

*Rosa Mexicano*

DESDE 1984

## chef's lunch

featuring authentic and  
regionally-inspired specials

**2 COURSES \$20**

available Monday - Friday

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*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 CARBON

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 LECHEs**

**CHURROS**

**FLAN DE ROSA**

**PASTEL DE CHOCOLATE MEXICANO**



### COCKTAIL

*add a specialty cocktail for \$16*

#### PUESTA DEL SOL

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