

ROSANEGRA®

LATIN AMERICAN CUISINE

MIAMI

1346 S MIAMI AVE, MIAMI, FL 33130 · ROSANEGRARESTAURANT.US





## THE LATIN SOUL OF MIAMI

In the heart of Brickell, Rosa Negra Miami redefines group experiences by blending the vibrant culinary traditions of Latin America with a sophisticated atmosphere. Every corner is designed to create unforgettable moments, from spectacular fire shows and live bongo performances to a culinary offering that transcends borders. At Rosa Negra, every event is a celebration.



# EVENT SPACES

SEMI-PRIVATE & PRIVATE SPACES







## MAIN DINING ROOM

Capacity: Reception Style Cap. 350 guests / Seated Style Cap. 150 guest  
Our Main Dining Room offers a vibrant and exclusive atmosphere with contemporary décor celebrating Latin heritage. With direct access to the central bar, this space transforms into a dynamic stage featuring bongo performances, fire shows, and live music—perfect for unforgettable group dinners. Semi-Private & Private spaces available.





# BRICKELL TERRACE

Capacity: Reception Style 140 guests // Seated style 80 guests

Enjoy the spectacular view of the Brickell skyline from our open-air terrace. This vibrant space seamlessly blends elegance and warmth, featuring live entertainment options such as fire performances and live music—ideal for exclusive dinners or receptions.







SPEAKEASY





## SPEAKEASY

Capacity: 30 guests seated style | 65 guests reception style  
Tucked away inside Rosa Negra, this intimate speakeasy, inspired by Tulum, offers a mystical experience. Designed for private events, it includes a professional sound system and an exclusive DJ option, making it the perfect venue for unique and sophisticated celebrations.





# GROUP MENUS

PERFECT FOR  
CELEBRATING SPECIAL  
MOMENTS







# FAMILY-STYLE - MENU 1

## FIRST COURSE

### **BEEF EMPANADAS**

Tomato cassé

### **TUNA TOSTADAS**

Avocado · cucumber · cilantro · chipotle aioli

### **GINGER SALAD**

Lettuce mix · dill · ginger · sweet mustard dressing · walnut

### **GUACAMOLE**

Grilled panela cheese

## SECOND COURSE

### **ROASTED SALMON**

Cambray potatoes · citrus sauce · olive oil

### **LEMON HABANERO CHICKEN**

Grilled fennel · lemon and habanero sauce · oregano

### **WILD MUSHROOM RISSOTTO**

Slow-cooked lamb · lemon and habanero

## SIDES

### **ROASTED SWEET POTATO**

Miso butter · Parmesan cheese · shishito peppers · maple syrup

### **FRENCH FRIES**

Rosemary salt

## DESSERT

### **CHURROS**

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

### **TULUMINATI**

Homemade pistachio ice cream · toasted pistachios · extra virgin olive oil · black salt

**\$70 PER PERSON**



# FAMILY-STYLE - MENU 2

## FIRST COURSE

### GREEN CEVICHE

Catch of the day · green aguachile · avocado · choclo sweet potato · cucumber · serrano chile

### SALMON TIRADITO

Yellow chili pepper · serrano chili · red onion · cilantro

### ROASTED CORN

Jalapeño yogurt sauce · epazote espelette aioli

### CHICHARRÓN DE LA RAMOS

Crispy pork crackling · guacamole · green salsa · corn tortillas

## SECOND COURSE

### SUPER COLOSSAL OCTOPUS

Grilled · paprika · black olive · arugula · rustic potatoes

### WOOD-SMOKED LAMB

Slow cooked lamb · smoked salt rub · lemon sauce

### USDA PRIME FILLET

Served with French fries

### WILD MUSHROOM RISSOTTO

Slow-cooked lamb · lemon and habanero

## SIDES

### JALAPEÑO MASHED POTATO

Chives · cilantro · roasted jalapeño

### FRENCH FRIES

Rosemary salt

### ASPARAGUS

## DESSERT

### CHURROS

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

### TULUMINATI

Homemade pistachio ice cream · toasted pistachios · extra virgin olive oil · black salt

### PEAR CRISP

Phyllo mille-feuille · frangipane cream · caramelized pears · vanilla ice cream

**\$100 PER PERSON**





# FAMILY-STYLE - MENU 3



## FIRST COURSE

### SHRIMP CARPACCIO

Smoked fish aioli · crispy baby cry fish · citrus sauce serrano chile · croutons

### SPICY LOBSTER & FENNEL

Cucumber · fennel · cilantro · lemon spicy · passionfruit dressing

### BURRATA & MOLE

Homemade mole · sesame seeds · plantain · burrata · cilantro

### CRISPY OCTOPUS

Grilled onions · chipotle balsamic sauce · wild thyme

### BEEF CARPACCIO

Artichoke heart · Grana Padano cheese grated tableside fresh truffle · anchovy · aioli with parsley

