

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...

CHILE CON QUESO » 55
cheese sauce with tomato, onion and jalapeno, served with tortilla chips

NACHOS GRANDE » 95
(for sharing)
tortilla chips with melted cheese sauce, shredded mozzarella and cheddar cheese and jalapeños with house salsa, guacamole, and crème fresca 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

CHILI RELLENOS
Jalapeno chili filled and fried – contains egg whites
filled with spicy mince picadillo » 65
or cheese » 55

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, jalapeno, avocado

CEVICHE
raw fish marinated, "cooked" in citrus juice white fish, citrus, cucumber, red onion, tomato, avocado, served on tostados » 75
seared tuna 120gm, dry chile rub, pico de gallo and soya lime dressing » 115

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 » 70
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 » 45
traditional mexican soup

POZOLE » 65
a flavoursome pork & hominy (samp) 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 » 90 / 135
slow roasted lamb shoulder in adobo, pickled red onion with feta cheese and salsa verde

GUAJILLO » 80 / 120
spicy braised beef short rib, pickled red onion, sliced radish and cilantro

CARNE ASADA » 80 / 120
grilled beef skirt steak, pico de gallo, jalapeno and cilantro

CARNITAS » 75 / 112
citrus marinated pulled pork served with tomatillo salsa, onion and cilantro

POLLO Y MAÍZ » 75 / 112
grilled spicy chicken, corn and red onion salsa, chipotle aioli, avo and cilantro

POLLO PIBIL » 75 / 112

braised shredded chicken in achiote, pickled red onion and cilantro

AL PASTOR » 75 / 112
marinated and grilled pork, with pineapple, red onion and cilantro salsa

BAJA FISH » 75 / 112
beer battered hake, shredded cabbage, red onion and chipotle mayo

CAMARONES A LA DIABLA » 85 / 128
spicy devils shrimp, pineapple salsa and lime

VEGETARIANO » 65 / 95
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 » 115
Mexican cut

BEEF FILLET STEAK » 135
If you have to...

SPICY GRILLED CHICKEN » 105

PRAWN » 135
five queen prawns in shell

MUSHROOM AND ZUCCHINI » 90

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

TONY'S CALIFORNIAN » 105
grilled chicken, potato fries, refried beans, pico de gallo, guacamole and cream

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 » 35
- * shredded chicken pibil » 35
- * chile con carne beef mince » 35
- * carne asada - Mexican skirt steak » 45
- * pork carnitas » 45
- * lamb barbacoa » 55
- * slow braised beef short rib » 50

VEG

- * avocado slices » 20
- * fajita vegetable mix » 12
- * roasted corn » 10
- * roast butternut » 10
- * spicy sweet potato » 10
- * red cabbage » 8
- * pickled jalapeno » 10
- * shredded lettuce » 6

FILL UP WITH

- * cilantro lime (green) rice, red rice, quinoa » 16
- * black beans, pinto beans, refried beans » 18
- DAIRY**
- * cheddar » 14
- * mozzarella » 14
- * cheddar/mozzarella mix » 14
- * feta » 14
- * Mexican crema » 12

SALSAS

- * pico de gallo » 10
- * roasted corn salsa » 12
- * house salsa » 10
- * salsa verde » 12
- * salsa rojo » 12
- * salsa el diablo » 15
- * salsa chimichurri » 13

ENCHILADAS

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

POLLO VERDE » 95
chicken, cheese, salsa verde, crema and radish

CARNE ROJO » 105
slow braised beef short-rib, cheese, salsa rojo and crema

PLATOS PRINCIPALES

Mexican inspired main course dishes.

CARNE GUISADA » 135
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 » 175
grilled beef fillet steak (250g), rubbed with Mexican spices, served with potatoes, and chimichurri salsa

FILETE DE COSTILLA » 185
grilled beef rib-eye steak (300g), with potatoes, fresh tomato, red onion and feta salad

CAMARONES A LA DIABLO » 195
eight queen 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 chili rub, charred spring onions & Mexican spiced potatoes

SALSAS y SIDES

- * guacamole (seasonal) » 50
- * crema mexicana » 15
- * pico de gallo – tomato, onion, cilantro, lime and salt » 16
- * roasted corn salsa – corn, red onion, red chilli, cilantro » 20
- * house salsa » 15
- * salsa rojo » 20
- * salsa verde » 20
- * salsa habanero pineapple / mango (seasonal) » 25
- * salsa chipotle » 20
- * chipotle mayo » 20
- * salsa arbol » 20
- * salsa el diablo – tomato and habenero » 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