



*Serving authentic Mexican cuisine the way it should be - since 1984*

# Las Margaritas Named best margaritas in New York City

## Frozen Margarita

By the glass 14. / By the pitcher 56. (serves 5)  
All available on the rocks

**Pomegranate** Our signature cocktail since 1984

**Lime | Mango | Strawberry | Blood Orange | Guava**

Blanco Tequila, Triple Sec, fresh lime, salt rim

### Josefina's Margarita 19.

Komos Rosa Tequila,  
organic agave nectar,  
fresh lime

## Fire and Ice

### Stormy Suprema 18.

Maestro Dobel Diamante Tequila,  
Cointreau, organic agave nectar, fresh  
lime, salt rim

### Smokey Cosmorita 17.

Corralejo Blanco Tequila, Triple Sec,  
cranberry juice, fresh lime,  
served in a sugar-rimmed glass

### Mezcalrita 17.

A perfect blend of Rompe Corazón  
Heartbreaker Reposado Mezcal,  
1800 Reposado Tequila, and Grand  
Marnier, shaken with organic agave  
nectar and fresh lime

## Handcrafted Agave Margaritas

### La Tradicional Margarita

By the glass 15. / By the pitcher 60. (serves 5)  
Blanco Tequila, fresh lime,  
organic agave nectar, salt rim  
*+ House Tres Chiles Tincture to make it spicy*

### Mango Chile 16.

Jalapeño-serrano-infused El Jimador  
Blanco Tequila, mango, organic agave  
nectar, fresh lime, salt rim

### La Única 18.

Corralejo Reposado Tequila,  
Grand Marnier, organic agave  
nectar, fresh lime, salt rim

### Blood Orange Sunrise 16.

Casa Noble Crystal Tequila,  
blood orange, Magdala, orange juice,  
fresh lime, salt rim

### Spicy Cucumber 16.

Jalapeño-serrano-infused  
El Jimador Blanco Tequila,  
fresh cucumber juice, lemon,  
chile-salt rim

### Cadillac Fizz 17.

Milagro Reposado Tequila,  
Grand Marnier, fresh lime,  
organic agave nectar all crafted  
with a fresh egg white

### Margarita Al Gusto 16.

*Tequila/Milagro Reposado, Mezcal/Montelobos, or Sotol/Higuel*  
Classic margarita - your spirit of choice, organic agave  
nectar and fresh lime  
*+ add a Grand Marnier Float 2.*

### Clarified Margarita 17.

*True art in handcrafted cocktail that offers a smooth,  
crystal-clear texture.*  
El Jimador Blanco Tequila, fresh lime,  
organic agave nectar, orange zest salt rim

# Our Story

Rosa Mexicano offers a fresh take on authentic Mexican cuisine, serving both beloved classics and sophisticated dishes in a stylish and festive atmosphere.

Our Founding Chef, Josefina Howard, opened the flagship Rosa Mexicano on New York's Upper East Side in 1984. She was a world traveler, pioneer, entrepreneur, interior designer, chef, and innovator. Sharing the cuisine of Mexico became her mission and her passion, and Josefina made her mark as the first chef to introduce fine dining Mexican fare to the NY restaurant scene.

Her legacy lives on through her contemporary interpretation of authentic recipes and techniques that are still used by our chefs today. Her style, class, and unquenchable spirit continue to inspire not only every dish we serve, but also your entire experience at Rosa Mexicano.

¡Buen provecho!

## Guacamole en Molcajete

Our signature made tableside since 1984 with our founder's world-renowned recipe

**Classic 14. Make it a Double +10.**

Made fresh to order with warm corn tortilla chips and roasted tomato salsa *gf*



**Notice:** \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

*v* vegetarian   *gf* gluten-free   🥜 contains nuts   🌶️ spicy

GUACAMOLE EN MOLCAJETE

# Starters

## Black Bean Empanadas 7.

Refried black beans, Chihuahua cheese, queso fresco, pasilla Oaxaca chile crema *v gf*

## Chipotle Chicken Empanadas 9.

Roasted tomato, Chihuahua cheese, chipotle, spinach corn masa *gf*

## Certified Angus Beef® Brisket Birria Empanadas 9.

Oaxaca cheese, cilantro, red onion, red chile corn masa *gf*

## Rosa's Signature Nachos 9.

Chihuahua cheese, black beans, pico de gallo, guacamole, crema, pickled jalapeños, Cotija cheese

+ let us pour our queso for you tableside 🍷 2.

