

# LA ROSA

MEXICAN GRILLE ★ TEQUILERIA

## 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...

### CHILI CON QUESO » 60

cheese dipping sauce with tomato, onion and jalapeño, served with tortilla chips

### NACHOS PEQUENO » 75

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)

### NACHOS GRANDE » 125

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

black beans » 16

grilled spicy chicken » 30

Chile con Carne » 30

carne asada – Mexican style skirt steak » 35

### CHILI RELLENOS » 65

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

### JALAPEÑO CROQUETA » 60

jalapeño, potato and cheese mix, panko crumbs, avo crema

### CUATRO TOSTADAS » 60

four mini tostadas with various braised and pulled meat, including beef, lamb, pork and chicken  
(great for tasting)

### CORN POPPER » 60

fresh corn with rice, queso and jalapeño

### ALBONDIGAS » 85

lamb meatballs, braising sauce and salsa verde

### CHILI CAMARÓN TOSTADOS » 80

four mini tostados, with coconut panko crumbed chili prawns, avo salsa and chili mayo drizzle

### CHILI DIPPER » 80

Chili con Carne bowl, topped with crema and served with tortilla chips

### THE THREE AMIGOS » 129

trio of pure beef sliders with usual lettuce, tomato and red onion - plain, cheese and pickled cabbage, and mini Hamburgueso.

### TAQUITOS

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

Guajillo Beef » 75

Chicken Pibil » 70

Butternut Feta » 65

### PESCADO FRITTA » 60

Baja style battered hake goujons served with Chipotle mayo

### SEARED TUNA CEVICHE » 125

seared tuna 120gm, dry chile rub, pico de gallo and soya lime dressing

### CALAMARES Y CHORIZO » 85

calamari, chorizo, black bean paste, cilantro lime crema

## FAJITAS

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

### SPICY GRILLED CHICKEN » 145

BEEF SKIRT STEAK » 155  
the Mexican cut

BEEF FILLET STEAK » 175  
if you really have to...

PRAWN » 195  
six queen prawns in shell

VEG » 125  
mushroom, zucchini, corn and black beans

## ENCHILADAS

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

### POLLO VERDE » 125

chicken, cheese, salsa verde, crema and radish

### CARNE ROJO » 135

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

### RANCHERO » 125

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

### PABLO'S » 115

black beans, roast corn, mushrooms, zucchini, green rice, chili sauce and cheese



## QUESADILLAS

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

CLASICO » 75  
freshly pickled jalapeño

TOMATES » 80  
fresh sliced cherry tomatoes

### HONGOS » 95

wild mushroom, garlic, herbs and feta

### LA CARNE

choice of spicy chicken tinga, braised pork achiote » 115 or braised beef short rib » 125

## SOPAS Y ENSALADA

APPLE CITRUS SALAD » 85  
apple, citrus segment, mixed greens, rocket, jalapeño vinaigrette  
add Sesame fried chicked strips » 40

TIJUANA CAESAR » 85  
romaine lettuce, cherry tomato, parmesan, fried tortilla chips, and traditional Caesar dressing

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

### ENSALADA PICADA » 85

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

### SOPA DE MAÍZ DE POLLO » 75

creamy and cheesy chicken corn chowder with jalapeño chili and cilantro

### TOO HOT TO HANDLE?

MILD MEDIUM HOT

## 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, cilantro and habanero mayo, with fresh cilantro 🌿

**OAXACAN LAMB BARBACOA » 110/165**  
slow roasted lamb shoulder in adobo, pickled red onion with feta cheese and salsa verde

**GUAJILLO » 100/150**  
spicy braised beef short rib, pickled red onion, sliced radish and cilantro

**CARNE ASADA » 97/145**  
grilled beef skirt steak, avo, pico de gallo, jalapeño and cilantro

**CARNE ASADA E FRIJOLE » 100/150**  
grilled beef skirt steak, refried bean paste, chopped fresh cilantro and red onion, with salsa verde on the side

**COCHINITA » 90/135**  
achiote pork, slow braised in an orange, lime and roasted chipotle marinade, with pickled red onion and cilantro salsa

**POLLO Y MAÍZ » 90/135**  
grilled spicy chicken, black beans, corn and red onion salsa, chipotle aioli, avo and cilantro

**POLLO PIBIL » 90/135**  
braised shredded chicken in achiote, pickled red onion and cilantro

**POLLO FRITO DE SESAMO » 90/135**  
Sesame fried chicken strips, shredded lettuce, radish, pineapple, habanero, onion and cilantro and Chipotle lime salsa 🌿

**AL PASTOR » 90/135**  
marinated and grilled pork, with pineapple, red onion and cilantro salsa

**BAJA FISH » 90/135**  
beer battered hake, shredded cabbage, red onion and chipotle mayo

**CALAMAR FRITO » 90/135**  
fried calamari, shredded lettuce, avo, chopped fresh chilli, and a lime, cilantro, and habanero mayo, with fresh cilantro 🌿

**CAMARONES CHILI DE COCO » 110/165**  
Coconut-panko chili prawns, cilantro lime coleslaw, and jalapeño pineapple salsa 🌿

