

At RosaNegra 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.

APPETIZERS

EMPANADA - By piece -

Spicy ground beef · chimichurri 🍴
Humita with truffle · chimichurri
Tuna Vizcaína · chimichurri
Baked short rib · chimichurri 🍴

STREET CORN ON THE COB

Charcoal grilled · epazote alioli
worm salt · Tajín 🍴

GUACAMOLE

Mashed avocado · pico de gallo
white cheese · coriander

GIANT ORGANIC BEET

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

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

ARTICHOKES

Grilled · balsamic cream

CHARCOALED PRICKLY PEAR CACTUS LEAF

Goat cheese · ricotta · portobello · charcoaled corn
red serrano pepper · borracha sauce 🍴

ROASTED MUSHROOMS

Charcoal grilled royal trumpet mushrooms · goat cheese
fresno peppers vinaigrette

BURRATA

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

SKIRT STEAK TACOS

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

SPICY OCTOPUS

Crispy grilled octopus · chipotle cream
guajillo vinaigrette · avocado 🍴

GIANT CALAMARI

Charcoal grilled patagonian calamari
spices · olive oil

SHORT RIB POT

Slow braised for 12 hours
red onion and habanero 🍴

ROASTED MARROW

Chile de árbol sauce
slightly burnt tortillas 🍴

TOSTADAS

- 3 pieces -

ESQUITE

Blue corn tostada · serrano cream
cotija cheese · epazote · Tajín

TUNA

Yellowfin tuna · avocado · cucumber
chipotle alioli · macha sauce

BOGAVANTE

Bogavante lobster · mango · corn
avocado · serrano alioli 🍴

SASHIMIS & TIRADITO

BUTTERFISH TIRADITO

Citrus vinaigrette · cucumber
radish · habanero · avocado 🍴

ORA KING TYEE

SALMON TIRADITO
Cucumber · tomato · olive oil 🍴

HAMACHI TIRADITO

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

WILD GREAT SCALLOP IN THE SHELL

White wine reduction · dried chilli
pepper · olive oil 🍴

CONCH TIRADITO

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

TUNA SASHIMI

Avocado · Thai chili · serrano pepper
sriracha alioli · sesame 🍴

ORA KING SALMON CARPACCIO

Orange slices · arugula · black olive
serrano pepper 🍴

ABALONE TIRADITO

Shaved abalone · avocado · serrano
pepper · tribilín sauce 🍴

CEVICHE

WHITE CONCH GREEN CEVICHE

Avocado · serrano pepper · cucumber
agua diabla sauce 🍴

OCTOPUS CEVICHE

Peruvian olive · avocado · pesto
fresno and serrano pepper 🍴

SALMON COCONUT CEVICHE

Thai chili · basil · coconut milk
cherry tomato 🍴

BOGAVANTE AGUACHILE

Bogavante lobster · cucumber · serrano
pepper · corn · avocado

TUNA CEVICHE

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

PERUVIAN CEVICHE

Choclo · tiger's milk · sweet potato
cancha · serrano pepper 🍴

CEVICHE SAMPLER

Octopus · conch · peruvian

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SOUPS

BEEF BOUILLON
Onion · peppers · coriander
lime

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

FISH SOUP
"Pancita style"
Sea bass · epazote · oregano
chili flakes 🌶️

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

SALADS

CAESAR
Anchovies · Grana Padano
cheese · croutons

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

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

AZUL
Iceberg lettuce · bacon bits · cherry tomatoes · blue
cheese crumbs Roquefort dressing

RISOTTOS, RICE & PASTAS

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

RICE WITH SEAFOOD
Mussels · shrimp · clam · calamari · yellow aji
creole sauce

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 -

VEGAN RISOTTO
Asparagus · eggplant · creamed with homemade a
almond cheese

GRILL

OUR BIG HAMBURGER
Rib Eye & short rib mix · arugula · Swiss cheese
onion · serrano alioli · tomato · rustic fries 11 oz

