

RosaNegra celebrates the essence of Latin American cuisine with a handcrafted menu that brings to life the flavors, textures, and traditions of our land. Each dish is a journey through the most authentic corners of Latin America, inviting a soulful connection to our roots.

TOSTADA SET-UP

Pita bread · tajín tostadas · avocado salsa · plantain habanero salsa · jalapeño salsa.

APPETIZERS

GUACAMOLE

Grilled panela cheese. \$16

BURRATA & MOLE

Homemade mole · sesame seeds · plantain burrata · cilantro. \$20

BEEF EMPANADA

Tomato cassé · 1 piece. \$8

ROASTED CORN

Jalapeño yogurt sauce · epazote aioli · espelette. \$14

CRISPY OCTOPUS

Braised onions · balsamic chipotle sauce wild thyme. \$28

CHICHARRÓN DE LA RAMOS

Crispy pork chicharrón · guacamole green sauce · corn tortillas. \$22

ELOTE DUO CREAM

Sweet corn cream · huitlacoche corn cream · goat cheese mousse · crispy baby corn. \$14

GIANT TIGER SHRIMP

Grilled · habanero aioli. \$32

TUNA TOSTADAS

Avocado · cucumber · cilantro · chipotle aioli. \$15

BAKED AUBERGINE

Feta cheese · balsamic glaze · oregano serrano chiles. \$16

RAW

TUNA TARTAR

Avocado · red serrano chile · blood orange dressing · crispy phyllo. \$21

GREEN CEVICHE

Catch of the day · green aguachile · avocado · choclo sweet potato · cucumber · serrano chile. \$20

BEEF CARPACCIO

Artichoke heart · Grana Padano cheese grated tableside · pesto \$30

SHRIMP CARPACCIO

Smoked fish aioli · crispy baby cry fish · citrus sauce serrano chile · croutons. \$19

TUNA BELLY WITH CAVIAR

Smoked wagyu fat · oscietra caviar · smoked salt \$28

TIRADITOS

SALMON

Ají amarillo · serrano chile · red onion · cilantro. \$22

KAMPACHI

Leche de tigre · espelette pepper · choclo. \$24

HAMACHI

Citrus sauce · leche de tigre · scallions · charred corn chili oil · mixed chili powder. \$25

CATCH OF THE DAY

Citrus sauce · smoked tarama · capers · olives red serrano chile. \$26

OCTOPUS

Leche de tigre · avocado · serrano chile · red onion espelette pepper. \$17

Each dish is homemade and prepared under the highest hygiene standards. The displayed weights may vary depending on the type of preparation or cooking method.
The consumption of dishes containing raw ingredients is at your own risk. Our prices include taxes and are listed in US dollars.
Accepted payment methods: cash, debit, and credit cards (no additional fees).

SALADS

GINGER

Lettuce mix · dill · ginger · sweet mustard dressing · walnut. \$16

TOMATO & CHORIZO

Green and red tomato · red onion · parsley · cilantro avocado · balsamic vinaigrette · red serrano chile tajín · crispy chorizo. \$17

CAESAR

Capers · black croutons · grana padano cheese fresh anchovies. \$18

SPICY LOBSTER & FENNEL

Cucumber · fennel · cilantro · lemon spicy passionfruit dressing. \$24

DATTERINI TOMATOES

Thyme oil · caper leaves · Greek house-made goat cheese \$24

TAQUERÍA

Handmade corn tortilla · 2 pieces

BEEF

With crispy pork chicharrón de la ramos \$20

LOBSTER ROSARITO

Beans · avocado · chipotle sauce pickled onion. \$24

OCTOPUS

Refried beans · avocado · chipotle sauce pickled onion · cilantro. \$16

SHORT RIB

12-hour slow-roasted rib · avocado · red onion cilantro. \$16

STEAKS

USDA PRIME

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

FILLET

9 oz \$60

NEW YORK

14 oz \$72

RIB EYE

14 oz \$75

COWBOY

28 oz \$110

TO SHARE

PORTERHOUSE

(28 oz) \$120

'LUCIFER' TOMAHAWK ON FIRE

Australia · flambéed table-side
(74 oz) \$450

AUSTRALIAN WAGYU - JACKS CREEK

Leading Australian brand producing premium wagyu beef; awarded "world's best steak producer."

NEW YORK

14 oz \$105

RIB EYE

14 oz \$105

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SOMETHING MORE

JOSPER SEABASS

Citrus sauce · pico de gallo with avocado
cilantro. \$45

ROASTED SALMON

Cambray potatoes · citrus sauce · olive oil (10 oz). \$34

SUPER COLOSSAL OCTOPUS

Grilled · paprika · black olive · arugula
wedge fries · rustic potatoes. \$35

ORZO PASTA WITH RIBS

Veal cheek orzo with tomato compote · handmade
orzo pasta · black truffle and blue cheese. \$45

WILD MUSHROOM RISOTTO

Porcini · black trumpet · enoki · portobello. \$26

LEMON HABANERO CHICKEN

Grilled fennel · lemon sauce with habanero
oregano. \$28

ROSANEGRA BURGER

Double meat · cheddar cheese · pickles · secret sauce
wedge fries · hot sauce. \$24

WOOD-SMOKED LAMB

Slow cooked lamb · smoked salt rub
lemon sauce with habanero. \$32

SIDES

ROASTED SWEET POTATO

Miso butter · parmesan cheese · shishito
maldon salt · maple syrup. \$12

MASHED POTATOES

Cream · butter · chives · white pepper. \$12

FRIES

Rosemary salt. \$10

ORGANIC VEGETABLES

Baby corn · carrot · beetroot · zucchini
asparagus. \$18

JALAPEÑO MASHED POTATO

Chives · cilantro · roasted jalapeño. \$12

ASPARAGUS \$15

DESSERTS

CHOCOLATE SPHERE

Valrhona chocolate · dulce de leche and vanilla
ice cream · berries · hot caramel syrup · whipped
cream · nuts · served at the table · to share \$18

GIANT CHURRO

Dulce de leche ice cream · vanilla ice cream
caramel · chocolate and vanilla syrup. \$18

MAGMA CAKE

Chocolate brownie · chocolate chip cookie · salted dulce
de leche ice cream · strawberries · mint. \$18

PEAR CRISP

Phyllo mille-feuille · frangipane cream · pear slices
vanilla ice cream · caramelized pears. \$18

TULUMINATI

Pistachio ice cream · homemade · toasted pistachios
extra virgin olive oil · black salt. \$18

AMAZONIAN

Banana cheesecake · salted caramel sauce
peanut popcorn. \$18

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