

RESTAURANT WEEK DINNER MENU

Choose 3 items to create your ideal dinner.

appetizers

- Guacamole en Molcajete**
Since 1984 we have been serving freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro (prepared tableside). Each order is served with warm corn tortillas, tortilla chips, salsa pasilla de Oaxaca and salsa de tomatillo y habanero. (For 2 or more) \$7.00 supplement if prepared for one person.
- Queso Fundido / Melted Cheese Fondue**
Melted Chihuahua cheese topped with crumbled chorizo sausage, cilantro and rajas (slow-cooked Mexican peppers).
- Flautas de Pollo / Rolled Crispy Chicken Tacos**
Three rolled crispy chicken tacos topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema.
- Sopa de Tortilla / Tortilla Soup**
Pasilla chile soup with grilled chicken, avocado, shredded cheese, crema and crispy tortilla strips.

entrées*

- Enchiladas Rancheras / Cheese Enchiladas**
Delicious melted Chihuahua cheese in folded corn tortillas, smothered in Mexican roasted tomato sauce.
- Budín de Pollo / Chicken Tortilla Pie**
Baked soft corn tortillas filled with pulled chicken, Chihuahua cheese, corn and roasted Mexican peppers, served with a poblano pepper cream sauce.
- Alambre de Camarones / Shrimp Brochette**
Skewers of grilled shrimp, tomatoes, onions and serrano peppers. Served over house rice with roasted-jalapeño caper sauce.
- Carne Asada / All-Natural Skirt Steak "Skillet Style"**
Marinated sliced skirt steak served over Chihuahua cheese with grilled Mexican street corn, chorizo chili and warm corn tortillas.

Served with family-style refried black beans and house rice.

desserts

- Flan de Rosa / Espresso Flan**
Vanilla flan infused with espresso served on a warm, thin ancho chile brownie, topped with Mexican cinnamon whipped cream.
- Pastel de Queso / Cheesecake**
Rich, creamy cheesecake filled with baked apple-cajeta sauce and candied pecans.

beverages

Frozen Pomegranate Margarita

Our signature cocktail, since 1984. Silver tequila, pomegranate and lime juices, frozen to perfection.

La Tradicional Margarita

Silver tequila, fresh lime, organic agave.

Beer:

- Corona
- Negra Modelo

Wine:

- Cabernet Sauvignon, Casa Lapostolle
- Chardonnay, Columbia Crest

(201) Restaurant Week Dinner
October 6 - 10 & 13 - 17, 2013
3 Items— \$29.95

*Limit one entrée per person. No sharing permitted.

Rosa Mexicano