

# Year End Fiesta



LA ROSA  
MEXICAN GRILLE \* TEQUILERIA

## SET MENU №1

3 COURSE @ R320 PP | MINIMUM 12 GUEST

### STARTERS

CHOICE OF ONE:

#### TAQUITOS

CRISPY TORTILLA ROLLS STUFFED WITH CHEESE AND YOUR CHOICE OF BEEF SHORT-RIB, CHICKEN PIBIL OR SPICY BUTTERNUT AND FETA (V)

#### CORN POPPERS

CRISPY PANKO-CRUMBED BALLS OF RISOTTO WITH QUESO AND JALAPEÑOS. SERVED WITH CREMA AND HOUSE SALSA

#### JALAPEÑO CROQUETS

JALAPEÑO, POTATO AND CHEESE MIX CRUMBED AND DEEP FRIED

### MAINS

CHOICE OF ONE:

#### OAXACAN LAMB BARBACOA TACOS

SLOW BRAISED LAMB IN SPICY ADOBO WITH SALSA VERDE, QUESO FRESCA AND RED ONION ON THREE FLOUR TORTILLAS

#### CALAMAR FRITO TACO

FRIED CALAMARI, AVO, SHREDDED LETTUCE, CHOPPED FRESH CHILLI, A LIME, CILANTRO AND HABANERO MAYO, FRESH CILANTRO AND ONION ON TWO FLOUR TORTILLAS

#### CALIFORNIAN BURRITO

BURRITO FILLED WITH CARNE ASADA, HAND-CUT POTATO FRIES, REFRIED BEANS, PICO DE GALLO, GUACAMOLE AND CREMA

#### POLLO A LA PARILLA

FLAME GRILLED HALF CHICKEN, BASTED IN BUTTER AND SPICY ARBOL SALSA. SERVED WITH HAND-CUT CHIPS AND CHARRED SPRING ONION

### DESSERTS

CHOICE OF ONE:

#### CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

#### HALADO

THREE SCOOPS OF CHOCOLATE OR VANILLA ICE CREAM WITH CHOCOLATE SAUCE

TASTE THE MAGIC OF MEXICO  
MENU ITEMS SUBJECT TO AVAILABILITY  
VALID UNTIL 23 DECEMBER 2022

# Year End Fiesta



LA ROSA  
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## SET MENU No 2

3 COURSE @ R390 PP | MINIMUM 12 GUEST

### STARTERS

CHOICE OF ONE:

#### TAQUITOS

CRISPY TORTILLA ROLLS STUFFED WITH CHEESE AND YOUR CHOICE OF BEEF SHORT-RIB, CHICKEN PIBIL OR SPICY BUTTERNUT AND FETA (V)

#### CORN POPPERS

CRISPY PANKO-CRUMBED BALLS OF RISOTTO WITH QUESO AND JALAPEÑOS. SERVED WITH CREMA AND HOUSE SALSA

#### CALAMARES Y CHORIZO

CALAMARI, CHORIZO, BLACK BEAN PASTE, CILANTRO LIME CREMA

### MAINS

CHOICE OF ONE:

#### OAXACAN LAMB BARBACOA TACOS

SLOW BRAISED LAMB IN SPICY ADOBO WITH SALSA VERDE, QUESO FRESCA AND RED ONION ON THREE FLOUR TORTILLAS

#### PESCADO A LA VERACRUZANA

GRILLED HAKE TOPPED WITH A GREEN OLIVE, PINEAPPLE, CAPER, CHILLI AND GARLIC SALSA. SERVED WITH GREEN RICE OR HAND-CUT CHIPS

#### SKIRT-STEAK, CHICKEN OR VEG(V) FAJITAS

MIXED PEPPERS AND ONION SERVED WITH SIDES OF PICO DE GALLO, GUACAMOLE, MIXED CHEESE, MEXICAN CREMA AND TORTILLAS

#### POLLO A LA PARILLA

FLAME GRILLED HALF CHICKEN, BASTED IN BUTTER AND SPICY ARBOL SALSA. SERVED WITH HAND-CUT CHIPS AND CHARRED SPRING ONION

### DESSERTS

CHOICE OF ONE:

#### CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

#### TORTA DE TRES LECHES

TRADITIONAL SPONGE CAKE DESSERT, SOAKED IN A THREE-MILK SYRUP WITH FRESH STRAWBERRIES AND DARK CHOCOLATE SAUCE

#### HALADO

THREE SCOOPS OF CHOCOLATE OR VANILLA ICE CREAM WITH CHOCOLATE SAUCE

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# Year End Fiesta



LA ROSA  
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## SET MENU №3

3 COURSE @ R490 PP | MINIMUM 12 GUEST

### STARTERS

CHOICE OF ONE:

