

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 » 59

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

NACHOS PEQUENO » 65 (small plate for one)

NACHOS GRANDE » 115 (for sharing two or more)

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

add a topping of your choice:

black beans » 16

grilled spicy chicken » 30

Mexican Chorizo » 25

Chile con Carne » 30

carne asada – Mexican style

skirt steak » 35

CHILI RELLENOS

Jalapeño chili filled and fried
– contains egg whites

filled with spicy mince picadillo » 68
or cheese » 58

CUATRO TOSTADAS » 60

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

JALAPEÑO CROQUETA » 60

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

QUESADILLAS

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

CLASICO » 65

freshly pickled jalapeno

TOMATES » 75

fresh sliced cherry tomatoes

HONGOS » 85

wild mushroom, garlic, herbs and feta

SOPAS y ENSALADA

Soups and salads.

add grilled chicken breast to any of the dishes, an additional R20

APPLE CITRUS SALAD » 75

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

add Sesame fried chicken strips » 40

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 » 65

creamy and cheesy chicken corn chowder
with chilies and cilantro



LA ROSA



MEXICAN GRILLE ★ TEQUILERIA



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, coriander
and habanero mayo, with fresh
coriander »

PESCADO FRITTA » 58

Baja style battered hake goujons served
with Chipotle mayo

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, avo and soya lime dressing » 120

THE THREE AMIGOS » 129

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

CALAMARES Y CHORIZO » 76

calamari, chorizo, black bean paste, cilantro
lime crema

POLLO Y MAÍZ » 84 / 126

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

VEGETARIANO » 70 / 105

daily specials available

FAJITAS

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

BEEF SKIRT STEAK » 135

the Mexican cut

BEEF FILLET STEAK » 155

if you really have to...

SPICY GRILLED CHICKEN » 125

slow braised beef short-rib, cheese, salsa

PRawn » 165

five queen prawns in shell

VEG » 115

mushroom, zucchini, corn and black beans

ENCHILADAS

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

POLLO VERDE » 115

chicken, cheese, salsa verde,
crema and radish

PABLO'S » 105

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

CARNE ROJA » 115

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

RANCHERO » 115

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

BURRITOS

flour tortilla wrap,
served the usual way

[or served wet, smothered in a spicy salsa roja
and melted cheese » 16]

POLLO PIBIL » 80 / 120

braised shredded chicken in achiote,
pickled red onion and cilantro

POLLO FRITO DE SESAMO

» 86 / 129

Sesame fried chicken strips, shredded
lettuce, radish, pineapple, habanero,
onion and coriander and Chipotle lime
salsa »

OAXACAN LAMB BARBACOA

» 95 / 142

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

AL PASTOR » 80 / 120

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

GUAJILLO » 90 / 135

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

CARNE ASADA » 86 / 129

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

COCHINITA » 86 / 129

achiote pork, slow braised in an
orange, lime and roasted chipotle

marinade, with pickled red onion and
cilantro salsa

CALAMAR FRITO » 86 / 129

fried calamari, shredded lettuce,
avo, chopped fresh chilli, and a lime,
coriander, and habanero mayo, with
fresh coriander »

CAMARONES CHILI DE COCO

» 95 / 142

Coconut panko crumbed chili prawns,
shredded cabbage, pineapple salsa,
lime »

VEGETARIANO » 95

Spicy rice, grilled zucchini, mushrooms, onion,
peppers, black beans, roasted corn salsa and
fresh coriander micro herbs

TAZONES

burrito bowls

CARNE ASADO BOWL » 135

grilled skirt steak strips, spicy rice, black
beans, queso fresca, onion and coriander
and salsa de arbol

CHICKEN PIBIL » 95

shredded chicken pibil, spicy rice and cheddar
cheese

CALAMAR BOWL » 135

calamari, grilled or fried, green rice, shredded
lettuce, avo slices, habanero pineapple salsa,
habanero lime coriander 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, habanero pineapple salsa, guacamole
and crema

VEGETARIAN BOWL » 95

Spicy rice, grilled zucchini, mushrooms, onion,
peppers, black beans, roasted corn salsa and
fresh coriander micro herbs

PLATOS PRINCIPALES

Mexican inspired main
course dishes.

POLLO A LA

PARRILLA » 145

flame grilled half chicken, marinated
in salsa de arbol, with charred spring
onions and spicy hand-cut chips

PESCADO A LA

VERACRUZANA » 175

grilled fillet of hake topped with a
fresh tomato, green olive, capers,
lime, chili and garlic salsa, served
with green rice

CAMARONES A LA

DIABLO » 245

eight queen prawns in a spicy red
sauce, served with green rice and
mexican cabbage

CHILI CON CARNE » 125

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

CARNE A LA

TAMPIQUEÑA » 215

grilled beef rump steak (300g), with
salsa roja and cheese, and fresh
avocado, tomato, red onion salsa.
Served with spicy hand-cut fried chips

SALSAS y SIDES

Spicy rice, grilled zucchini, mushrooms, onion,
peppers, black beans, roasted corn salsa and
fresh coriander micro herbs

salsa chipotle » 20

crema mexicana » 15

pico de gallo – tomato, onion, cilantro and lime » 16

salsa el diablo – tomato and habanero » 20

salsa chimichurri » 25

frijoles – black beans » 20

or refried beans »