

## ANTOJITOS Y APERITIVOS

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

### TOTOPOS » 40

a basket of fresh corn tortilla chips, served with our house salsa  
add a side of guacamole...

### TOTOPOS CON CHILE » 55

tortilla chips smothered in salsa de arbol (spicy red sauce), feta cheese, onion and cilantro, served with lime crema

### CHILE CON QUESO » 55

cheese sauce with tomato, onion and jalapeno, served with tortilla chips

### NACHOS GRANDE » 90

(for sharing)

tortilla chips with melted cheese sauce, shredded mozzarella and cheddar cheese and jalapeños with house salsa, guacamole, and crème fraîche on the side.

add a topping of your choice:

black beans » 15

grilled chicken » 20

pork carnitas, Mexican chorizo,

or chili con carne » 25

carne asada – Mexican style

skirt steak » 30

### NACHOS PEQUEÑO » 50

(small plate for one)

### JALAPEÑO CROQUETA » 55

cheddar mix, potato, panko crumbs, avo crema

### ELOTES » 50

Mexican street corn on the cob with salted butter, sweet paprika and chilli spices, crumbled feta cheese and lime crema

### CORN POPPER » 50

fresh corn, queso, jalapeno

### CHILE DIPPER » 65

Chile con Carne bowl, with tortilla chips for dipping

### ALBONDIGAS » 70

lamb meatballs, braising sauce and salsa verde

### FLAUTAS » 60

flour tortillas rolled into tubes and fried with your choice of **chicken pibil** or **butternut feta** (v), all served with house salsa and crema

### COCTEL DE CAMARON » 75

shrimp cocktail, tomato, lime, chile, jalapeño, avocado

### CEVICHE TOSTADAS

**two crispy corn tortillas prepared with fresh ceviche**

hake, citrus, cucumber, red onion, avocado » 65

seared tuna, dry chile rub, soy, lime » 85

### CALAMARES Y CHORIZO » 65

calamari, chorizo, black bean paste, cilantro lime crema

## QUESADILLAS

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

### CLASICO » 60

freshly pickled jalapeno

### TOMATES » 65

fresh sliced cherry tomatoes

### MEXICAN CHORIZO » 75

sweet potato and black beans

### HONGOS » 75

wild mushroom, garlic, herbs and feta

### LA CARNE

choice of spicy chicken tinga, pork carnitas » 90

or braised beef short rib » 95

## SOPAS y ENSALADA

Soups and salads.

add grilled chicken breast to any of the dishes, an additional R20

### SOPA DE TORTILLA » 50

traditional mexican soup

### SOPA DE MAÍZ DE POLLO » 50

creamy and cheesy chicken corn chowder with chillies and cilantro

### MEXICAN QUINOA SALAD » 65

mixed greens, black beans, grilled corn, pico de gallo, avocado, feta, orange, citrus chipotle vinaigrette

### APPLE CITRUS SALAD » 60

apple, citrus segment, mixed greens, rocket, jalapeño vinaigrette

# LA ROSA

## MEXICAN GRILLE ★ TEQUILERIA

## IT'S TACO TIME!

Great with a tequila!

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)

### OAXACAN LAMB BARBACOA » 75 / 110

slow roasted lamb shoulder in adobo, pickled red onion with feta cheese and salsa verde

### GUAJILLO » 75 / 110

spicy braised beef short rib, pickled red onion, sliced radish and cilantro

### CARNE ASADA » 75 / 110

grilled beef skirt steak, pico de gallo, jalapeno and cilantro

### CARNITAS » 70 / 105

citrus marinated pulled pork served with tomatillo salsa, onion and cilantro

### POLLO Y MAÍZ » 70 / 105

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

### POLLO PIBIL » 65 / 97

braised shredded chicken in achiote, pickled red onion and cilantro

### AL PASTOR » 65 / 97

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

### BAJA FISH » 65 / 97

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

### CAMARONES A LA DIABLA » 80 / 120

spicy devils shrimp, pineapple salsa and lime

### VEGETARIANO » 60 / 90

daily specials available

## Fajitas

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

### BEEF SKIRT STEAK » 110

Mexican style

### BEEF FILLET STEAK » 125

If you have to...

### SPICY GRILLED CHICKEN » 100

### MUSHROOM AND ZUCCHINI » 95

### PRAWN » 135

five queen prawns in shell

## TOO HOT TO HANDLE?

MILD

MEDIUM

HOT

Two flour tortilla, wrapped and oven-baked, served with rice and refried beans.