RIB EYE CECINA
14 oz

SKIRT STEAK
12 oz

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

ROSANEGRA® GRAND RESERVE

CREEKSTONE FARM USDA PRIME

NEW YORK
14 oz

BONE IN NEW YORK
18 oz

RIB EYE
14 oz

FILLET
10 oz

T-BONE
23 oz

USDA PRIME

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

TENDERLOIN
8 oz
10 oz

**BONE IN
RIB EYE**
19 oz

JAPANESE WAGYU

Selection of the most exclusive Wagyu meats. Limited production

KOBE
100% Tajima Beef, very rare, exclusive, with rich flavor and delicate texture
Fillet 7oz

TAKAMORI
Obtained from cows fed with fermented Japanese rice (Sake)
Rib Eye 7oz

OMI
It is the oldest brand in Japan with 400 years of history, known as the Emperor's meat
New York 7oz

TO SHARE

LUCIFER TOMAHAWK ON FIRE
Australia · flambéed table-side 77 oz - To share -

BARBACOA DE PUEBLO
Baked for 12 hrs · in maguery stalk 21 oz

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

BONELESS RIB EYE 31 oz

NEW YORK 28 oz

TENDERLOIN 21 oz

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FISH AND SEAFOOD

DON RICARDO FISH

Hoisin sauce · citrus · dried chili · serrano pepper · white sesame seed · ginger 🌿

SALMON BURGER

Brioche bun · avocado · cucumber · with fresno pepper and rustic fries 🌿 250 g

SEARED TUNA

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

SPICE RUBBED CATCH OF THE DAY

Alioli · yellow aji · creole sauce · green lime 10 oz 🌿

SKILLET SEARED TASMANIAN SALMON

Olive oil · sea salt · sweet potato creole sauce tarragon alioli 10 oz

BLACK PASTA

Tagliatelle · seafood selection · rocoto pepper sauce

CHARCOAL-GRILLED FISH ON A RACQUET

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

GIANT TIGER PRAWNS U4

Sea salt · chives · olive oil 3 pieces

ALASKAN KING CRAB

Grilled · yellow aji alioli 19 oz

24 KARAT GOLD BRANZINO

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

CARIBBEAN LOBSTER

Charcoal grilled · peppers butter 17 oz

SURF AND TURF

Caribbean lobster 9 oz & USDA prime beef steak 8oz - To share -

GO BIG OR GO HOME

Colossal shellfish sold by weight - To share -
The prices shown in this section are per kilo

ALASKAN KING CRAB CLUSTER

Alaska · from 28 oz to 70 oz per piece

TIGER SHRIMP Uo

Nigerian · from 16 oz per piece

CARIBBEAN MONSTER LOBSTER TAIL

Mexico · from 35 oz per piece

MONSTER MAINE LOBSTER

Boston · from 35 oz per piece

EXCLUSIVE PRODUCTS

SUPER COLOSSAL OCTOPUS . Mexico

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

ALASKAN KING CRAB 4L . Alaska

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

TIGER SHRIMP U2 . Africa

Nigerian · charcoal grilled · scallion habanero alioli yellow lime · highly prized gourmet product for its wonderful taste and impressive size 10 oz

ORA KING SALMON . New Zealand

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

TURBOT . Normandy

Charcoaled grill · garlic and lime sauce olive oil · white wine · parsley · peppers 12 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