#### TAQUITOS

CRISPY TORTILLA ROLLS STUFFED WITH CHEESE AND YOUR CHOICE OF BEEF SHORT-RIB, CHICKEN PIBIL OR SPICY BUTTERNUT AND FETA (V)

#### CHILLI CAMARÓN TOSTADOS

CRISPY COCONUT AND CHILLI PRAWNS WITH AVOCADO SALSA ON MINI TOSTADA

#### ALBONDIGAS

LAMB MEATBALLS IN A ROASTED CHIPOTLE BRAISING SAUCE WITH SALSA VERDE

#### CALAMARES Y CHORIZO

CALAMARI, CHORIZO, BLACK BEAN PASTE, CILANTRO LIME CREMA

### MAINS

CHOICE OF ONE:

#### FILET

250G GRILLED BEEF FILLET STEAK SERVED WITH HAND-CUT CHIPS AND CHIMICHURRI SALSA

#### CHULETAS DE CORDERA

THREE LAMB LOIN CHOPS, FLAME GRILLED AND BASTED IN CHIPOTLE. SERVED WITH HAND CUT CHIPS AND SALSA VERDE

#### SKIRT-STEAK, GRILLED CHICKEN OR VEG(V) FAJITAS

MIXED PEPPERS AND ONION SERVED WITH SIDES OF PICO DE GALLO, GUACAMOLE, MIXED CHEESE, MEXICAN CREMA AND TORTILLAS

#### POLLO A LA PARILLA

FLAME GRILLED HALF CHICKEN, BASTED IN BUTTER AND SPICY ARBOL SALSA. SERVED WITH HAND-CUT CHIPS AND CHARRED SPRING ONION

#### CAMARONES A LA DIABLA

QUEEN PRAWNS IN A SPICY BASTING WITH CILANTRO RICE AND MEXICAN RED CABBAGE

#### PABLOS ENCHILADA (V)

TORTILLAS STUFFED AND BAKED WITH CHEESE, BLACK BEANS, ROASTED CORN, MUSHROOMS AND GREEN RICE, TOPPED WITH LIME CREMA

### DESSERTS

CHOICE OF ONE:

#### CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

#### TORTA DE TRES LECHE

TRADITIONAL SPONGE CAKE DESSERT, SOAKED IN A THREE-MILK SYRUP WITH FRESH STRAWBERRIES AND DARK CHOCOLATE SAUCE

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## SHARING PLATTER MENU №1

2 COURSE @ R300 PP | MINIMUM 12 GUEST

### ANTOJITOS

SERVED TO TABLE TO BE SHARED:

#### CORN POPPERS

RISOTTO RICE BALLS STUFFED WITH CHEESE AND JALAPEÑOS SERVED WITH HOUSE SALSA AND CREMA

#### NACHOS

TORTILLA CHIPS SMOTHERED IN MELTED CHEESE, JALAPEÑOS AND CHEESE SAUCE WITH SALSA, GUACAMOLE, CREMA

#### JALAPEÑO CROQUETA

JALAPEÑO, POTATO AND CHEESE MIX, PANKO CRUMBED AND DEEP FRIED

#### PESCADO FRITO

BAJA STYLE BATTERED HAKE GOUJONS SERVED WITH CHIPOTLE MAYO

### MAINS

SERVED TO TABLE TO BE SHARED:

#### QUESADILLA POLLO

QUESADILLA FILLED WITH CHEESE AND CHICKEN TINGA

#### QUESADILLAS HONGOS

FOLDED AND TOASTED TORTILLA FILLED WITH MIXED CHEESE, WILD MUSHROOMS, QUESO FRESCA, HERBS AND GARLIC

#### GUAJILLO BEEF TACO

SPICY BRAISE BEEF SHORT-RIB, SHREDDED CABBAGE, PICKLED RED ONION, SLICED RADISH AND CILANTRO ON SOFT TORTILLAS

#### POLLO Y MAÍZ TACO

GRILLED SPICY CHICKEN, AVO, BLACK BEAN, CORN AND RED ONION SALSA TOPPED WITH CHIPOTLE AIOLI ON SOFT TORTILLAS

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## SHARING PLATTER MENU No 2

2 COURSE @ R300 PP | MINIMUM 12 GUEST

### ANTOJITOS

SERVED TO TABLE TO BE SHARED:

