

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

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

**GIANT ORGANIC BEET**  
Charcoal grilled · feta cheese mousse  
balsamic vinegar reduction · arugula  
pistachios · walnut

**GUACAMOLE**  
Mashed avocado · pico de gallo  
white cheese · coriander

**STREET CORN ON THE COB**  
Charcoal grilled · epazote alioli  
worm salt · Tajín

**ARTICHOKES**  
Grilled · balsamic  
cream

**ROASTED MUSHROOMS**  
Mushrooms mix · goat cheese  
fresno peppers vinaigrette

**SKIRT STEAK TACOS**  
Avocado puree · chicharron powder · pico de  
gallo · red serrano chili - 8 pieces -

**SHORT RIB POT**  
Slow braised for 12 hours  
red onion and habanero

**ROASTED MARROW**  
Chile de árbol sauce  
slightly burnt tortillas

**SPICY OCTOPUS**  
Crispy grilled octopus · chipotle cream  
guajillo vinaigrette · avocado

**GIANT CALAMARI**  
Charcoal grilled patagonian calamari  
spices · olive oil

## TACOS & TOSTADAS

- 3 pieces -

**FISH CARNITA  
TACOS**  
Crispy fried fish · avocado  
habanero alioli · coriander

**SHRIMP  
TACOS**  
Nuts · alioli worm salt  
avocado · coriander

**LOBSTER  
TACOS**  
Avocado · habanero-cucumber  
dressing · pico de gallo

**BAKED SHORT  
RIB TACOS**  
Pickled onions · avocado  
serrano alioli · coriander

**FILLET  
TACOS**  
Avocado · jalapeño alioli  
nopál (cactus) · coriander

**ESQUITE TOSTADAS**  
Blue corn tostada · serrano alioli  
cotija cheese · epazote · Tajín

**TUNA TOSTADAS**  
Tuna · avocado · cucumber · chipotle alioli  
macha sauce · sesame seeds · red onion

## COLD BAR

**TUNA SASHIMI**  
Avocado · Thai chili · serrano pepper  
sriracha alioli · sesame

**HAMACHI TIRADITO**  
Avocado · Thai chili · ponzu · green  
apple · grapefruit vinaigrette

**TUNA CEVICHE**  
Black sauce · avocado · serrano  
pepper · garlic chips · cucumber

**PERUVIAN CEVICHE**  
Choclo · tiger's milk · sweet potato  
cancha · serrano pepper

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## SOUPS

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

**BEEF BOUILLON**  
Onion · peppers · coriander · lime

## SALADS

**CAESAR**  
Anchovies · Grana Padano  
cheese · croutons

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

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

**ROSANEGRA**  
Lettuce mix · mustard dressing · whole hearts  
of palm · medium strawberries · dome-shaped  
dried blueberries · caramelized peanuts  
carrot · natural goat cheese

## STEAKS & MORE

### 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.

**TENDERLOIN**  
225 g  
280 g

**NEW YORK**  
400 g

**RIB EYE**  
400 g

**BONE IN  
RIB EYE**  
550 g

**KOBE**  
100% Tajima Beef, very rare, exclusive with rich flavor and delicate texture  
**FILLET 200 g**

**BLACK ONIX**  
100% Angus, highly exclusive Australian beef, distinguished by its rich marbling and unique flavor  
**RIB EYE 400 g    NEW YORK 400 g**

**SKIRT STEAK**  
350 g

**SHORT RIB**  
Slow-roasted for 12 hours · in agave leaf  
- Individual serving - 200 g

**OUR BIG HAMBURGER**  
Rib Eye & short rib mix · arugula · Swiss  
cheese · onion · serrano alioli · tomato  
rustic fries 300 g

**RACK OF LAMB**  
Peanut crust with peppermint · mashed  
sweet potato · creole sauce · worm  
salt alioli 600 g

### TO SHARE

**'LUCIFER' TOMAHAWK ON FIRE**  
Australia · flambeéd table-side 2.1 kg

**BONELESS RIB EYE**  
900 g

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## RISOTTOS & RICE

### RISOTTO WITH FILLET

Parmesan · sliced beef steak  
fresno chili · creole sauce  
black truffle oil

### MUSHROOM RISOTTO

Carnaroli rice · mushrooms mix  
Grana Padano · truffle oil

### U4 SHRIMP RISOTTO

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

### RICE WITH SEAFOOD

Mussels · shrimp · clam · calamari  
yellow aji · creole sauce

## FISH & SEAFOOD

### SEARED TUNA

Sesame oil · achiote vinaigrette  
ginger · creole sauce 250 g

### SPICE RUBBED CATCH OF THE DAY

Alioli · yellow aji · creole sauce  
green lime 300 g

### CHARCOAL-GRILLED FISH ON A RACQUET

1 kg seabass, prepared table-side  
citrus-garlic gremolata - To share -

### NORDIC SALMON SKILLET

Olive oil · sea salt · sweet potato  
creole sauce · tarragon aioli 300 g

### CARIBBEAN LOBSTER

Charcoal grilled · peppers butter  
500 g

### SURF AND TURF

Caribbean lobster 250 g & USDA Prime  
beef fillet 225 g - To share -

## EXCLUSIVE PRODUCTS

### SUPER COLOSSAL OCTOPUS . México

*Only 0.0025% of the octopus production in Mexico qualifies in this category*  
Grilled · paprika · black olive · arugula · rustic potatoes  
Worm salt aioli 300 g

### U2 TIGER SHRIMP . Africa

*Highly prized gourmet product for its great flavor and size*  
Nigerian · grilled · scallion  
habanero aioli 300 g

