

PEPE  
RUIZ

# rosa mexicano's portfolio

Some examples of my work for restaurant franchises





Lunch Menu

Independence Day Menu

Brunch Menu

Lunch Features

Tacos, Tortas & Quesadillas

TACOS DE CAMARONES CAPEADOS

Maseca cornmeal-dusted shrimp with kale, chipotle aioli and pickled red onion. Served with rice, beans and esquites. 15

TACOS DE TINGA DE RES <sup>GF</sup>

Braised beef brisket with tomatillo-habanero salsa, escabeche and pickled red onion. Served with rice, beans and esquites. 14

TACOS DE ALAMBRE DE POLLO <sup>GF</sup>

Chicken breast a la plancha, rajás, bacon, queso Chihuahua and chile de árbol salsa. Served with rice, beans and esquites. 13

PBLTA

Mexican-style BLT with crispy pork belly, lettuce, tomato, avocado and chipotle mayonnaise. Served with fries. 16

HAMBURGUESA CON CHORIZO

Beef and chorizo burger with Menonita cheese, guacamole and smoked chile aioli. Served with fries. 16

MEXICAN CLUB

Classic Mexican club sandwich with ham, grilled chicken, bacon, black bean spread and chipotle mayonnaise. Served with fries. 14.5

TLAYUDA Y ENSALADA <sup>V GF</sup>

Oaxacan-style pizza with black beans, cilantro, red onions, tomatoes, serranos, Oaxaca cheese and crema. Served with our market salad. 15

Add Braised Brisket or Braised Chicken 3

QUESADILLA DE POLLO

Adobo-marinated grilled chicken breast and Chihuahua cheese. Served with rice, beans and esquites. 17

QUESADILLA DE CARNE ASADA

Guajillo chile-tequila-marinated grilled steak and Menonita cheese. Served with rice, beans and esquites. 19

Salads

ENSALADA CAESAR DE POLLO

A classic Caesar with crisp romaine lettuce, grilled ancho-marinated chicken breast, roasted red peppers and chile croutons. 17.5

ROSA CHOPPED SALAD <sup>GF</sup>

Chicken, chorizo sausage, avocado, tomatoes, crispy tortilla strips, pickled red onion and greens. Tossed in creamy avocado dressing. 18

ENSALADA PICADA <sup>GF</sup>

Grilled salmon with kale, roasted corn, chayote, tortilla strips and roasted poblano peppers tossed in serrano pepper vinaigrette. 19

MEXICAN BOWL <sup>V GF</sup>

Roasted vegetables, cilantro rice, black beans, lettuce, avocado, pico de gallo and house vinaigrette. 14

Add Chicken, Carnitas or Shrimp 5

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.

V VEGETARIAN | GF GLUTEN FREE | N CONTAINS NUTS



Special  
EVENTS  
at Rosa Mexicano

PLAN YOUR  
PRIVATE EVENT

Ask your server for  
more information.



Gift Cards

Looking for a gift for someone that loves Mexican food?

SEND THEM A ROSA MEXICANO GIFT CARD

Purchase one from your server.

Viva  
MEXICO!

SEPTEMBER 11TH - 22ND

Rosa Mexicano has three reasons to celebrate:

Our 35th Anniversary  
Josefina Howard's Birthday  
Mexican Independence Day

Enjoy our  
2 Course Menu for \$19.84

Appetizer

CREPAS DE CAMARÓN

Crepes filled with shrimp, covered with chile pasilla sauce and sprinkled with cheese.

Entrée

CHILES EN NOGADA

Poblano chiles filled with pork picadillo, aromatics, fruits and spices. Topped with walnut sauce and pomegranate seed.

Dessert

ADD A DESSERT FOR \$6.5

BUÑELOS CON MANZANA

Mexican fried sweet tortilla layered with apple, raisins and Mexican chocolate.

Cocktail

ENJOY OUR SPECIALTY COCKTAIL FOR \$14

¡VIVA MEXICO!

Blanco tequila, mezcal, ruby red grapefruit juice, lime, tres chile tincture and hibiscus-black lava-guajillo salt.

Rosa  
Mexicano  
DESDE 1984

Brunch

All brunch entrées are served with  
gluten-free agave-lime buttered cornbread

SOPES BENEDICT TRADITIONAL <sup>GF</sup>

Poached eggs over corn masa cakes with Canadian bacon and Hollandaise. 17

HUEVOS ROSA <sup>GF</sup>

Sunny-side up eggs over a crisp tortilla and refried black beans. Topped with roasted tomato-chipotle sauce, salsa verde, ham, peas and cheese. 16

HUEVOS JOSEFINA <sup>GF</sup>

Caramelized onion, chorizo, and potato with melted Chihuahua cheese and scrambled eggs layered on tostadas with mestiza crema and pico de gallo. 18.5

TACOS DE HUEVOS <sup>GF</sup>

Scrambled eggs a la plancha, rajás, bacon and queso Chihuahua. Finished with chile de árbol salsa, onion and cilantro. 15.5

HUARACHE CON CARNE ASADA <sup>GF</sup>

Mexico City-style huarache served with marinated skirt steak, fried egg, queso fresco, salsa Norteña and guacamole. 22.75

TORTA DE DESAYUNO

Pork belly sandwich served with a fried egg, Menonita cheese, avocado and black beans. Served with your choice of potatoes or fresh tropical fruit. 16.5

EGG WHITE AND VEGETABLE WRAP <sup>V</sup>

Egg white wrap with asparagus, spinach and cheese served with a quinoa salad. 14

CHURROS FRENCH TOAST <sup>V</sup>

Mexican donut crusted French toast topped with fresh berries and served with piloncillo syrup. 14.5

V - VEGETARIAN GF - GLUTEN FREE

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Enjoy Our  
BRUNCH  
COCKTAILS

Enjoy an assortment of our  
\$6 coctelitos  
with our brunch entrées

SAT & SUN | 11:30AM-3PM

BRUNCH  
COCKTAILS

Enjoy an assortment of \$6 coctelitos  
with our brunch entrées  
SAT & SUN | 11:30AM-3PM

FROZEN PAPAYA MARGARITA

Lime, papaya, chia seeds.

HIBISCUS SALT MARGARITA

Blanco tequila, lime juice, agave, hibiscus salt.

SPARKLING POMEGRANATE  
APRICOT SANGRÍA

White wine, apricot brandy, pomegranate juice, orange juice, cava.

