Rosa Mexicano

Chef's Lunch

Featuring Authentic and Regionally-Inspired Specials

2 COURSES $20
Available Monday - Friday

STARTERS

Choose one

SOPA DE SANDÍA
Chilled watermelon soup with a watermelon-tomatillo salsa, epazote, mint and celery hearts

CÓCTEL DE CAMARONES
Classic shrimp cocktail from Veracruz served with avocado, tomato, onion and cucumber in a passionfruit cocktail sauce

ENTRÉES

Choose one

POLLO A LA PARILLA
Skewered pasilla de Oaxaca and agave marinated chicken with peppers and onions over plantain rice

MEXICAN BOWL
Roasted vegetables, cilantro rice, avocado, pico de gallo

PBLTA
Crispy pork belly, lettuce, tomato and avocado with chipotle-mayo on a torta roll

DESSERT

Add dessert to stay or to go $5

PASTEL DE QUESO
Maria cookie crust cheesecake with a strawberry-tomatillo salsa

COCKTAIL

Add a specialty cocktail for $15

FLOR DE VERANO
Espolón blanco, Grand Marnier, lime juice, organic agave, black lava salt