



## PARA LA MESA

### Guacamole en Molcajete: Our Famous Tableside Preparation

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips and salsa. 14

### Queso Fundido

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. 11  
Add Chorizo 2

### Nachos de Tres Quesos

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, guacamole, pico de gallo, chipotle and serrano chiles. 11  
Add Braised Chicken or Beef Short Rib 3

## ANTOJITOS

### Quesadilla de Rajas

Grilled flour tortilla filled with roasted peppers and Chihuahua cheese. Topped with guacamole and crema. 8

### Quesadilla de Res

Grilled flour tortilla filled with arrachera-braised short rib and Menonita cheese. With red onion, crema and salsa verde. 9

### Empanadas de Pollo con Chorizo

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese, with mestiza crema. 9

### Flautas de Pollo

Crispy corn tortillas filled with chicken tinga, topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. 9

### Sopa de Tortilla

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy tortilla strips. 7

### Ensalada Caesar Mexicana

Crisp whole romaine lettuce, roasted red peppers and chile croutons tossed in jalapeño-parmesan dressing. 7

### Ceviche de Camarones

Wild shrimp marinated in citrus with avocado, jalapeño, cucumber, jicama, mint, chile de árbol, red plum and yellow teardrop tomatoes. 12

## TACOS

**3 tacos made with authentic, regional fillings and handmade corn tortillas. Served with grilled Mexican street corn, achiote rice and black beans.**

### Costillas de Res

Dos XX beer glazed beef short rib with tomatillo-habanero salsa, watercress, radish and lime. 17

### Camarones Capeados

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion. 18

### Pescado de Mahi Mahi

Choice of lightly beer battered, crispy white fish or simply grilled white fish with red and white cabbage escabeche and jalapeño-tartar sauce. 17

## AL CARBON

**Grilled in the style of Sonora and served in cast iron skillets with handmade corn tortillas, chile de árbol salsa, tomatillo-jalapeño salsa and crema. With achiote rice and black beans.**

### Pollo Adobado

Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese. 19

### Arrachera

Guajillo chile and Tequila marinated skirt steak with poblano rajas and Menonita cheese. 25

## ENCHILADAS

**3 Enchiladas folded in housemade corn tortillas. Served with achiote rice and black beans.**

### Rancheras

Chihuahua cheese with roasted tomato ranchera sauce, onion, cilantro, queso fresco, crispy kale and crema. 16

### Suizas

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese. 18

### Mestiza

Chipotle-braised short rib with mestiza sauce, crema, cilantro, pickled habanero onion and queso fresco. 20

### Mole Poblano

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema. 19

### Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Ranchera, Suiza and Mestiza. 23

## ESPECIALES DE LA CASA

### 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. 18

### Carnitas

Slow-braised pork with cilantro, white onion and grilled pineapple. Served in a cast iron skillet with handmade corn tortillas. 19

### Budín de Pollo

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. With poblano cream sauce. 19

### Pescado a la Veracruzana

Pan-roasted mahi mahi with roasted tomatoes, bell peppers, poblanos, pickled jalapeños, olives, mint and cilantro. 24

### Pollo Pibil

Pan-seared chicken breast marinated in orange-achiote sauce topped with pico de gallo, crema and queso fresco. Served with sweet plantains and pickled habanero onions. 21

### Salmón Poblano

Grilled natural salmon served over sautéed Tuscan kale, chorizo and roasted corn in a poblano cream sauce. 23

### 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. 26  
Add Shrimp 5

### Alambre de Camarones

Grilled wild jumbo shrimp marinated in a garlic vinaigrette with tomatoes, onions and serrano chiles. Over achiote rice and salsa verde picante. 26

### Tablones

Braised beef short ribs marinated in guajillo and pasilla chile with a smoky mestiza sauce and rajas. 26

## ACOMPAÑAMIENTOS

**Plátanos** Plantains 5

**Col Rizada con Maiz y Poblano** Kale with corn and poblano 5

**Elotes** Mexican Street Corn 5

**Coliflor Asada** Roasted Cauliflower with Achiote 5

*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 anyone in your party has a food allergy. We recommend a minimum gratuity of 18% on parties of 6 or more.*

DESDE  
1984



### 3-COURSE SHARING MENU

**\$30 per guest**

In celebration of 30+ plus years, taste the best of Rosa Mexicano

- Para la Mesa Appetizer
- Diner's choice of any Taco or Enchilada
- Churros en Bolsa with three dipping sauces

*Must be enjoyed by the table.*