

Rosa Mexicano

DESDE 1984

Dine Out Boston

2 COURSE LUNCH \$20

Available Monday - Friday

March 3-8 & March 10-15

For a limited time, taste Rosa Mexicano's authentic, regionally-inspired specials

STARTERS

choose one

HUITLACOCHÉ SOUP

Huitlacoche soup with radish, epazote and corn salsa topped with croutons

ZARAPE DE POLLO

Chicken tinga layered between soft corn tortillas over a mole Rosa sauce

ENTRÉES

choose one

PESCADO AL GUAJILLO

Pan-seared cod with a jalapeño potato cake, kale and guajillo chile-pineapple-passion fruit sauce

POLLO Y CARNE ASADA AL CARBÓN

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

FIDEOS DE ZUCCHINI CON COLIFLOR Y HONGOS

Zucchini noodle sautéed with roasted cauliflower and grilled portobello mushroom

DESSERT

finish lunch with one of our authentic desserts \$5

TRES LECHE

CHURROS

FLAN DE ROSA

PASTEL DE CHOCOLATE MEXICANO



COCKTAIL

add a specialty cocktail for \$15

PUESTA DEL SOL

Espolón blanco, Fidencio Clasico, passion fruit, lime, house-blended orange bitters, hibiscus grenadine

Share your Dine Out Boston

Restaurant Week experience with friends

Tag us @rosamexicano #DineOutBoston

Rosa Mexicano

DESDE 1984

Dine Out Boston

3 COURSE DINNER \$38

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STARTERS

choose one

HUITLACOCHÉ SOUP

Huitlacoche soup with radish, epazote and corn salsa topped with croutons

ZARAPE DE POLLO

Chicken tinga layered between soft corn tortillas over a mole Rosa sauce

ENTRÉES

choose one

PESCADO AL GUAJILLO

Pan-seared cod with a jalapeño potato cake, kale and guajillo chile-pineapple-passion fruit sauce

POLLO CON MOLE

Half roasted chicken with mole. Served with white rice and plantains

FIDEOS DE ZUCCHINI CON COLIFLOR Y HONGOS

Zucchini noodle sautéed with roasted cauliflower and grilled portobello mushroom

DESSERT

choose one of our authentic desserts

TRES LECHE

CHURROS

FLAN DE ROSA

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COCKTAIL

add a specialty cocktail for \$15

PUESTA DEL SOL

Espolòn blanco, Fidencio Clasico, passion fruit, lime, house-blended orange bitters, hibiscus grenadine

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