Beverages

MORNING GLORY

A frozen Mexican twist on an Aperol spritz. 14

LA TRADICIONAL MARGARITA

Blanco tequila, lime, organic agave, flor de sal rim. 13  
+ add house tres chiles tincture to make it spicy

FROZEN MARGARITA

Prepared with blanco tequila, orange liqueur, lime, flor de sal rim and your choice of Pomegranate or Lime. 12.75

BLOODY MARY OR MARÍA

Choice of vodka or tequila, tomato juice, horseradish, Cholula, pickled jalapeño, jicama. 13

CLASSIC MIMOSA

Cava and fresh squeezed orange juice. 10  
+ add mango to make yours tropical

MEXICAN COFFEE

Fair trade Mexican coffee from Chiapas, Ancho Reyes chile liqueur, 1921 Crema, Milagro Reposado, canela-infused agave, Aztec chocolate bitters, Kahlua whipped cream. 14

RED OR WHITE SANGRÍA

Red or white wine, apricot brandy, triple sec, fresh fruit. 10

BEER

Our selection of beers. 7

Day of the Dead Menu

Oxaca Menu

Christmas and New Year Menus

Rosa Mexicano

# Día de los Muertos

**Appetizer**

**EMPANADAS DE CAMOTE**  
Corn and sesame empanadas stuffed with sweet potato, peas and spiced pecans. Served with chipotle mayonnaise. 9

**Entrée**

**ESTOFADO DE CORDERO**  
Lamb shank stew with roasted vegetables and epazote gremolata. 29

**PESCADO A LA PARRILLA**  
Whole grilled trout over pumpkin seed piñón topped with citrus salad. 28

**COSTILLAS A LA BARBACOA**  
Tequila-pomegranate BBQ ribs served with charro beans and jalapeño corn bread. 27

**Dessert**

**EMPANADA DE MANZANA**  
Warm apple empanadas with spiced Mexican chocolate sauce. Topped with vanilla ice cream and cajeta sauce. 10

**Cocktail**

**LA VIDA**  
Espolón blanco tequila, blood orange, chile and canela infused agave, pomegranate, spicy black lava salt. 16

**ESPÍRITU**  
Espolón blanco tequila, Kahlua, Espresso, spicy tincture, cinnamon-sugar salt rim \$14

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V VEGETARIAN | GF GLUTEN FREE | N CONTAINS NUTS

Rosa Mexicano

# Día de los Muertos

Día De Los Muertos is recognized in Mexico as a period of time where we prepare to welcome the souls of loved ones passed back to visit with the living. The multi-day holiday involves family and friends gathering to remember friends and family members who have died. Mexicans view it not as a day of sadness but as a **day of celebration** because their loved ones awake and celebrate with them.

At the entrance of our restaurant you will find an **ofrenda** – or alter – that is assembled as part of the tradition where the living provide the dead with what they require for their return – while also recognizing their presence.

Experience the Flavors of Mexico

# OAXACA

NOV 5TH | NOV 27TH

Oaxaca is one of Mexico's major gastronomic, historical, and gastro-historical centers whose cuisine is known internationally.

Our Chefs have prepared a special selection of dishes from this region, and you're invited to enjoy them with us this fall.

Visit [RosaMexicano.com](http://RosaMexicano.com) to see our menu.

OXOX

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Rosa Mexicano

Experience the Flavors of Mexico

# OAXACA

Oaxaca is one of Mexico's major gastronomic, historical, and gastro-historical centers whose cuisine is known internationally.

Our Chefs have prepared a special selection of dishes from this region, and you're invited to enjoy them with us this fall.

**Appetizer**

**CEVICHE OAXAQUEÑO**  
Mezcal, aguachile, orange, cilantro, avocado, sliced serrano and onions. 15

**CREPAS DE CHAPULINES**  
Crepes filled with grasshopper, zucchini flower and Cotija cheese sauce. 13

**Entrée**

**CHULETAS EN MANCHAMANTELES**  
Grilled pork chops with tablecloth-stained mole and wilted greens. 24.5

**POLLO ALCAPARRADO**  
Oaxacan-style chicken in caper sauce with pickled nopales. 24

**Dessert**

**OAXACAN HOT CHOCOLATE**  
Mexican chocolate, canela, milk accompanied with orange slices and sal de gusano. 7  
Add Sierra Norte Oaxaca Yellow Corn Whiskey for additional 10

**Cocktail**

**MAYAHUEL**  
Illegal Joven mezcal, lime, orange-scented agave, Xocolatl Mole bitters, guajillo-sal de gusano. 16

OXOX

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Merry Christmas!

DEC. 24TH & DEC. 25TH

**Appetizer**

**BRAISED PORK POZOLE *Pozole Rojo* GF**  
Traditional Mexican stew with braised pork, hominy and roasted garlic. 9

**CRISPY WHITE FISH MINI TACOS *El Jefe Ceviche Taco* GF**  
Seafood ceviche, sweet potato, yellow chile pepper bacon and pickled red onion. 13

**Entrée**

**BUTTERFLIED BRANZINI & CHILE-GLAZED SHRIMP GF**  
*Pescado a la Mariposa y Camarones*  
Served with shaved cucumber salad and red pepper habanero salsa. 38

**GRILLED FILET MIGNON & CHORIZO GF**  
*Alambre a la Mexicana*  
Tender cuts of beef and chorizo skewered with onions, tomatoes and serrano peppers. Served over achiote rice with tomatillo and tomato-chipotle sauces. 33

**SEARED DUCK BREAST *Pechuga de Pato* GF**  
Over blackberry-chipotle reduction with chile de árbol and agave roasted sweet potato. 24

**Dessert**

**BREAD PUDDING WITH MEXICAN CHOCOLATE**  
*Pudin de Pan con Chocolate*  
Warm bread pudding with ice cream and chunks of Mexican spiced chocolate. 10

**Cocktail**

**BLOOD ORANGE-CRANBERRY MARGARITA**  
El Jimador blanco tequila, blood orange, lime, organic agave, cranberry bitters and lime zest salt. 16

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Happy New Year!

**Appetizer**

**BRAISED PORK POZOLE *Pozole Rojo* GF**  
Traditional Mexican stew with braised pork, hominy and roasted garlic. 9

**ROASTED BEET SALAD *Ensalada de Betabel* GF V N**  
With blood orange, jicama, serrano vinaigrette and spiced pepitas. 10

**Entrée**

**LAMB SHANK STEW *Estofado de Cordero***  
With roasted vegetables and epazote. 29

**BUTTERFLIED BRANZINI & CHILE-GLAZED SHRIMP GF**  
*Pescado a la Mariposa y Camarones*  
Served with shaved cucumber salad and red pepper habanero salsa. 38

**GRILLED FILET MIGNON & CHORIZO GF**  
*Alambre a la Mexicana*  
Tender cuts of beef and chorizo skewered with onions, tomatoes and serrano peppers. Served over achiote rice with tomatillo and tomato-chipotle sauces. 33

**Cocktail**

**MARGARITA ESPUMOSA**  
A festive and bubbly combination of our frozen lime margarita and cava. Blanco tequila, triple sec, agave, cava, pomegranate, sparkling sugar and salt rim. 16

