

LA ROSA

MEXICAN GRILLE ★ TEQUILERIA

ANTOJITOS Y APERITIVOS

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

TOTOPOS » 39

a basket of fresh corn tortilla chips, served with:

♥ salsa and guacamole » 60

♥ **Chili Con Queso:** cheese dipping sauce with tomato, red onion and jalapenos » 65

♥ **Queso Fundido:** grilled chorizo, pickled jalapeno, cheese sauce topped with cheese and oven baked » 90

♥ **Chili Dipper:** chili con carne bowl, topped with pico de galo and crema » 75

CHILI RELLENOS » 88

jalapeño chili filled with cheese, and fried – contains egg whites

CROQUETA »

three potato croquettes filled with:

♥ jalapeño, potato and cheese mix, panko crumbs, with chipotle mayo » 83

♥ bacon, jalapeno, cheddar, panko crumbs with lime coriander mayo » 94

CORN POPPER »

Five deep fried panko crumbed risotto balls filled with

♥ fresh corn, cheddar, and pickled jalapeno » 82

♥ chorizo cheddar, fresh corn and jalapeno » 95

THE THREE AMIGOS » 148

trio of pure beef or chicken sliders with usual lettuce, tomato and red onion – plain, cheese and pickled cabbage, and cheese, pickled cabbage guacamole and chipotle mayo

TOSTADAS

(great for tasting)

four mini tostadas topped with:

♥ **Quatro carne:** braised and pulled meats, beef, lamb, pork and chicken » 92

♥ **Chili Camaron:** coconut panko crumbed chili prawns, avo salsa, and chili mayo drizzle » 129

HIGADOS DE POLLO » 120

♥ **Chicken Livers:** sautéed in butter with garlic onions and herbs and salsa de arbol (Mexican Peri Peri) fresh cream

ALBONDIGAS » 129

200g lamb meatballs, Chipotle braising sauce and salsa verde. Served with two flour tortillas

TAQUITOS

flour tortilla shells, rolled into tubes and fried with your choice of filling, served with salsa and crema.

♥ guajillo beef » 99

♥ chicken pibil » 87

♥ refried beans and cheese » 77

♥ butternut feta » 77

PESCADO FRITTA » 89

Baja style battered hake goujons, served with with fresh Cos lettuce, pickled cabbage, Chipotle mayo

GAMBAS AL

AILJILO » 155

♥ **Prawns with Garlic:** six lightly seasoned medium prawn tails rapidly baked with olive oil infused with garlic and paprika

CEVICHE

seared tuna 120g, dry chile rub, pico de gallo and soya lime dressing » 159

♥ seasonal white fish cubed and marinated in lime and coriander tossed with cocktail tomatoes, cucumber, red onion and fresh chili » 99

COCTEL DE CAMARON » 155

prawn and calamari in a spicy tomato cocktail, cucumber, red onion, lime, jalapeño, avocado and cilantro. Served with tortilla chips

CALAMARES Y

CHORIZO » 145

calamari, chorizo, black bean paste, cilantro lime crema

CALAMARES » 129

♥ Lightly seasoned with herbs and spices grilled or deep fried served with lemon butter or spicy tartar sauce

NACHOS

NACHOS PEQUENO » 110

tortilla chips with cheese sauce, shredded mozzarella and cheddar cheese and jalapeños. House salsa, guacamole, and crema served on the side, or “fully loaded”

(small plate for one) add a topping of your choice

NACHOS GRANDE » 178

(sharing, for two or more) add a topping of your choice:

♥ black beans » 27

♥ grilled spicy chicken » 47

♥ Chili con Carne » 52

♥ carne asada – Mexican style skirt steak » 59

FAJITAS

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

COMBO
CHICKEN AND BEEF
SKIRT » 230

SPICY GRILLED
CHICKEN » 225

BEEF SKIRT
STEAK » 235
the Mexican cut

BEEF FILLET
STEAK » 245
if you really have to...

