

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. \$19 USD

BURRATA & MOLE

Homemade mole · sesame seeds · plantain burrata · cilantro. \$27 USD

BEEF EMPANADA

Tomato cassé · 1 piece. \$8 USD

ROASTED CORN

Jalapeño yogurt sauce · epazote aioli · espelette. \$21 USD

CRISPY OCTOPUS

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

CHICHARRÓN DE LA RAMOS

Crispy pork chicharrón · guacamole green sauce · corn tortillas. \$24 USD

ELOTE DUO CREAM

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

GIANT TIGER SHRIMP

Grilled · habanero aioli. \$38 USD

TUNA TOSTADAS

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

BAKED AUBERGINE

Feta cheese · balsamic glaze · oregano serrano chiles. \$25 USD

RAW

TUNA TARTAR

Avocado · red serrano chile · blood orange dressing · crispy phyllo. \$32 USD

GREEN CEVICHE

Catch of the day · green aguachile · avocado · choclo sweet potato · cucumber · serrano chile. \$22 USD

BEEF CARPACCIO

Artichoke heart · Grana Padano cheese grated tableside · anchovy aioli with pesto \$36 USD

SHRIMP CARPACCIO

Smoked fish aioli · crispy baby cry fish · citrus sauce serrano chile · croutons. \$24 USD

TUNA BELLY WITH CAVIAR

Smoked wagyu fat · oscietra caviar · smoked salt \$38 USD

TIRADITOS

SALMON

Ají amarillo · serrano chile · red onion · cilantro. \$25 USD

KAMPACHI

Leche de tigre · espelette pepper · choclo. \$32 USD

HAMACHI

Citrus sauce · leche de tigre · scallions · charred corn chili oil · mixed chili powder. \$32 USD

CATCH OF THE DAY

Citrus sauce · smoked tarama · capers · olives red serrano chile. \$32 USD

OCTOPUS

Leche de tigre · avocado · serrano chile · red onion espelette pepper. \$24 USD

A 20% service charge will be added to all checks. Taxes apply.

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.

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SALADS

GINGER

Lettuce mix · dill · ginger · sweet mustard dressing · walnut. \$18 USD

TOMATO & CHORIZO

Green and red tomato · red onion · parsley · cilantro avocado · balsamic vinaigrette · red serrano chile tajín · crispy chorizo. \$21 USD

CAESAR

Capers · black croutons · grana padano cheese fresh anchovies. \$21 USD

SPICY LOBSTER & FENNEL

Cucumber · fennel · cilantro · lemon spicy passionfruit dressing. \$30 USD

DATTERINI TOMATOES

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

TAQUERÍA

Handmade corn tortilla · 2 pieces

BEEF

With crispy pork chicharrón de la ramos \$24 USD

LOBSTER ROSARITO

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

OCTOPUS

Refried beans · avocado · chipotle sauce pickled onion · cilantro. \$21 USD

SHORT RIB

12-hour slow-roasted rib · avocado · red onion cilantro. \$21 USD

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 USD

NEW YORK

14 oz \$72 USD

RIB EYE

14 oz \$75 USD

COWBOY

28 oz \$110 USD

TO SHARE

PORTERHOUSE

(28 oz) \$120 USD

'LUCIFER' TOMAHAWK ON FIRE

Australia · flambéed table-side
(35 oz) \$270 USD

AUSTRALIAN WAGYU - JACKS CREEK

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

NEW YORK

14 oz \$105 USD

RIB EYE

14 oz \$105 USD

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SOMETHING MORE

JOSPER SEABASS

Citrus sauce · pico de gallo with avocado
cilantro. \$55 USD

ROASTED SALMON

Cambray potatoes · citrus sauce · olive oil (10 oz).
\$38 USD

SUPER COLOSSAL OCTOPUS

Grilled · paprika · black olive · arugula
wedge fries · rustic potatoes. \$45 USD

ORZO PASTA SHORT RIB

Handmade orzo pasta · tomato compote · blue cheese
and black truffle. \$55 USD

WILD MUSHROOM RISOTTO

Porcini · black trumpet · enoki · portobello
black truffle. \$38 USD

LEMON HABANERO CHICKEN

Grilled fennel · lemon sauce with habanero
oregano. \$32 USD

ROSANEGRA BURGER

Double meat · cheddar cheese · pickles · secret sauce
wedge fries · hot sauce. \$30 USD

WOOD-SMOKED LAMB

Slow cooked lamb · smoked salt rub
lemon sauce with habanero. \$36 USD

SIDES

ROASTED SWEET POTATO

Miso butter · parmesan cheese · shishito
maldon salt · maple syrup. \$16 USD

MASHED POTATOES

Cream · butter · chives · white pepper. \$15 USD

FRIES

Rosemary salt. \$12 USD

ORGANIC VEGETABLES

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

JALAPEÑO MASHED POTATO

Chives · cilantro · roasted jalapeño. \$15 USD

ASPARAGUS \$16 USD

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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