

ANTOJITOS Y APERITIVOS

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

- TOTOPOS » 42**
a basket of fresh corn tortilla chips, served with our house salsa
add a side of guacamole...
- CHILE CON QUESO » 58**
cheese dipping sauce with tomato, onion and jalapeno, served with tortilla chips
- NACHOS PEQUENO » 60**
(small plate for one)
- NACHOS GRANDE » 110**
(for sharing two or more)
tortilla chips with melted cheese sauce, shredded mozzarella and cheddar cheese and jalapeños. House salsa, guacamole, and crema served on the side, or “fully loaded”
add a topping of your choice:
black beans » 16
grilled spicy chicken » 30
Mexican Chorizo » 25
Chile con Carne » 30
carne asada – Mexican style skirt steak » 35
- CHILI RELLENOS**
Jalapeno chili filled and fried – contains egg whites
filled with spicy mince picadillo » 68 or cheese » 58

- CUATRO TOSTADAS » 60**
four mini tostadas with braised and pulled meat, including beef, lamb, pork and chicken (great for tasting)

QUESADILLAS

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

- CLASICO » 65**
freshly pickled jalapeno
- TOMATES » 75**
fresh sliced cherry tomatoes
- MEXICAN CHORIZO » 85**
sweet potato and black beans
- HONGOS » 85**
wild mushroom, garlic, herbs and feta
- LA CARNE**
choice of spicy chicken tinga, or pork carnitas » 105 or braised beef short rib » 115

SOPAS y ENSALADA

Soups and salads.

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

- SOPA DE MAÍZ DE POLLO » 65**
creamy and cheesy chicken corn chowder with chillies and cilantro
- MEXICAN QUINOA SALAD » 85**
mixed greens, black beans, grilled corn, pico de gallo, avocado, feta, orange, citrus chipotle vinaigrette
- APPLE CITRUS SALAD » 75**
apple, citrus segment, mixed greens, rocket, jalapeno vinaigrette
add Sesame fried chicked strips » 40
- TIJUANA CAESAR » 75**
romaine lettuce, cherry tomato, parmesan, fried tortilla chips, traditional Caesar dressing



LA ROSA

MEXICAN GRILLE ★ TEQUILERIA



PLATOS PRINCIPALES

Mexican inspired main course dishes.

- CARNE GUISADA » 165**
traditional hearty Mexican beef and potato stew, with onion and peppers, garlic, cumin, tomato and chilis. Served with cilantro rice, crema and fresh coriander.
- PESCADO A LA VERACRUZANA » 150**
grilled fillet of hake topped with a fresh tomato, green olive, capers, lime, chili and garlic salsa, served with green rice
- FILETE » 215**
grilled beef fillet steak (250g), rubbed with Mexican spices, served with spicy hand-cut chips and chimichurri salsa
- CAMARONES A LA DIABLO » 245**
eight queen prawns in a spicy red sauce, served with spicy rice and mexican cabbage
- POLLO A LA PARRILLA » 135**
flame grilled half chicken, dry chili rub, charred spring onions and spicy hand-cut fried chips
- CHILI CON CARNE » 125**
Mexican slow cooked beef mince with beans, with spicy rice, baked with mixed cheese topping, topped with fresh pico de gallo and crema
- CARNE A LA TAMPIQUEÑA » 215**
grilled beef rump steak (300g), with salsa rojo and cheese, and fresh avocado, tomato, red onion salsa. Served with spicy hand-cut fried chips

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)

- EL CANGREJO » 120 / 180**
deep fried softshell crab, pickled cabbage and a lime, coriander and habanero mayo, with fresh coriander
- POLLO PIBIL » 80 / 120**
braised shredded chicken in achiote, pickled red onion and cilantro
- POLLO FRITO DE SESAMO » 80 / 120**
Sesame fried chicken strips, shredded lettuce, radish, pineapple, habanero, onion and coriander and Chipotle lime salsa
- OAXACAN LAMB BARBACOA » 90 / 135**
slow roasted lamb shoulder in adobo, pickled red onion with feta cheese and salsa verde
- AL PASTOR » 80 / 120**
marinated and grilled pork, with pineapple, red onion and cilantro salsa
- BAJA FISH » 84 / 126**
beer battered hake, shredded cabbage, red onion and chipotle mayo
- CALAMAR FRITO » 84 / 126**
fried calamari, shredded lettuce, avo, chopped fresh chilli, and a lime, coriander, and habanero mayo, with fresh coriander
- CAMARONES A LA DIABLA » 90 / 135**
spicy devils shrimp, pineapple salsa and lime
- VEGETARIANO » 70 / 105**
daily specials available

FAJITAS

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

- BEEF SKIRT STEAK » 135**
the Mexican cut
- BEEF FILLET STEAK » 155**
if you really have to...
- SPICY GRILLED CHICKEN » 125**
- PRAWN » 165**
five queen prawns in shell
- VEG » 115**
mushroom, zucchini, corn and black beans

