

APPETIZERS

GUACAMOLE

Mashed avocado · pico de gallo · white cheese · coriander sprouts

STREET CORN ON THE COB

Charcoal grilled · epazote aioli · worm salt aioli · tajín 🌿

EMPANADAS - By piece -

- Spicy ground beef · chimichurri 🌿 - Baked short rib · chimichurri 🌿
- Humita with truffle · chimichurri - Tuna Vizcaina · chimichurri

SPICY OCTOPUS

Crispy grilled octopus · chipotle cream · guajillo vinaigrette · avocado 🌿

DECONSTRUCTED CHILE NOGADA

Poblano pepper and beef croquettes · nogada (creamy walnut sauce)
pomegranate · grasshoppers

ROASTED MUSHROOMS

Charcoal grilled Royal trumpet mushrooms · goat cheese · Fresno peppers
vinaigrette

SHORT RIB POT

Slow braised for 12 hours · red onion and habanero 🌿

GIANT ORGANIC BEET

Charcoal grilled · feta cheese mousse · balsamic vinegar reduction
arugula · pistachios · walnut

BURRATA

Figs · baby arugula · balsamic reduction · chipotle powder
roasted pumpkin seeds

ARTICHOKES

Grilled · balsamic cream

GIANT CALAMARI

Charcoal grilled patagonian calamari · spices · olive oil

ROASTED MARROW

Salsa de chile de árbol · slightly burnt tortillas 🌿

CHARCOALED PRICKLY PEAR CACTUS LEAF

Goat cheese · ricotta · portobello · charcoaled corn · serrano pepper
salsa borracha 🌿

TASMANIAN TROUT TIRADITO

Cucumber · tomato · olive oil

SKIRT STEAK TACOS - 8 PIECES -

Avocado puree · chicharron powder · pico de gallo · red serrano
chili - 8 pieces -

TOSTADAS

ESQUITE TOSTADAS

Blue corn tostada · serrano cream · cotija cheese · epazote · ground
chili pepper (Tajín)

TUNA TOSTADA

Yellowfin tuna · avocado · cucumber · chipotle aioli
salsa macha

BOGAVANTE TOSTADA

Bogavante lobster · mango · corn
avocado · serrano aioli 🌿

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking.

Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

At ROSA NEGRA we are committed to offer fresh products and ingredients of the best quality, brought in daily by plane from their source; to create a handcrafted menu as a tribute to Latin American cuisine.

SASHIMIS & TIRADITOS

TUNA SASHIMI

Avocado · Thai chili pepper · serrano pepper · Sriracha aioli · sesame 🌿

HAMACHI TIRADITO

Avocado · Thai chili · ponzu · green apple
grapefruit vinaigrette 🌿

ABALONE TIRADITO

Shaved abalone · avocado · serrano pepper · olive oil · salsa tribilín 🌿

BUTTERFISH TIRADITO

Citrus vinaigrette · cucumber · radish · habanero
powder · avocado 🌿

CONCH TIRADITO

White conch · chipotle sauce · citrus vinaigrette · serrano pepper
avocado 🌿

ORAKING SALMON CARPACCIO

Orange slices · arugula · black olive · serrano pepper 🌿

WILD GREAT SCALLOP IN THE SHELL

White wine reduction · dried chilli pepper · olive oil 🌿

CEVICHEs

PERUVIAN CEVICHE

Choclo · leche de tigre · sweet potato · cancha · serrano pepper 🌿

SALMON COCONUT CEVICHE

Thai peppers · basil · coconut milk · cherry tomato 🌿

TUNA CEVICHE

Black sauce · avocado · serrano pepper · garlic chips · cucumber 🌿

OCTOPUS CEVICHE

Peruvian olive · avocado · pesto · fresno and pepper 🌿

WHITE CONCH GREEN CEVICHE

Avocado · serrano pepper · cucumber · salsa agua diablo 🌿

CEVICHE SAMPLER

Octopus · conch · peruvian

BOGAVANTE AGUACHILE

Bogavante lobster · cucumber · serrano pepper · corn · avocado

SOUPS

**ARTICHOKE
CREAM SOUP**
Goat cheese · truffle oil

**SPICY ALASKAN KING
CRAB BISQUE**
Crab pulp · prawn · white wine · rocoto
pepper

BEEF BOUILLON
Onion · peppers · coriander
lime

FISH SOUP "PANCITA STYLE"
Sea bass · epazote · oregano
chili flakes 🌶️

SALADS

CHAMOY SALAD
Lettuce mix · jicama · tangerine · radish
almonds · dowels · tamarind candy · orange
vinaigrette with ginger