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Valentine's Day Menu

Restaurant Week Menu

Puebla Menu

Rosa Mexicano  
Happy Valentine's Day

**To Start**

**TACOS DE LANGOSTA** GF  
Crispy mini tacos with lobster, corn, mayonnaise, celery and bacon. 13

**ENSALADA DE BETABEL** GF V  
Roasted beets, blood orange, jicama, serrano vinaigrette and spiced pepitas. 9

**OSTRAS ASADAS** GF  
Fire roasted oysters with spinach, epazote and mezal cream. 12

**Entrée**

**ALAMBRE A LA MEXICANA** GF  
Tender cuts of beef and chorizo skewered with onions, tomatoes and serrano peppers. Served over achiote rice with tomatillo and tomato-chipotle sauces. 33

**PATO DOS MANERAS** GF  
Duck confit with seared duck breast, sweet potato mash and wild mushrooms over yellow-pepper habanero sauce. 27

**PESCADO A LA MARIPOSA Y CAMARONES** GF  
Pan-seared red snapper and chile-glazed shrimp with red pepper habanero salsa. Served with shaved cucumber salad. 38

**Dessert**

**TARTA DE CHOCOLATE**  
Molten chocolate cake with whipped cream, raspberry sauce and raspberry. 10

**Cocktail**

**CORAZONES EN FUEGO**  
Milagro reposado tequila and Fidencio Clásico mezal combined to create a vibrant red cocktail that includes fresh pomegranate juice, notes of chocolate and spice from Ancho Verde chile liqueur. 16

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Rosa Mexicano  
So Many Reasons to FIESTA  
Leave the planning to our experts  
We can help you plan the ultimate event for 12 to 200!

**Showers**  
Birthdays Rehearsals  
Sweet 16s Anniversaries  
Bachelorettes Engagements Graduations  
Retirements Mitzvahs Quinceañeras  
Gender Reveals Christenings

Ask your server for more information or visit [RosaMexicano.com/Fiesta](http://RosaMexicano.com/Fiesta) to start planning your next event today.

Rosa Mexicano  
**SF RESTAURANT week**  
3 COURSE DINNER \$40.40  
January 22 - January 31

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

**STARTERS**  
Choose one

**CHICKEN MOLE SOPES** *Sopes de Pollo con Mole*  
Masa cake with chicken mole, topped with micro greens and avocado.

**POBLANO SOUP** *Sopa Poblano* GF  
Poblano chile soup with hints of mezal, topped with tortillas.

**ENTRÉES**  
Choose one

**ARRACHERA** GF  
Guajillo chile and tequila marinated steak with chile rajas and Menonita cheese.

**VEGETABLE TORTILLA PIE** *Budín de Vegetales* GF V  
Baked soft corn tortillas layered with vegetables and yellow pepper habanero cream sauce.

**ENCHILADAS SUIZAS** GF  
Roasted chicken tinga with creamy tomatillo sauce, cilantro, onion and melted Chihuahua cheese.

**DESSERT**

**WARM BREAD PUDDING** *Pudín de Pan*  
With cajeta and Kahlua whipped cream.

**COCKTAIL**  
Add a specialty cocktail for \$16

**MARGARITA DE PUEBLA**  
Montelobos mezal, pineapple juice, Ancho Reyes Chile Verde Poblano pepper liqueur, mango nectar, lime juice, mole bitters, ancho chili salt dusted lime.

**1% of Restaurant Week Menu sales will be donated to fund healthy soil projects through Zero Foodprint / Restore California! Visit [sfrestaurantweek.com](http://sfrestaurantweek.com) to learn more.**

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V VEGETARIAN | GF GLUTEN FREE | N CONTAINS NUTS

Rosa Mexicano Experience the Flavors of MEXICO  
The Cuisine of PUEBLA

Puebla is the birthplace of Mexico's iconic mole poblano. It is also known for its botanas - street foods and snacks - that are great to share with friends. Our Puebla menu features many shareable small plates so that you can easily explore this region right here on our menu. We encourage you to mix and match - and pair your meal with some incredible mezcal from Puebla as listed below.

**POBLANO SOUP** *Sopa Poblano* GF  
Poblano chile soup with hints of mezal, topped with tortillas. 6

**MEATBALLS** *Albondigas*  
Pork and beef meatballs with poblano cream sauce over white rice. Topped with queso fresco and mint. 5

**CHEESE MOLOTES** *Molotes de Queso* GF  
Corn fritters filled with cheese. Served with crispy fried pork belly over mestiza sauce. 6

**ARABIAN TACOS** *Tacos Arabes*  
Mixiote marinated lamb tacos served with salsa habanero yogurt and pickled carrots. 7

**BRAISED CHICKEN LEG** *Mixiote de Pollo* GF  
Braised chicken leg with nopales, carrots and potatoes, wrapped in parchment and served with cilantro, salsa verde and tortillas. 8

**CHICKEN MOLE SOPES** *Sopes de Pollo con Mole* GF  
Masa cake with chicken mole, topped with micro greens and avocado. 6

**STUFFED CHILES** *Chiles Rellenos* GF  
Mini sweet peppers filled with picadillo. Topped with pomegranate seeds. 7

**Cocktails**

**MARGARITA DE PUEBLA** 16  
Montelobos mezal, pineapple juice, Ancho Reyes Chile Verde Poblano pepper liqueur, mango nectar, lime juice, mole bitters, ancho chili salt dusted lime.

**-Featured Mezcal from Puebla-**  
These 1 oz. and 2 oz. pours have been selected to complement the dishes above and are created from the same agave varietal. Accompanied with orange and gusano salt. We encourage you to compare the different nuances between the two mezcateros.

**MEZCAL DE LEYENDA PUEBLA TOBALÁ** 10/1oz. 17/2oz.  
Peat-like smoky aroma with caramel, citrus and apple peel.

**MONTELOBOS PUEBLA TOBALÁ** 11/1oz. 19/2oz.  
Green pepper and pear aromas with citrus, basil and nutty sweetness.

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So Many Reasons to FIESTA  
Leave the planning to our experts  
We can help you plan the perfect gathering for 12 to 200!

