

LA ROSA


MEXICAN GRILLE ★ TEQUILERIA


ANTOJITOS Y APERITIVOS

Little snacks and appetizers, inspired by the traditional street foods of Mexico – great for sharing.

 **TOTOPOS » 62**
a basket of fresh corn tortilla chips, served with our house salsa
add a side of guacamole » 48


 **CHILI CON QUESO » 88**
cheese dipping sauce with tomato, onion and jalapeño, served with tortilla chips

 **CHILI RELLENOS » 88**
jalapeño chili filled with cheese, and fried – contains egg whites


 **JALAPEÑO CROQUETA » 82**
jalapeño, potato and cheese mix, panko crumbs, avo crema

CUATRO TOSTADAS » 88
four mini tostadas with various braised and pulled meat, including beef, lamb, pork and chicken
(great for tasting)

 **CORN POPPER » 82**
fresh corn with rice, queso and jalapeño

 **ALBONDIGAS » 128**
lamb meatballs, braising sauce and salsa verde. Served with two flour tortillas

CHILI CAMARÓN TOSTADOS » 129
four mini tostados, with coconut panko crumbed chili prawns, avo salsa and chili mayo drizzle

 **CHILI DIPPER » 99**
Chili con Carne bowl, topped with crema and served with tortilla chips

THE THREE AMIGOS » 150
trio of pure beef sliders with usual lettuce, tomato and red onion - plain, cheese and pickled cabbage, and mini Hamburgueso

TAQUITOS
flour tortilla shells, rolled into tubes and fried with your choice of filling, served with salsa and crema.
guajillo beef » 99
chicken pibil » 88
refried beans and cheese » 78
 butternut feta » 78

PESCADO FRITTA » 88
Baja style battered hake goujons served with Chipotle mayo

SEARED TUNA CEVICHE » 159
seared tuna 120g, dry chile rub, pico de gallo and soya lime dressing

 **COCTEL DE CAMARON » 155**
prawn and calamari in a spicy tomato cocktail, cucumber, red onion, lime, jalapeño, avocado and cilantro. Served with tortilla chips

CALAMARES Y CHORIZO » 140
calamari, chorizo, black bean paste, cilantro lime crema

NACHOS

NACHOS PEQUENO » 108
tortilla chips with cheese sauce, shredded mozzarella and cheddar cheese and jalapeños. House salsa, guacamole, and crema served on the side, or “fully loaded”
(small plate for one)

NACHOS GRANDE » 178
(sharing, for two or more)
add a topping of your choice:
black beans » 27
grilled spicy chicken » 47
Chili con Carne » 52
carne asada – Mexican style skirt steak » 60

FAJITAS

Sautéed mixed peppers and onion served with pico de gallo, guacamole, cheddar cheese, crema and three flour tortillas with a choice of:

 **COMBO CHICKEN AND BEEF SKIRT » 225**

SPICY GRILLED CHICKEN » 220


BEEF SKIRT STEAK » 229
the Mexican cut

BEEF FILLET STEAK » 255
if you really have to...

 **VEG » 178**
mushroom, zucchini, corn and black beans

ENCHILADAS


two flour tortillas, wrapped and oven-baked, served with rice and refried beans.

 **COMBO ENCHILADA » 185**
pollo verde and carne rojo combination, topped with cheese, and red onion coriander salsa

POLLO VERDE » 165
chicken, cheese, salsa verde, crema and radish


CARNE ROJO » 179
slow braised beef short-rib, cheese, salsa rojo and crema


RANCHERO » 176
slow braised pork carnitas, queso fresca, ranchero sauce, crema and cilantro

 **PABLO'S » 155**
black beans, roast corn, mushrooms, zucchini, green rice, salsa de arbol and cheese, with tomatillo salsa

QUESADILLAS


Flour tortilla folded with cheddar and mozzarella cheese and toasted with a filling of your choice.


 **CLASICO » 98**
freshly pickled jalapeño

 **VEGETARIANA » 118**
black beans, corn, peppers, red onion, jalapeño and cilantro (optional)

LA CARNE
choice of spicy chicken tinga, braised pork carnitas » 140
or braised beef short rib » 154


 **HONGOS » 135**
wild mushroom, garlic, herbs and feta

 **STEAK FAJITA » 149**
grilled skirt steak, peppers and onions

 **GRILLED CHICKEN » 138**
spicy grilled chicken, jalapeño, red onion and salsa

SOPAS Y ENSALADA

SOPA DE MAÍZ DE POLLO » 92
creamy and cheesy chicken corn chowder with jalapeño chili and cilantro

 **ENSALADA PICADA » 135**
spicy roasted corn, black beans, red onion, red pepper, sliced radish, avo, and crumbled feta, on a bed of chopped lettuce and cherry tomatoes, with fried tortilla chips, and Honey Lime dressing

 **TIJUANA CHICKEN CAESAR » 150**
grilled spicy chicken, romaine lettuce, crispy chorizo sprinkles, grated parmesan, fried tortilla chips, and traditional Caesar dressing

 **SESAME CHICKEN SALAD » 150**
sesame fried chicken strips, apple and citrus segments, mixed greens, rocket, jalapeño vinaigrette

TOO HOT TO HANDLE?