FISH CARNITAS

Crispy fried fish · avocado habanero alioli · coriander

SHRIMP

Nuts · alioli worm salt avocado · coriander

ALASKAN KING CRAB

Lime alioli · red onion · avocado coriander

SOFT SHELL CRAB

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

LOBSTER

Avocado · habanero-cucumber dressing · pico de gallo

WAGYU

Pico de gallo with nopal (cactus) coriander sprouts

FILLET

Avocado · jalapeño alioli nopal (cactus) · coriander

FILLET WITH CHAPULIN

Avocado · roasted grasshoppers coriander sprouts

BAKED SHORT RIB

Pickled onions · avocado serrano alioli · coriander

SOMETHING ELSE

POTATOES

TWISTER 🌿

RUSTIC

SOUFFLÉ

MASHED

CLASSIC

CHIPOTLE & CHEDDAR 🌿

BLUE CHEESE

SWEET POTATO

VEGETABLES

YUCAS BRAVAS

BABY VEGETABLES jospier grilled organic

ORGANIC JUMBO ASPARAGUS

SPINACH CREAM

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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 are 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 NEW YORK

New York 8 oz

RIB EYE KOBE BEEF

Rib Eye 8 oz

KOBE BEEF HAMBURGER

Cheddar cheese · artisan bread
Kosher pickle · potato wedges 9 oz

THE MILLIONAIRE

Kobe Beef 2 oz

&

Nigerian Shrimp U2 10 oz

WAGYU, KAGOSHIMA PREFECTURE

WAGYU PICAÑA FROM KAGOSHIMA

Famous Brazilian cut · A5 quality · cattle under strict
Japanese quality program 10 oz

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DESSERTS

WIND FRITTERS

Fresh raspberries · caramelized popcorn · salted caramel syrup and cinnamon · Madagascar vanilla ice cream

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

Dark chocolate · white 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

Zacappa Rum flambéed 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 6 oz

COFFEE & TEA

AMERICANO 8 oz

CAPPUCCINO 8 oz

ESPRESSO 2 oz

CORTADO ESPRESSO 1 oz

DOUBLE ESPRESSO 2 oz

RONNEFELDT TEA 8 oz

- Apricot & Almond

- Almond Dreams

- Chamomile

- Mint

- Morgentau

- Dung Ti

RONNEFELDT TEA 8 oz

- Green Dragon

- Tie Guan Yin

- Pau Mu Tan & Melon

- Fancy Sencha Sencha

- Pure Fruit

CARAJILLOS 4 oz

CLASIC

Chocolate covered coffee beans · Licor 43 · strawberries

MAZAPÁN

Coffee · Licor 43 · Frangelico · Ketel One vodka · tres leches syrup

SPECULAAS

Coffee · Licor 43 · Ketel One vodka · Speculaas syrup

DE OLLA

De olla cold brew · Licor 43 · Ketel One vodka · piloncillo syrup

ROSES

Coffee · Ketel One vodka · roses and cinnamon syrup

IRISH

Coffee · Kahlua · Licor 43 · Jameson whiskey · cream

DIGESTIFS 2 oz

ANÍS LAS CADENAS

AMARETO DISARONNO

BAILEY'S

CHARTREUSE AMARILLO

CHARTREUSE VERDE

CHINCHON DULCE

CHINCHON SECO

COINTREAU

DRAMBUIE

FERNET BRANCA

FRANGELICO

GRAND MARNIER CORDON ROUGE

KAHLUA

LICOR 43

LICOR 43 OROCHATA

MANDARINE NAPOLEON

PACHARAN ZOCO

SAMBUCA VACCARI BLANCO

SAMBUCA VACCARI NERO

STREGA

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SIGNATURE COCKTAILS

CLANDESTINO

Cachaça Pitú · lime juice
egg white · angostura bitters
8 oz

NAUGHTY BIRD

Grey Goose Vodka · limoncello · natural
syrup · raspberry puree
8 oz

MALQUERIDA

Patrón Silver Tequila · beet with
maraschino puree · orange juice · jalapeño
syrup · lime · hibiscus salt
12 oz

MALA FAMA

400 Conejos joven Mezcal · Ancho Reyes
agave honey · basil · lime
9 oz

OBSESSION

Bombay Sapphire Gin · green apple
lemongrass syrup · curaçao blue · tonic
water · ginger · lime
9 oz