♥ VEG » 178

mushroom, zucchini, corn and black beans

ENCHILADAS

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

♥ COMBO ENCHILADA » 187

pollo verde and carne rojo combination, topped with cheese, and red onion coriander salsa

POLLO VERDE » 165

chicken, cheese, salsa verde, crema and radish

CARNE ROJO » 182

slow braised beef short-rib, cheese, salsa rojo and crema

RANCHERO » 180

slow braised pork carnitas, queso fresca, ranchero sauce, crema and cilantro

♥ PABLO'S » 157

black beans, roast corn, mushrooms, zucchini, green rice, salsa de arbol and cheese, with tomatillo salsa

QUESADILLAS

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

♥ CLASICO » 98

freshly pickled jalapeño

♥ ♥ **VEGETARIANA » 118**
black beans, corn, peppers, red onion, jalapeno and cilantro (optional)

LA CARNE

choice of spicy chicken tinga, braised pork carnitas » 140
or braised beef short rib » 154

♥ HONGOS » 135

wild mushroom, garlic, herbs and feta

♥ STEAK FAJITA » 149

grilled skirt steak, peppers and onions

♥ GRILLED CHICKEN » 138

spicy grilled chicken, jalapeño, red onion and salsa

SOPAS Y ENSALADA

SOPA DE MAÍZ DE POLLO » 92

creamy and cheesy chicken corn chowder with jalapeño chili and cilantro

♥ CALDO DE MARISCOS » 155

Traditional seafood soup from Veracruz Guajillo and arbol chili infused broth with prawns, calamari and hake served with fresh limes and cilantro

♥ ENSALADA PICADA » 135

spicy roasted corn, black beans, red onion, red pepper, sliced radish, avo, and crumbled feta, on a bed of chopped lettuce and cherry tomatoes, with fried tortilla chips, and Honey Lime dressing

♥ TIJUANA CHICKEN

CAESAR » 150

grilled spicy chicken, romaine lettuce, crispy chorizo sprinkles, grated parmesan, fried tortilla chips, and traditional Caesar dressing

♥ SESAME CHICKEN

SALAD » 150

sesame fried chicken strips, apple and citrus segments, mixed greens, rocket, jalapeño vinaigrette

TOO HOT TO HANDLE?

♥ MILD ♥ MEDIUM ♥ HOT

♥ new ♥ vegetarian ♥ contains nuts

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)

BARBACOA

QUESATACOS » 145/217
soft shell flour tacos, with melted mixed cheese, spicy braised beef, chili de arbol, red onion and cilantro

OAXACAN LAMB

BARBACOA » 145/217
slow roasted lamb shoulder in Adobo on a bed of finely shredded cabbage, pickled red onion with feta cheese and salsa verde

GUAJILLO BEEF » 140/210

spicy braised beef short rib on a bed of finely shredded cabbage, pickled red onion, sliced radish and cilantro

CARNE ASADA » 135/202

grilled beef skirt steak, avo, pico de gallo, jalapeño and cilantro

CARNE ASADA

E FRIJOLES » 140/210
grilled beef skirt steak, refried bean paste, chopped fresh cilantro and red onion, with salsa verde on the side

CARNITAS » 135/202

marinated pulled pork served with tomatillo salsa, feta, red onion and cilantro salsa. A true taste of the streets of Mexico!

POLLO Y MAÍZ » 135/202

grilled spicy chicken, black beans, corn and red onion salsa, chipotle aioli, avo and cilantro

POLLO PIBIL » 135/202

braised shredded chicken in achiote, shredded lettuce, avo, feta, pickled red onion, cilantro and fresh chilli

POLLO FRITO DE

SESAMO » 135/202
sesame fried chicken strips, shredded lettuce, radish, pineapple, habanero, onion and cilantro and Chipotle mayo

AL PASTOR » 132/198

marinated and grilled pork, with pineapple, red onion and cilantro salsa

BAJA FISH » 130/195

beer battered hake, shredded cabbage, red onion and chipotle mayo

CALAMAR FRITO

» 145/217
fried calamari, shredded lettuce, avo, pico de gallo, chopped fresh chili, and a lime, cilantro, and habanero mayo, with fresh cilantro

