

## 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. 14.5

### Queso Fundido

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas. 10 *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 Tinga* 3

### Ceviche de Camarones

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro. 13

## ANTOJITOS

### Empanadas de Pollo con Chorizo

*Tabasco*

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

### Flautas de Pollo

*Puebla*

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

### Sopa de Tortilla

*Distrito Federal*

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

### Ensalada Caesar Mexicana

*Tijuana*

Crisp romaine lettuce and roasted red peppers tossed in a classic Caesar dressing. 7

## TACOS

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

### Alambre de Pollo

*Distrito Federal*

Chicken breast a la plancha, rajas, bacon and queso Chihuahua. With chile de árbol salsa, onion and cilantro. 16

### Tinga de Res

*Guerrero*

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion. 15

### Pescado de Mahi Mahi

*Baja*

Grilled white fish with white cabbage escabeche and jalapeño-tartar sauce. 15

### Hongos

*Distrito Federal*

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa. 14

## 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

*Jalisco*

Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese. 18

### Arrachera

*Sonora*

Guajillo chile and tequila marinated skirt steak with chile rajas and Menonita cheese. 21

## ACOMPAÑAMIENTOS

**Plátanos** Plantains 4

**Elotes** Mexican corn on the cob 4

**Coliflor** Cauliflower with achiote 4

**Patata Dulce** Sweet potato hash 4

**Col Rizada** Kale, corn and poblano 4

**Tamales** Grilled chayote, black bean 4

## GLUTEN-FREE LUNCH

*Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy.*

## ENCHILADAS

### Rancheras

*Jalisco*

Chihuahua cheese with roasted tomato ranchera sauce, onion, cilantro, queso fresco, crispy kale and crema. 14

### Suizas

*Mexico City*

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese. 15

### Mestiza

*Oaxaca*

Chipotle-braised beef with mestiza sauce, crema, cilantro, onion and queso fresco. 17

### Tres Enchiladas

A taste of Rosa Mexicano's signature enchiladas - Ranchera, Suiza and Mestiza. 18

## ENSALADAS

### Ensalada Caesar de Pollo

*Tijuana*

A classic Caesar with crisp romaine lettuce, grilled ancho-marinated chicken breast, and roasted red peppers tossed in a classic Caesar dressing. 16

### Ensalada Picada

Natural grilled salmon with Tuscan kale, roasted corn, chayote, tortilla strips and roasted poblano peppers tossed in a poblano pepper vinaigrette. 17

## ESPECIALES DE LA CASA

### Carnitas

*Michoacan*

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

### Budín de Pollo

*Puebla*

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. With poblano cream sauce. 18

### Pescado a la Veracruzana

*Veracruz*

Pan roasted mahi mahi with roasted tomatoes, bell peppers, poblanos, pickled jalapeños, olives, mint and cilantro. 22

### Alambre de Camarones

*Veracruz*

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, over achiote rice with salsa verde picante. 22

### Tampiqueña de Carne Asada

*Tampico*

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. 24 *Add Shrimp* 5

### Chamorro

*Michoacan*

Braised chile ancho-marinated pork shank served with sweet potato hash and fresh asparagus. 22

### Tablón

*Central Mexico*

Braised beef short rib marinated in guajillo and pasilla chile with a smoky mestiza sauce and pico de gallo. 24



### DESDE 1984 MENU

**Celebrating 30+ Years**

**\$25 per guest**

- Choice of Guacamole, Queso Fundido or Nachos for the table
- Choice of any entree
- Choice of Churros or Tres Leches to share

*Must be enjoyed by the table - buen provecho!*