

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. 10.5

TRADITIONAL QUESADILLA

Grilled flour tortilla filled with roasted pepper and Chihuahua cheese. 10

Add Grilled Chicken, Carne Asada or Pork Carnitas 3

MEXICAN SHRIMP COCKTAIL ^{GF}

Classic shrimp cocktail from Veracruz served with avocado, tomato, onion and cucumber in passion fruit cocktail sauce. 15.5

FLAUTAS DE POLLO

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

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. 11.5

Add Chicken Tinga, Braised Beef or Pork Carnitas 3

QUESO FUNDIDO ^{V GF}

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

Add Chorizo 2

JOSEFINA'S QUESADILLA ^{V GF}

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

Soups & Salad

SOPA DE TORTILLA ^{GF}

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

SOPA POBLANO ^{GF}

Poblano chile soup with hints of mezcal, topped with tortillas. 9

ENSALADA CAESAR MEXICANA

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

Mexico City Street Tacos

THREE HANDMADE CORN TORTILLAS

POLLO PIBIL ^{GF}

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

CALABACÍN ^{V GF}

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

PULPO ^{GF}

Grilled octopus topped with pork belly, avocado and chipotle aioli on a black squid ink tortilla. 15

CAMARONES ^{GF}

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

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

PANZA ^{GF}

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

Ceviche

CAMARONES ^{GF}

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

ATÚN ^{GF}

Tuna, orange, cilantro, avocado, sliced serrano, onions and mezcal-citrus vinaigrette. 15

PULPO ^{GF}

Grilled marinated octopus with habanero and citrus, red onion, avocado and tomato. 15

LUBINA NEGRA ^{GF}

Black sea bass with passion fruit aguachile, avocado, tomato, red onion and piquillo peppers. Topped with sweet potato strings. 15

SAMPLER ^{GF}

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

Regional Mexican Classics

POLLO *Chicken*

ROLLO DE PECHUGA *Oaxaca*

Crispy chicken breast filled with huitlacoche, served sliced over poblano crema. 23

BUDÍN DE POLLO ^{GF} *Puebla*

Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Served over mestiza. 23

POLLO CON MOLE ^N *Oaxaca*

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

PESCADO Y CAMARONES *Fish & Shrimp*

ALAMBRE DE CAMARONES ^{GF} *Baja*

Marinated jumbo shrimps skewered and grilled in garlic vinaigrette with tomatoes, onions and serrano chiles, over white rice with salsa verde picante and ranchera. 25

PESCADO PRIMAVERA ^{GF} *Veracruz*

Pan-seared black sea bass with grilled zucchini, tomatoes and caramelized chayote over Tabasco-citrus sauce. Topped with sautéed shrimp. 27

PEZ ESPADA EN MOLE COLORADITO ^{GF N} *Yucatán*

Grilled swordfish over red mole sauce, topped with a citrus salad. 23

SALMÓN POBLANO ^{GF} *Puebla*

Grilled salmon over sautéed kale, chorizo and corn with poblano crema. 26

TACOS DE PESCADO *Baja*

Seasonal fish with escabeche and jalapeño-tartar on flour tortillas. 19

BAJA / Beer-battered

A LA PARRILLA ^{GF} / Grilled

CARNE *Beef*

FILETE CON HONGOS ^{GF} *Mexico City*

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

TABLONES *Mexico City*

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

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 topped with mestiza. 28.5

PUERCO *Pork*

CARNITAS ^{GF} *Michoacán*

Slow-braised pork with cilantro, pickled red onion and grilled pineapple. Served with handmade corn tortillas. 24

CHAMORRO *Michoacán*

Braised chile ancho-marinated pork shank with salsa verde, pickled red onion and handmade corn tortillas. 25.5

VEGETARIAN & COMBINATIONS

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

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

TRES ENCHILADAS ^N *Michoacán*

A taste of Rosa Mexicano's signature enchiladas—mole poblano, suiza and mestiza. 25

POLLO Y CARNE AL CARBÓN ^{GF} *Sonora*

Ancho-marinated chicken breast and guajillo-tequila-marinated skirt steak with chile rajas and Chihuahua cheese. 23

Shareable Sides

PLÁTANOS ^V

Plantains with queso fresco and crema. 5

ELOTES O ESQUITES ^{V GF}

Mexican street corn on or off the cob. 5

COL RIZADA ^{V GF}

Kale, spinach, corn and poblano. 5.5

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 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.