CAESAR SALAD
Anchovies · Grana Padano cheese
croutons

AZUL SALAD
Iceberg lettuce · bacon bits · cherry tomatoes · blue
cheese crumbs · roquefort dressing · negi

BOING SALAD
Lettuce mix · baby spinach · green apple
pear · blueberries · walnut · goat cheese
Boing soursop vinaigrette

RISOTTOS & RICE

SHRIMP RISOTTO
Carnaroli rice · U4 shrimp · asparagus
Grana Padano cheese
white wine

**MUSHROOM AND
TRUFFLE RISOTTO**
Carnaroli rice · royal trumpet · porcini
morel · king oyster mushrooms · Grana
Padano cheese · black truffle oil

**PERUVIAN RICE
WITH SEAFOOD**
Soup rice · octopus · mussel · shrimp
calamari · sea bass · chili flakes · white wine
Tío Pepe liqueur · rum - To share -

RICE WITH SEAFOOD
Crab · mussels · shrimp · clam
shrimp · calamari · yellow aji
creole sauce

ROSANEGRA® GRAND RESERVE

KOBE A5
100% Tajima Beef . very rare and exclusive
rich flavor . delicate texture
New York 8 oz
Rib Eye 8 oz

CREEKSTONE FARM USDA PRIME
New York 14 oz
Rib Eye 14 oz
Filet 10 oz

LUCIFER TOMAHAWK ON FIRE.
Australia . 77 oz . Flambeéd table-side
- To share -

GRILL

RACK OF LAMB
Peanut crust with peppermint · mashed
sweet potato · creole sauce · worm
salt aioli

SURF AND TURF
Mediterranean lobster 17 oz & beef steak ·
11 oz - To share -

OUR BIG HAMBURGER
Prime meat · arugula · Swiss cheese · onion
· serrano aioli · tomato · rustic
fries · 320 g

RISOTTO WITH FILLET
Parmesan cheese · sliced beef fillet · fresno
pepper · creole sauce · black truffle oil

RIB EYE CECINA
14 oz

SKIRT STEAK
12 oz

USDA PRIME

TO SHARE

Fresh flown from Nebraska . It is portioned in house and each piece is hand
picked by our chef to ensure the highest standard of quality

NEW YORK
14 oz

RIB EYE
14 oz

BONELESS RIB EYE
31 oz

BARBACOA DE PUEBLO
Baked for 12 hours · en pence
de maguay 21 oz

TENDERLOIN
12 oz

BONE IN RIB EYE
19 oz

NEW YORK
28 oz

BUTCHER'S PICK
Deconstructed cut in bone
New York & Tenderloin
31 oz

TENDERLOIN
21 oz

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FISH AND SEAFOOD

BRANZINO

Jicama and carrot mix · agua de diablo
vinaigrette · 10 oz 🍴

DON RICARDO FISH

Hoisin sauce · citrus · dried serrano pepper
· white sesame seed · ginger 🍴

SKILLET SEARED SALMON

Olive oil · sea salt · sweet potato · creole sauce
· tarragon aioli · cinnamon butter · 10 oz

24 KARAT GOLD BRANZINO

Branzino covered in 24 karat gold foil
white wine · fennel · onion · jospers
grilled vegetables · 28 oz

SEARED TUNA

Sesame oil · achiote · ginger vinaigrette
creole sauce · 9 oz

CARIBBEAN LOBSTER

Charcoal grilled · peppers butter · chilies
butter · 17 oz

CHARCOAL-GRILLED FISH ON A RACQUET

35 oz Seabass, prepared table-side.
Citrus-garlic gremolata
- To share -

SPICE RUBBED

CATCH OF THE DAY

Aioli · yellow aji pepper · creole sauce
green lime · 10 oz 10 oz 🍴

GIANT TIGER PRAWNS U4

Sea salt · chives · olive oil · 3 Pieces

BLACK PASTA

Tagliatelle · seafood selection · rocoto
pepper sauce

ALASKAN KING CRAB

Grilled · yellow aji aioli 19 oz

EXCLUSIVE PRODUCTS

SUPERCOLOSSAL OCTOPUS .Mexico

Charcoal grilled · paprika · olives · only
0.0025% of Mexico's octopus production
qualify for this category · chimichurri · arugula
· potato wedges · worm salt aioli · 10 oz

ORA KING SALMON . New Zealand

Kohlrabi cream · zucchini · pea mousse ·
world's finest salmon rich in Omegas ·
numbered and inventory tracked for quality
control · 10 oz

ALASKAN KING CRAB 4L . Alaska

Red cluster crab · yellow aji aioli · only
0.75% qualify for this category · certified
sustainable fishing certificate by Friend of
the Seas ASC · 42 oz - To share - 🍴

