

LA ROSA

MEXICAN GRILLE ★ TEQUILERIA

ANTOJITOS Y APERITIVOS

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

TOTOPOS » 45

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

CHILI CON QUESO » 65

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

NACHOS PEQUENO » 85

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 » 135

(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 » 70

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

JALAPEÑO CROQUETA » 65

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

CUATRO TOSTADAS » 75

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

CORN POPPER » 65

fresh corn with rice, queso and jalapeño

ALBONDIGAS » 95

lamb meatballs, braising sauce and salsa verde. Served with a few tortilla chips

CHILI CAMARÓN TOSTADOS » 95

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

CHILI DIPPER » 85

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

THE THREE AMIGOS » 135

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 » 85

Chicken Pibil » 75

Butternut Feta » 65

PESCADO FRITTA » 65

Baja style battered hake goujons served with Chipotle mayo

SEARED TUNA CEVICHE » 135

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

CALAMARES Y CHORIZO » 115

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 » 155

BEEF SKIRT STEAK » 165
the Mexican cut

BEEF FILLET STEAK » 195
if you really have to...

PRAWN » 215
six queen prawns in shell

VEG » 135
mushroom, zucchini, corn and black beans

ENCHILADAS

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

POLLO VERDE » 135

chicken, cheese, salsa verde, crema and radish

CARNE ROJO » 150

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

RANCHERO » 135

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

PABLO'S » 120

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 » 80
freshly pickled jalapeño

TOMATES » 85
fresh sliced cherry tomatoes

HONGOS » 100

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 » 95
apple, citrus segment, mixed greens, rocket, jalapeño vinaigrette
add Sesame fried chicked strips » 45

TIJUANA CAESAR » 95
romaine lettuce, cherry tomato, parmesan, fried tortilla chips, and traditional Caesar dressing

MEXICAN QUINOA SALAD » 95
mixed greens, black beans, grilled corn, pico de gallo, avocado, feta, orange, citrus chipotle vinaigrette

ENSALADA PICADA » 95

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 » 120/180
slow roasted lamb shoulder in Adobo on a bed of finely shredded cabbage, pickled red onion with feta cheese and salsa verde

GUAJILLO BEEF » 110/165
spicy braised beef short rib on a bed of finely shredded cabbage, pickled red onion, sliced radish and cilantro

CARNE ASADA » 100/150
grilled beef skirt steak, avo, pico de gallo, jalapeño and cilantro

CARNE ASADA E FRIJOLETS » 110/166
grilled beef skirt steak, refried bean paste, chopped fresh cilantro and red onion, with salsa verde on the side

COCHINITA » 95/142
achiote pork, slow braised in an orange, lime and roasted chipotle marinade, with pickled red onion and cilantro salsa

POLLO Y MAÍZ » 100/150
grilled spicy chicken, black beans, corn and red onion salsa, chipotle aioli, avo and cilantro

POLLO PIBIL » 95/142
braised shredded chicken in achiote, pickled red onion and cilantro

POLLO FRITO DE SESAMO » 100/150
Sesame fried chicken strips, shredded lettuce, radish, pineapple, habanero, onion and cilantro and Chipotle lime salsa 🌿

AL PASTOR » 95/142
marinated and grilled pork, with pineapple, red onion and cilantro salsa

BAJA FISH » 95/142
beer battered hake, shredded cabbage, red onion and chipotle mayo

CALAMAR FRITO » 100/150
fried calamari, shredded lettuce, avo, chopped fresh chilli, and a lime, cilantro, and habanero mayo, with fresh cilantro 🌿

CAMARONES CHILI DE COCO » 120/180
Coconut-panko chili prawns, cilantro lime coleslaw, and jalapeño pineapple salsa 🌿

VEGETARIANO » 90/135
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 » 120
pork achiote, spicy rice, black beans, mixed cheese, salsa chipotle, crema

LA ROSA' CHILE ESPECIAL » 120
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 » 45
- * shredded chicken pibil » 45
- * sesame fried chicken » 45
- * battered hake goujons » 45
- * calamari frito » 55
- * pork achiote » 50
- * chile con carne beef mince » 45
- * carne asada - Mexican skirt steak » 55
- * lamb barbacoa » 75
- * slow guajillo-braised beef short rib » 65
- * coconut-panko chili prawns (4 Queen) » 90

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 » 50
- * pico de gallo » 12
- * house salsa red » 12 🌿

3 ADD YOUR VEG:

- * avocado slices » 50
- * 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 » 18
- * mozzarella » 18
- * cheddar/mozzarella mix » 18
- * queso fresca (feta) » 18
- * Mexican crema » 14

TAZONES

Burrito bowls

CARNE ASADO BOWL » 145
grilled skirt steak strips, spicy rice, black beans, queso fresca, onion and cilantro and salsa de arbol

CALAMAR BOWL » 150
calamari, grilled or fried, green rice, shredded lettuce, avo slices, salsa habanero pineapple, habanero lime cilantro mayo

MERLUZA BOWL » 135
hake goujons, spicy rice, shredded lettuce, Mexican cabbage and chipotle mayo

QUINOA BOWL » 135
grilled spicy chicken, quinoa, avo slices, roast butternut, roast corn, house salsa

SESAME CHICKEN BOWL » 135
sesame fried chicken strips, green rice, shredded lettuce, pineapple habanero salsa, guacamole and crema

VEGETARIAN BOWL » 105
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 » 225
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 » 20

TORTA DE TRES LECHE » 60
traditional sponge cake dessert soaked with a "three milk" syrup

MEXICAN FLAN » 60
sweet caramel custard & seasonal fruit

CHULETAS DE CORDERA » 275
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 » 160
flame grilled half chicken, marinated in salsa de arbol, with charred spring onions and spicy hand-cut chips

CARNE GUISADA » 185
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 » 145
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 » 265
eight queen prawns in a spicy red sauce, served with green rice and Mexican cabbage

GUAJILLO BRAISED BEEF SHORT RIB » 185
with Cilantro Rice and Refried Beans

HELADO » 65
Ice-Cream and Chocolate Sauce: premium vanilla or chocolate, three scoops

ARROZ CON LECHE » 60
traditional rice pudding served cold or warm

SOPAPILLAS » 50
fried puff pastry, chocolate sauce and vanilla ice cream

SALSAS y SIDES

- * guacamole (seasonal) » 50
- * crema mexicana » 16
- * 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 » 28
- * 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