#### QUESADILLA POLLO

QUESADILLA FILLED WITH CHEESE AND CHICKEN TINGA

#### QUESADILLAS HONGOS

FOLDED AND TOASTED TORTILLA FILLED WITH MIXED CHEESE, WILD MUSHROOMS, QUESO FRESCA, HERBS AND GARLIC

#### GUAJILLO BEEF TACO

SPICY BRAISE BEEF SHORT-RIB, SHREDDED CABBAGE, PICKLED RED ONION, SLICED RADISH AND CILANTRO ON SOFT TORTILLAS

#### POLLO Y MAÍZ TACO

GRILLED SPICY CHICKEN, AVO, BLACK BEAN, CORN AND RED ONION SALSA TOPPED WITH CHIPOTLE AIOLI ON SOFT TORTILLAS

### DESSERT

SERVED TO TABLE TO BE SHARED:

#### CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE WITH VANILLA AND CHOCOLATE ICE CREAM

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LA ROSA  
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## SHARING PLATTER MENU №3

3 COURSE @ R350 PP | MINIMUM 12 GUEST

### ANTOJITOS

SERVED TO TABLE TO BE SHARED:

#### CORN POPPERS

CRISPY PANKO-CRUMBED BALLS OF RISOTTO WITH QUESO AND JALAPEÑOS. SERVED WITH CREMA AND HOUSE SALSA

#### NACHOS

TORTILLA CHIPS SMOTHERED IN MELTED CHEESE, JALAPEÑOS AND CHEESE SAUCE WITH SALSA, GUACAMOLE, CREMA

#### JALAPEÑO CROQUETS

JALAPEÑO, POTATO AND CHEESE MIX, PANKO CRUMBED AND DEEP FRIED

#### PESCADO FRITO

BAJA STYLE BATTERED HAKE GOUJONS SERVED WITH CHIPOTLE MAYO

### MAINS

SERVED TO TABLE TO BE SHARED:

#### QUESADILLA POLLO

QUESADILLA FILLED WITH CHEESE AND CHICKEN TINGA

#### QUESADILLAS HONGOS

FOLDED AND TOASTED TORTILLA FILLED WITH MIXED CHEESE, WILD MUSHROOMS, QUESO FRESCA, HERBS AND GARLIC

#### GUAJILLO BEEF TACO

SPICY BRAISE BEEF SHORT-RIB, SHREDDED CABBAGE, PICKLED RED ONION, SLICED RADISH AND CILANTRO ON SOFT TORTILLAS

#### POLLO Y MAÍZ TACO

GRILLED SPICY CHICKEN, AVO, BLACK BEAN, CORN AND RED ONION SALSA TOPPED WITH CHIPOTLE AIOLI ON SOFT TORTILLAS

### DESSERTS

SERVED TO TABLE TO BE SHARED:

#### CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE WITH VANILLA AND CHOCOLATE ICE CREAM

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## SHARING PLATTER MENU No. 4

3 COURSE @ R400 PP | MINIMUM 12 GUEST

### WELCOME DRINK

#### MARGARITA

JUGS OF OUR FAMOUS MARGARITAS SERVED ON THE TABLE

### ANTOJITOS

SERVED TO TABLE TO BE SHARED:

#### CORN POPPERS

CRISPY PANKO-CRUMBED BALLS OF RISOTTO WITH QUESO AND JALAPEÑOS. SERVED WITH CREMA AND HOUSE SALSA

#### NACHOS

TORTILLA CHIPS SMOTHERED IN MELTED CHEESE, JALAPEÑOS AND CHEESE SAUCE WITH SALSA, GUACAMOLE, CREMA

#### JALAPEÑO CROQUETS

JALAPEÑO, POTATO AND CHEESE MIX, PANKO CRUMBED AND DEEP FRIED

#### PESCADO FRITO

BAJA STYLE BATTERED HAKE GOUJONS SERVED WITH CHIPOTLE MAYO

### MAINS

SERVED TO TABLE TO BE SHARED:

#### QUESADILLA POLLO

QUESADILLA FILLED WITH CHEESE AND CHICKEN TINGA

#### QUESADILLAS HONGOS

FOLDED AND TOASTED TORTILLA FILLED WITH MIXED CHEESE, WILD MUSHROOMS, QUESO FRESCA, HERBS AND GARLIC

#### GUAJILLO BEEF TACO

SPICY BRAISE BEEF SHORT-RIB, SHREDDED CABBAGE, PICKLED RED ONION, SLICED RADISH AND CILANTRO ON SOFT TORTILLAS

#### POLLO Y MAÍZ TACO

GRILLED SPICY CHICKEN, AVO, BLACK BEAN, CORN AND RED ONION SALSA TOPPED WITH CHIPOTLE AIOLI ON SOFT TORTILLAS

### DESSERTS

SERVED TO TABLE TO BE SHARED:

#### CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE WITH VANILLA AND CHOCOLATE ICE CREAM

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