TURBOT .Normandy

Fresh turbot · garlic and lime sauce · olive oil · white
wine · coarse sea salt · parsley peppermint
peppers · 12 oz

TIGER SHRIMP U2 . Africa

Nigerian · charcoal grilled · garlic paste
chambray onion · habanero aioli · yellow
lime · highly prized gourmet product for its
wonderful taste and impressive size
10 oz

TASMANIAN TROUT .Australia

Artisan smoked · organic · grilled · shibazuke
ringo kiuri · yellow lime · 10 oz

TACOS 🍴

DUCK CARNITAS

Confit duck · Northern Mexico style flour
tortilla · avocado · green lime

FISH CARNITAS

Crispy fried fish · avocado · habanero aioli
· coriander sprouts

SHRIMP

Nuts · red onion · aioli · worm salt
coriander sprouts

ALASKAN KING CRAB

Lime aioli · red onion · avocado · coriander
sprouts

SOFT SHELL CRAB

Avocado · habanero-cucumber dressing
pico de gallo · coriander sprouts

LANGOSTA

Avocado · habanero-cucumber dressing
pico de gallo · coriander sprouts

WAGYU

Pico de gallo · nopal (cactus) · coriander
sprouts

FILLET

Avocado · jalapeño aioli · nopal (cactus) salad
coriander sprouts

FILLET WITH CHAPULIN

Avocado · roasted grasshoppers
coriander sprouts

BAKED SHORT RIB

Pickled onions · avocado · serrano aioli
coriander sprouts

SOMETHING ELSE

POTATOES

TWISTER 🍴

RUSTIC

SOUFFLÉ

MASHED

CLASSIC

CHIPOTLE & CHEDDAR 🍴

BLUE CHEESE

SWEET POTATO

VEGETABLES

YUCAS BRAVAS

JOSPER GRILLED ORGANIC
BABY VEGETABLES

ORGANIC JUMBO ASPARAGUS

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JAPANESE WAGYU

"Wagyu cattle are known throughout the world for their exceptional marbling, flavor and enhanced texture.

All wagyu cuts have A5 quality and marbling scores between 10 -12.

KOBE
Beef

At RosaNegra we're proud to be part of the
KOBE BEEF FEDERATION.

KOBE, HYOGO PREFECTURE

100% Tajima Beef · very rare and exclusive
rich flavor · delicate texture

KOBE BEEF HAMBURGER

Cheddar cheese · artisan bread · kosher pickle · pickled onions
potato · 9 oz

KOBE BEEF NEW YORK

New York 8 oz

RIB EYE KOBE BEEF

Rib Eye 8 oz

THE MILLIONAIRE

New York Kobe beef 8 oz

&

Caribbean lobster tail 17 oz

or

Nigerian shrimp U2 10 oz

WAGYU, KAGOSHIMA PREFECTURE

WAGYU PICAÑA FROM KAGOSHIMA

Famous Brazilian cut · A5 quality · cattle under strict Japanese
quality program · baby carrot · corn · aioli · worm salt · 10 oz

Our prices include taxes and are in mexican pesos
Tips are not mandatory

DESSERTS

CHOCOLATE CAKE

Valrhona gourmet chocolate · whipped cream

CARROT CAKE

Organic carrots · cream cheese frosting · caramel · roasted walnut

BAKED ALASKA

Vanilla and chocolate ice cream · Oreo crumble · Italian meringue
flambéed at the table - To share -

3 CHOCOLATE HOMEMADE MOUSSE

72% dark chocolate · white chocolate · milk chocolate · berries · served at the table

GIANT CHURRO

Dulce de leche ice cream · vanilla ice cream · caramel · chocolate and
vanilla syrup

CARAMEL BOWL

Vanilla ice cream · berries · chocolate syrup · caramel popcorn · salted
caramel · walnut

CHOCOLATE SPHERE

Valrhona chocolate · dulce de leche and vanilla ice cream · berries · hot
caramel syrup · whipped cream · nuts · served at the table - To share -

BANANA CHEESECAKE PUDDING

Cheesecake pudding · Zacappa rum flambé bananas · vanilla ice
cream · salted caramel · roasted walnut

BLUEBERRY CHEESECAKE

Cold cheesecake · berry compote · pansy flowers

FLAN TASTING

Passionfruit · dulce de leche · goat cheese

CINNAMON ROLL

Served in a skillet · vanilla ice cream · café de olla
(spiced mexican coffee)

CHEESECAKE ON THE CLOUDS

Cotton candy cloud · fresh strawberries

ICE CREAM

Dulce de leche · coco · vanilla · chocolate · 180 g

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Tips are not mandatory

COFFEE & TEA

AMERICANO

ESPRESSO

TEA

RONNEFELDT TEA

- Apricot & Almond
- Almond Dreams
- Camomile
- Mint
- Morgentau
- Dung Ti

RONNEFELDT TEA

- Green Dragon
- Tie guan yin
- Pau mu tan & Melon
- Fancy sencha sencha
- Pure fruit

