



Entradas / Starters

guacamole y salsa 8

Tortilachips served with mashed avocado and spicy tomato salsa

nachos rosita's 9.5 - XL 15

Oven baked tortillachops with grated cheese and pico de gallo. Optionally with chicken, ground beef, pulled pork, shrimps or vegetarian.

quesadillas 8.5

Baked flour tortilla filled with cheese, guacamole and spicy tomato salsa. Optionally with: Chicken, ground beef, pulled pork, smoked salmon, mushrooms or spinach & goatcheese.

gamba's al ajillo 11

Shrimps in garlic oil.

albondigas 7.5

Homemade meatballs served with homemade salsa roja and flour tortillas.

chorizos 7

Grilled spicy Mexican sausages served with homemade salsa roja and flour tortillas

taquitos 7

Deep fried corn tortila rolls with beefstew, served with chipotle mayonnaise.

tostada salmon 11

Crunchy corn tortilla with salmon, shrimps, avocado and creamy dressing.

empanadas 7.5

Deep fried corn tortilla pastries. Optionally with: Chicken, chili beef or vegetarian with eggplant and manchego.

jalapeños rellenos 7.5

Deep fried jalapeño peppers filled with cream cheese. Served with chipotle mayonnaise.

antojitos mexicanos 2 pers. 19 - 3 pers. 28

A platter of our starters: Nachos, albondigas, jalapeños rellenos, taquitos served with guacamole, salsa roja, sour cream, chipotle mayonnaise and flour tortillas

Para los niños / Children's menu's until the age of 12.

All dishes are served with fries, mayonnaise, apple sauce and fruits, including children's ice cream.

taco - 14.5

Corn tortilla filled with sour cream and cheese. Optionally with: Chicken, ground beef or vegetarian with fresh vegetables.

burrito - 14.5

Flour tortilla filled with sour cream and cheese. Optionally with: Chicken, ground beef or vegetarian with fresh vegetables.

grilled chickenbreast - 14.5

spare ribs - 14.5

steak - 14.5

Fajitas

Stir fried dish with onion, bell peppers, served on a hot baking tray with rice, sour cream, guacamole, salsa roja, cheese and flour tortillas.

fajita de pollo (chicken breast) - 21.5

fajita ribeye - 23.5

fajita de carne (beefstrips) - 23.5

fajita de camarones (prawns) - 21.5

fajita vegetarian with goat cheese - 18.5

fajita rosita's (chicken, grilled beef & prawns)

2 pers. 42 - 3 pers. 63

Platos tradicionales

All dishes are served with guacamole, sour cream, frijoles and pico de gallo. Choose a side dish: fresh cut fries with mayonnaise, Mexican rice or a baked potato with crème fraîche.

tacos 18.5

Two tacos with melted cheese, sour cream, pico de gallo and lettuce. Choose filling: Chicken, beef stew, pulled pork, prawns, or vegetarian.

burrito 19.5

Baked flour tortilla with melted cheese, sour cream, pico de gallo and lettuce. Choose filling: Chicken, beef stew, pulled pork, prawns, or vegetarian.

enchiladas 18.5

Two rolled corn tortillas with grated cheese, sour cream, pico de gallo and lettuce. Choose filling: Chicken, beef stew or vegetarian with spinach and goat cheese.

combinacion rosita's 20.5

Combination dish with burrito chicken, spinach/goat cheese enchilada and a taco filled with ground beef.

chimichanga 18.5

Crispy flour tortilla filled with melted cheese, sour cream, salsa and pico de gallo. Optionally with: Chicken, beefstew or vegetarian with fresh vegetables.

chalupas 18.5

Two folded flour tortillas gevuld with sour cream, cheese and pico de gallo. Optionally with: Mushroom, fruits or spinach with goatcheese

tampiqueña 22

Enchiladas filled with chicken, spinach/goatcheese. Served with steak.

enmoladas 18.5

Two folded corn tortillas filled with chicken and beefstew, served with molé sauce.

Ensaladas

ensalada de pollo 16.5

Meal salad with grilled chicken breast with mango, cherry tomatoes, cucumber, guacamole, salsa roja and chipotle dressing served in a crunchy corn tortilla.

ensalada de camarones 18.5

Light salad with grilled prawns, avocado, cherry tomatoes, cucumber, guacamole, salsa roja and chipotle dressing.

ensalada campensina 15.5

Salad with vegetables, corn, pico de gallo, avocado, salsa roja and lime dressing.

Carnes a la brasa

All dishes are prepared on a charcoal grill and is served with garlic sauce, chipotle mayonnaise and a side dish of choice. Choose a side dish: fries with mayonnaise, Mexican rice or a baked potato with crème fraîche.

costilles a la mexicana 23.5

Delicious spare ribs. tender and soft to the bone. Choose: sweet or spicy marinade.

rosita's mixed grill 27.5

Grilled steak, spare ribs, chicken breast, chorizo sausage and a corn cob.

filete de solomillo (200 gram) 27.5

Grilled tenderloin filet of top quality, grilled to personal preference.

hamburguesa mexicana 17.5

Grilled Angus beef burger with lettuce, onion, tomato, avocado, cheddar cheese, jalapeño pepper, corn tortilla chips and chipotle mayonnaise.

carne asada de cerdo 19.5

Slow cooked pork neck, served with apple and tomato salsa.

t-bone steak (500 gram) 36.5

Grilled T-bone steak of top quality, grilled to personal preference.

filete de costilla 24.5

Delicious ribeye grilled on charcoal, served with fresh vegetables.

alambre de cordero 32.5

Lightly seasoned lack of lambs grilled on charcoal.

tierra y mar (mexicaanse surf & turf) 29.5

Charcoal grilled tender steak, two big tiger prawns, six peeled prawns and vegetables. Served with tequilla cream sauce and chimichurri.

Pescados/Fish dishes

camarones 24.5

Six big tiger prawns baked with garlic oil and chipotle. Served with tequilla cream sauce and vegetables.

salmon yucatan 22.5

Grilled salmon, served with tequilla cream sauce and vegetables.

Desserts

crème brûlée mexicana 8.5

Homemade Mexican crème brûlée with chocolate and tequilla served with vanille ice cream, whipped cream and caramel sauce.

pastel chocolate 8.5

Chocolate brownie served with vanille ice cream, whipped cream and chocolate sauce

barco platano 8.5

Caramelized banana served with vanille ice cream, whipped cream and caramel sauce.

cheesecake 8.5

Forest fruit or Classic cheesecake served with raspberry ice cream and whipped cream.

crêpes 8.5

crêpes served with vanille ice cream, whipped cream and caramel sauce.

fiesta de fruta 8.5

Raspberry and mango sorbet served with fresh cut fruit.