Birthdays  
Bridal Showers  
Rehearsal Dinners  
Anniversaries

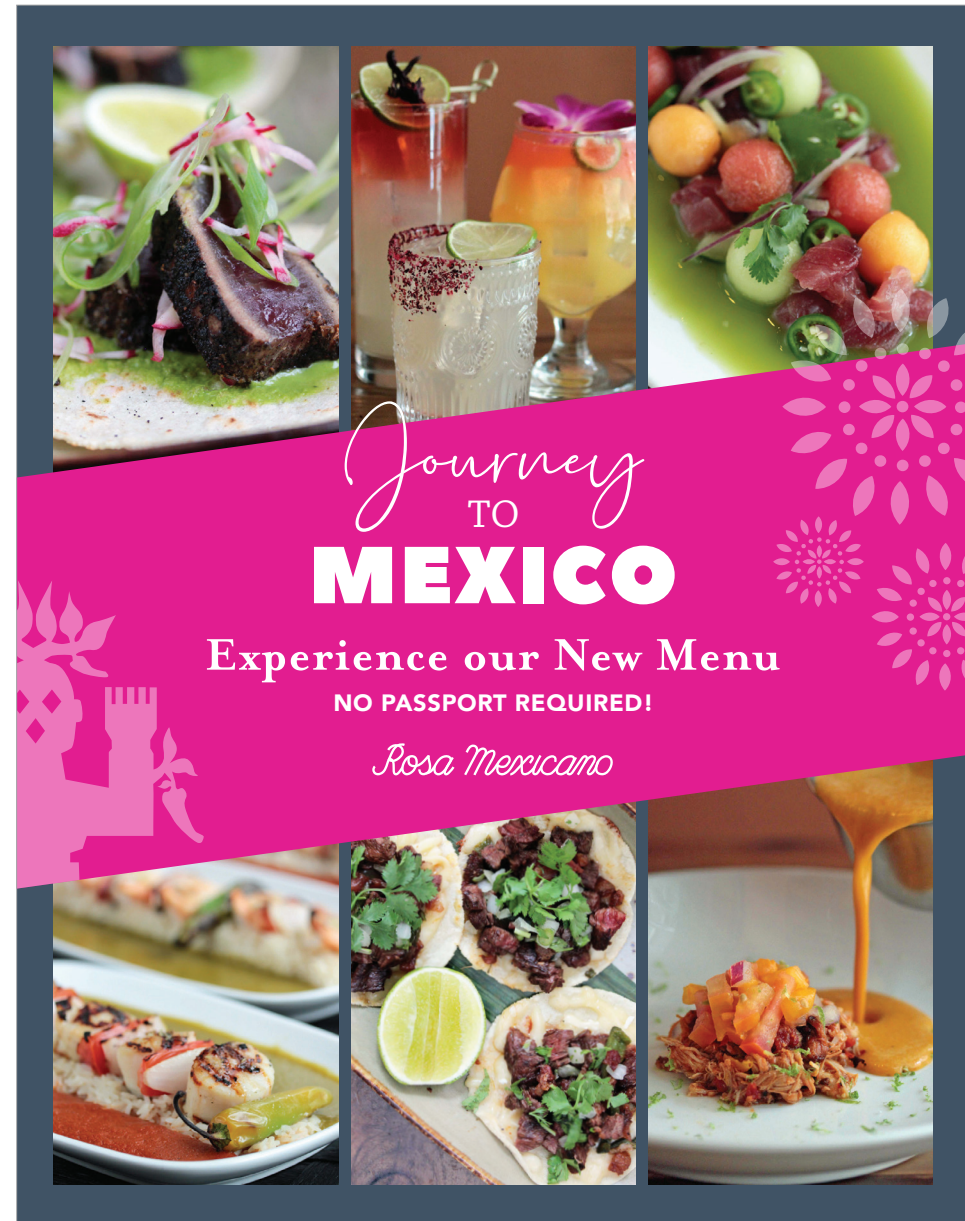
Graduations  
Gender Reveals  
Baby Showers  
Christenings

Engagements  
Surprise  
Bat/Bar Mitzvah  
Retirement

Ask your server for more information or visit [RosaMexicano.com/Fiesta](http://RosaMexicano.com/Fiesta) to start planning your next event today.



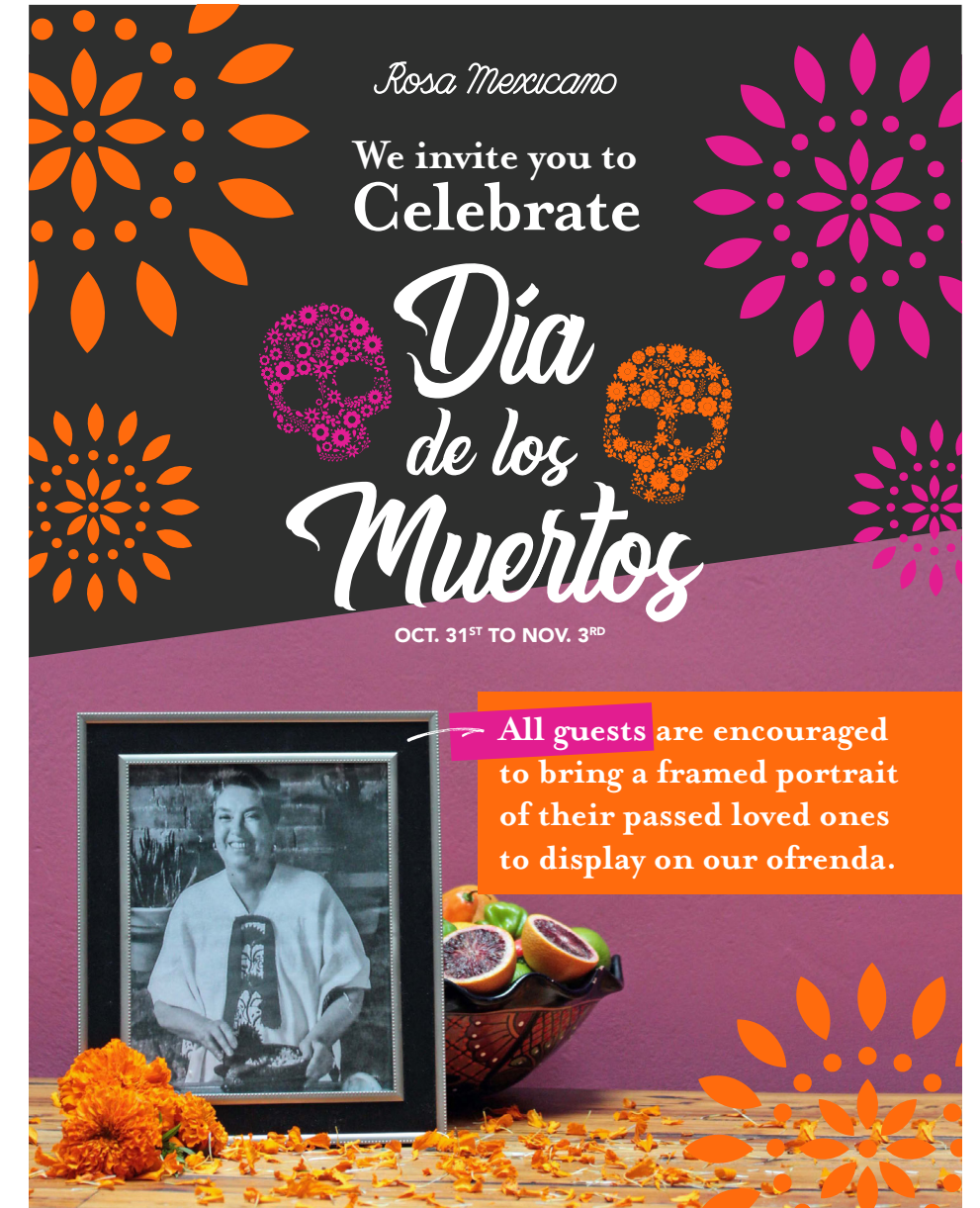
New Menu Poster



Gift Card Poster



Day of the Dead Poster





Mimosa Poster

*Rosa Mexicano*  
Introducing our

Build Your Own

# MIMOSA!

The perfect way to celebrate the weekend with friends.

