

Las Margaritas

Named best margaritas in New York City

Frozen Margarita

By the glass 16. / By the pitcher 64. (serves 5)
Also available on the rocks

Pomegranate

Our signature cocktail since 1984

Lime | Mango | Strawberry

Guava | Blue Citrus

Blood Orange

1984

19.

Gran Centenario
Rosangel Tequila,
organic
agave nectar,
fresh lime

Cristalino Tableside Freeze

By the pitcher 99. (serves 5)

A perfect balance of 1800 Cristalino Añejo and Science. Watch us infuse this incredible blend of both spirit and organic agave nectar and fresh lime at your table. Infusing this incredible cocktail tableside with Liquid Nitrogen will leave a lasting impression on your taste buds.

+ Pomegranate - Our signature cocktail since 1984 5.

Fire and Ice

Stormy Suprema 19.

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

Smoky Cosmorita 18.

Gran Centenario Plata Tequila,
triple sec, cranberry juice, fresh lime,
served in a sugar-rimmed glass

Mezcalrita 18.

A perfect combination of 400 Conejos
Mezcal, 1800 Reposado Tequila, and
Grand Marnier, shaken with organic
agave nectar and fresh lime

Handcrafted Agave Margaritas

La Tradicional Margarita

By the glass 16. / By the pitcher 64.
(serves 5)
1800 Blanco Tequila, fresh lime,
organic agave nectar, salt rim
+ House Tres Chiles Tincture to make it spicy

Blood Orange Sunrise 18.

Maestro Dobel Diamante Tequila,
blood orange, Magdala orange liqueur,
orange juice, fresh lime, salt rim

Mango Chile 18.

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

Spicy Cucumber 18.

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

La Única 19.

Gran Coramino Cristalino Reposado
Tequila, Grand Marnier, organic agave
nectar, fresh lime, salt rim

Cadillac Fizz* 18.

Gran Centenario Reposado Tequila,
Grand Marnier, fresh lime,
organic agave nectar frothed
with a fresh egg white

Margarita Al Gusto 18.

Tequila- 1800 Reposado Tequila
Mezcal- 400 Conejos

Classic margarita - your spirit of choice,
organic agave nectar and fresh lime
+ Grand Marnier Float 2.

Clarified Margarita 19.

True art in a handcrafted cocktail that offers
a smooth, crystal-clear texture.

El Jimador Blanco Tequila, fresh lime,
organic agave nectar,
orange zest, salt rim

Guacamole en Molcajete

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

Classic 23. Make it a Double +16.

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

TOP IT OFF!

Plantain & Bacon Pico de Gallo 6.

Crispy Squash Blossom & Queso Fresco v 8.

Beef Fat-Poached Lobster 29.



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

Antojitos

Queso Fundido 18.

Served with freshly made corn tortilla *v gf*
+Crumbled Chorizo 5.

Crispy Squash Blossoms 21.

Lump crabmeat stuffed, huitlacoche sauce, crema

Lobster Taquitos 29.

Crispy lobster salad tacos, mango and habanero pico de gallo, shaved cabbage *gf*

Chipotle Honey-Glazed Pork Belly 18.

Cracked coriander, breakfast radish, mango, chicharrón dust *gf*

Sopa de Fideo y Albondigas 14.

Queso fresco, avocado, fideo pasta, roasted tomato and chipotle broth

Roasted Bone Marrow 24.

Pico de gallo, salsa verde cruda, homemade corn tortillas, flaky salt *gf*

Rosa's Signature Nachos 18.

Chihuahua cheese, black beans, pico de gallo, guacamole, Cotija cheese, pickled jalapeños *v gf*
+Red Chile Chicken 8.
+Grilled Certified Angus Beef® Steak 12.
+Grilled Jumbo Shrimp 14.

Chicken Flautas 14.

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

Coctel de Camarones 24.

Tomato, avocado, red onion, green chiles, Mexican cocktail sauce *v* 🌶️

Mexican Fried Rice 17.

Chorizo, bacon, corn, black beans, tomato, chiles torreados, scallions, fried egg, chipotle aioli
+Red Chile Chicken 8.
+Grilled Certified Angus Beef® Steak 12.
+Grilled Jumbo Shrimp 14.
+Lump Crabmeat 24.

Huitlacoche & Squash Blosson Machete 18.

Corn masa filled with Oaxaca cheese, epazote, sweet corn and avocado pico de gallo *v gf*

Queso and Chips 16.

Three-cheese blend, chipotle, roasted tomato, pickled jalapeños, warm corn tortilla chips *v gf*
+Chorizo 5.

Empanadas

Black Bean & Cheese 14.

Avocado leaf-scented black beans, Chihuahua cheese queso fresco, chile pasilla Oaxaca crema *v*

Chipotle Chicken 16.

Roasted tomato, Chihuahua cheese, chipotle, spinach corn masa

Beef Brisket Birria & Oaxaca Cheese 17.

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

Ceviche

Classic* 22.

Market-fresh fish cured in lime juice, tomato, red onion, Serrano chiles, cilantro, saltine crackers

Fresh Clam* 26.