**VEGETARIANO » 80/120**  
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 » 16]

**CHICKEN PIBIL » 125**  
shredded chicken pibil, red rice and cheddar cheese

**CALIFORNIAN » 125**  
carne asada, potato fries, pico de gallo, guacamole and crema

**TONY'S CALI » 125**  
grilled chicken, potato fries, refried beans, pico de gallo, guacamole and crema

**POLLO FRESCA » 125**  
grilled chicken, shredded lettuce, pico de gallo, cheddar, guacamole & house salsa

**COCHINITA SUPREMOS » 115**  
pork achiote, spicy rice, black beans, mixed cheese, salsa chipotle, crema

**LA ROSA' CHILE ESPECIAL » 110**  
chile con carne, green rice, pico de gallo, cheddar and mozzarella cheese



## 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 » 40
- \* shredded chicken pibil » 40
- \* sesame fried chicken » 45
- \* battered hake goujons » 42
- \* calamari frito » 45
- \* pork achiote » 48
- \* chile con carne beef mince » 45
- \* carne asada - Mexican skirt steak » 50
- \* lamb barbacoa » 65
- \* slow guajillo-braised beef short rib » 60
- \* coconut-panko chili prawns (4 Queen) » 80

### 2 PLATE UP WITH:

- \* cilantro lime (green) rice, spicy rice, quinoa » 16
- \* refried beans » 25
- \* black beans, red kidney beans » 18

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

- \* guacamole » 25
- \* pico de gallo » 12
- \* house salsa red » 12 🌿

### 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 jalapeño » 10
- \* shredded lettuce » 8

### 4 TOP UP WITH DAIRY:

- \* cheddar » 16
- \* mozzarella » 16
- \* cheddar/mozzarella mix » 16
- \* queso fresca (feta) » 16
- \* Mexican crema » 13

## TAZONES

Burrito bowls

**CARNE ASADO BOWL » 135**  
grilled skirt steak strips, spicy rice, black beans, queso fresca, onion and cilantro and salsa de arbol

**CALAMAR BOWL » 135**  
calamari, grilled or fried, green rice, shredded lettuce, avo slices, salsa habanero pineapple, habanero lime cilantro 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, pineapple habanero salsa, guacamole and crema

**VEGETARIAN BOWL » 95**  
Spicy rice, grilled zucchini, mushrooms, onion, peppers, black beans, roasted corn salsa and fresh cilantro micro herbs

## PLATOS PRINCIPALES

Mexican inspired main course dishes.

**HAMBURGUESO » 125**  
Spicy pure beef cheese burger, with usual lettuce, tomato, red onion, pickled cabbage and guacamole, with chipotle mayo. Served with hand-cut chips

**FILETE E QUESO JALAPEÑO » 225**  
Grilled beef fillet steak (250g), smothered in a creamy Jalapeño-Cheese sauce. Served with spicy hand-cut chips

**FILETE E CHIMICHURRI » 215**  
Grilled beef fillet steak (250g), rubbed with Mexican spices, served with chimichurri salsa and hand-cut chips

**CARNE A LA TAMPIQUEÑA » 225**  
grilled beef rump steak (300g), with salsa rojo and cheese, and fresh avocado, tomato, red onion salsa. Served with spicy hand-cut fried chips

**PESCADO A LA VERACRUZANA » 175**  
Grilled fillet of Hake, with a fresh tomato, green olive, capers, lime, chili and garlic salsa. Served with green rice, or hand-cut chips

**Postre**  
Dessert!

**CHURROS » 65**  
fried Mexican pastry, cinnamon sugar and salted caramel. add a scoop of vanilla or chocolate ice-cream » 15

**TORTA DE TRES LECHE » 55**  
traditional sponge cake dessert soaked with a "three milk" syrup

**MEXICAN FLAN » 50**  
sweet caramel custard & seasonal fruit

**CHULETAS DE CORDERA » 250**  
lamb loin chops (3x150g) flame grilled and basted with chipotle in adoba, served with hand-cut chips and a mint lime salsa verde

**POLLO A LA PARRILLA » 150**  
flame grilled half chicken, marinated in salsa de arbol, with charred spring onions and spicy hand-cut chips

**CARNE GUISADA » 175**  
Traditional hearty Mexican beef and potato stew, with onion and peppers, garlic, cumin, tomato and chilies. Served with cilantro rice, crema, fresh cilantro and tortillas

**CHILI CON CARNE » 135**  
Mexican slow cooked beef mince with beans, with spicy rice, baked with mixed cheese topping, topped with fresh pico de gallo and crema

**CAMARONES A LA DIABLO » 255**  
eight queen prawns in a spicy red sauce, served with green rice and Mexican cabbage

**GUAJILLO BRAISED BEEF SHORT RIB » 175**  
with Cilantro Rice and Refried Beans

**HELADO » 60**  
Ice-Cream and Chocolate Sauce: premium vanilla or chocolate, three scoops

**ARROZ CON LECHE » 55**  
traditional rice pudding served cold or warm

**SOPAPILLAS » 45**  
fried puff pastry, chocolate sauce and vanilla ice cream

## SALSAS y SIDES

- \* guacamole (seasonal) » 50
- \* crema mexicana » 15
- \* pico de gallo - tomato, onion, cilantro and lime » 16

- \* roasted corn salsa - corn, red onion, red chili, cilantro » 20 🌿
- \* house salsa - red » 15
- \* salsa rojo » 20 🌿

- \* salsa verde » 20 🌿
- \* salsa habanero pineapple / mango (seasonal) » 20 🌿
- \* habanero, lime, cilantro 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 or refried beans » 25

- \* Arroz Sabrosa o Verde - Mexican spicy rice or cilantro green rice » 25
- \* patatas - Mexican spicy hand-cut chips » 25
- \* flour tortilla - each » 8
- \* corn taco - each » 8