



FELÍZ AÑO NUEVO

4-COURSE FIESTA

to be enjoyed by the entire table

\$49 per guest

PARA COMENZAR

GUACAMOLE EN MOLCAJETE

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips and salsa Norteña

PARA LA MESA

Shared starters for the table

FLAUTAS DE POLLO

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

EMPANADAS DE HUITLACOCHÉ

Corn masa empanadas stuffed with huitlacoche, queso Chihuahua and poblano peppers. Served with salsa verde

ESPECIAL DE LA CASA

Choice of one entrée per guest

ALAMBRE A LA MEXICANA ^{GF}

Skewered and grilled filet mignon, chorizo sausage, onions, tomatoes, and serrano peppers. Served over house rice with tomatillo and tomato-chipotle sauces

Mexico City

SALMÓN POBLANO ^{GF}

Grilled fresh salmon served over sautéed Tuscan kale, chorizo and corn in a poblano cream sauce

Puebla

CHILE POBLANO RELLENO ^V

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote. Served with piloncillo tomatoes, salsa verde and queso fresco

Oaxaca

ALAMBRE DE CAMARONES ^{GF}

Grilled wild jumbo shrimp marinated in garlic vinaigrette with tomatoes, onions and serrano chiles, over achiote rice with salsa verde picante

Veracruz

ROLLO DE PECHUGA

Crispy chicken breast filled with huitlacoche, served sliced over poblano cream sauce

Oaxaca

TRES ENCHILADAS

A taste of Rosa Mexicano's signature enchiladas - Mole Poblano, Suiza and Mestiza

Mexico City

PESCADO A LA VERACRUZANA

Pan seared fresh white fish with roasted pepper and olive tomato sauce. Served with grilled asparagus and fried capers

Veracruz

CHAMORRO

Braised chile ancho-marinated pork shank with salsa verde, white cabbage escabeche, pickled red onion and fresh corn tortillas

Michoacan

TAMPIQUEÑA DE CARNE ASADA ^{GF}

Grilled skirt steak marinated in guajillo chile and tequila with rajas con crema, guacamole and a Chihuahua cheese enchilada topped with a roasted chipotle-tomato sauce

Tampico

ALAMBRE DE POLLO Y CAMARONES

Grilled chicken and wild jumbo shrimp. Served over wild mushroom rice with salsa mestiza and salsa verde

Veracruz

POSTRES

Choice of one dessert for the table

CHURROS

Hot Mexican doughnuts dusted with sugar and cinnamon.
Served with dark chocolate and raspberry-guajillo dipping sauces.

TRES LECHEs

Classic three milk cake topped with toasted coconut flakes and fresh berries.

BEBIDA

BLOOD ORANGE-CRANBERRY MARGARITA

Blanco tequila, blood-orange, lime, agave syrup, cranberry bitters 14

V - VEGETARIAN GF - GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.