SAT & SUN | 11:30AM-3PM  
\$55

Delivery Poster

Now Offering

## DELIVERY

For Lunch & Dinner

VISIT [ROSAMEXICANO.COM](http://ROSAMEXICANO.COM) TO PLACE YOUR ORDER

*Rosa Mexicano*

Brunch-Fiesta-Welcome Poster

*Rosa Mexicano*

Enjoy Our

### BRUNCH

Cocktails

Enjoy an assortment of our \$6 mini cocktails with our brunch entrées  
SAT & SUN | 11:30AM-3PM

So Many Reasons to

### FIESTA

Leave the planning to our experts

We can help you plan the ultimate event for 12 to 200!

Young Amigos

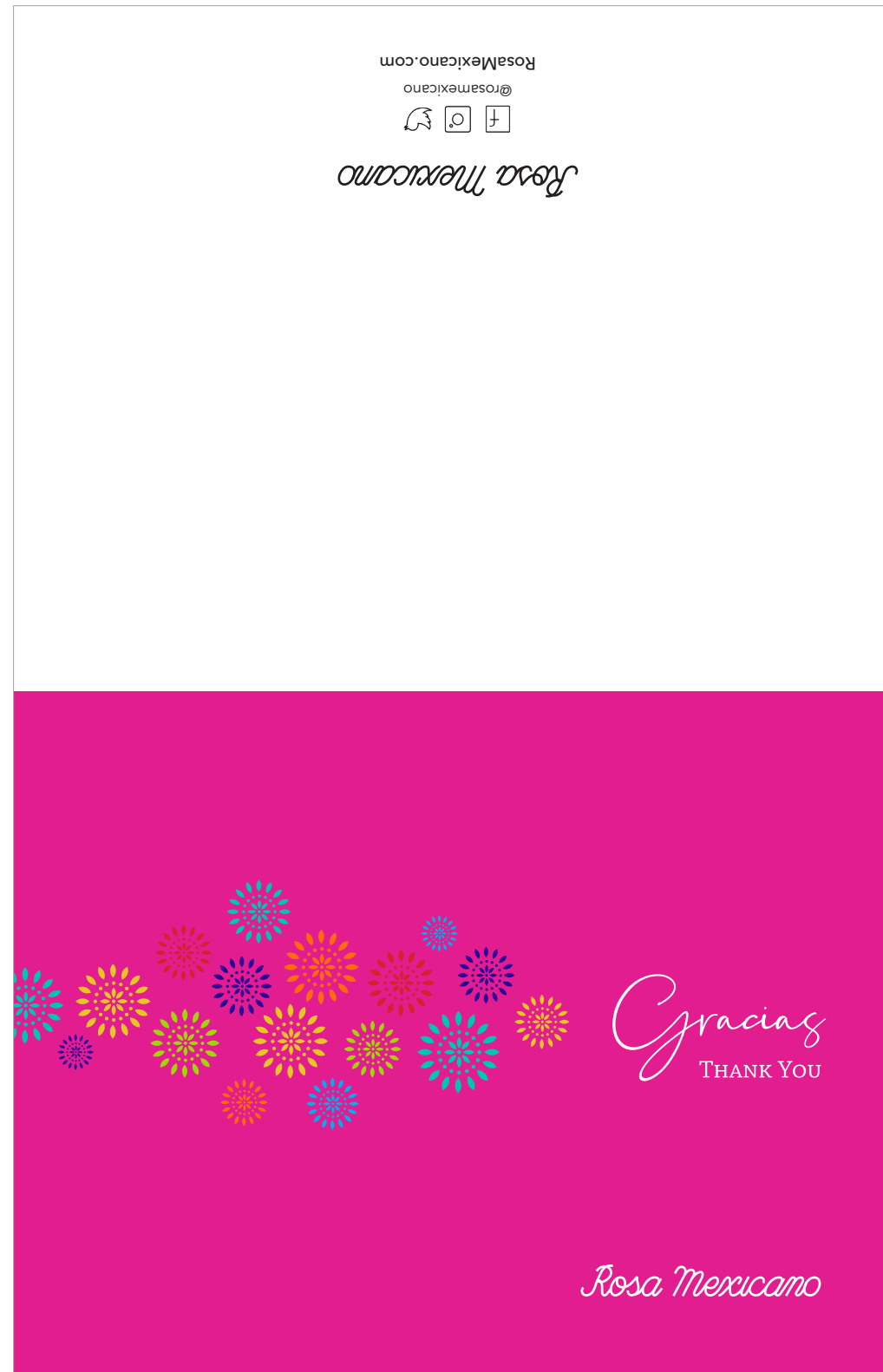
### WELCOME

Our KIDS MENU features the Flavors of Mexico and includes your choice of entrée, milk & ice cream for just \$9.50

**HOURS OF OPERATION**  
Sunday - Thursday: 11:30am-10pm  
Friday & Saturday: 11:30am-11pm



## Gift Card Holder





Menuboards



## Rosa Mexicano

### Brunch

All brunch entrées are served with gluten-free agave-lime buttered cornbread

Brunch specials available from 11:30am - 3pm in addition to our full dinner menu

**SOPE'S BENEDICT TRADITIONAL\*\***  
Poached eggs over corn masa cakes with Canadian bacon and Hollandaise. 17

**HUEVOS ROSA\*\***  
Braised beef brisket with tomatillo-habanero salsa, escabeche and pickled red onion. Served with rice, beans and esquites. 13

**HUEVOS JOSEFINA\*\***  
Caramelized onion, chorizo, and potato with melted Chihuahua cheese and scrambled eggs layered on tostada with meztiza crema and pico de gallo. 13.5

**TACOS DE HUEVOS\*\***  
Scrambled eggs a la plancha, rajás, bacon and queso Chihuahua. Finished with chile de árbol salsa, onion and cilantro. 13.5

