

Starters & Shareables

Guacamole ^{V GF}

Since 1984, we have used our founder, Josefina Howard's original recipe. Served with fresh vegetables, chips and salsa norteña. 15

EMPANADAS DE POLLO CON CHORIZO

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

CEVICHEs

- ☼ **CAMARONES** ^{GF} White shrimp marinated Baja-style in citrus with jicama, avocado, roasted habanero, red onion and cilantro. 13
- ☼ **PULPO** ^{GF} Grilled marinated octopus with habanero and citrus, red onion, avocado and tomato. 12

MEXICO CITY STREET TACOS

Two handmade corn tortillas

- ☼ **POLLO PIBIL** ^{GF} Achiote-marinated chicken served with chipotle aioli, diced rajas and fresh mint. 9
- ☼ **CALABACÍN** ^{V GF} Tempura-fried zucchini served with avocado crema, cilantro and queso fresco. 8
- ☼ **PULPO** ^{GF} Grilled octopus topped with pork belly, avocado and chipotle aioli. 9.5
- ☼ **CAMARONES** ^{GF} Sautéed shrimp topped with salsa molcajete, served over escabeche. 10

FLAUTAS DE POLLO

Crispy corn tortillas filled with chicken tinga and topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema. 10.75

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. 12

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. 11
Add Chorizo 2

CHIPS & SALSA ^{V GF}

Crispy corn tortilla chips with zesty salsa norteña. 4

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. **BOWL** 7 / **CUP** 5

ENSALADA CAESAR MEXICANA

Crisp romaine lettuce, roasted red peppers and chile croutons tossed in classic Caesar dressing. 7
Add Ancho-marinated chicken breast 7

ROSA CHOPPED SALAD ^{GF}

Chicken, chorizo, avocado, tomatoes, crispy tortilla strips, pickled red onion and greens. Tossed in creamy avocado dressing. 13

ENSALADA PICADA ^{GF}

Grilled and flaked salmon with kale, roasted corn, chayote, tortilla strips and roasted poblano peppers tossed in serrano pepper vinaigrette. 15

MEXICAN BOWL ^{V GF}

Roasted vegetables, cilantro rice, black beans, lettuce, avocado, pico de gallo and house vinaigrette. 16

V VEGETARIAN | **GF** GLUTEN-FREE | **N** CONTAINS NUTS

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.

Regional Mexican Classics

BUDÍN *Puebla*

Your choice of braised chicken tinga or roasted vegetables layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers, and grilled corn. Served over mestiza. Braised chicken tinga ^{GF} 19 // Roasted vegetables ^{V GF} 16.5

POLLO ADOBADO AL CARBON ^{GF} *Sonora*

Ancho-marinated chicken breast and with chile rajas and Chihuahua cheese. Served on a cast iron skillet. 19 Make it a Carne Asada and Chicken Combo Add 6

PESCADO Y CAMARONES PRIMAVERA ^{GF} *Veracruz*

Pan-seared cod with grilled zucchini, tomatoes and caramelized chayote over Tabasco-citrus sauce. Topped with sautéed shrimp. 24

ALAMBRE A LA PARILLA

Marinated skewered and grilled

- ☼ **CAMARONES** ^{GF} Jumbo shrimp with onions, tomatoes and serrano chiles 21
- ☼ **POLLO** ^{GF} Chicken with peppers, onions, and pasilla de Oaxaca cream sauce 19
- ☼ **MEXICANA** ^{GF} Filet mignon and chorizo sausage with onions, tomatoes and serrano chiles 25

SALMÓN POBLANO ^{GF} *Puebla*

Grilled salmon over sautéed kale, chorizo and corn with poblano crema. 24

TAMPIQUEÑA DE CARNE ASADA ^{GF} *Tampico*

Grilled steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with mestiza. 27

CARNITAS ^{GF} *Michoacán*

Slow-braised pork with cilantro, pickled red onion and grilled pineapple. Served with handmade corn tortillas. 20

CHAMORRO *Michoacán*

Braised chile ancho-marinated pork shank with salsa verde, pickled red onion and handmade corn tortillas. 23

Tacos & Enchiladas

TRES ENCHILADAS ^N *Michoacán*

A taste of Rosa Mexicano's signature enchiladas — mole poblano, suiza & mestiza. 23

ENCHILADAS DE MOLE POBLANO ^N *Puebla*

Chicken tinga covered with traditional mole poblano and topped with cilantro, onion, queso fresco and crema. 21

TACOS DE PESCADO *Baja*

Your choice of beer-battered or grilled seasonal fish with escabeche and jalapeño-tartar on flour tortillas. **THREE** 18 / **TWO** 14.5

TACOS DE ALAMBRE DE CARNE ^{GF} *Mexico City*

Tequila-marinated grilled skirt steak with rajas, bacon, and Chihuahua cheese. Topped with chile de árbol, onion and cilantro. **THREE** 19 / **TWO** 15.5

TACOS DE TINGA DE POLLO ^{GF} *Guerrero*

Chipotle-braised chicken, tomato and onion. **THREE** 17 / **TWO** 14

North of the Border

TORTA DE SALMÓN

Seared salmon with chipotle aioli, wilted spinach and piconillo tomatoes on a brioche bun. Served with epazote fries and marinated onions. 17.5

HAMBURGUESA CON CHORIZO

Beef and chorizo burger with Menonita cheese, guacamole and smoked chile aioli. Served with epazote fries. 17

QUESADILLA

Served with rice, beans.

- ☼ **CARNE ASADA** Guajillo chile-tequila-marinated grilled steak and Menonita cheese. 18
- ☼ **POLLO** Adobo-marinated grilled chicken breast and Chihuahua cheese. 16
- ☼ **RAJAS** Roasted peppers, mushroom and Menonita cheese. 14

Shareable Sides

PLÁTANOS ^V

Plantains with queso fresco and crema. 5

ELOTES O ESQUITES ^{V GF}

Mexican street corn on or off the cob. 6

COL RIZADA ^{V GF}

Kale, spinach, corn and poblano. 5

ARROZ Y FRIJOLES ^{V GF}

Achiote rice and epazote-jalapeño refried black beans. 4