



by **etai's**

Monday-Friday

7:30-2:30

BUILD YOUR OWN:

3 Corn Tacos (gf) | Rice Bowl (gf) | Burrito

Sub Rice for Romaine or Mixed Greens

— MAIN —

Grilled Achiote **Steak** \$14.95 (gf)

Carnitas \$10.75 (gf)

Achiote **Chicken** \$11.25 (gf)

Beef Birria \$11.95 (gf)

Veggie Fajita \$10.75 (v)(gf)

Baja Battered **Fish** \$11.25

Grilled **Shrimp** \$13.50 (gf)

Sub Rice for Romaine or Mixed Greens

Steak & Fajita Bowl \$13.95 (gf)

Grilled flank steak, veggie fajita, cilantro rice, asadero cheese, red cabbage and pickled jalapeno with cilantro crema

Alpha Chicken Bowl \$11.25 (gf)

Achiote chicken on cilantro rice with black beans, corn, pickled jalapenos and jicama slaw with a side of red salsa

Carnitas & Plantains Bowl \$11.95 (gf)

Cilantro rice, black beans, charred pork carnitas, sweet plantains, pineapple pico and avocado salsa

Shrimp Bowl \$13.50 (gf)

Grilled shrimp, cilantro rice, jicama slaw and pineapple pico with red or avocado salsa

Veggie Fajita Bowl \$11.75 (v)(gf)

Fajita of bell peppers, onion, mushrooms, zucchini, butternut squash and kale on cilantro rice with black beans, asadero cheese and topped with our green chile

— CHIPS —

Chips and Salsa \$3.25 (v)(gf)

Chips and Guac \$4.55 (v)(gf)

Chips and Queso \$4.35 (veg)(gf)

— SOUP —

Bowl of Soup \$6.95

Rotate Daily (v)(veg)(gf)

— SWEET —

Churro's \$2.25 (veg)

Rosa's Brownie \$4.25 (veg)

Carrot Cake \$4.25 (veg)

Fresas Con Crema \$4.65 (veg)

Churro Cheesecake \$4.25 (veg)

— DRINKS —

Horchata \$4.25 (veg)(gf)

Hibiscus Water \$4.25 (veg)(gf)

— THE BUILD —

Mexican Green Rice (v)(gf)

Cilantro Lime Rice (v)(gf)

Black / Pinto Beans (v)(gf)

Roasted Corn (v)(gf)

Greens (v) (gf)

Onion Cilantro (v)(gf)

Pineapple Pico (v)(gf)

Jicama Slaw (veg)(gf)

Purple Cabbage (v)(gf)

Guacamole +\$2.25 (v)(gf)

Asadero Cheese +\$1.75 (veg)(gf)

Sour Cream (veg)(gf)

Pickled Jalapeño (v) (gf)

Steak Burrito \$13.50

Grilled flank steak, black beans, cilantro rice, jicama slaw, house made queso and red salsa

Beta Chicken Burrito \$12.25

Achiote chicken, cilantro rice, black beans, asadero cheese, pineapple pico and guacamole

Baja Fish Tacos \$11.25

crispy baja battered fish, onion, cilantro, jicama slaw and cilantro lime crema in 3 corn tortillas

QuesaBirria Tacos \$11.95 (gf)

3 corn tacos with beef birria, melted asadero cheese, onion & cilantro. Served with lime wedge, salsa and side of consommé

Nachos \$11.50

House fried tortilla chips, chorizo, achiote chicken, onion, cilantro, pineapple pico and pickled jalapeno topped with our house made queso.

— SMOOTHIES —

Blue Majic Smoothie \$8.25 (veg)(gf)

Blue-green spirulina, pineapple, mango, banana, dates and coconut milk

Harvest Smoothie \$7.25 (veg)(gf)

Kale, pineapple, banana, dates, flax seeds, coconut milk

The Elvis Smoothie \$7.25 (veg)(gf)

Peanut butter powder, raw cacao, banana, coconut milk, cacao nibs, ice

Mango Açaí Protein Smoothie \$8.25 (veg)(gf)

Açaí juice, mango, strawberries, banana, protein powder

(v) = VEGAN | (veg) = VEGETERIAN | (gf) = GLUTEN FREE

order online at: rosasmexicankitchen.com



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Monday-Friday

7:30-2:30

— BREAKFAST —

Served 7:30am-10:30am

— HOUSE TAMALES —

Green Tamale \$2.25 (veg)(gf)

Corn masa, asadero cheese and jalapeño

Red Tamale \$2.5 (gf)

Corn masa, pork green chili and asadero cheese

Half a dozen tamales \$12

— MEXICAN CLASSICS —

>> Add protein: chorizo, bacon or guacamole \$2 ea

Huevos Rancheros \$8.75

two crispy corn tortillas, two eggs over medium, pinto beans, green chili, pineapple pico, guacamole, asadero cheese, cilantro

Divorced Eggs \$8.25

two crispy corn tortillas, two over eggs over medium, tomatillo salsa, spicy red salsa, asadero cheese, cilantro

— SMOTHERED TAMALES —

>> Add protein: chorizo, bacon or guacamole \$2 ea

>> Add another tamale for \$2

Rosa's Green Tamale \$6 (veg)(gf)

Green tamale, guacamole, eggs, asadero cheese and avocado salsa

The Cowboy \$7

Green or Red tamale, pork green chili, black beans, bacon, eggs and asadero cheese

— SANDWICHES —

Bacon, Egg & Cheese Croissant \$6.95

Bacon, Egg, Asadero Cheese, Aioli on Croissant

Southwest Sandwich \$7.25

Egg, Asadero Cheese, Aioli, Avocado, Bacon and Tomato on Jalapeno Bread

BUILD YOUR OWN BREAKFAST BURRITO

Vegetarian \$4.5 // Meat \$6.95

Base:

Flour Tortilla, Egg, Cheese & Choice of Sauce

Choose Your Topping:

Black Beans / Pinto Beans / Onion / Cilantro / Sour Cream

Choose (1) Meat:

Bacon / Chorizo / Carnitas

Choose Sauce:

Avocado Salsa / Tomalltio Salsa / Red Spicy Salsa /
Green Chili +\$1 /Guacamole +\$2.25 / Pico de Gallo +\$1.25

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Kale, pineapple, banana, dates, flax seeds, coconut milk

The Elvis Smoothie \$7.25 (veg)(gf)

Peanut butter powder, raw cacao, banana, coconut milk, cacao nibs, ice

Mango Açaí Protein Smoothie \$8.25 (veg)(gf)

Açaí juice, mango, strawberries, banana, protein powder

— SMOOTHIE BOWLS —

Blue Island Bowl \$11.5 (veg)(gf)

Blue majic smoothie topped with granola, roasted coconut, strawberries, banana & Greek yogurt

Green Planet Bowl \$11 (veg)(gf)

Harvest smoothie topped with peanut butter, granola, goji berries, hemp seed hearts & Greek yogurt

Açaí Bowl \$11 (veg)(gf)

Mango açaí smoothie topped with peanut butter, bananas, strawberries, granola, bee pollen & Greek yogurt

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