

Rosa Mexicano

Metropolitan Washington Restaurant Week

3 COURSE LUNCH \$22

Monday - Friday | January 13 – January 19

*For a limited time, taste Rosa Mexicano's
authentic, regionally-inspired specials*

STARTERS

Choose one

CHICKEN MOLE SOPES *Sopes de Pollo con Mole*

Masa cake with chicken mole, topped with
micro greens and avocado.

POBLANO SOUP *Sopa Poblano* ^{GF}

Poblano chile soup with hints of mezcal,
topped with tortillas.

ENTRÉES

Choose one

SALMON SANDWICH *Torta de Salmón*

Seared salmon with chipotle aioli, wilted spinach and piconcillo
tomatoes on a brioche bun. Served with matchstick group
vegetables and marinated onions.

VEGETABLE TORTILLA PIE *Budín de Vegetales* ^{GF V}

Baked soft corn tortillas layered with vegetables
and yellow pepper habanero cream sauce.

ENCHILADAS SUIZAS ^{GF}

Roasted chicken tinga with creamy tomatillo sauce,
cilantro, onion and melted Chihuahua cheese.

DESSERT

WARM BREAD PUDDING *Pudín de Pan*

With cajeta and Kahlua whipped cream.

COCKTAIL

Add a specialty cocktail for \$16

MARGARITA DE PUEBLA

Montelobos mezcal, pineapple juice, Ancho Reyes
Chile Verde Poblano pepper liqueur, mango nectar,
lime juice, mole bitters, ancho chili salt dusted lime.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness. Before placing your order, please
inform your server if a person in your party has a food allergy.

V VEGETARIAN | **GF** GLUTEN FREE | **N** CONTAINS NUTS

Rosa Mexicano

**So Many
Reasons to**

Fiesta

Leave the planning to our experts

We can help you plan the ultimate event for 12 to 200!

Birthdays
Showers
Rehearsals
Anniversaries
Graduations



Gender Reveals
Christenings
Bar/Bat Mitzvahs
Retirements

Engagements
Sweet 16s
Quinceañeras
Bachelorettes



Ask your server for more information
or visit RosaMexicano.com/Fiesta
to start planning your next event today.