SPICY CUCUMBER

Absolut Vodka · serrano pepper syrup
cucumber puree · lime juice
12 oz

MARGARITA AHUMADA

400 Conejos joven Mezcal · Patrón Silver
Tequila · lime · pineapple juice · worm salt
serrano pepper syrup · coriander
8 oz

CATRINA

400 Conejos joven Mezcal · guava puree
pineapple juice · cinnamon syrup · lime
14 oz

EL CARTEL

Absolut Vodka · roasted pepper · celery salt
Tabasco · mango puree · lime
15 oz

BACÁN

400 Conejos joven Mezcal · spice syrup
passion fruit · lime · hibiscus salt
14 oz

SMOKY MOON

Grey Goose Vodka · Chambord · lychee
berries puree · natural syrup
11 oz

LOLA

Bacardí White Rum · passion fruit
strawberry puree · maple syrup · lime
12 oz

DE LA CASA

Bombay Sapphire Gin · cucumber slices
rosemary · tonic water · lemon · lemongrass
11 oz

MIXOLOGIST CREATIONS

RED SCARLET

Patrón Silver Tequila · Grand Marnier
red fruits · volcano salt · agave honey
7 oz

CARIBBEAN GOOSE

Grey Goose Vodka · Aperol
freeze-dried pineapple · ginger syrup
7 oz

FANCY CROWN

Corona Extra · Hpnotiq
pineapple juice · citrus juice
15 oz

KING MIDAS

Patrón Silver Tequila · Vermouth Dry
yuzu · cinnamon syrup · pineapple juice
7 oz

MOCKTAILS

Try any of our Signature Cocktails without alcohol

BEER

Herencia Cucapá Border 12 oz

Budlight 12 oz

Stella Artois 11 oz

Michelob Ultra 12 oz

Negra Modelo 12 oz

Modelo Especial 12 oz

Pacífico (Clara/Suave) 12 oz

Corona (Extra/Light/Cero) 12 oz

Victoria 12 oz

León 12 oz

Montejo 12 oz

Tulum 12 oz

Michelob Ultra Hard Seltzer 12 oz

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

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GIN & TONIC MIXOLOGY

FOREST 320 ml

Brockmans Gin Intensely Smooth · Forest syrup · premium tonic water

MEDITERRANEO 320 ml

Bombay Sapphire Gin · orange jam · passion fruit syrup · premium tonic water

LONDON PARK 320 ml

Bombay Sapphire Gin · lemongrass syrup · coriander · premium tonic water

DOLCE MALFY 320 ml

Malfy Gin · citrus oleo saccharum · cucumber · premium tonic water

GINs

Beefeater 750 ml

Beefeater 24 750 ml

Beefeater Blackberry 700 ml

Beefeater Pink 700 ml

Bombay SapPhire 750 ml

Brockmans Intensely Smooth 700 ml

Bulldog 750 ml

Hendrick's 750 ml

Malfy Originale 750 ml

Mom 700 ml

Monkey 47 500 ml

Tanqueray 750 ml

Tanqueray Flor de Sevilla 750 ml

Tanqueray Rangpur 750 ml

Tanqueray Ten 700 ml

The Botanist 700 ml

The London No 1 700 ml

TONIC WATER

Fever Tree 200ml

Fever Tree Light 200ml

Seventeen 200ml

Fentimans 200ml

Schweppes 355ml

SPICES AND ESSENCES

Basil · Star Anise · Cardamom · Clove · Dill · Rosemary · Peppermint
Lemongrass · Black Pepper · Pink Pepper

FRUIT

Berries · Eureka Lemon · Orange · Cucumber · Pineapple · Grapefruit

Our distillates include one mixer (235 ml soda or juice) per glass.

The bottle service includes 5 mixers of 355 ml or 2 Red Bull 250 ml or 1 Lt of juice.

The Classic Cocktails are elaborated with specific distillates and/or liquors, in case you prefer another label, this will be charged as an extra. Prices include tax and are in Mexican pesos. Tips are not mandatory.

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