## SECOND COURSE

### JOSPER BRANZINO

Citrus sauce · pico de gallo with avocado cilantro

### ORZO PASTA SHORT RIB

Handmade orzo pasta · tomato compote · blue cheese · black truffle

### NEW YORK PRIME STEAK

Served with French fries

### WILD MUSHROOM RISSOTTO

Slow-cooked lamb · lemon and habanero

## SIDES

### ROASTED SWEET POTATO

Miso butter · Parmesan cheese · shishito peppers · maple syrup

### FRENCH FRIES

Rosemary salt

### JALAPEÑO MASHED POTATO

Chives · cilantro · roasted jalapeño

### ORGANIC VEGETABLES

Baby corn · carrot · beetroot · zucchini · asparagus

## DESSERT

### MAGMA CAKE

Chocolate brownie · chocolate chip cookie · salted dulce de leche ice cream · strawberries · mint

### AMAZONIAN

Banana cheesecake · salted caramel sauce · peanut popcorn

### TULUMINATI

Homemade pistachio ice cream · toasted pistachios · extra virgin olive oil · black salt

**\$130 PER PERSON**





# TASTING MENU 1

## FIRST COURSE

*to choose*

### **GINGER SALAD**

Lettuce mix · dill · ginger · sweet mustard dressing · walnut

### **TUNA TOSTADAS**

Avocado · cucumber · cilantro · chipotle aioli

### **GREEN CEVICHE**

Catch of the day · green aguachile · avocado · corn · sweet potato · cucumber · serrano chili

## SECOND COURSE

*to choose*

### **BAKED SALMON**

Cambray potatoes · citrus sauce · olive oil

### **LEMON & HABANERO CHICKEN**

Grilled fennel · lemon and habanero sauce · oregano

### **WILD MUSHROOM RISSOTTO**

Slow-cooked lamb · lemon and habanero

## DESSERT

*to choose*

### **CHURROS**

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

### **TULUMINATI**

Homemade pistachio ice cream · toasted pistachios · extra virgin olive oil · black salt

### **PEAR CRUNCH**

Phyllo mille-feuille · frangipane cream · caramelized pears · vanilla ice cream

**\$80 PER PERSON**



## TASTING MENU 2

### FIRST COURSE

*to choose*

#### ROASTED CORN

Jalapeño yogurt sauce · epazote espelette aioli

#### CHICHARRÓN DE LA RAMOS

Crispy pork crackling · guacamole · green salsa · corn tortillas

#### SALMON TIRADITO

Yellow chili pepper · serrano chili · red onion · cilantro

### SECOND COURSE

*to choose*

#### SUPER COLOSSAL OCTOPUS

Grilled · paprika · black olive · arugula · rustic potatoes

#### WOOD-SMOKED LAMB

Slow cooked lamb · smoked salt rub · lemon sauce

#### USDA PRIME FILLET

Served with French fries

### SIDES

*to choose*

#### ROASTED SWEET POTATO

Miso butter · Parmesan cheese · shishito peppers · maple syrup

#### FRENCH FRIES

Rosemary salt

### DESSERT

*to choose*

#### AMAZONIAN

Banana cheesecake · salted caramel sauce · peanut popcorn

#### PEAR CRISP

Phyllo mille-feuille · frangipane cream · caramelized pears · vanilla ice cream

#### TULUMINATI

Homemade pistachio ice cream · toasted pistachios · extra virgin olive oil · black salt

**\$125** PER PERSON







## TASTING MENU 3

### FIRST COURSE

*to choose*

#### **BURRATA & MOLE**

Homemade mole · sesame seeds ·  
plantain · burrata · cilantro

#### **CRISPY OCTOPUS**

Grilled onions · chipotle balsamic sauce ·  
wild thyme

#### **HAMACHI TIRADITO**

Citrus sauce · tiger's milk · scallions ·  
toasted corn · chili oil · mixed ground chili