**HUARACHE CON CARNE ASADA\*\***  
Pork belly sandwich served with a fried egg, Menonita cheese, avocado and black beans. Served with your choice of potatoes or fresh tropical fruit. 14.5

**SOPA DE FREJOLIS CON HUEVOS\***  
Black bean soup with poached eggs and roasted jalapeño with flour tortillas. 14

**CHORISO FRENCH TOAST\***  
Mexican cheese crusted French toast topped with fresh berries and served with pionocillo syrup. 14.5

### Lunch

#### Tacos, Tortas & Quesadillas

**TACOS DE CAMARONES CAJEROS**  
Masaca cornmeal-dusted shrimp with kale, chipotle aioli and pickled red onion. Served with rice, beans and esquites. 15

**TACOS DE TINGA DE RES\*\***  
Braised beef brisket with tomatillo-habanero salsa, escabeche and pickled red onion. Served with rice, beans and esquites. 14

**TACOS DE ALAMBRE DE POLLO\*\***  
Chicken breast a la plancha, rajás, bacon, queso Chihuahua and chile de árbol salsa. Served with rice, beans and esquites. 13

**PBETA**  
Mexican-style BLT with crispy pork belly, lettuce, tomato, avocado and chipotle mayonnaise. Served with fries. 14

**HAMBURGUESA CON CHORIZO**  
Beef and chorizo burger with Menonita cheese, guacamole and smoked chile aioli. Served with fries. 14

**MEXICAN CLUB**  
Classic Mexican club sandwich with ham, grilled chicken, bacon, black bean spread and chipotle mayonnaise. Served with fries. 14.5

**FLAYUNA Y ENSALADA\*\***  
Oaxacan-style pizza with black beans, cilantro, red onions, tomatoes, serranos, Queso cheese and crema. Served with our market salad. 15

**QUESADILLA DE POLLO**  
Adobo-marinated grilled chicken breast and Chihuahua cheese. Served with rice, beans and esquites. 17

**QUESADILLA DE CARNE ASADA**  
Guajillo chile-aioli-marinated grilled steak and Menonita cheese. Served with rice, beans and esquites. 19

### Dinner

#### Starters & Shareables

**Guacamole en Molcajete\*\***  
Since 1984, we have showcased fresh guacamole in our dining room using our founder, Josefina Howard's original recipe. 16.5

**ENPANADAS DE POLLO CON CHORIZO**  
Corn masa empanadas stuffed with shredded chicken, Mexican chorizo and Menonita cheese, served with meztiza crema. 11.5

**QUESADILLAS DE HUITLACOCHE\*\***  
House-made corn tortillas filled with huitlacoche and Chihuahua cheese, served with salsa verde. 10.5

**QUESO FUNDIDO\*\***  
Melted Chihuahua cheese over poblano rajás. Topped with cilantro and served with handmade corn tortillas. 12.5

**FLAYUNAS DE POLLO**  
Crispy corn tortillas filled with chicken tinga and topped with salsa panita de Queso, salsa verde, queso fresco and crema. 10.75

**ZALAPA DE SACADOS\*\***  
Crispy corn tortillas layered with black beans, queso fresco, white cheddar, Menonita cheese, pico de gallo, chipotle and serrano chiles. 12

**MEXICAN BOWL\*\***  
Roasted vegetables, cilantro rice, black beans, lettuce, avocado, pico de gallo and house vinaigrette. 14

#### Regional Mexican Classics

**MICHUACÁN**  
Slow-braised pork with cilantro, pickled red onion and grilled pineapple. Served with handmade corn tortillas. 21.5

**CHAMORRO**  
Braised chile ancho-marinated pork shank with salsa verde, pickled red onion and handmade corn tortillas. 21.5

**TRES ENCHILADAS\***  
A taste of Rosa Mexicano's signature enchiladas - mole poblano, suiza and meztiza. 24

**MEXICO CITY FILETS CON HONGOS\*\***  
Pan-seared flat mignon with wild mushroom-tequila crema and mushrooms. 24

**TABLONES**  
Guajillo-marinated beef short ribs, slow braised and served with meztiza. 24

**SONORA POLLO Y CARNE AL CARBÓN\*\***  
Ancho-marinated chicken breast and guajillo-tequila marinated skirt steak with chile rajás and Chihuahua cheese. 24

**PUEBLA CHILE RELLENO CON PICADILLO DE QUINOA\*\***  
Roasted poblano chile filled with quinoa, sautéed pineapples, almonds, raisins and apple. Served with almond crema. 21

**BUDIN DE POLLO\*\***  
Braised chicken tinga layered with soft corn tortillas, Chihuahua cheese, roasted Mexican peppers and grilled corn. Served over meztiza. 24

**SALMÓN POBLANO\*\***  
Grilled salmon over sautéed kale, chorizo and corn with poblano crema. 27

**OAXACA BOLLDO DE PECHUGA**  
Crispy chicken breast filled with huitlacoche, served sliced over poblano crema. 24

**POLLO CON MOLE\***  
Fried chicken over our classic mole with marinated pepper salad and sautés. 23

**TAMPICO TAMPOQUEÑA DE CARNE ASADA\*\***  
Grilled skirt steak marinated in guajillo chile and tequila with rajás con crema, guacamole and a Chihuahua cheese enchilada topped with meztiza. 29.5

**VERACRUZ, YUCATÁN, BAJA ALAMBRE DEL MAR\*\***  
Marinated and grilled in garlic vinaigrette with tomatoes, onions and serrano chiles, over white rice with salsa verde pears and anchovies.

**CAMARONES / Jumbo shrimp 25**

**CALLOS DE BACALÁ\*\***  
Sea scallops 33

**HARBOR\*\***  
Shrimp and scallops 24

**PESCADO YUCATÁN\*\***  
Ancho-marinated white fish steamed in a banana leaf with tomatoes and red onion. 25

**FIESTA DE MARISCOS\*\***  
Shrimp, mussels, scallops and white fish finished in tequila-molcajete broth. 34

**TACOS DE PESCADO**  
Seasonal fish with escabeche and jalapeño-tartar on flour tortillas. 19.5

**BALN\*\***  
Beef-battered

**A LA FABRILLA\*\***  
Grilled

**Make your Brunch Bottomless**

Enjoy unlimited servings of the beverages listed below for \$20 per person with the purchase of an entrée

*Not going bottomless? Prices need an for single servings. 1.5 hour limit during brunch hours*

**Shareable Sides**

**FLAYUNAS\***  
Flayunas with queso fresco and crema. 4

**ESQUITES O ESQUITES\*\***  
Mexican street corn on or off the cob. 4

**COL RIZADA\*\***  
Rice, serranos, queso and poblano. 4.5

**FIDEOS DE CALABACÍN\*\***  
Zucchini noodles with roasted tomato and queso fresco. 4

**PICADILLO DE QUINOA\*\***  
Quinoa with sautéed pineapple, almonds, raisins and apples. 5.5

**HONGOS Y NOPALES\*\***  
Sautéed mushrooms and cactus in a tequila crema. 4.5

**ARBOL Y FREJOLIS\*\***  
Ancho rice and green pinto beans with refried black beans. 4

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Quinoa with sautéed pineapple, almonds, raisins and apples. 5.5