Pico de gallo water, chile Serrano, avocado, tostadas *gf* 🌶️

Tuna* 26.

Avocado, cucumber, jicama, onion, red chile crisp, mint, coconut leche de tigre *gf*

Raw Hamachi Tiradito* 28.

Grapefruit and cucumber augachile, picked Fresno chiles, salsa macha *gf* 🌶️🌶️

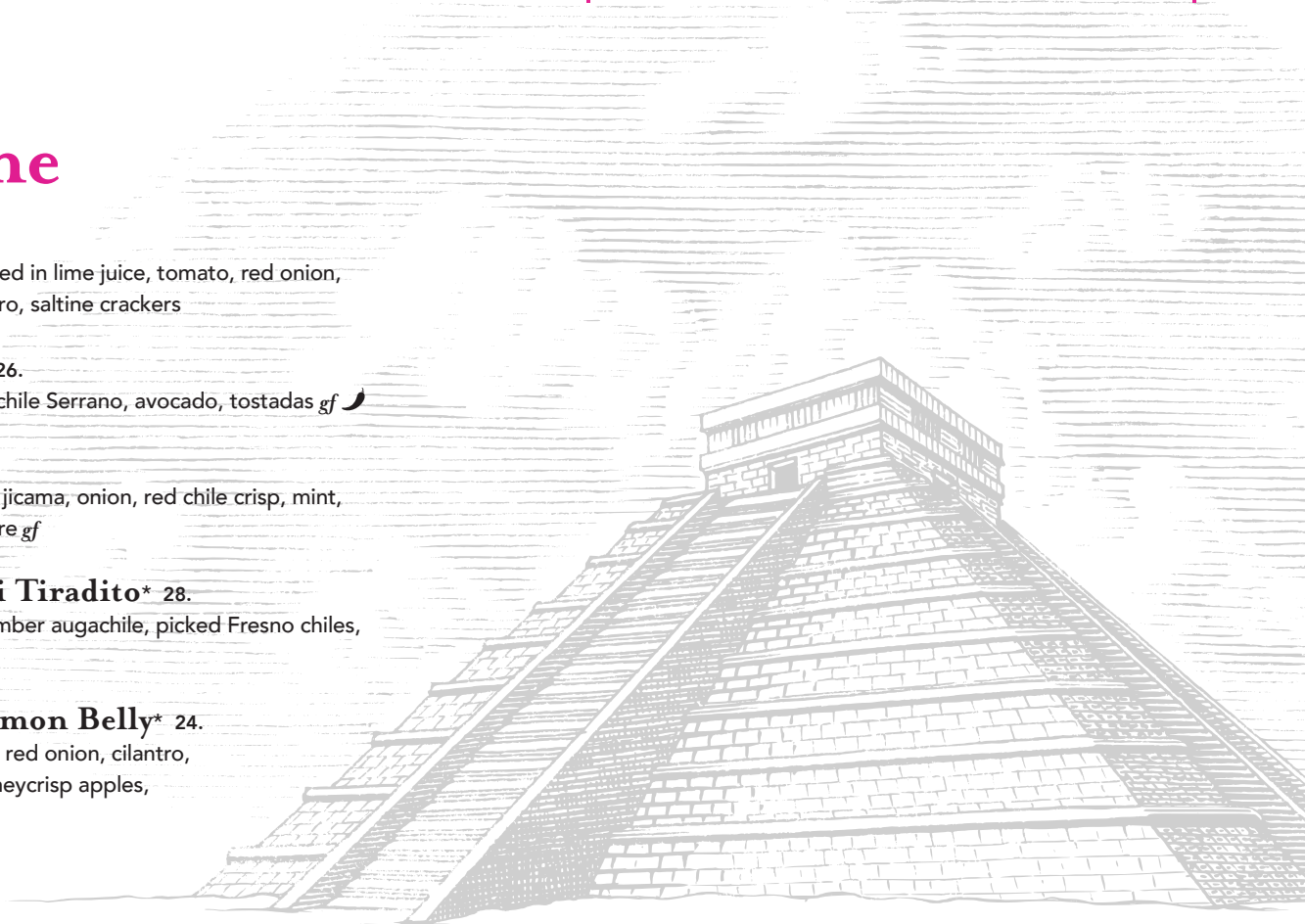
Ora King Salmon Belly* 24.

Avocado, pineapple, red onion, cilantro, breakfast radish, honeycrisp apples, Serrano chiles *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



Tacos

Birria Quesatacos 25.

Certified Angus Beef® brisket, Oaxaca cheese, cilantro, red onion, corn tortillas, consomé dip *gf*

Chopped Cheeseburger Alambre 19.

Certified Angus Beef® ground chuck, bacon, cheese, roasted poblano peppers, tomato, onion, shredded lettuce, ketchup, charred jalapeño mayo, flour tortillas

Pork Carnitas 22.

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

Baja-Style Fish 23.

Crispy market-fresh fish, shaved cabbage, pico de gallo, Rosa Mexicano white sauce, corn tortillas

Red Chile Chicken 21.

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

Steak 26.

Guacamole, pico de gallo, Cotija cheese, flour tortillas

Pork Belly Pibil 23.