### SECOND COURSE

*to choose*

#### **JOSPER BRANZINO**

Citrus sauce · pico de gallo with avocado  
cilantro

#### **ORZO PASTA SHORT RIB**

Handmade orzo pasta · tomato compote ·  
blue cheese · black truffle

#### **NEW YORK PRIME STEAK**

Served with French fries

### SIDES

*to choose*

#### **ROASTED SWEET POTATO**

Miso butter · Parmesan cheese ·  
shishito peppers · maple syrup

#### **FRENCH FRIES**

Rosemary salt

#### **ORGANIC VEGETABLES**

Baby corn · carrot · beetroot · zucchini  
· asparagus

### DESSERT

*to choose*

#### **MAGMA CAKE**

Chocolate brownie · chocolate chip  
cookie · salted dulce de leche ice  
cream · strawberries · mint

#### **AMAZONIAN**

Banana cheesecake · salted caramel  
sauce · peanut popcorn

#### **TULUMINATI**

Homemade pistachio ice cream ·  
toasted pistachios · extra virgin olive  
oil · black salt

**\$145** PER PERSON



# PASSED CANAPES RECEPTION MENU

CHOOSE UP TO 5 CANAPES FOR YOUR GUESTS

Tuna Tostada  
Guacamole Tostada  
Beef empanada  
Short Rib Taco  
Green Ceviche  
Shrimp Carpaccio  
Chicken & Habanero Pinchos  
Chicharrón De La Ramos  
Roasted Corn

**\$50** PER GUEST





**SILVER BEVERAGE PACKAGE**  
MINIMUM TWO HOURS

**Ketel One Vodka**  
**Bombay Sapphire Gin**  
**Bacardi Rum**  
**Patron Tequila**  
**Jameson Whiskey**  
**Mezcal Unión**  
**Black Label**  
**House Wine Selection**  
**Beer - 2 Types**  
**Non Alcoholic Beverages**

**\$30** PER GUEST PER HOUR

**GOLDEN BEVERAGE PACKAGE**  
MINIMUM TWO HOURS

**Grey Goose Vodka**  
**Hendricks Gin**  
**Santa Teresa Rum**  
**Don Julio Tequila**  
**Woodford Whiskey**  
**Ilegal Mezcal**  
**Buchanan's 12**  
**Sommelier Wine Selection**  
**Premium Beer - 3 Types**  
**Non Alcoholic Beverages**

**\$40** PER GUEST PER HOUR







# FREQUENTLY ASKED QUESTIONS

## **What are the group reservation policies?**

Events with 16 or more guests are considered group reservations (large party). Smaller parties should book a regular reservation.

## **Can I customize my menu?**

No, however we can always add items for guests with food restrictions.

## **What additional services are available?**

We offer valet parking, AV Services, decoration, entertainment (Bongos Show, Fire Girls Shows, Violin Show, etc), personalized mixology and sommelier experience.

\*External decorations require prior approval and must not alter the restaurant's furniture.

## **Can the event duration be extended?**

The standard duration is 3 hours. Extensions are available at an additional cost.

## **What if there are additional or absent guests?**

Final guest count is require at least (10) days prior to the event. Changes to the guest count must be confirmed (72) hours in advance. No-shows will be charged 100%. RNM can accommodate up to (5) additional guests beyond the original reservation. Once the contract is signed, the number of guests, cannot be decreased.

## **Are gratuities and taxes included in the pricing?**

No, all quotes are subject to a 20% gratuity, a 5% administrative fee, and 7% taxes.

## **Are entertainment options available?**

Yes. We have DJ Live Music, fire shows & bongos on Thursday, Friday & Saturday.

## **Is there a kids' menu available?**

Yes, children aged 2-12 have a special menu. Children under 2 dine at no additional cost.



# TERMS & CONDITIONS

## GROUP-RESERVATIONS

- A F&B Min, contract sign and 50% deposit must be made at the time of booking. The remaining balance must be paid (7) business days prior to the event.
- F&B Minimums vary according to season, time of the date and the day of the week.

## CANCELLATIONS

- If the Event is canceled ninety (90) days or more prior to the Event, the Deposit will be refunded by RNM to the Client.
- If the Event is canceled with less than ninety (90) days but more than fourteen (14) days prior to the Event, the Deposit will be forfeited by the Client and retained by RNM.
- If the Event is canceled within fourteen (14) days prior to the Event, then 100% of the Anticipated Final Charges (including the Deposit) will be due and payable to RNM, with any unpaid portion of the Anticipated Final Charges due on the date of cancellation.
- Please note that all cancellations must be in writing. You agree to allow RNM to charge your credit card for all such charges upon cancellation.

## EVENT DURATION

3 hours. Extensions available at an additional cost.

## DECORATION

External decorations require prior approval. Not confetti or balloons allowed.





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