CAMARONES CHILI

DE COCO » 152/228
coconut-panko chili prawns, cilantro lime coleslaw, and jalapeño pineapple salsa and habanero, lime cilantro mayo

VEGETARIANO

» 103/154
daily specials available

BURRITOS

Flour or wheat tortilla wrap, served the usual way [or served wet, smothered in a spicy salsa rojo and melted cheese » 30]

CHICKEN PIBIL » 170

shredded chicken pibil, red rice, cheddar cheese and salsa taqueria

CALIFORNIAN » 173

carne asada, potato fries, pico de gallo, guacamole and crema

POLLO FRESCA » 173

spicy grilled chicken, shredded cos lettuce, pico de gallo, cheddar, guacamole and house salsa

TONY'S CALI » 173

grilled chicken, potato fries, refried beans, pico de gallo, guacamole and crema

DE CERDO » 173

marinated and grilled pork, green rice, mixed cheese, pineapple, avo, red onion and cilantro salsa

CARNITAS

SUPREMOS » 173
pork carnitas, spicy rice, black beans, mixed cheese, salsa chipotle, crema

LA ROSA' CHILE

ESPECIAL » 173
chile con carne, green rice, pico de gallo, cheddar and mozzarella cheese

TAZONES

Burrito bowls

CARNE ASADO

BOWL » 179

grilled skirt steak strips, spicy rice, refried beans, queso fresca, onion and cilantro, and salsa de arbol

CALAMAR BOWL » 179

calamari, grilled or fried, green rice, shredded lettuce, avo slices, salsa habanero pineapple, habanero lime cilantro mayo

VEGETARIAN BOWL » 159

spicy rice, grilled zucchini, mushrooms, onion and peppers, with black beans and roasted corn salsa, avo and fresh coriander

SPICY CHICKEN

BOWL » 179

grilled spicy chicken, green rice, avo slices, roast butternut, roast corn, house salsa

SESAME CHICKEN

BOWL » 179

sesame fried chicken strips, green rice, shredded lettuce, pineapple habanero salsa, guacamole and crema

BUILD-A-BURRITO y BURRITO BOWL

Build your own Mexican taste sensation, covered up or naked

BURRITO » 28

1 CHOOSE YOUR PROTEIN:

- * grilled spicy chicken » 53
- * shredded chicken pibil » 53
- * sesame fried chicken » 53
- * battered hake goujons » 48
- * calamari frito » 67
- * pork carnitas » 53
- * chile con carne beef mince » 48
- * carne asada - Mexican skirt steak » 58
- * lamb barbacoa » 81
- * slow guajillo-braised beef short rib » 71
- * coconut-panko chili prawns (4 Queen) » 95

2 PLATE UP WITH:

- * cilantro lime (green) rice, spicy rice » 23
- * refried beans » 28
- * black beans, red kidney beans » 23

5 AND FINISH WITH YOUR CHOICE OF SALSA:

- * spicy guacamole » 47
- * guacamole » 47
- * pico de gallo » 22
- * salsa taqueria » 25

NAKED BOWL » 16

3 ADD YOUR VEG:

- * avocado slices » 47
- * fajita vegetable mix » 24
- * roasted corn » 25
- * roast butternut » 22
- * spicy sweet potato » 22
- * red pickled cabbage » 20
- * pickled jalapeño » 18
- * shredded lettuce » 18

4 TOP UP WITH DAIRY:

- * cheddar » 30
- * mozzarella » 30
- * cheddar/mozzarella mix » 30
- * queso fresca (feta) » 30
- * Mexican crema » 25

SIDES

- * hand cut chips » 32
- * side salad » 55
- * seasonal vegetables » 55
- * beer battered onion rings » 40
- * green rice » 37
- * spicy red rice » 37
- * creamy mashed potatoes » 37
- * frijoles - black beans or refried beans » 37
- * fajita vegetables (sauteed rainbow peppers and onions) » 45
- * flour tortilla (sml/lrg), each » 15/29
- * corn taco, each » 14
- * hard shell taco, each » 18