CAPPUCCINO

DIGESTIFS

KAHLÚA

CHINCHÓN DULCE

CHINCHÓN SECO

PACHARÁN ZOCO

ANÍS LAS CADENAS

FRANGELICO

SAMBUCA VACCARI NERO

SAMBUCA VACCARI

LICOR 43

LICOR 43 OROCHATA

FERNET BRANCA

BAILEY'S

AMARETTO DISARONO

CARAJILLO

Chocolate covered coffee beans . strawberries

COINTREAU

GRAND MARNIER

STREGA

DRAMBUIE

NAPOLEON MANDARIN

GREEN CHARTREUSE

YELLOW CHARTREUSE

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MIXOLOGY

NEW LIBATIONS

CLANDESTINO

Cachaça Pitú · grapefruit oleo saccharum · Citrus juice · angostura orange bitters

MALQUERIDA

Tequila Don Julio infused with dry hot peppers · lime cointreau · lemon juice · beet and maraschino syrup · beet salt

OBSESSION

Tanqueray London Dry gin infused with lemongrass · Ancho Reyes Verde liqueur · green apple reduction · ginger · lime

NAUGHTY BIRD

Ciroc vodka · limoncello · blackberry · grapefruit oleo saccharum

MALA FAMA

Mezcal Unión · tortilla ash · Ancho Reyes liqueur · agave syrup basil · lime · tomatillo

HIPNOSIS

Tanqueray gin infused with lemongrass · Ancho Reyes · carrot and peach syrup · lime · tonic water

PANDEMIC FASHION

Bulliet Bourbon aged in American oak barrels with tangerine peel · artisan peach marmalade · dry peppers and spices

CATRINA

23 year Zacapa rum · guava compote · tepache-cinammon syrup lime · tonic water

KEY LIME PIE MARTINI

23 year Zacapa rum · Marias cookie syrup · limoncello · lime Italian meringue

FANCY CROWN

Corona Extra · Hypnotiq · pineapple juice · lime juice

THE CLASSICS

MARGARITA AHUMADA

Unión mezcal joven · Don Julio Blanco tequila · lime · pineapple juice worm salt · serrano pepper · coriander

EL CARTEL

Smirnoff vodka · Ancho Reyes liqueur · roasted peppers · celery salt Tabasco sauce · mango · lime

SPICY CUCUMBER

Smirnoff vodka · Controy · cucumber · chile serrano pepper · lime juice

BACÁN

Unión joven mezcal · angostura · passionfruit · lime · hibiscus salt

LOLA

Captain Morgan rum · passionfruit · strawberries · lime

UNUSUAL

SMOKY MOON

Ketel One vodka · Chambord · lychee · berries

QUARANTINE

Tanqueray London Dry gin infused with chamomile · Napoléon Mandarine · rosemary syrup · lime · tonic water

DE LA CASA

Tanqueray gin · pineapple · eureka lemon · peppermint · cardamom · lemongrass

CORAL MIST

Jhonnie Walker Green Label whisky · Ancho Reyes liqueur · apple sharb with balsamic vinegar · citrus oleo saccharum

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Tips are not mandatory

GINS 2 oz

BEEFEATER
BEEFEATER 24
BOBBY'S
BOMBAY SAPPHIRE
BOODLES
BROCKMAN'S
BULLDOG
HENDRICK'S
MARE
MARTIN MILLER
MOM
MONKEY 47
OLIVER
OPIHR ORIENTAL
TANQUERAY
TANQUERAY TEN
TANQUERAY FLOR DE SEVILLA
THE LONDON N°1
THE BOTANIST

TONIC WATER

FEVER TREE
QUINA 1724

ESSENCES & SPICES

BASIL
STAR ANISE
CARDAMOM
CLOVE
DILL
PEPPERMINT
LEMON GRASS
BLACK PEPPER
PINK PEPPER
ROSEMARY

FRUIT

BERRIES
LEMON
ORANGE
CUCUMBER
PINEAPPLE
GRAPEFRUIT

BEER

HERENCIA CUCAPÁ BORDER
STELLA ARTOIS
MICHELOB ULTRA
NEGRA MODELO
MODELO ESPECIAL
PACIFICO CLARA
PACIFICO SUAVE
CORONA EXTRA
CORONA LIGHT
VICTORIA
LEÓN
MONTEJO
MICHELOB ULTRA HARD SELTZER

(Strawberry Watermelon / Mango Peach / Cucumber Lemon / Spicy Pineapple)

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T-R01/22