**HONGOS Y NOPALES\*\***  
Sautéed mushrooms and cactus in a tequila crema. 4.5

**ARBOL Y FREJOLIS\*\***  
Ancho rice and green pinto beans with refried black beans. 4

**Shareable Sides**

**FLAYUNAS\***  
Flayunas with queso fresco and crema. 4

**ESQUITES O ESQUITES\*\***  
Mexican street corn on or off the cob. 4

**COL RIZADA\*\***  
Rice, serranos, queso and poblano. 4.5

**FIDEOS DE CALABACÍN\*\***  
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**ARBOL Y FREJOLIS\*\***  
Ancho rice and green p



Tequila Flights Tasting Mat





**SILVER  
PATRÓN**

**AROMA** Low alcohol note, sweet agave. Fruity notes of citrus, lime peel, banana, green apple, grapefruit. Spicy notes of black pepper.

**TASTE** Soft, sweet. Fresh agave, and cooked agave. Honey, cooked pumpkin, citrus (orange rind, lemon peel). Notes of black pepper.

**FINISH** Long, fresh agave, and cooked agave.



**REPOSADO  
PATRÓN**

**AROMA** Low alcohol note, fresh agave, cooked agave. Citrus (lemon tea), pineapple. Light oak, tannins. Slightly sweet, caramel.

**TASTE** Soft, sweet. Light fresh agave, cooked agave. Light oak wood, honey, vanilla. Citrus notes, fruity (banana, apple and pear).

**FINISH** Long, oak tannins, fresh agave, light vanilla, caramel, dry fruits.



**AÑEJO  
PATRÓN**

**AROMA** Low alcohol note, sweet, light cooked agave. Woody, toasted dry fruits, vanilla. Apricot, spicy oak, cinnamon.

**TASTE** Soft, rich and sweet. Very light cooked agave. Woody, toasted dry fruits, vanilla, honey. Spicy, black pepper, pear, apple.

**FINISH** Long, woody, caramel. Dry fruits, vanilla, light cooked agave.

*Rosa Mexicano*

TEQUILA  
**PATRÓN.**

Please Tag Us @rosamexicano and Share a Picture of Your Favorite Pairing to be Entered to Win a \$100 Gift Card



Paper Bags

Postcards



Dessert Menu

**Desserts**  
6.5 EACH

**PASTEL DE QUESO** <sup>V N</sup>  
Maria cookie crust cheesecake with a strawberry-tomatillo salsa.

**FLAN DE ROSA** <sup>V GF</sup>  
Vanilla custard with caramel sauce.

**TRUFAS DE CHOCOLATE MEXICANO** <sup>V G</sup>  
Mexican chocolate truffles.

**ICE CREAM** <sup>V G</sup>  
ONE SCOOP  
Choose Mexican Chocolate or Vanilla. 3

**Great for Sharing**  
10 EACH

**TRES LECHES** <sup>V</sup>  
Classic three milk cake topped with toasted coconut flakes and fresh berry compote.

**CHURROS** <sup>V</sup>  
Hot Mexican doughnuts dusted with sugar and cinnamon. Served with dark chocolate and raspberry-guajillo dipping sauces. 14

**MEXICAN COFFEE**  
Fair trade Mexican coffee from Chiapas, Ancho Reyes chile liqueur, 1921 Crema, Milagro Reposado, canela-infused agave, Aztec Chocolate bitters, Kahlua whipped cream. 14

<sup>V</sup> VEGETARIAN | <sup>GF</sup> GLUTEN FREE | <sup>N</sup> CONTAINS NUTS

Drinks and Dessert Menu

Rosa Mexicano  
**Cheers!**  
Enjoy These Featured Selections from Our Bar

**Buena Vibra**  
Our twist on the classic Tiki-style cocktail – featuring a blend of Mexican rum and tequila. The good vibes from this drink look as great as they taste! 14



**Sotol Storm**  
Featuring sotol – a lesser known, earthier agave spirit – our Mexican version of the classic dark & stormy includes lime, almond and ginger beer. 15



**Josefina Margarita**  
A blend of Casa Noble Crystal tequila, fresh pomegranate & lime juices, this margarita serves as a tribute to our founder. 15.5



**Yucatán Colada**  
This spirit-free offering features pineapple and orange juices, mixed with coconut milk and almond. 7



Tag us @rosamexicano and let us know what you think of our new drinks

Rosa Mexicano  
Leave Room for  
**Dessert**  
Great to Share



**Tres Leches**  
This classic sponge cake is soaked with three different milks; topped with toasted coconut flakes and fresh berries. 10



**Churros**  
Everybody craves these warm Mexican doughnuts; served with dark chocolate and raspberry-guajillo dipping sauces. 10

Just for You



**Pastel de Queso**  
Our silken cheesecake is infused with vanilla and served atop a traditional Mexican Maria cookie crust and our homemade strawberry-tomatillo salsa. 6.5



**Flan de Rosa**  
A Mexican classic, our vanilla-infused flan is baked slowly for hours over a gentle heat to ensure a rich and creamy texture. 6.5



**Trufas de Chocolate Mexicano**  
A special treat for chocolate lovers, our chefs prepare these decadent truffles daily. 6.5

Tag us @rosamexicano and let us know what you think of our desserts.



Rosa Mexicano  
Experience the Flavors of MEXICO


## The Cuisine of VERACRUZ

NOW - APRIL 5TH

With miles of coastline along the Gulf of Mexico, nothing says Veracruz like a meal rich in seafood. On our Veracruz menu you'll find crab (jaiba), octopus (pulpo) and many preparations of whole fish. Surrounded by the tropics, the drinks are fruity — and like our Buena Vibra cocktail — they'll give you all the good vibes.

As the second largest producer of coffee in Mexico, we encourage you to enjoy a coffee made with Kahlua — Veracruz's signature coffee liqueur.

*Take a Journey to Veracruz!*



[VIEW MENU](#)

[RESERVE NOW](#)

Rosa Mexicano

It's  
**DC**  
Cocktail  
Week

NOV. 18<sup>TH</sup> - NOV. 24<sup>TH</sup>

For a limited time,  
enjoy both our **Sotol Storm** cocktail  
paired with our **Tacos de Hongos**  
for one **great price** at the bar.