SAUCES

FOR MEAT

- * creamy jalapeno cheese sauce » 42
- * green peppercorn and mezcal » 50
- * chimichurri » 45
- * creamy wild mushroom and brandy » 50
- * cheese » 38
- * tampiquena (salsa rojo and cheddar cheese) » 55

FOR FISH

- * lemon butter » 42
- * garlic butter » 42
- * chipotle butter » 44
- * spicy tartar » 38
- * chipotle mayo » 38
- * habanero, lime coriander mayo » 38
- * veracruz, fresh tomato, green olive, capers, lime, chili and garlic salsa » 45

SALSAS

- * guacamole (seasonal) » 47
- * crema mexicana » 24
- * pico de gallo - tomato, onion, cilantro and lime » 24
- * roasted corn salsa - corn, red onion, red chilli, cilantro » 31
- * house salsa red and green » 27
- * salsa rojo » 27
- * salsa verde » 27
- * salsa habanero pineapple (seasonal) » 30
- * salsa de arbol » 30
- * salsa el diablo - tomato and habanero » 30

PLATOS PRINCIPALES

*Main course dishes, all sides and sauces sold separately

HAMBURGUESO » 90

180g 100% pure beef or chicken burger with usual lettuce, tomato, red onion, dill pickles and secret burger sauce

double cheese

(cheddar and cheese cauce) » 20

double cheese and chili

(cheddar and cheese sauce) » 25

double cheese (cheddar and cheese

sauce) and bacon » 35

bacon, avo and

blue cheese sauce » 40

La Rosa cheddar, pickled cabbage,

guacamole chipotle mayo » 45

250g fillet » 199

300g sirloin » 189

600g rib eye on the bone » 235

EL BISTEC »

Steaks: prime aged beef cuts, aged for 21 days plus grilled to your liking basted in garlic, crushed black pepper and sea salt

250g fillet » 199

300g sirloin » 189

600g rib eye on the bone » 235

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CHICKEN WINGS » 130

16 spicy chicken winglets, served with a blue cheese crema dip. Fiery or ancho bbq

LAMB SHANK » 320

classic four hour slow braised lamb shank with garlic herbs and red wine

BRAISED BEEF

SHORT RIB » 220

slow 6-hour guajillo chili braised beef short rib with cilantro rice and refried beans

CHILI CON CARNE » 179

Mexican slow cooked beef mince with beans, and spicy rice, baked with mixed cheese topping. Topped with fresh pico de gallo and crema

CAMARONES »

lightly spiced fire grilled queen prawns, served with Mexican cabbage

8 » 175 12 » 240

16 » 320 24 » 450

CALAMARES » 175

Falklands calamari lightly seasoned with herbs and spices grilled or deep fried

PLATO DE

MARISCOS » 199

Seafood Platter: Choice Selection of premium seafood, grilled fillet of hake, 6 queen prawns, 125g calamari and squid heads

PESCADO MERLUZA » 149

grilled fillet of hake, lightly seasoned with herbs and spices

Postre

Dessert!

CHURROS » 82

fried Mexican pastry, cinnamon sugar, with either salted caramel or chocolate sauce. add a scoop of vanilla or chocolate ice-cream » 26

HELADO » 76

ice-cream and chocolate or salted caramel sauce: premium vanilla or chocolate, three scoops

MEXICAN FLAN » 72

sweet caramel custard & seasonal fruit

ARROZ CON LECHE » 72

traditional rice pudding served cold or warm

TORTA DE TRES

LECHES » 72

traditional sponge cake dessert soaked with a "three milk" syrup

EL HEFE'S

DOM PEDRO » 94

Dom Pedro with 37,5ml El Jimador Reposado tequila and caramel sauce. Like a Mexican Boss!

CHURRO

MILKSHAKE » 82

vanilla double thick milkshake, with caramel sauce and salted popcorn, and a churro stick