

ANTOJITOS Y APERITIVOS

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

TOTOPOS » 40

a basket of fresh corn tortilla chips, served with our house salsa
add a side of guacamole...

TOTOPOS CON CHILE » 55

tortilla chips smothered in salsa de arbol (spicy red sauce), feta cheese, onion and cilantro, served with lime crema

CHILE CON QUESO » 55

cheese sauce with tomato, onion and jalapeno, served with tortilla chips

NACHOS GRANDE » 90

Amigos, u can share zees...
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 » 15
- grilled chicken » 20
- pork carnitas, Mexican chorizo, or chili con carne » 25
- carne asada – Mexican style skirt steak » 30

JALAPEÑO CROQUETA » 55

cheddar mix, potato, panko crumbs, avo crema

ELOTES » 50

Mexican street corn on the cob with salted butter, sweet paprika and chilli spices, crumbled feta cheese and lime crema

CORN POPPER » 50

fresh corn, queso, jalapeno

ALBONDIGAS » 70

lamb meatballs, braising sauce and salsa verde

FLAUTAS » 60

flour tortillas rolled into tubes and fried with your choice of chicken pibil or butternut feta (v), all served with house salsa and crema

COCTEL DE CAMARON » 75

shrimp cocktail, tomato, lime, chile, jalapeño, avocado

CEVICHE TOSTADAS

two crispy corn tortillas prepared with fresh ceviche
hake, citrus, cucumber, red onion, avocado » 65
seared tuna, dry chile rub, soy, lime » 85

CALAMARES Y CHORIZO » 65

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 » 60

freshly pickled jalapeno

TOMATES » 65

fresh sliced cherry tomatoes

MEXICAN CHORIZO » 75

sweet potato and black beans

HONGOS » 70

wild mushroom, garlic, herbs and feta

LA CARNE

choice of spicy chicken tinga, pork carnitas » 90
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 » 45

traditional mexican soup

MEXICAN QUINOA SALAD » 65

mixed greens, black beans, grilled corn, pico de gallo, avocado, feta, orange, citrus chipotle vinaigrette

SOPA DE MAÍZ DE POLLO » 50

creamy and cheesy chicken corn chowder with chillies and cilantro

APPLE CITRUS SALAD » 60

apple, citrus segment, mixed greens, rocket, jalapeño vinaigrette

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)

OAXACAN LAMB BARBACOA » 75 / 110

slow roasted lamb shoulder in adobo, pickled red onion with feta cheese and salsa verde

GUAJILLO » 75 / 110

spicy braised beef short rib, pickled red onion, sliced radish and cilantro

CARNE ASADA » 75 / 110

grilled beef skirt steak, pico de gallo, jalapeno and cilantro

CARNITAS » 70 / 105

citrus marinated pulled pork served with tomatillo salsa, onion and cilantro

POLLO Y MAÍZ » 70 / 105

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

POLLO PIBIL » 65 / 97

braised shredded chicken in achiote, pickled red onion and cilantro

AL PASTOR » 65 / 97

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

BAJA FISH » 65 / 97

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

CAMARONES A LA DIABLA » 80 / 120

spicy devils shrimp, pineapple salsa and lime

VEGETARIANO » 60 / 90

daily specials available

Fajitas

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

SPICY GRILLED CHICKEN » 100

BEEF SKIRT STEAK » 110

Mexican style

PRAWN » 135

five queen prawns in shell

MUSHROOM AND ZUCCHINI » 90

TOO HOT TO HANDLE?

MILD

MEDIUM

HOT

BURRITOS

flour or wheat tortilla wrap, served the usual way
[or served wet, smothered in a spicy salsa rojo and melted cheese » 15]

CHICKEN PIBIL » 85

shredded chicken pibil, red rice and cheddar cheese

CALIFORNIAN » 95

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

CARNITAS SUPREMOS » 95

pork carnitas, red rice, black beans, mixed cheese, crema and salsa rojo

LA ROSA' CHILE ESPECIAL » 90

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 » 30
- * shredded chicken pibil » 35
- * chile con carne beef mince » 35
- * carne asada - Mexican skirt steak » 40
- * pork carnitas » 40
- * lamb barbacoa » 45
- * slow braised beef short rib » 45

VEG

- * avocado slices » 18
- * fajita vegetable mix » 10
- * roast butternut » 8
- * spicy sweet potato » 8
- * red cabbage » 8
- * pickled jalapeno » 10
- * shredded lettuce » 6

FILL UP WITH

- * cilantro lime (green) rice, red rice, quinoa » 10
- * black beans, pinto beans, refried beans » 15

DAIRY

- * cheddar » 12
- * mozzarella » 12
- * cheddar/mozzarella mix » 12
- * feta » 12
- * Mexican crema » 10

SALSAS

- * pico de gallo » 10
- * roasted corn salsa » 10
- * salsa verde » 10
- * salsa rojo » 10
- * salsa el diablo » 10
- * salsa chimichurri » 10

ENCHILADAS

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

POLLO VERDE » 90

chicken, cheese, salsa verde, crema and radish

CARNE ROJO » 100

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

PLATOS PRINCIPALES

Mexican inspired main course dishes.

FILETE » 165

grilled beef fillet steak (250g), rubbed with Mexican spices, served with potatoes, and chimichurri salsa

FILETE DE COSTILLA » 175

grilled beef rib-eye steak (300g), with potatoes, fresh tomato, red onion and feta salad

CHILI CON CARNE » 95

Mexican slow cooked beef mince with beans, with red rice, and baked with mixed cheese

CAMARONES A LA

DIABLA » 195
eight prawns in a spicy red sauce, served with red 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

POLLO A LA PARRILLA » 125

flame grilled half chicken, dry chile rub, charred spring onions and Mexican potatoes

SALSAS y SIDES

- * guacamole (seasonal) » 25
- * crema mexicana » 15
- * pico de gallo – tomato, onion, cilantro, lime and salt » 16
- * roasted corn salsa – corn, red onion, red chilli, cilantro » 20
- * salsa rojo » 20
- * salsa verde » 20
- * salsa habanero pineapple / mango (seasonal) » 25
- * salsa chipotle » 20
- * chipotle mayo » 20
- * salsa el diablo, tomato and habenero » 20
- * salsa arbol » 20
- * salsa chimichurri » 25
- * frijoles - black beans or refried beans » 25
- * arroz rojo o verde – Mexican red or green rice » 22
- * patatas - Mexican spiced potatoes » 25
- * pickled onions » 12
- * pickled spicy carrot » 12
- * flour tortilla - each » 6
- * corn taco - each » 6

Postre

Dessert!

CHURROS » 45

fried Mexican pastry, cinnamon sugar and salted caramel
add a scoop of vanilla or chocolate ice-cream » 12

MEXICAN FLAN » 45

sweet caramel custard and seasonal fruit

ARROZ CON LECHE » 45

traditional rice pudding served cold or warm

HELADO » 39

Ice-Cream
Premium vanilla or chocolate, three scoops

SOPAPILLAS » 38

fried puff pastry, chocolate sauce and vanilla ice cream