+ red chile chicken 4.

+ grilled jumbo shrimp 9.

+ grilled Certified Angus Beef® NY strip\* 6.

## Quesadilla 7.

Chihuahua cheese in a flour tortilla topped with crema, pico de gallo and Cotija cheese (Cauliflower cassava tortilla available *gf*)

+ red chile chicken 4.

+ grilled jumbo shrimp 9.

+ grilled Certified Angus Beef® NY strip\* 6.

## Chicken Flautas 7.

Pulled all-natural chicken, shaved cabbage, crema, queso fresco, tomatillo-avocado salsa *gf*

## Salsa Tasting 3.

*Spice up your life!*

## Queso Fundido 9.

Baked Mexican cheese blend, roasted poblanos, salsa verde, served with warm corn tortillas *v gf*

+ crumbled chorizo 3.

## Mexican Fried Rice 9.

Chorizo, bacon, corn, black beans, scallion, cilantro, tomato, cilantro, chiles torreados, fried egg

+ red chile chicken 4.

+ grilled jumbo shrimp 9.

+ grilled Certified Angus Beef® NY strip\* 6.



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# Tacos À La Carte 5. each

Ask to add complimentary rice and beans

## Crispy Shrimp Tempura

Shaved cabbage, salsa verde, pickled oregano aioli, chile de árbol salsa, corn tortilla 🍌

## Red Chile Grilled Shrimp

Tomatillo-avocado salsa, shaved cabbage, pico de gallo, corn tortilla

## Grilled Chicken Breast

Guacamole, pico de gallo, Cotija cheese flour tortilla

## Baja-Style Fish

Crispy fluke, shaved cabbage, pico de gallo, Rosa Mexicano white sauce

## Avocado Tempura

Shaved cabbage, habanero-pickled red onions, chipotle aioli, crumbled queso fresco, flour tortilla

## Pork Belly Pibil

Grilled pineapple pico de gallo, shaved cabbage, habanero-pickled red onions, corn tortilla

## Red Chile Chicken

Avocado, tomatillo pico de gallo, queso fresco corn tortilla *gf*

## Grilled Certified Angus Beef® NY Strip Steak

Guacamole, pico de gallo, Cotija cheese, flour tortilla\*

## Pork Carnitas

Shaved cabbage, spicy salsa verde, habanero-pickled red onions, corn tortilla *gf*

## Duck Carnitas

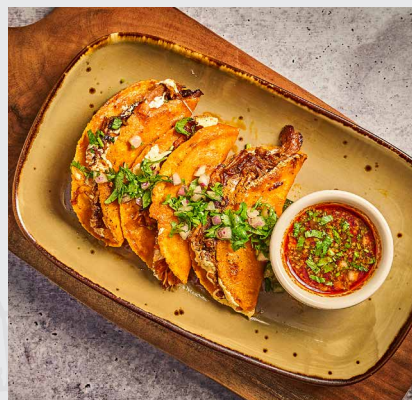
Black beans, grilled pineapple jicama salsa, queso fresco, mint, corn tortilla *gf*

## Chopped Cheeseburger Alambre

Certified Angus Beef® ground chuck, bacon, American cheese, poblano peppers, tomato, onion, shredded lettuce, charred jalapeño mayo, ketchup, flour tortilla\*

## Roasted Mushroom

Shiitake, oyster and cremini mushrooms, pasilla chile, sliced avocado, green apple slaw, queso fresco, corn tortilla *v gf*



## Birria Quesatacos (3pc) 15.

Certified Angus Beef® brisket, queso Oaxaca, cilantro, onions, consommé dip, corn tortilla *gf*