## ENCHILADAS

### POLLO VERDE » 90

chicken, cheese, salsa verde, crema and radish

### CARNE ROJO » 100

slow braised beef short-rib, cheese, salsa rojo and crema

## BURRITOS

flour or wheat tortilla wrap, served the usual way [ or served wet, smothered in a spicy salsa rojo and melted cheese » 15 ]

### CHICKEN PIBIL » 85

shredded chicken pibil, red rice and cheddar cheese

### CALIFORNIAN » 95

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

### CARNITAS SUPREMOS » 95

pork carnitas, red rice, black beans, mixed cheese, crema and salsa rojo

### LA ROSA' CHILE ESPECIAL » 90

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

## BUILD-A-BURRITO y BURRITO BOWL

COVERED UP OR NAKED...?

Choice of Fillings

### PROTEIN

\* grilled spicy chicken » 30

\* shredded chicken pibil » 35

\* chile con carne beef mince » 35

\* carne asada - Mexican skirt steak » 40

\* pork carnitas » 40

\* lamb barbacoa » 45

\* slow braised beef short rib » 45

### VEG

\* avocado slices » 18

\* fajita vegetable mix » 10

\* roast butternut » 8

\* spicy sweet potato » 8

\* red cabbage » 8

\* pickled jalapeno » 10

\* shredded lettuce » 6

### FILL UP WITH

\* cilantro lime (green) rice, red rice, quinoa » 10

\* black beans, pinto beans, refried beans » 15

### DAIRY

\* cheddar » 12

\* mozzarella » 12

\* cheddar/mozzarella mix » 12

\* feta » 12

\* Mexican crema » 10

### SALSAS

\* pico de gallo » 10

\* roasted corn salsa » 10

\* salsa verde » 10

\* salsa rojo » 10

\* salsa el diablo » 10

\* salsa chimichurri » 10

## PLATOS PRINCIPALES

Mexican inspired main course dishes.

### CARNE GUISADA » 125

Traditional hearty Mexican beef and potato stew, with onion and peppers, garlic, cumin, tomato and chillies. Served with cilantro rice, crema and fresh coriander.

### FILETE » 165

grilled beef fillet steak (250g), rubbed with Mexican spices, served with potatoes, and chimichurri salsa

### FILETE DE COSTILLA » 175

grilled beef rib-eye steak (300g), with potatoes, fresh tomato, red onion and feta salad

### CAMARONES

**A LA DIABLA » 195**  
eight prawns in a spicy red sauce, served with red rice and mexican cabbage

### CHILI CON CARNE » 95

Mexican slow cooked beef mince with beans, with red rice, and baked with mixed cheese

### PESCADO A LA VERACRUZANA » 145

grilled fillet of hake topped with a fresh tomato, green olive, capers, lime, chili and garlic salsa, served with green rice

### POLLO A LA PARRILLA » 125

flame grilled half chicken, dry chile rub, charred spring onions and Mexican potatoes

## SALSAS y SIDES

\* guacamole (seasonal) » 25

\* crema mexicana » 15

\* pico de gallo – tomato, onion, cilantro, lime and salt » 16

\* roasted corn salsa – corn, red onion, red chilli, cilantro » 20

\* salsa rojo » 20

\* salsa verde » 20

\* salsa habanero pineapple / mango (seasonal) » 25

\* salsa chipotle » 20

\* chipotle mayo » 20

\* salsa el diablo – tomato and habenero » 20

\* salsa arbol » 20

\* salsa chimichurri » 25

\* frijoles - black beans or refried beans » 25

\* arroz rojo o verde – Mexican red or green rice » 22

\* patatas - Mexican spiced potatoes » 25

\* pickled onions » 12

\* pickled spicy carrot » 12

\* flour tortilla - each » 6

\* corn taco - each » 6

## Postre

Dessert!

### CHURROS » 45

fried Mexican pastry, cinnamon sugar and salted caramel  
add a scoop of vanilla or chocolate ice-cream » 12

### MEXICAN FLAN » 45

sweet caramel custard and seasonal fruit

### ARROZ CON LECHE » 45

traditional rice pudding served cold or warm

### HELADO » 39

Ice-Cream  
Premium vanilla or chocolate, three scoops

### SOPAPILLAS » 38

fried puff pastry, chocolate sauce and vanilla ice cream