

Rosa Mexicano

DESDE 1984

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 and 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, roasted red peppers and chile croutons tossed in a classic Caesar dressing. 7

QUESADILLAS

Flour tortillas stuffed with authentic fillings and grilled on the comal.

Pollo

Jalisco
Adobo-marinated chicken breast and Chihuahua cheese. With pico de gallo and guacamole. 15

Tinga de Res

Guerrero
Grilled flour tortilla filled with braised beef tinga and Menonita cheese. Topped with red onion, crema and salsa verde. 16

Carne Asada

Sonora
Guajillo chile-tequila marinated skirt steak and Menonita cheese. With pico de gallo and guacamole. 17

Camarones

Nuevo Leon
Baja shrimp sautéed with ancho chile, garlic and lime. With a blend of Mexican cheeses. 16

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

Camarones Capeados

Baja
Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion. 16

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

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

Mole Poblano

Convent of Santa Rosa, Puebla
Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema. 16

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, roasted red peppers and chile croutons, tossed in a classic Caesar dressing. 16

Cobb Salad

Grilled chicken, chorizo sausage, Cabrales blue cheese, avocado, cherry tomatoes and habanero pickled onions over mixed greens with an avocado-dill dressing and chile-dusted croutons. 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

Chile Poblano Relleno

Oaxaca
Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Served over asparagus with salsa ranchera, salsa verde and queso fresco. 17

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

Pollo con Mole

Convent of Santa Rosa, Puebla
Half chicken topped with traditional mole poblano sauce. Served with sweet plantains and a chayote-black bean tamale. 19

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

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

Gluten-Free and Vegetarian menus available

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!

