



by **etai's**

Monday-Friday
7:30-2:30

BUILD YOUR OWN:

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

Sub Rice for Romaine or Mixed Greens

— MAIN —

Grilled Achiote **Steak** \$15.25 (gf)

Carnitas \$11.95 (gf)

Achiote **Chicken** \$12.25 (gf)

Beef Birria \$13.25 (gf)

Veggie Fajita \$11.95 (v)(gf)

Baja Battered **Fish** \$11.95

Grilled **Shrimp** \$14.95 (gf)

Sub Rice for Romaine or Mixed Greens

Steak & Fajita Bowl \$14.95 (gf)

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

Alpha Chicken Bowl \$11.95 (gf)

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

Carnitas & Plantains Bowl \$12.45 (gf)

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

Shrimp Bowl \$13.95 (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

Nachos \$12.95

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

— 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)

Flan / Chocolate Flan \$4.25 (veg)

Fresas Con Crema \$4.65 (veg)

Churro Cheesecake \$4.25 (veg)

— DRINKS —

Horchata \$4.95 (veg)(gf)

Hibiscus Water \$4.95 (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)

Mexican Pickle Mix +\$2.25 (v)(gf)

Asadero Cheese (veg)(gf)

Sour Cream (veg)(gf)

Pickled Jalapeño (v) (gf)

California Burrito \$15.95

Steak, home potatoes, guacamole, asadero cheese, sour cream, salsa

Steak Burrito \$14.25

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

Beta Chicken Burrito \$12.95

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 \$12.25 (gf)

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

Cheese Quesadilla \$8 (veg)

flour or corn tortillas, asadero cheese, sour cream, salsa

Chicken / Birria Taquitos \$11.25

Corn Tortilla, Birria or Chicken, Asadero Cheese, Sour Cream, Red Cabbage, Lettuce and Tomatillo Salsa. Come with Rice and Beans on the side.

— SMOOTHIES —

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

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

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

Açaí juice, mango, strawberries, banana, protein powder

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

Protein Powdwe, Banana, Blueberry, Strawberry and coconut milk

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

order online at: rosasmexicankitchen.com