### ALASKAN KING CRAB . Alaska (Cold / Hot)

*Only 0.75% qualifies in this category · Certified sustainable fishing by Friend Of The Seas ASC*  
Red crab cluster · yellow chili aioli · clarified butter 250 g

### ORA KING SALMON . New Zealand

*The finest salmon in the world · high in omegas · numbered and inventoried for quality control.*  
Grilled · zucchini · pea mousse 300 g

## SOMETHING ELSE

### POTATOES

Rustic  
Soufflé  
French Fries

### VEGETABLES

Baby vegetables jasper grilled organic  
Organic Jumbo asparagus  
Creamed spinach

### MASHED

Classic  
Chipotle and cheddar  
Sweet potato

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## 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 -

### ICE CREAM

Dulce de leche · coco  
vanilla · chocolate 180 g

### CHOCOLATE SPHERE

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

### BLUEBERRY CHEESECAKE

Cold cheesecake · berry compote  
pansy flowers

### FLAN TASTING

Passionfruit · dulce de leche  
goat cheese

### GIANT CHURRO

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

## COFFEE & TEA

AMERICANO 240 ml

CAPPUCCINO 240 ml

ESPRESSO 50 ml

CORTADO ESPRESSO 40 ml

DOUBLE ESPRESSO 60 ml

RONNEFELDT TEA 240 ml

Apricot & Almendra · Almond Dreams  
Manzanilla · Menta · Morgentau · Dung Ti

RONNEFELDT TEA 240 ml

Green Dragon · Tie Guan Yin  
Pau Mu Tan & Melon · Fancy Sencha  
Sencha · Pure Fruit

CARAJILLOS 120 ml 290

### CLASSIC

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

ANÍS LAS CADENAS 45 ml

AMARETO DISARONNO 45 ml

BAILEY'S 45 ml

CHARTREUSE AMARILLO 45 ml

CHARTREUSE VERDE 45 ml

CHINCHON DULCE 45 ml

CHINCHON SECO 45 ml

COINTREAU 45 ml

DRAMBUIE 45 ml

FERNET BRANCA 45 ml

FRANGELICO 45 ml

GRAND MARNIER

CORDON ROUGE 45 ml

KAHLUA 45 ml

LICOR 43 45 ml

LICOR 43 HORCHATA 45 ml

MANDARINE NAPOLEÓN 45 ml

PACHARAN ZOCO 45 ml

SAMBUCA VACCARI BLANCO 45 ml

SAMBUCA VACCARI NERO 45 ml

STREGA 45 ml

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C-R14/12/23

## SIGNATURE COCKTAILS

### CLANDESTINO

Cachaça Pitú · lime juice  
egg white · angostura bitters  
240 ml

### MALQUERIDA

Herradura Ultra Tequila · beet with  
maraschino puree · orange juice · jalapeño  
syrup · lime · hibiscus salt  
360 ml

### OBSESSION

Bombay Sapphire Gin · green apple  
lemongrass syrup · curaçao blue · tonic  
water · ginger · lime  
270 ml

### MARGARITA AHUMADA

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

### EL CARTEL

Absolut Vodka · roasted  
pepper · celery salt  
Tabasco · mango purée · lime  
450 ml

### SMOKY MOON

Grey Goose Vodka · Chambord · lychee  
berries puree · natural syrup  
330 ml

### NAUGHTY BIRD

Grey Goose Vodka · limoncello · natural  
syrup · raspberry puree  
240 ml

### MALA FAMA

400 Conejos joven Mezcal · Ancho Reyes  
agave honey · basil · lime  
270 ml

### SPICY CUCUMBER

Absolut Vodka · serrano pepper syrup  
cucumber puree · lime juice  
360 ml

### CATRINA

400 Conejos joven Mezcal · guava puree  
pineapple juice · cinnamon syrup · lime  
420 ml

### BACÁN

400 Conejos joven Mezcal · spice syrup  
passion fruit · lime · hibiscus salt  
420 ml

### LOLA

Bacardí White Rum · passion fruit  
strawberry puree · maple syrup · lime  
360 ml

### DE LA CASA

Bombay Sapphire Gin · cucumber slices  
rosemary · tonic water · lemon · lemongrass  
330 ml

## MIXOLOGIST CREATIONS

### RED SCARLET

Patrón Silver Tequila · Grand Marnier  
red fruits · volcano salt · agave honey  
200 ml

### FANCY CROWN

Corona Extra · Hpnotiq · pineapple  
juice · citrus juice  
450 ml

### CARIBBEAN GOOSE

Grey Goose Vodka · Aperol  
freeze-dried pineapple · ginger syrup  
200 ml

### KING MIDAS

Patrón Silver Tequila · Vermouth Dry  
yuzu · cinnamon syrup · pineapple juice  
200 ml

## MOCKTAILS

Try any of our Signature Cocktails without alcohol

## BEER

Herencia Cucapá Border 355 ml

Budlight 355 ml

Stella Artois 332 ml

Michelob Ultra 355 ml

Negra Modelo 355 ml

Modelo Especial 355 ml

Pacífico (Clara/Suave) 355 ml

Corona (Extra/Light/Cero) 355 ml

Victoria 355 ml

León 355 ml

Montejo 355 ml

Tulum 355 ml

Michelob Ultra Hard Seltzer 355 ml

(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

BOT

COPA

45 ml

Beefeater 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

Elephant 500 ml

## TONIC WATER

BOT

Fever Tree 200ml

Fever Tree Ligth 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.  
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