

PARA LA MESA

[FOR THE TABLE]

GUACAMOLE EN MOLCAJETE ^{V GF LF}

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro 16

QUESO FUNDIDO ^{V GF}

Melted Chihuahua cheese over poblano rajas. Topped with cilantro and served with handmade corn tortillas 12 Add Chorizo 2

NACHOS DE TRES QUESOS ^{V GF}

Crispy tortillas topped with black beans, queso fresco, white cheddar, Menonita cheese, pico de gallo, chipotle and serrano chiles 11.5 Add Chicken Tinga or Braised Beef 3

CEVICHE DE CAMARONES ^{GF LF}

Mexican white shrimp from the Baja Coast marinated in citrus with jicama, avocado, roasted habanero, red onion and cilantro 15

ANTOJITOS

[APPETIZERS]

QUESADILLAS TRADICIONALES DE HUITLACOCHÉ ^{GF LF} *Oaxaca*

Masa tortillas filled with huitlacoche, corn, rajas, queso Oaxaca. With salsa verde 12

EMPANADAS DE POLLO CON CHORIZO *Tabasco*

Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese. Served with mestiza crema 10.5

FLAUTAS DE POLLO *Puebla*

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema 10.25

SOPA DE TORTILLA ^{GF LF} *Distrito Federal*

Roasted tomato-pasilla chile broth with grilled chicken, sliced avocado, shredded Chihuahua cheese, crema fresca and crispy tortilla strips 9

ENSALADA CAESAR MEXICANA ^{V LF} *Tijuana*

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

TACOS

3 tacos made with authentic, regional fillings.

TINGA DE RES ^{GF} *Guerrero*

Braised beef brisket with tomatillo-habanero salsa, house-made slaw and pickled red onion 18.5

PESCADO BAJA *Baja*

Beer battered seasonal fish with white cabbage escabeche and jalapeño-tartar sauce on a fresh flour tortilla 19

CAMARONES CAPEADOS *Baja*

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled onion 19.5

HONGOS ^{V GF} *Distrito Federal*

Grilled portobello mushrooms, black bean, roasted red and yellow peppers, grilled corn, cabbage and chile de árbol salsa 17

ACOMPAÑAMIENTOS

[SIDES]

PLÁTANOS ^V Plantains 5

ELOTES ^{V GF} Mexican corn on the cob 5

COLIFLOR ^{V GF LF} Cauliflower with achiote 5

COL RIZADA ^{V GF LF} Kale, corn and poblano 5

FIDEOS DE CALABACÍN ^{V GF LF} Zucchini noodles 5

ARROZ Y FRIJOLES ^{V GF} Achiote rice & epazote-jalapeño refried black beans 5

V - VEGETARIAN

GF - GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ESPECIALES DE LA CASA

[HOUSE SPECIALS]

CHILE POBLANO RELLENO ^V *Oaxaca*

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Served with piconillo tomatoes, salsa verde and queso fresco 20.5

CARNITAS ^{GF} *Michoacan*

Slow-braised pork with cilantro, white onion and grilled pineapple 24

BUDÍN DE POLLO ^{GF} *Puebla*

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Over poblano cream sauce 23

POLLO Y CARNE ASADA AL CARBÓN ^{GF} *Jalisco*

Grilled chicken and skirt steak with slow-cooked peppers and Chihuahua cheese. Served with housemade corn tortillas and chile de árbol salsa 27

ENCHILADAS SUIZAS ^{GF} *Mexico City*

Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese 21

ALAMBRE A LA MEXICANA ^{GF} *Mexico City*

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces 28.5

SALMÓN POBLANO ^{GF} *Puebla*

Grilled fresh salmon served over sautéed kale, chorizo and corn in a poblano cream sauce 26

TAMPIQUEÑA DE CARNE ASADA ^{GF} *Tampico*

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada mestiza 28.5

ENCHILADAS DE MOLE POBLANO *Convent of Santa Rosa, Puebla*

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema 22

ALAMBRE DE MARISCOS ^{GF} *Veracruz*

Grilled wild jumbo shrimp and scallops with tomatoes, onions and serrano chiles. Over achiote rice and salsa verde picante 31

CHAMORRO *Michoacan*

Braised chile ancho-marinated pork shank with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas 25.5

TRES ENCHILADAS

A taste of Rosa Mexican's signature enchiladas - Mole Poblano, Suiza, Mestiza 25

FIDEOS DE ZUCCHINI CON COLIFLOR Y HONGOS ^{V GF LF} *Mexico City*

Zucchini noodle sautéed with roasted cauliflower and grilled portobello mushroom 20.5

ROLLO DE PECHUGA *Oaxaca*

Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce 23

Father's Day

Brunch

Available until 3pm, along with our regular brunch menu items

HUEVOS MACHACADO

Scrambled eggs with shredded beef, jalapeños, pico de gallo and crema. Served in a cast iron skillet with tortillas 18

All Day Specials

To Start

SOPA FRIA DE SANDÍA

Chilled watermelon soup with a watermelon-tomatillo salsa, epazote, mint and hearts of celery 9

Entrée

CHULETAS DE PUERCO

Grilled pork chops over smoked beans topped with pineapple jicama salsa 28

PEZ ESPADA

Grilled swordfish over roasted zucchini and Mexico City grits 26

Dessert

PAN DE CHOCOLATE

Warm chocolate bread pudding topped with vanilla ice cream and cajeta 10

Cocktail

JALAPEÑO SALT AIR MARGARITA

Casa Noble Crystal, Cointreau, tomatillo, lemon juice, agave syrup, jalapeño salt air and chile dust 15