

*Rosa Mexicano*

# New York City Restaurant Week

2 COURSE LUNCH \$26

Monday - Friday | January 21 – February 9

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

## **STARTERS**

*Choose one*

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

**POBLANO SOUP** *Sopa Poblano* <sup>GF</sup>  
Poblano chile soup with hints of mezcal,  
topped with tortillas.

**EL JEFE CEVICHE TACO** <sup>GF</sup>  
Crispy mini tacos with white fish, sweet potato,  
yellow chile pepper, bacon and pickled red onion.

## **ENTRÉES**

*Choose one*

**SALMON SANDWICH** *Torta de Salmón*  
Seared salmon with chipotle aioli, wilted spinach and piloncillo  
tomatoes on a brioche bun. Served with matchstick group  
vegetables and marinated onions.

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

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

## **DESSERT**

*Add dessert to stay or to go \$5*

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

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

## **COCKTAIL**

*Add a specialty cocktail for \$16*

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

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

*Rosa Mexicano*

# New York City Restaurant Week

3 COURSE DINNER \$42

January 21 – February 9

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authentic, regionally-inspired specials*

## **STARTERS**

*Choose one*

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

**POBLANO SOUP** *Sopa Poblano* <sup>GF</sup>  
Poblano chile soup with hints of mezcal,  
topped with tortillas.

**EL JEFE CEVICHE TACO** <sup>GF</sup>  
Crispy mini tacos with white fish, sweet potato,  
yellow chile pepper, bacon and pickled red onion.

## **ENTRÉES**

*Choose one*

### **ARRACHERA**

Guajillo chile and tequila marinated steak  
with chile rajás and Menonita cheese.

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

### **ENCHILADAS SUIZAS**

Roasted chicken tinga with creamy tomatillo sauce,  
cilantro, onion and melted Chihuahua cheese.

## **DESSERT**

*Choose one*

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

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

## **COCKTAIL**

*Add a specialty cocktail for \$16*

### **MARGARITA DE PUEBLA**

Montelobos mezcal, pineapple juice, Ancho Reyes Chile Verde  
Poblano pepper liqueur, mango nectar, lime juice,  
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