

RESTAURANT WEEK LUNCH MENU

Choose 3 items to create your ideal lunch.

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 rajás (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.
- Pescado Pibil / Grilled Fish "Skillet Style"**
Grilled white fish marinated in achiote, orange and garlic. Topped with habanero-lime marinated onions.
- Tiras de Pollo / Roasted Chicken Salad**
Frisée, chayote, corn, ancho chile, tomatillo-green goddess dressing.

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 Extra
 - Negra Modelo
- Wine:**
 - Cabernet Sauvignon, Casa Lapostolle
 - Chardonnay, Columbia Crest

(201) Restaurant Week Lunch
October 6 - 10 & 13 - 17, 2013
3 Items– \$16.95

*Limit one entrée per person. No sharing permitted.

Rosa Mexicano