

# COCKTAILS

## MARGARITAS frozen

Icy freshness: a burst of flavor for a perfect toast  
€6 glass | €21 liter

### Frozen lime

Tequila, triple sec, lime juice, and crushed ice

### Frozen fragola

Tequila, triple sec, lime juice, strawberry syrup, crushed ice

### Frozen passion

Tequila, triple sec, lime juice, passion fruit syrup and crushed ice

## MOJITOS

Authentic recipe with whole ice and irresistible freshness

### Cubano 7€

Traditional recipe: white rum, lime, mint, and whole ice

### Mojito Zenzero 7,5€

White rum, lime, mint, fresh ginger, and whole ice

## VIRGIN COCKTAILS

Authentic taste without alcohol for a light toast

### Florida 6€

Orange and lemon juice, pink grapefruit soda

### Virgin Mojito 6€

Pineapple juice, sugar, ginger ale

### Gin Tonic Tanqueray 0.0 7€

## MARGARITAS

From classics to twists that will win you over at the first sip

### Margarita classico 7€

White tequila, triple sec, lime

### Mezcalita 8€

Mezcal, triple sec, lime

### Margarita de Oro 7,5€

Reposado tequila with an amber color and warm notes, triple sec, lime

### Tommy's Margarita 8€

Reposado tequila, agave syrup, lime

### Paloma 7.5€

Tequila, agave syrup, lime, pink grapefruit soda





# BAR & CELLAR

## SANGRIA

Las Rosas recipe since 1998.  
Red wine, brandy, and triple sec,  
orange and pineapple juice,  
fresh orange slices  
€3.5 glass | €6,5 1/2 liter | €13 liter

## WINES

### Tempranillo

#### Rioja Pueblo Viejo

100% Tempranillo 14%

**Glass 4€ - Bottle 14€**

### Tempraillo

#### Rioja Cepa Divisa

100% Tempranillo 13,5%

**Glass 4€ - Bottle 14€**

### Garnacha Rosata

#### La Sastreria

100% Garnacha 13%

**Glass 4,5€ - Bottle 14€**

### Chardonnay

#### Los Pagos

100% Chardonnay 12%

**Glass 3,5€ - Bottle 13€**

**Service 1€**

## Draft Beer

### **Menabrea 4,8%**

small 20 cl **3,5€** medium 40 cl **5,5€** liter **13€**

## Craft Beers

### glutenfree 50 cl

### **Weiss 4.5% 8€**

Fruity with hints of cloves, reminiscent  
of white fruit on the palate

### **Belgian Strong Ale 7,9% 8,5€**

Fruity with a liqueur-like flavor

### **Stout Dry 4,7% 8,5€**

Coffee and chocolate notes with  
a well-balanced bitterness

## Bottled Beers 33 cl

### **Corona 4.5% 4€**

### **Corona Alcoolfree 4€**

### **San Miguel glutenfree 5.4% 4,5€**

### **Desperados 5.9% 5,5€**

## Soft Drinks 3,5€

Coca Cola, Coca Cola 0,  
The alla pesca, The al limone

### **Water 1/2 liter 1.5€**

acqua potabile microfiltrata secondo decreto  
181/2003 del 23.06.03



# TO START AND TO SHARES



## GUACAMOLE 7,5€

Avocado cream with lime and coriander, served with corn chips and garnished with your choice of toppings

Fresh tomato

Pico de gallo  
(tomato, onion, lime)

Chile jalapeño spicy

Blu cheese

Fresh cheese

Onion chips

**Add a personal touch to your guacamole:  
extra ingredients 0,5€ each, up to 3**

## QUESOS FUNDIDOS 8,5€

Melted cheese topped with your choice of:

Chorizo (spicy sausage)

Mixed Vegetables

Medium Spicy Smoked Chili

Served with corn chips  
or soft wheat tortillas 

## Chips & Dips

Fresh corn chips 2,5€

Pico de Gallo 3€  
(tomato, onion, lime)

