



DÍA DE SAN VALENTÍN

VALENTINE'S DAY LUNCH

Guacamole en Molcajete
our signature preparation

Especial de la Casa
your choice of any entrée

Postres
your choice of
Churros en Bolsa or Tres Leches

PARA LA MESA

Guacamole en Molcajete:
Our Famous Preparation

Since 1984, we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm corn tortillas, tortilla chips and condiment salsas.

Add toasted pepitas and pomegranates

Queso Fundido

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. *Add Chorizo*

ANTOJITOS

Flautas de Camarones

Crispy tortillas stuffed with ancho chile-citrus sautéed shrimp, Mexican cheeses and verdolagas.

Tostadas de Tinga de Res

Crispy tortillas topped with braised beef tinga. Served with salsa verde picante and pickled red onions.

Quesadilla de Rajas

Grilled flour tortilla filled with roasted peppers and Chihuahua cheese. Topped with guacamole and crema.

Empanadas de Pollo con Chorizo

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese, with mestiza crema.

Ensalada de Caesar Mexicana

Crisp whole romaine lettuce, roasted red peppers and chile croutons tossed in jalapeño-parmesan dressing.

Sopa de Tortilla

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy tortilla strips.

ESPECIALES DE LA CASA

Tacos de Alambre de Carne

Skirt steak a la plancha, poblano rajas, smoked bacon and queso Chihuahua. With salsa pasilla de Oaxaca, onion and cilantro.

Tampiqueña de Carne Asada

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with a roasted tomato sauce.

Alambre de Camarones

Grilled wild jumbo shrimp marinated in a garlic vinaigrette with tomatoes, onions and serrano chiles. Overachiote rice and salsa verde picante.

Tablones

Braised, bone-in beef short ribs marinated in guajillo and pasilla chile with a smoky mestiza sauce and rajas.

Salmón Poblano

Grilled natural salmon served over sautéed Tuscan kale, chorizo and roasted corn in a poblano cream sauce.

Enchiladas Suizas

Roasted chicken tinga with a creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese.

Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - **Rancheras** Chihuahua cheese with roasted tomato ranchera sauce **Suizas** Roasted chicken tinga with creamy tomatillo sauce **Mestiza** Chipotle-braised beef with mestiza sauce

Pollo y Carne Asada

Grilled chicken and skirt steak with slow-cooked peppers and Chihuahua cheese. Served with house-made corn tortillas and chile de árbol salsa.

Chile Poblano Relleno

Roasted poblano chile filled with goat cheese, grilled chayote, sautéed mushrooms and rice. Over salsa ranchera, salsa verde, asparagus and queso fresco.

Tacos de Pescado de Mahi Mahi

Grilled white fish with white cabbage escabeche and jalapeño-tartar sauce.

Tacos de Tinga de Res

Braised beef tinga with tomatillo-habanero salsa, watercress, radish and lime.

Tacos de Vegetales

Achiote-roasted cauliflower, rajas, kale and corn. Served in a cast iron skillet with handmade corn tortillas.

POSTRES

Churros en Bolsa

Traditional Mexican doughnuts served with three dipping sauces: chocolate, caramel and raspberry guajillo.

Tres Leches

Mexican three milk cake with toasted coconut and fresh berries.

BEBIDA

Pomegranate-Pink Peppercorn Margarita

Habanero infused El Jimador Blanco tequila, pomegranate, lemon, orange-angostura bitters, pink peppercorn salted rim.

MENU ITEMS SUBJECT TO CHANGE



DÍA DE SAN VALENTÍN

VALENTINE'S DAY DINNER

Guacamole en Molcajete
our signature preparation

Dos Antojitos
Flautas de Camarones and Tostadas de Tinga de Res

Especial de la Casa
your choice of any entrée

Postres
your choice of
Churros en Bolsa or Tres Leches

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ANTOJITOS

Flautas de Camarones

Crispy tortillas stuffed with ancho chile-citrus sauteed shrimp, Mexican cheeses and verdolagas.

Tostadas de Tinga de Res

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