

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
nopal (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

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.

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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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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C-R14/12/23

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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