



CINCO DE MAYO

3-COURSE MENU FOR THE TABLE

\$40 per guest

PARA LA MESA

one appetizer for every 2 guests per table

Guacamole en Molcajete: Our Famous Preparation

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

Queso Fundido

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

ESPECIALES DE LA CASA

choice of one entrée per guest

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.

Tacos de Camarones Capeados

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

Alambre a la Mexicana

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces.

Tacos de Pescado a la Parilla

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

Chile Poblano Relleno

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Topped with piloncillo tomatoes, salsa verde and queso fresco.

Carnitas

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

Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza.

Budín de Pollo

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

Salmón Poblano*

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

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 chipotle-tomato sauce.

Alambre de Camarones

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

**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.*

POSTRE

one dessert for every 2 guests per table

Tres Leches

Classic three milk cake topped with toasted coconut flakes and fresh berries.

Churros

Hot Mexican doughnuts dusted with sugar and cinnamon. Served with dark chocolate and raspberry-guajillo sauce dipping suaces.

Pastel de Trufa de Chocolate Mexicano

Flourless Mexican chocolate truffle cake with raspberry-guajillo sauce.

BEBIDAS

MARGARITAS	glass	handcrafted bottle
Spicy Pineapple Serrano-jalapeño infused El Jimador blanco tequila with agave, pineapple, chile de árbol and guajillo-flor de sal rim	14	52
	glass	pitcher
La Tradicional Blanco tequila, lime, organic agave, flor de sal rim	12	50
Frozen Lime Blanco tequila, triple sec, lime, organic agave, flor de sal rim	12	50
Frozen Pomegranate Our signature cocktail since 1984 with blanco tequila, triple sec, pomegranate, lime, flor de sal rim	12	50
SANGRÍAS		
Sangría de Rosa Mexicano Red or white wine, apricot brandy, triple sec, fresh orange, pineapple, cucumber and apple.	9	36