 MILD  MEDIUM  HOT

IT'S TACO TIME!

Two or three, soft shell corn or flour tacos per plate, all served with paired salsa and lime.

(Tex-Mex style hard shell corn tacos available on request)

BARBACOA

QUESATACOS » 145/217
soft shell flour tacos, with melted mixed cheese, spicy braised beef, chili de arbol, red onion and cilantro

OAXACAN LAMB

BARBACOA » 145/217
slow roasted lamb shoulder in Adobo on a bed of finely shredded cabbage, pickled red onion with feta cheese and salsa verde

GUAJILLO BEEF » 140/210

spicy braised beef short rib on a bed of finely shredded cabbage, pickled red onion, sliced radish and cilantro

CARNE ASADA » 135/202

grilled beef skirt steak, avo, pico de gallo, jalapeño and cilantro

CARNE ASADA

E FRIJOLE » 140/210
grilled beef skirt steak, refried bean paste, chopped fresh cilantro and red onion, with salsa verde on the side

CARNITAS

» 135/202
marinated pulled pork served with tomatillo salsa, onion, and cilantro. A true taste of the streets of Mexico!

POLLO Y MAÍZ » 135/202

grilled spicy chicken, black beans, corn and red onion salsa, chipotle aioli, avo and cilantro

POLLO PIBIL » 135/202

braised shredded chicken in achiote, shredded lettuce, avo, feta, pickled red onion, cilantro and fresh chilli

POLLO FRITO DE

SESAMO » 135/202
sesame fried chicken strips, shredded lettuce, radish, pineapple, habanero, onion and cilantro and Chipotle lime salsa

AL PASTOR » 132/198

marinated and grilled pork, with pineapple, red onion and cilantro salsa

BAJA FISH » 130/195

beer battered hake, shredded cabbage, red onion and chipotle mayo

CALAMAR FRITO

» 145/217
fried calamari, shredded lettuce, avo, pico de gallo, chopped fresh chili, and a lime, cilantro, and habanero mayo, with fresh cilantro

CAMARONES CHILI

DE COCO » 152/228
coconut-panko chili prawns, cilantro lime coleslaw, and jalapeño pineapple salsa

VEGETARIANO

» 103/154
daily specials available

BURRITOS

Flour or wheat tortilla wrap, served the usual way [or served wet, smothered in a spicy salsa rojo and melted cheese » 28]

CHICKEN PIBIL » 165

shredded chicken pibil, red rice, cheddar cheese and salsa taqueria

CALIFORNIAN » 170

carne asada, potato fries, pico de gallo, guacamole and crema

TONY'S CALI » 170

grilled chicken, potato fries, refried beans, pico de gallo, guacamole and crema

POLLO FRESCA » 170

spicy grilled chicken, shredded cos lettuce, pico de gallo, cheddar, guacamole and house salsa

DE CERDO » 170

marinated and grilled pork, green rice, mixed cheese, pineapple, avo, red onion and cilantro salsa

CARNITAS

SUPREMOS » 168
pork carnitas, spicy rice, black beans, mixed cheese, salsa chipotle, crema

LA ROSA' CHILE

ESPECIAL » 168

chile con carne, green rice, pico de gallo, cheddar and mozzarella cheese

TAZONES

Burrito bowls

CARNE ASADO BOWL » 179

grilled skirt steak strips, spicy rice, refried beans, queso fresca, onion and cilantro, and salsa de arbol

CALAMAR BOWL » 179

calamari, grilled or fried, green rice, shredded lettuce, avo slices, salsa habanero pineapple, habanero lime cilantro mayo

VEGETARIAN BOWL » 159

spicy rice, grilled zucchini, mushrooms, onion and peppers, with black beans and roasted corn salsa, avo and fresh coriander

SPICY CHICKEN BOWL » 179

grilled spicy chicken, green rice, avo slices, roast butternut, roast corn, house salsa

SESAME CHICKEN BOWL » 179

sesame fried chicken strips, green rice, shredded lettuce, pineapple habanero salsa, guacamole and crema

BUILD-A-BURRITO y BURRITO BOWL

Build your own Mexican taste sensation, covered up or naked

BURRITO » 28

NAKED BOWL » 16

1 CHOOSE YOUR PROTEIN:

- * grilled spicy chicken » 53
- * shredded chicken pibil » 53
- * sesame fried chicken » 53
- * battered hake goujons » 48
- * calamari frito » 67
- * pork carnitas » 53
- * chile con carne beef mince » 48
- * carne asada - Mexican skirt steak » 58
- * lamb barbacoa » 81
- * slow guajillo-braised beef short rib » 71
- * coconut-panko chili prawns (4 Queen) » 95