Charred pineapple salsa, pickled red onions, shaved cabbage, corn tortillas *gf*

Avocado Tempura 18.

Green mango slaw, chile de arbol hot sauce, flour tortillas *v*

Beer Battered Lobster 39.

Fruta fresca slaw, chipotle aioli, cilantro, corn tortillas

Enchiladas

NYC's favorite enchiladas since 1984

Two per order, served with Mexican or white rice

Duck Carnitas 32.

Mole poblano, Chihuahua cheese, crema, queso fresco, toasted sesame seeds 

Chicken Suizas 29.

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

Beef Brisket 34.

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

Pasilla Roasted Wild Mushrooms 28.

Local fresh mushrooms, Chihuahua cheese, salsa verde or classic red guajillo chile sauce *v gf*

Del Mar 48.

Lobster, shrimp and crabmeat, Mexican cheese and spinach fondue, roasted tomato chipotle cream sauce, tomatillo pico de gallo

Steak 38.

Grilled sliced steak, caramelized onions, Chihuahua cheese, tomatillo salsa verde pico de gallo *gf*

Mar y Tierra 45.

One of each of our Del Mar and Steak Enchilada *gf*

Salads

Iceberg Slice 19.

Pork belly lardon, cilantro leaves, tomatoes, queso fresco, chicharrón crumble, creamy avocado dressing *gf*

Chopped Salad 21.

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

Caesar Salad 18.

Crisp romaine, chile croutons, Cotija cheese, cilantro, pork belly lardon
+Anchovies 4.

Lobster Salad 48.

Watercress, frisée, hearts of palm, avocado, candied pepitas, coriander lemon vinaigrette *gf*

Sliced Tomato Salad 18.

Avocado, red onion, cilantro, green tomatillo vinaigrette *v 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



From the Grill

Bone-In Cuts

28-Day Dry-Aged
22oz Prime Strip* *gf* 129.

Vaquero Ribeye
Certified Angus Beef®
22oz Bone-In Ribeye* *gf* 99.
Marinated and served with red chili butter
(limited quantities daily)

Certified Angus Beef®
42oz Long Bone Ribeye* *gf* 199.

Boneless Cuts

Bacon-Wrapped
Certified Angus Beef®
10oz Filet Mignon* *gf* 58.

Certified Angus Beef®
16oz NY Strip* *gf* 68.

8oz Wagyu Spinalis* *gf* 89.

8oz Wagyu Eye of the Rib* *gf* 109.

Chile-Rubbed Certified Angus Beef® Prime Rib

El Catrin Cut | 20oz* *gf* 59.

La Dama Cut | 14oz* *gf* 49.

Sauces

Cilantro Chimichurri *v gf* 4.

Chipotle & Epazote Béarnaise *v gf* 4.

Salsa Verde Cruda *v gf* 4.

Salsa Molcajete *v gf* 4.

Ancho Mole Steak Sauce 🥜 4.

Entrées

Roasted Jadori Chicken 38.

Warm zucchini and corn salad, white rice, sweet plantains,
mole poblano, corn tortillas 🥜

Broiled Crabmeat-Stuffed Lobster 99.

Sweet corn esquites and crab stuffing, chili drawn butter, lime

Grilled Shrimp Alambre 42.

Sautéed spinach, creamy poblano rice,
chipotle mango BBQ sauce *gf*

Ora King Salmon 59.

Tamarind-glazed, coconut rice, mango and avocado pico de gallo *gf*

Broiled Whole Branzino ala Talla 49.

Recado rojo and recado verde, avocado shrimp salad,
pickled red onions *gf*

Wagyu Cheeseburger Grande* 36.

9.5oz ground Snake River Farms Wagyu beef, white American,
chipotle aioli, pickled jalapeño escabeche, waffle fries

+Sliced Chorizo 5. +Guacamole 3. +Rajas 2.

Parrillada 149.

Great for Sharing!

16oz NY strip, red chile chicken, chorizo, grilled shrimp with
chimichurri, roasted onion, cheese-stuffed jalapeño, guacamole,
homemade tortillas *gf*

Chile Relleno 31.

Mexican cheese-stuffed poblano, crema, queso fresco, avocado,
roasted tomato chipotle sauce *v* 🌶️

Chilaquiles Divorciados 28.

Two eggs over chilaquiles in salsa roja and salsa verde "divorced" by
black beans, topped with avocado, queso fresco, cilantro, crema *gf*

Sides

Refried Black Beans *v gf* 7.

Mexican Rice *v gf* 7.

White Rice *gf* 7.

**Cheese Chicharrón-Wrapped
Sour Cream & Chives Mashed Potatoes** *v gf* 14.

Frijoles Borrachos 10.

Creamy Poblano Rice al Horno *v* 12.

Sweet Corn Esquites 12.
Queso fresco, epazote lime juice *v gf*

Fried Ripe Plantains and Crema *v* 10.

Mac n ChoriQueso 16.

Grilled Asparagus 16.
Chipotle and epazote béarnaise *v gf*

Sautéed Spinach 14.
Golden raisins, chile-toasted pepitas *v 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