

## 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 jalapeño, served with tortilla chips
- NACHOS GRANDE » 110**  
(for sharing two or more)
- NACHOS PEQUENO » 60**  
(small plate for one)  
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**  
Jalapeño chili filled and fried – contains egg whites  
filled with spicy mince picadillo » 68 or cheese » 58

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

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

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

- CHILE DIPPER » 75**  
Chile con Carne bowl, topped with crema and served with tortilla chips

- 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

- PESCADO FRITTA » 55**  
Baja style battered hake goujons served with Chipotle mayo

- 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, avo and soya lime dressing » 120

- CALAMARES Y CHORIZO » 75**  
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 » 65**  
freshly pickled jalapeno
- TOMATES » 75**  
fresh sliced cherry tomatoes
- MEXICAN CHORIZO » 85**  
spicy pork mince, sweet potato and black beans

- HONGOS » 85**  
wild mushroom, garlic, herbs and feta

- LA CARNE**  
choice of spicy chicken tinga, braised pork achiote » 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

- APPLE CITRUS SALAD » 75**  
apple, citrus segment, mixed greens, rocket, jalapeño vinaigrette  
add Sesame fried chicked strips » 40

- MEXICAN QUINOA SALAD » 85**  
mixed greens, black beans, grilled corn, pico de gallo, avocado, feta, orange, citrus chipotle vinaigrette

- TIJUANA CAESAR » 75**  
romaine lettuce, cherry tomato, parmesan, fried tortilla chips, traditional Caesar dressing with crushed anchovy



# 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 chillis. Served with cilantro rice, crema and fresh coriander and tortillas

- CHULETAS DE CORDERA » 245**  
lamb loin chops (3x150g) flame grilled and basted with chipotle in adobo, served with hand-cut chips and a mint lime salsa verde.

- 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 green rice and mexican cabbage

- POLLO A LA PARRILLA » 135**  
flame grilled half chicken, marinated in salsa de arbol, with charred spring onions and spicy hand-cut chips

- 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

- 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

## SALSAS y SIDES

- \* guacamole (seasonal) » SQ
- \* crema mexicana » 15
- \* pico de gallo – tomato, onion, cilantro and lime » 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 de 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

## 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

- OAXACAN LAMB BARBACOA » 90 / 135**  
slow roasted lamb shoulder in adobo, pickled red onion with feta cheese and salsa verde

- GUAJILLO » 84 / 126**  
spicy braised beef short rib, pickled red onion, sliced radish and cilantro

- CARNE ASADA » 84 / 126**  
grilled beef skirt steak, pico de gallo, jalapeno and cilantro

- COCHINITA » 84 / 126**  
achiote pork, slow braised in an orange, lime and roasted chipotle marinade, with pickled red onion and cilantro salsa

- POLLO Y MAÍZ » 80 / 120**  
grilled spicy chicken, black beans, corn and red onion salsa, chipotle aioli, avo and cilantro

- VEGETARIANO » 70 / 105**  
daily specials available

- 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

- 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

## FAJITAS

Sautéed mixed peppers and onion served with pico de gallo, guacamole, cheddar cheese crema and three 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, habanero pineapple 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

### 1. 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

### 2. PLATE UP WITH:

- \* cilantro lime (green) rice, spicy rice, quinoa » 15
- \* black beans, red kidney beans » 16
- \* refried beans » 22

### 3. 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

### 4. TOP UP WITH DAIRY:

- \* cheddar » 15
- \* mozzarella » 15
- \* cheddar/mozzarella mix » 15
- \* queso fresca (feta) » 15
- \* Mexican crema » 13

### 5. AND FINISH WITH YOUR CHOICE OF SALSA:

- \* guacamole » 25
- \* pico de gallo » 12
- \* house salsa » 12
- \* salsa verde » 12
- \* pineapple habanero salsa » 14
- \* salsa rojo » 12
- \* salsa el diablo » 12

## 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