2 PLATE UP WITH:

- * cilantro lime (green) rice, spicy rice » 23
- * refried beans » 28
- * black beans, red kidney beans » 23

5 AND FINISH WITH YOUR CHOICE OF SALSA:

- * spicy guacamole » 47
- * guacamole » 47
- * pico de gallo » 22
- * salsa taqueria » 25

3 ADD YOUR VEG:

- * avocado slices » 47
- * fajita vegetable mix » 24
- * roasted corn » 25
- * roast butternut » 22
- * spicy sweet potato » 22
- * red pickled cabbage » 20
- * pickled jalapeño » 18
- * shredded lettuce » 18

4 TOP UP WITH DAIRY:

- * cheddar » 30
- * mozzarella » 30
- * cheddar/mozzarella mix » 30
- * queso fresca (feta) » 30
- * Mexican crema » 25

- * house salsa red » 28
- * pineapple habanero salsa » 24

- * salsa rojo » 28
- * salsa verde » 28
- * salsa el diablo » 28

SALSAS y SIDES

- * guacamole (seasonal) » 47
- * crema mexicana » 24
- * pico de gallo - tomato, onion, cilantro and lime » 24

- * roasted corn salsa - corn, red onion, red chilli, cilantro » 31
- * house salsa red and green » 27
- * salsa rojo » 27
- * salsa verde » 27

- * salsa habanero pineapple (seasonal) » 30
- * habanero, lime, cilantro mayo » 30
- * chipotle mayo » 30
- * salsa de arbol » 30
- * salsa chimichurri » 35

- * salsa el diablo - tomato and habanero » 30
- * frijoles - black beans or refried beans » 27
- * arroz sabrosa o verde - Mexican spicy rice or cilantro green rice » 37

- * patatas - Mexican spicy hand-cut chips » 37
- * flour tortilla (small/large) - each » 15/29
- * corn taco - each » 14
- * hard shell taco - each » 18

CHURROS » 82

fried Mexican pastry, cinnamon sugar, with either salted caramel or chocolate sauce. add a scoop of vanilla or chocolate ice-cream » 26

HELADO » 76

ice-cream and chocolate or salted caramel sauce: premium vanilla or chocolate, three scoops

MEXICAN FLAN » 72

sweet caramel custard & seasonal fruit

ARROZ CON LECHE » 72

traditional rice pudding served cold or warm

TORTA DE TRES LECHES » 72

traditional sponge cake dessert soaked with a "three milk" syrup

EL HEFE'S

DOM PEDRO » 94

Dom Pedro with 37,5ml El Jimador Reposado tequila and caramel sauce. Like a Mexican Boss!

CHURRO

MILKSHAKE » 82

vanilla double thick milkshake, with caramel sauce and salted popcorn, and a churro stick

PLATOS PRINCIPALES

Mexican inspired main course dishes.

HAMBURGUESO » 150

spicy pure beef cheese burger, or spicy chicken burger, with usual lettuce, tomato, red onion, pickled cabbage and guacamole, with chipotle mayo. Served with hand-cut chips

BISTEC E QUESO JALAPEÑO

grilled beef steak, smothered in a creamy jalapeño-cheese sauce. Served with spicy hand-cut chips. choice of sirloin 300g » 248 or fillet 250g » 268

BISTEC E CHIMICHURRI

grilled beef steak, rubbed with Mexican spices, served with chimichurri salsa and hand-cut chips. choice of sirloin 300g » 225 or fillet 250g » 255

CARNE A LA TAMPIQUEÑA

grilled beef steak, with salsa rojo and cheese. Served with spicy hand-cut chips. choice of sirloin 300g » 225 or fillet 250g » 255

CHULETAS DE

CORDERA » 325

lamb loin chops (3 x 125g) flame grilled and basted with Chipotle in Adobo. Served with hand-cut chips, and a mint lime salsa verde

POLLO A LA PARRILLA » 190

flame grilled half chicken, marinated in salsa de arbol, with charred spring onions and spicy hand-cut chips

FIERY CHICKEN

WINGS » 176

eight spicy chicken wings, served with chips and onion rings, and blue cheese crema dip

HONEY ANCHO BBQ

PORK RIBS » 230

pork ribs 500g basted with our special sauce, served with chips and onion rings

RIBS AND WINGS

COMBO » 279

honey ancho pork ribs 500g and four chicken wings, served with chips and onion rings

CHILI CON CARNE » 179

Mexican slow cooked beef mince with beans, with spicy rice, baked with mixed cheese topping, topped with fresh pico de gallo and crema

CAMARONES A LA

DIABLO » 255

Ten queen prawns in a spicy red sauce, served with green rice and Mexican cabbage

GUAJILLO BRAISED BEEF

SHORT RIB » 220

six hour slow braised beef short rib, with cilantro rice and refried beans

PESCADO A LA

VERACRUZANA » 189

grilled fillet of hake, with a fresh tomato, green olive, capers, lime, chili and garlic salsa. Served with green rice, or hand-cut chips

Postre

Dessert!