ENCHILADAS

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

- POLLO VERDE » 115**
chicken, cheese, salsa verde, crema and radish
- PABLO'S » 105**
black beans, roast corn, mushrooms, zucchini, green rice, chili sauce, cheese
- CARNE ROJO » 115**
slow braised beef short-rib, cheese, salsa rojo and crema
- RANCHERO » 115**
slow braised pork anchote, queso fresca, ranchero sauce, crema and cilantro

BURRITOS

flour tortilla wrap, served the usual way
[or served wet, smothered in a spicy salsa rojo and melted cheese » 16]

- CHICKEN PIBIL » 95**
shredded chicken pibil, spicy rice and cheddar cheese
- CALIFORNIAN » 110**
carne asada, potato fries, pico de gallo, guacamole and crema
- TONY'S CALI » 115**
grilled chicken, potato fries, refried beans, pico de gallo, guacamole and crema
- POLLO FRESCA » 110**
grilled chicken, shredded lettuce, pico de gallo, cheddar, guacamole & house salsa
- COCHINITA SUPREMOS » 100**
pork achiote, spicy rice, black beans, mixed cheese, salsa chipotle, creme
- LA ROSA' CHILE ESPECIAL » 98**
chile con carne, green rice, pico de gallo, cheddar and mozzarella cheese

TAZONES

burrito bowls

- CARNE ASADO BOWL » 135**
grilled skirt steak strips, spicy rice, black beans, queso fresca, onion and coriander and salsa de arbol
- CALAMAR BOWL » 135**
calamari, grilled or fried, green rice, shredded lettuce, avo slices, habanero pineapple salsa, habanero lime coriander mayo
- MERLUZA BOWL » 125**
hake goujons, spicy rice, shredded lettuce, Mexican cabbage and chipotle mayo
- QUINOA BOWL » 125**
grilled spicy chicken, quinoa, avo slices, roast butternut, roast corn, house salsa
- SESAME CHICKEN BOWL » 125**
sesame fried chicken strips, green rice, shredded lettuce, pineapple habanero salsa, guacamole and crema
- VEGETARIAN BOWL » 95**
Spicy rice, grilled zucchini, mushrooms, onion, peppers, black beans, roasted corn salsa and fresh coriander micro herbs

BUILD-A-BURRITO y BURRITO BOWL

Build your own Mexican taste sensation, covered up or naked

BURRITO » 25 NAKED BOWL » 16

- CHOOSE YOUR PROTEIN:**
 - grilled spicy chicken » 35
 - shredded chicken pibil » 35
 - sesame fried chicken » 40
 - battered hake goujons » 40
 - calamari frito » 42
 - chile con carne beef mince » 40
 - carne asada - Mexican skirt steak » 45
 - pork achiote » 46
 - lamb barbacoa » 56
 - slow guajillo-braised beef short rib » 52
- PLATE UP WITH:**
 - cilantro lime (green) rice, spicy rice, quinoa » 15
 - black beans, red kidney beans » 16
 - refried beans » 22
- ADD YOUR VEG:**
 - avocado slices » 25
 - fajita vegetable mix » 15
 - roasted corn » 12
 - roast butternut » 12
 - spicy sweet potato » 12
 - red pickled cabbage » 10
 - pickled jalapeno » 10
 - shredded lettuce » 8
- TOP UP WITH DAIRY:**
 - cheddar » 15
 - mozzarella » 15
 - cheddar/mozzarella mix » 15
 - queso fresca (feta) » 15
 - Mexican crema » 13
- AND FINISH WITH YOUR CHOICE OF SALSA:**
 - guacamole » 25
 - pico de gallo » 12
 - house salsa » 12
 - salsa verde » 12
 - pineapple habanero salsa » 12
 - salsa rojo » 12
 - salsa el diablo » 12

SALSAS y SIDES

- guacamole (seasonal) » SQ
- crema mexicana » 15
- pico de gallo – tomato, onion, cilantro, lime and salt » 16
- roasted corn salsa – corn, red onion, red chili, cilantro » 20
- house salsa » 15
- salsa rojo » 20
- salsa verde » 20
- salsa habanero pineapple / mango (seasonal) » 20
- habanero, lime, coriander mayo » 20
- salsa chipotle » 20
- chipotle mayo » 20
- salsa arbol » 20
- salsa el diablo – tomato and habanero » 20
- salsa chimichurri » 25
- frijoles - black beans » 20 or refried beans » 25
- Arroz Sabrosa o Verde – Mexican spicy rice or green rice » 22
- patatas - Mexican spicy hand-cut chips » 25
- flour tortilla - each » 8
- corn taco - each » 8

Postre

Dessert!

- CHURROS » 50**
fried Mexican pastry, cinnamon sugar and salted caramel
add a scoop of vanilla or chocolate ice-cream » 15
- MEXICAN FLAN » 46**
sweet caramel custard & seasonal fruit
- ARROZ CON LECHE » 50**
traditional rice pudding served cold or warm
- HELADO » 45**
Ice-Cream : premium vanilla or chocolate, three scoops
- SOPAPILLAS » 42**
fried puff pastry, chocolate sauce and vanilla ice cream
- TORTA DE TRES LECHES » 50**
traditional sponge cake dessert soaked with a “three milk” syrup