

Starters & Shareables

Guacamole en Molcajete ^{V GF}

Since 1984, we have showcased fresh guacamole in our dining room using our founder, Josefina Howard's original recipe. 16.5

EMPANADAS DE POLLO CON CHORIZO

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese, served with mestiza crema. 11.5

QUESADILLAS DE HUITLACOCHÉ ^{V GF}

House-made corn tortillas filled with huitlacoche and Chihuahua cheese, served with salsa verde. 10.5

QUESO FUNDIDO ^{V GF}

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. 12.5
Add Chorizo 2

FLAUTAS DE POLLO

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. 10.75

ZARAPE DE NACHOS ^{V GF}

Crispy corn tortillas layered with black beans, queso fresco, white cheddar, Menonita cheese, pico de gallo, chipotle and serrano chiles. 12
Add Chicken Tinga, Braised Beef or Carnitas 3

Soups & Salads

SOPA DE TORTILLA ^{GF}

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy corn tortillas. 9.5

SOPA DE LIMA ^{GF}

A Mayan traditional delight; broth made with chicken stock, fresh lime, roasted tomatoes and jalapeños. 8

ENSALADA CAESAR MEXICANA

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in classic Caesar dressing. 9

ENSALADA DEL MERCADO ^{V GF}

Blend of mixed field greens tossed with house vinaigrette and fresh seasonal vegetables. 8

Mexico City Street Tacos

THREE HANDMADE CORN TORTILLAS

ALAMBRE DE CARNE ^{GF}

Tequila-marinated grilled skirt steak with rajas, bacon, and Chihuahua cheese. Topped with chile de árbol, onion and cilantro. 14.5

ATÚN ^{GF}

Line-caught ahi tuna served with poblano-epazote purée, pickled radish and grilled scallion salad. 15

POLLO PIBIL ^{GF}

Achiote-marinated chicken served with chipotle mayonnaise, diced rajas and fresh mint. 13

CALABACÍN ^{V GF}

Tempura-fried zucchini served with avocado crema, cilantro and queso fresco. 12.5

PANZA ^{GF}

Braised pork belly over plum chipotle sauce, topped with jicama gooseberry salsa. 14

CAMARONES ^{GF}

Sautéed shrimp topped with salsa molcajete, served over escabeche. 14

HONGOS ^{V GF}

Grilled portobello mushrooms, black beans, corn, rajas and chile de árbol salsa. 12.5

Ceviche

CAMARONES ^{GF}

White shrimp marinated Baja-style in citrus with jicama, avocado, roasted habanero, red onion and cilantro. 15.5

HONGOS ^{V GF}

Trio of mushrooms in spicy orange and red wine marinade with red onion and sweet peppers. 13

ATÚN ^{GF}

Line-caught tuna tossed in fresh citrus juices with melon, cucumber, ginger and serrano chiles. 15

CALLOS DE HACHA ^{GF}

Scallops marinated with coconut aguachile and ruby red grapefruit. 15

SAMPLER ^{GF}

Enjoy each of our classic ceviches, great for sharing. 28

Regional Mexican Classics

MICHOACÁN

CARNITAS ^{GF}

Slow-braised pork with cilantro, pickled red onion and grilled pineapple. Served with handmade corn tortillas. 25.5

CHAMORRO

Braised chile ancho-marinated pork shank with salsa verde, pickled red onion and handmade corn tortillas. 26.5

TRES ENCHILADAS ^N

A taste of Rosa Mexicano's signature enchiladas - mole poblano, suiza and mestiza. 26

MEXICO CITY

FILETE CON HONGOS ^{GF}

Pan-seared filet mignon with wild mushroom-tequila-crema and nopales. 35

TABLONES

Guajillo-marinated beef short rib, slow-braised and served with mestiza. 34

SONORA

POLLO Y CARNE AL CARBÓN ^{GF}

Ancho-marinated chicken breast and guajillo-tequila-marinated skirt steak with chile rajas and Chihuahua cheese. 24

PUEBLA

CHILE RELLENO CON PICADILLO DE QUINOA ^{V GF N}

Roasted poblano chile filled with quinoa, candied pineapple, almonds, raisins and apple. Served with almond crema. 21

BUDÍN DE POLLO ^{GF}

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Served over mestiza. 24

SALMÓN POBLANO ^{GF}

Grilled salmon over sautéed kale, chorizo and corn with poblano crema. 27

OAXACA

ROLLO DE PECHUGA

Crispy chicken breast filled with huitlacoche, served sliced over poblano crema. 24

POLLO CON MOLE ^N

Fried chicken over our classic mole with marinated pepper salad and radishes. 23

TAMPICO

TAMPIQUEÑA DE CARNE ASADA ^{GF}

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with mestiza. 29.5

VERACRUZ, YUCATÁN, BAJA

ALAMBRE DEL MAR ^{GF}

Marinated and grilled in garlic vinaigrette with tomatoes, onions and serrano chiles, over white rice with salsa verde picante and ranchera.

CAMARONES / Jumbo shrimp 25

CALLOS DE HACHA / Sea scallops 33

MARISCOS / Shrimp and scallops 29

PESCADO YUCATÁN ^{GF}

Annatto-marinated white fish steamed in a banana leaf with tomatoes and red onion. 25

FIESTA DE MARISCOS ^{GF}

Shrimp, mussels, scallops and white fish finished in tequila-molcajete broth. 34

TACOS DE PESCADO

Seasonal fish with escabeche and jalapeño-tartar on flour tortillas. 19.5

BAJA / Beer-battered

A LA PARRILLA ^{GF} / Grilled

Shareable Sides

PLÁTANOS ^V

Plantains with queso fresco and crema. 6

ELOTES O ESQUITES ^{V GF}

Mexican street corn on or off the cob. 6

COL RIZADA ^{V GF}

Kale, spinach, corn and poblano. 6.5

FIDEOS DE CALABACÍN ^{V GF}

Zucchini noodles with roasted tomato and queso fresco. 6

PICADILLO DE QUINOA ^{V GF N}

Quinoa with candied pineapple, almonds, raisins and apple. 5.5

HONGOS Y NOPALES ^{V GF}

Sautéed mushrooms and cactus in a tequila crema. 6.5

ARROZ Y FRIJOLES ^{V GF}

Achiote rice and epazote-jalapeño refried black beans. 6

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 | **N** CONTAINS NUTS