# Enchiladas

Two per order. Served with Mexican or white rice

## Duck Leg Carnitas 19.

Mole poblano, queso fresco and crema 🥄

## Roasted Chicken Suizas 17.

Tomatillo salsa verde, Chihuahua cheese, queso fresco, crema, cilantro and red onion *gf*

## Beef Brisket 19.

Classic red guajillo chile sauce, Chihuahua cheese, Cotija cheese, pico de gallo *gf*

## Pasilla Roasted Mushrooms 16.

Shiitake, cremini and oyster blend, Chihuahua cheese, salsa verde or classic red guajillo chile sauce *v gf*

## Chihuahua Cheese 14.

Served with choice of mole poblano, salsa verde or classic red guajillo chile sauce *v*

## Enchilada Tasting 22.

*Pick your three favorites!*

Served with Mexican or white rice



# Las Cazuelas

Cast Iron Cazuela filled with your choice of our slow-cooked fillings for our homemade tortillas. Served with Mexican rice, black beans, guacamole, crema, pico de gallo and salsa verde cruda

## Pork Shoulder Carnitas 23.

## Beef Brisket 25.

## Red Chile Chicken 23.

## Duck Leg Carnitas 25.

## Roasted Mushrooms in Pasilla Chile Sauce 21.




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# Mains

## Roasted Half Chicken 21.

Mole poblano, sautéed spinach, sweet plantains, white rice and corn tortillas 

## Salmon Pipian 24.

Seasonal vegetable sauté, avocado pico de gallo, pipian verde\* *gf*

## Tampiqueña 27.

Grilled Certified Angus Beef® 10 oz NY strip steak, cheese enchilada with red guajillo sauce, Mexican rice, refried beans, grilled queso fresco, guacamole, tortillas\* *gf*

+ *grilled jumbo shrimp* 9.

## Chile Relleno 18.

Poblano pepper stuffed with black bean, queso Oaxaca, quinoa, roasted corn, watercress, roasted tomato chipotle sauce, Mexican rice *v gf*

## Cheeseburger Grande 17.

*Our greatest secret*

9.5 oz Certified Angus Beef® ground chuck, white American cheese, chipotle aioli, pickled jalapeño, served with waffle fries\*

+ *sliced chorizo* 3.

+ *guac* 2.

+ *rajas* 2.

## Rosa's Own Caesar Salad 11.

Romaine, avocado, chile-spiced crouton, cilantro, radish, Cotija Caesar dressing

+ *red chile chicken* 4.

+ *grilled jumbo shrimp* 9.

+ *grilled Certified Angus Beef® NY strip\** 6.

## Our Chopped Salad 11.

Romaine, roasted corn, poblanos, black beans, tomato, avocado, red onion, queso fresco, tortilla strips, Cotija ranch dressing *v gf*

+ *red chile chicken* 4.

+ *grilled jumbo shrimp* 9.

+ *grilled Certified Angus Beef® NY Strip\** 6.

# Parrilladas

Rosa's own Mexican-style mixed grill, served on a sizzling platter

Accompanied by freshly-made corn tortillas, roasted onion, Mexican rice, frijoles borrachos, cheese-stuffed jalapeño, charred tomato salsa, pico de gallo, guacamole

## Recommended for 2 people 62.

Red chile chicken

Grilled chorizo

10 oz Certified Angus Beef® NY strip steak\*

## Recommended for 4 people 119.

Red chile chicken

Grilled chorizo

10 oz Certified Angus Beef® NY strip steak\*

Jumbo shrimp with cilantro chimichurri

## À La Carte

Accompanied by Mexican rice, frijoles borrachos, and freshly made corn tortillas

*Grilled Chorizo* 10.

*Jumbo Shrimp with Cilantro Chimichurri* 24.

*Red Chile Chicken* 22.

*Grilled 10 oz Certified Angus Beef® NY Strip\** 27.

# Sides

## Sweet Corn Esquites 6.

Queso fresco, epazote *v gf*

## Fried Ripe Plantains and Crema *v gf* 6.

## Sautéed Spinach 6.

Golden raisins, chile toasted pumpkin seeds *gf*

## Mac & Queso *v* 6.

+ *crumbled chorizo* 3.

# Churros

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauces *v* 7.

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