**\$20**  
Per person




**Sotol Storm**  
La Higuera sotol, lime, orgeat,  
ginger beer and bitters.

**Tacos de Hongos**  
Grilled portobello mushrooms,  
black beans, corn, rajas  
and chile de árbol salsa.

[FIND OUT MORE](#)

Rosa Mexicano



Friday, October 4<sup>th</sup>  
*National*  
**TACO DAY**

Celebrate at Rosa Mexicano  
— FROM 3PM TO 5PM —  
with great specials in our bar!




- \$5 MINI FROZEN JALAPEÑO MARGARITA
- \$2 MEXICO-CITY STREET TACOS  
From the Shareables Section of our Menu
- \$24 THREE FEET OF TACOS  
That's Half Off the Regular Price!

[VIEW MENU](#)

Rosa Mexicano

# DIVE

into the  
HOLIDAYS



Planning Your Holiday Party?  
*Don't sweat it!*  
Summer is in full swing.  
Start thinking about your planning now.

[BOOK YOUR HOLIDAY FIESTA NOW](#)



Rosa Mexicano  
*Happy New Year!*  
TUESDAY, DECEMBER 31<sup>ST</sup>



Ring the Bell at Rosa Mexicano!

[VIEW DETAILS](#)

[MAKE YOUR RESERVATION NOW](#)

Give the Gift of a Great Meal and treat yourself too!  
Now-December 31<sup>st</sup>  
FOR EVERY \$50 GIFT CARD PURCHASED, RECEIVE A \$10 BONUS GIFT CARD FOR YOU!

Purchase at your favorite Rosa Mexicano location or visit [rosamexicano.com/giftcards](http://rosamexicano.com/giftcards)

Rosa Mexicano

Orange you glad you planned your **HOLIDAY FIESTA?**  
*Oh! You haven't started yet?*



From small dinners to large gatherings, our catering sales team will help you plan

*The Ultimate*  
**FIESTA**

[BOOK YOUR HOLIDAY FIESTA NOW](#)

Rosa Mexicano

Give the Gift of a Great Meal and treat yourself too!



November 20th - December 31st

**FOR EVERY \$50 GIFT CARD PURCHASED, RECEIVE A \$10 BONUS GIFT CARD FOR YOU!**

[PURCHASE YOUR GIFT CARD ONLINE](#)

Or purchase at your favorite Rosa Mexicano location.


Rosa Mexicano  
Celebrate Mexico this Fall!

Join us for *Dia de los Muertos*

A special menu honoring our founder, **Josefina Howard's** favorite dishes & spirited cocktails.

OCTOBER 31<sup>ST</sup> TO NOVEMBER 3<sup>RD</sup>

[VIEW DETAILS](#)



Experience the Flavors of Mexico

**OAXACA**

Our new **Flavors of Mexico** program will regularly feature the cuisines from **different regions** of the nation, in addition to our other menu offerings.

Our first feature is **the region of Oaxaca** during the month of November.

Our chefs have prepared a **special selection of dishes** that make it Mexico's premier gastronomic destination - and **we invite you** to experience them this fall.

NOVEMBER 15<sup>TH</sup> TO 27<sup>TH</sup>

[VIEW DETAILS](#)




Rosa Mexicano

Experience the Flavors of Mexico

## OAXACA

NOVEMBER 5<sup>TH</sup> - NOVEMBER 27<sup>TH</sup>



Our new **Flavors of Mexico** program will regularly feature the cuisines from **different regions** of the nation, in addition to our other menu offerings.

Our first feature is **the region of Oaxaca** during the month of November.

Our chefs have prepared a **special selection of dishes** that make it Mexico's premier gastronomic destination – and **we invite you** to experience them this fall.


[VIEW DETAILS](#)

OXOX

Rosa Mexicano

Everybody Loves

## GRASS HOPPERS!



A major source of protein in Mexico, **Chapulines** – or grasshoppers – have been a mainstay for the people of Oaxaca for many generations.

Our chefs have created a **very special dish** – **Crepas con Chapulines** – so that you can try this traditional Mexican ingredient on your next visit. But make your reservations soon, before this menu ends on November 27th.

Experience the Flavors of Mexico

## OAXACA

November 5th – November 27th

[VIEW DETAILS](#)

Rosa Mexicano

Let's Taco 'Bout Your

## Holiday FIESTA



*We've got it. You want it!*

From small dinners to a taco fiesta, treat your team to a holiday experience they will never forget.

[BOOK YOUR HOLIDAY FIESTA NOW](#)

Rosa Mexicano

Holiday

## PARTIES DON'T STOP

in December



Congratulate your team for a job well done

[CELEBRATE YOUR SUCCESS & BOOK YOUR 2020 PARTY NOW](#)



Rosa Mexicano Experience the Flavors of MEXICO



## The Cuisine of PUEBLA

NOW — JANUARY 20TH

Puebla is the birthplace of Mexico's iconic mole poblano. It is also known for its botanas—street foods and snacks—that are great to share with friends.

Our Puebla menu features many shareable small plates so that you can easily explore this region right here on our menu. We encourage you to mix and match—and pair your meal with some incredible mezcals from Puebla.



[VIEW MENU](#)

[RESERVE NOW](#)

Rosa Mexicano

## Dine Out Boston SUMMER RESTAURANT WEEK

— Is here! —

AUGUST 18-23 & 25-30



**\$20, 2 Course Lunch | \$38, 3 Course Dinner**


For a limited time, taste authentic, regionally-inspired Mexican specials.

Rosa Mexicano

# Celebrate TEQUILA

JULY 19TH - JULY 28TH

We are celebrating **National Tequila Day** all week with two great specials!




**PATRÓN FLIGHT**  
Paired with jicama, chile salt, lime and orange

**LA FLOR PICANTE**  
Patrón Silver, orange-infused agave, ginger, lime, rose water, hibiscus salt

[VIEW DETAILS](#)


Rosa Mexicano



Happy Valentine's Day

Treat your loved one to a romantic dinner at Rosa Mexicano!

FEBRUARY 14TH & 15TH



[VIEW MENU](#)

[RESERVE NOW](#)



Tequila Table Tent



Tequila eblast



Tequila social media



Web banners





# Rosalita's Tacos

Rosa Mexicano



In 2020, due to the pandemic, Rosa Mexicano founded Rosalita's Tacos brand, focused on delivery and take away. I created the logo and branding.



**ROSALITA'S TACOS** 

**AUTHENTICALLY-INSPIRED,  
BOMB ASS MEXICAN FOOD  
WITH A TWIST**

Curing your munchies, bringing the heat and delivering tacos, quesadillas and burritos right to your door.

AVAILABLE FOR DELIVERY IN THE MIDTOWN EAST AND WEST ONLY FROM 1-9PM

**ORDER NOW!**

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Pepe  
Ruiz

[WWW.PEPEUIZ.COM](http://WWW.PEPEUIZ.COM)

201.682.2266