Guacamole sauce 3€

Hot Salsa Roja 2,5€

Mild Queso Sauce 2,5€

Very Hot Habanero Sauce 2,5€

## TOSTADAS 7€

Two crispy corn tortillas topped with a selection of vibrant flavors and colors

### Tostadas Brisket

Veal brisket, guacamole,  
fresh cheese, passion fruit sauce

### Tostadas Chorizo

Spicy sausage, potatoes,  
red mayo, fresh cheese

### Tostadas Al Pastor

Pulled pork, crispy bacon, pineapple  
and jalapeño spicy-sweet sauce

### Tostadas Pibil

Slow-cooked chicken, orange  
and tequila reduction,  
sweet and sour onions

### Tostadas Casera

Guacamole, pico de gallo,  
fresh cheese

### Tostadas Endiablada

Chicken, extra spicy  
habanero sauce, fresh cheese



# BURRITOS

## CLASSICS

### **Pulled 11,5€**

Slow-cooked pork shoulder, red beans, cheddar sauce, bacon, rice

### **Cheeseburger 11,5€**

Ground veal, red beans, bacon, cheddar sauce, rice, onion chips

### **Smoky 11€**

Brisket, smoky mayo, rice, tomatoes

### **Papas y chorizo 10€**

Spicy paprika sausage, potatoes, fresh cheese, mildly spicy chili mayo

### **El Ranchero 10€**

Chicken, guacamole, rice, lightly spicy ranchera sauce

### **El Bastardo 9,5€**

Chicken, rice, extra spicy habanero sauce

### **Pollo y salsa roja 10€**

Slow-cooked chicken, mildly spicy chili red mayo, rice, fresh cheese

## SPECIALS

### **Blu Cheese 12€**

Pulled pork, rice, onion chips, blue cheese, bacon, smoky mayo

### **Pollo Pibil 12€**

Pulled chicken, sweet and sour onions, tequila-orange sauce, lime rice

### **Veggie Mexican Mole 12€**

Vegetables, lime rice, green mole sauce, fresh cheese, toasted pumpkin seeds

## BOWLS

Served in a wheat tortilla basket or bowl with corn chips

### **Bowl Asado 12,5€**

Brisket, rice, tomatoes, guacamole, fresh cheese, passion fruit sauce

### **Bowl Brisket 12,5€**

Brisket, riso, guacamole, pico de gallo

### **Bowl Ranchera 12€**

Chicken, guacamole, rice, lightly spicy ranchera sauce, onion chips



# TEX-MEX

## FAJITAS

Famous sizzling platters with strips of meat or vegetables

### Mixed Fajitas

**(Chicken, Beef, and Chorizo) 14,5€**

With peppers and onions, rice, beans,  
♥ 3 wheat tortillas or 2 corn tortillas

### Beef Fajitas 14€

With peppers and onions, rice, beans,  
♥ 3 wheat tortillas or 2 corn tortillas

### Chicken Fajitas 13€

With peppers and onions, rice, beans,  
♥ 3 wheat tortillas or 2 corn tortillas

### Veggie Fajitas 13€

With mixed vegetables, peppers and onions, rice, beans, ♥3 wheat tortillas or 2 corn tortillas. Guacamole aside.

## SAUCES

Pico de Gallo 3€

Guacamole sauce 3€

Salsa roja

mildly spicy 2,5€

Salsa de queso 2,5€

Salsa Habanero very  
very hot 2,5€

## SIDE

Lime Rice 3€

Beans 2,5€

Beans & bacon 3€

Tortilla 0,5€

## PLATOS FUERTES

Classic Las Rosas recipes

### Ribs 15€

**Half kilo of slow-cooked pork ribs**  
with honey and smoked chili sauce  
or passion fruit sauce, served with rice

### Cabeza Negra 12,5€

Rum and beer-marinated pork cubes  
with bacon and pineapple, served  
with rice, beans, and corn or flour ♥  
tortillas

### Chili con carne 12,5€

Pork cubes with spicy chili  
Served with rice, beans and 3 flour ♥  
tortillas or 2 corn tortillas

