

Rosa Mexicano

DESDE 1984

New York City Restaurant Week

2 COURSE LUNCH \$26

available Monday - Friday

Mon, Jan 21, 2019 - Fri, Feb 8, 2019

*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

CEVICHE DE CAMARONES

Mexican white shrimp from the Baja coast
marinated in citrus with jicama, avocado,
roasted habanero, red onion and cilantro

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

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experience with friends**

Tag us @rosamexicano #NYCRestaurantWeek

Rosa Mexicano

DESDE 1984

New York City Restaurant Week

3 COURSE DINNER \$42

available Sunday - Friday

Mon, Jan 21, 2019 - Fri, Feb 8, 2019

*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

CEVICHE DE CAMARONES

Mexican white shrimp from the Baja coast
marinated in citrus with jicama, avocado,
roasted habanero, red onion and cilantro

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

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

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