

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 GRANDE » 110
(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 » 16
grilled spicy chicken » 25
Mexican Chorizo » 35
Chile con Carne » 35
carne asada – Mexican style skirt steak » 40

NACHOS PEQUEÑO » 60
(small plate for one)

JALAPEÑO CROQUETA » 60
jalapeño cheese mix, panko crumbs, avo crema

CALAMARES Y CHORIZO » 75
calamari, chorizo, black bean paste, cilantro lime crema

CHILI RELLENOS
Jalapeño chili filled and fried – contains egg whites
filled with spicy mince picadillo » 68
or cheese » 58

CORN POPPER » 55
fresh corn with rice, queso and jalapeño

CHILE DIPPER » 75
Chile con Carne bowl, with tortilla chips for dipping

ALBONDIGAS » 75
lamb meatballs, braising sauce and salsa verde

TAQUITOS » 65
flour tortilla shells, rolled into tubes and fried with your choice of filling, served with salsa and crema. Guajillo Beef, Chicken Pibil or Butternut Feta (v)

PINCHO DE CAMARONES » 125
grilled chili prawn and pineapple skewers, with chili-lemon butter on the side

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

QUESADILLAS

CLASICO » 65

TOMATES » 70

MEXICAN CHORIZO » 85

HONGOS » 75

LA CARNE » 95 » 95

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 chilies and cilantro

APPLE CITRUS SALAD » 65
apple, citrus segment, mixed greens, rocket, jalapeño vinaigrette

MEXICAN QUINOA SALAD » 75
mixed greens, black beans, grilled corn, pico de gallo, avocado, feta, orange, citrus chipotle vinaigrette

TIJUANA CAESAR » 65
romaine lettuce, cherry tomato, parmesan, fried tortilla chips, traditional Caesar dressing

»:»:»:»:

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 » 125
the Mexican cut

BEEF FILLET STEAK » 145
if you really have to...

SPICY GRILLED CHICKEN » 120

PRAWN » 150
five queen prawns in shell

VEG » 105
mushroom, zucchini, corn and black beans

PABLO'S » 110
black beans, roast corn, mushrooms, zucchini, green rice, chili sauce and cheese

ENCHILADAS

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

POLLO VERDE » 110
chicken, cheese, salsa verde, crema and radish

CARNE ROJO » 110
slow braised beef short-rib, cheese, salsa rojo and crema

RANCHERO » 110
slow braised pork anchote, queso fresca, ranchero sauce, crema and cilantro



LA ROSA

MEXICAN GRILLE ★ TEQUILERIA

PLATOS PRINCIPALES

Mexican inspired main course dishes.

CARNE GUISADA » 150
traditional hearty Mexican beef and potato stew, with onion and peppers, garlic, cumin, tomato and chilis. Served with cilantro rice, crema and fresh coriander.

FILETE » 195
grilled beef fillet steak (250g), rubbed with Mexican spices, served with spicy hand-cut chips and chimichurri salsa

CAMARONES » 225
eight queen prawns in a spicy red sauce, served with spicy rice and mexican cabbage

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

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

POLLO A LA PARRILLA » 125
flame grilled half chicken, dry chili rub, charred spring onions and spicy hand-cut fried chips

CARNE A LA TAMPIQUEÑA » 195
grilled beef rump steak (300g), with salsa rojo and cheese, and fresh avocado, tomato, red onion salsa. Served with spicy hand-cut fried chips

BURRITOS

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

CHICKEN PIBIL » 92
shredded chicken pibil, spicy rice and cheddar cheese

CALIFORNIAN » 106
carne asada, potato fries, pico de gallo, guacamole and crema

TONY'S CALI » 106
grilled chicken, potato fries, refried beans, pico de gallo, guacamole and crema

POLLO FRESCA » 98
grilled chicken, shredded lettuce, pico de gallo, cheddar, guacamole & house salsa

COCHINITA SUPREMOS » 98
pork achiote, spicy rice, black beans, mixed cheese, salsa chipotle, crema

LA ROSA CHILE ESPECIAL » 96
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 » 36
- * shredded chicken pibil » 36
- * chile con carne beef mince » 40
- * carne asada - Mexican skirt steak » 46
- * pork achiote » 46
- * lamb barbacoa » 56
- * slow guajillo-braised beef short rib » 52

VEG

- * avocado slices » 25
- * fajita vegetable mix » 15
- * roasted corn » 12
- * roast butternut » 12
- * spicy sweet potato » 12
- * red cabbage » 10
- * pickled jalapeno » 12
- * shredded lettuce » 8

FILL UP WITH

- * cilantro lime (green) rice, spicy rice, quinoa » 16
 - * black beans, red kidney beans, refried beans » 18
- ### DAIRY
- * cheddar » 18
 - * mozzarella » 18
 - * cheddar/mozzarella mix » 18
 - * feta » 15
 - * Mexican crema » 12

SALSAS

- * pico de gallo » 12
- * roasted corn salsa » 14
- * house salsa » 12
- * salsa verde » 12
- * salsa rojo » 12
- * salsa el diablo » 16
- * salsa chimichurri » 14

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 or refried beans » 25
- * Arroz Sabrosa o Verde – Mexican spicy rice or green rice » 22
- * patatas - Mexican spicy hand-cut chips » 25
- * pickled onions » 12
- * 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

TORTA DE TRES LECHEs » 50
traditional sponge cake dessert soaked with a "three milk" syrup

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