## NACHOS

Warm bowl with a base of beans, served  
with corn chips

### Nachos pulled pork 9€

With mild guajillo sauce and onion chips



### Nachos di pollo 9€

With mildly spicy homemade red sauce, cheese

### Nachos di vitello 9€

With medium-spicy ranchera sauce, cheese,  
and pickled jalapeño rings

### Nachos di chorizo 9€

With mild guajillo sauce and gratinéed cheese

### Chicken Chilaquiles 9€

With creamy very spiced red sauce,  
gratinéed cheese



Also veggie available



# AUTHENTIC MEXICO

## ENCHILADAS 9€

Two stuffed corn tortillas topped with sauce and cheese, served with rice and beans

### **Chicken enchilada with guajillo sauce**

Chicken, flavorful non-spicy  
guajillo sauce

### **Chicken enchilada with ranchera sauce**

Chicken, lightly spicy  
ranchera sauce

### **Chicken enchilada with habanero sauce**

Chicken, extra spicy  
habanero sauce

### **Enchilada veggie**

Vegetarian filling,  
tomatillo sauce

### **Enchilada chili con carne**

Pork stew with spicy chili

### **Enchilada pulled pork with guajillo sauce**

Slow-cooked pork shoulder,  
guajillo sauce

## MOLES 13€

Served with crispy corn tortillas,  
chicken or vegetables, rice, and  
beans, and a choice of mole sauce

Unique sauces and ancient  
recipes celebrating the essence of  
Mexico

### **Mole Negro**

A fusion of cocoa, dark  
chocolate, toasted almonds, and  
authentic Mexican chilies for a  
rich and complex flavor

### **Mole Verde**

Toasted pumpkin seeds,  
avocado leaves, green chilies,  
and tomatillos for a thick and  
fresh sauce

### **Mole Amarillo**

Yellow Aji chili peppers for a  
golden, flavorful sauce





## DESSERTS

All gluten-free, freshly prepared with love in our kitchen

### **New York Cheesecake 6€**

With salted caramel and cocoa biscuit base

### **Cheesecake 5€**

Customize it with mango, red berry, or orange and spicy chili sauce

### **Torta al cioccolato 5€**

With apricot jam and chocolate glaze

### **Lime Sorbet €5**

### **Passion Fruit Sorbet €5**

### **Dulce de Leche Ice Cream €5**

With cocoa crumble

### **Vanilla Ice Cream €5**

With cocoa crumble

## SPIRITS

Ask for the spirits menu and enjoy a journey into the world of Mezcal, Sotol, and Tequila

## COFFEE & DIGESTIFS

Caffè espresso 1,5€

Mexican coffee with orange

and cinnamon 2,5€

Digestifs & Ron Miel 3,5€

# SPECIAL FIXED MENU

## EL CALIENTE 28€

For those who love bold flavors and appreciate authentic Mexican chilies

### Aperitif

Frozen Lime Margarita  
Tostadas with chicken, extra spicy habanero sauce, and fresh cheese

### Main Course (choice of one):

#### Chile con carne

Pork stew with smoked chipotle chili, served with wheat or corn tortillas)

#### Enchilada de Pollo y Habanero

Two corn tortillas filled with chicken, extra spicy habanero sauce, and cheese sauce

### To Survive (choice of one):

Sangria 1/2 liter  
Corona 4.5%  
San Miguel  
(glutenfree) 5.4%  
Desperados 5.9%

### For the best Finish

**Mezcal** Monte Alban  
with cocoa crumble  
and dried orange

**Caffè**

## SABOR ANTIGUO 30€

Un percorso in omaggio al Mexico più antico e tradizionale

### Aperitif

Mezcalita  
Guacamole pico de gallo  
(tomato onion lime)

### Main Course (choice of one):

#### Mole verde

Vegetables or chicken in a sauce of toasted pumpkin seeds, green chilies, tomatillos, served with rice, beans, and corn tortillas

#### Enchilada di verdure

Two corn tortillas filled with vegetables, tomatillo sauce, rice, beans, and cheese sauce

### To Drink (choice of one):

Sangria 1/2 liter  
Corona 4.5%  
San Miguel  
(glutenfree) 5.4%

### For the best Finish

**Mezcal** Vida  
with lime and chili salt

**Caffè**

