

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 » 98**
(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 » 22
Mexican chorizo, or Chile con Carne » 25
carne asada – Mexican style skirt steak » 30
- NACHOS PEQUEÑO » 55**
(small plate for one)
- JALAPEÑO CROQUETA » 60**
jalapeño cheese mix, panko crumbs, avo crema
- CHILI RELLENOS**
Jalapeno chili filled and fried – contains egg whites
filled with spicy mince picadillo » 68
or cheese » 58

- ELOTES » 50**
Mexican street corn on the cob with salted butter, sweet paprika and chili spices, crumbled feta cheese and lime crema
- CORN POPPER » 55**
fresh corn with rice, queso and jalapeño
- CHILE DIPPER » 68**
Chile con Carne bowl, with tortilla chips for dipping
- ALBONDIGAS » 75**
lamb meatballs, braising sauce and salsa verde
- FLAUTAS » 65**
flour tortillas rolled into tubes and fried with your choice of **chicken pibil** or **butternut feta (v)**, all served with house salsa and crema
- 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
- 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 » 70**
fresh sliced cherry tomatoes
- MEXICAN CHORIZO » 85**
sweet potato and black beans
- HONGOS » 75**
wild mushroom, garlic, herbs and feta
- LA CARNE**
choice of spicy chicken tinga, or braised pork achiote » 95
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 » 55**
traditional Mexican soup
- SOPA DE MAÍZ DE POLLO » 65**
creamy and cheesy chicken corn chowder with chillies 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



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)
skinny lettuce shells are available for selected tacos

- OAXACAN LAMB BARBACOA » 90 / 135**
slow roasted lamb shoulder in adobo, pickled red onion with feta cheese and salsa verde
- GUAJILLO » 82 / 123**
spicy braised beef short rib, pickled red onion, sliced radish and cilantro
- CARNE ASADA » 83 / 123**
grilled beef skirt steak, pico de gallo, jalapeno and cilantro
- COCHINITA » 82 / 123**
slow braised achiote pork, orange lime marinade, roasted chipotle sauce, pickled red onion, cilantro
- POLLO Y MAÍZ » 76 / 114**
grilled spicy chicken, corn and red onion salsa, chipotle aioli, avo and cilantro
- POLLO PIBIL » 76 / 114**
braised shredded chicken in achiote, pickled red onion and cilantro
- AL PASTOR » 76 / 114**
marinated and grilled pork, with pineapple, red onion and cilantro salsa
- BAJA FISH » 82 / 123**
beer battered hake, shredded cabbage, red onion and chipotle mayo
- CAMARONES A LA DIABLA » 90 / 135**
spicy devils shrimp, pineapple salsa and lime
- VEGETARIANO (V) » 66 / 99**
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 » 125**
Mexican cut
- BEEF FILLET STEAK » 145**
if you have to...
- SPICY GRILLED CHICKEN » 120**
- PRAWN » 150**
five queen prawns in shell
- VEG » 105**
mushroom, zucchini, corn and black beans

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 » 88**
shredded chicken pibil, spicy rice and cheddar cheese
- POLLO FRESCA » 98**
grilled chicken, shredded lettuce, pico de gallo, cheddar, guacamole & house salsa
- CALIFORNIAN » 98**
carne asada, potato fries, pico de gallo, guacamole and crema
- COCHINITA SUPREMOS » 96**
pork achiote, spicy rice, black beans, mixed cheese, salsa chipotle, crema
- TONY'S CALI » 106**
grilled chicken, potato fries, refried beans, pico de gallo, guacamole and 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 » 36
 - * carne asada - Mexican skirt steak » 46
 - * pork achiote » 46
 - * lamb barbacoa » 56
 - * slow guajillo-braised beef short rib » 52
- 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
- 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

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
- PABLO'S » 110**
black beans, roast corn, mushrooms, zucchini, green rice, chili sauce and cheese
- RANCHERO » 110**
slow braised pork anchote, queso fresca, ranchero sauce, crema and cilantro

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 A LA DIABLO » 225**
eight queen prawns in a spicy red sauce, served with spicy rice and Mexican cabbage
- CHILI CON CARNE » 115**
Mexican slow cooked beef mince with beans, with spicy rice, baked with mixed cheese topping, topped with fresh pico de gallo and crema
- PESCADO A LA VERACRUZANA » 145**
grilled fillet of hake topped with a fresh tomato, green olive, capers, lime, chilli 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
- CARNE A LA TAMPIQUEÑA » 195**
grilled beef rump steak (300g), with salsa rojo and cheese, and fresh avocado, tomato, red onion salsa. Served with hand-cut chips

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) » 25
- * salsa chipotle » 20
- * chipotle mayo » 20
- * salsa arbol » 20
- * salsa el diablo – tomato and habanero » 25
- * salsa chimichurri » 25
- * frijoles - black beans or refried beans » 25
- * Arroz Sabrosa o Verde – Mexican spicy rice or green rice » 22
- * patatas - Mexican spiced hand-cut chips » 25
- * pickled onions » 12
- * flour tortilla - each » 7
- * corn taco - each » 7

Postre

Dessert!

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