

NEED HELP

FAJITAS

It is the term that indicates the stripes cut of the meat!

CHORIZO

A greedy and seasoned, but not spicy, sausage

AUTHENTIC

Real and sincere raw materials, from Red Drive beans to imported chillies from Mexico!

COOKING

First vacuum packed, then on the grill to ensure flavor and softness

ENCHILADAS

From "enchilar", dip in the chili!

GUACAMOLE

Only avocado, coriander oil and lemon juice:
let's not put onion!

GUAJILLO

Excellent chilli pepper that adds flavor to the sauce of the same name, without making it spicy

ALLERGENS

The allergen sheet is available and downloadable on the website www.lasrosas.it
Gluten intolerance has been managed since 2008 with separate products and we guarantee non-contamination thanks to the strict procedures in place.
Trust the ear that identifies only gluten-containing dishes!

Report intolerances and allergies to the dining room staff before ordering: traces of other allergens, due to dragging phenomena, may be present in each preparation.



dish containing gluten

vegetarian dish

a little spicy

medium spicy

for the truly brave!

Service 1€

Some products can be frozen according to season and availability
Corn tortillas, onions, peppers, avocado, red fruits, chorizo, ribs

PARA EMPEZAR


GUACAMOLE

7,5€

Cup of guacamole with corn chips,
to customize as you prefer

Fresh tomato

Pico de gallo

Jalapeños 

Fresh cheese



CHIPS Y SALSAS

Crunchy corn chips..... 3€


Pico de gallo..... 2,5€



Tomato, onion, lime juice, coriander

Guacamole..... 3€

Salsa roja   2€

Salsa de queso..... 2€

Salsa ranchera  2€

Salsa chipotle affumicato   2,5€

Salsa habanera   2€

TAPAS





Tostadas Al Pastor6,5€

Two crispy corn tostadas with pulled pork,
crispy bacon and pineapple and jalapeño sauce

Tostadas Pibil..... 6€


Two crispy corn tostadas, chicken cooked in achiote
for 18 hours, orange and tequila reduction,
marinated pink onion

Quesos fundidos.....8€


Delicious terrine of melted cheese, optionally with
Vegetables  / Chorizo / Smoked chili  
Do you prefer it with Wheat Tortillas  or Corn Chips?

Chicken chilaquiles 8,5€

Terrine with chicken, lightly creamy sauce
spicy, gratin cheese, corn chips

Chicken Nachos  8,5€

Terrine with chicken, salsa roja, beans,
gratin cheese. With corn chips

Beef SuperNachos 9€

Terrine with veal, salsa ranchera, beans,
gratin cheese. With corn chips

Chorizo Nachos 8,5€

Terrine with chorizo, salsa guajillo, beans,
gratin cheese. With corn chips

Pulled Pork Nachos 9€


Terrine with frayed pork shoulder, salsa guajillo,
beans, onion chips. With corn chips

Verdenachos  8€

Terrine with mixed vegetables, tomatillo sauce,
beans, gratin cheese. With corn chips

PLATOS FUERTES

FAJITAS

Meat stripes
cooked at low temperature
with peppers and onions, rice and beans
corn or wheat tortillas 

Chicken.....13€

Beef.....14€

Mixed Fajitas..... 14,5€

Chicken, beef and homemade chorizo

Veggie Fajitas 13€

Mixed vegetables, guacamole aside


ENCHILADAS

Two stuffed corn tortillas
garnished with cheese sauce,
with rice and beans side dish



Enchilada chicken guajillo..... 9€

Chicken, salsa guajillo flavorful not spicy


Enchilada chicken ranchera..... 9€

Chicken, salsa ranchera slightly spicy 



Enchilada chicken habanera..... 9€

Chicken, salsa habanero extra spicy   

Enchilada veggie tomatillo.....9€

Vegetables, salsa tomatillo flavorful 

Enchilada chili con carne..... 9,5€

Stuffed with spicy pork stew  

Enchilada pulled pork guajillo..... 10,5€

Pulled pork, salsa guajillo flavorful not spicy


PARA ACOMPAÑAR

Beans.....2€

Bacon beans..... 3€

White rice with lime and coriander.....3€


Gluten free tortilla..... 0,5€

Wheat tortilla  0,5€

NIÑOS

Baby Menù.....9€

At your choice

Pizzadilla: Pizza made of tortilla  with tomato and
cheese

Baby Chicken Fajitas

Baby Chicken Burrito

+ soft drink in cans

or 1/2 liter water

TEX MEX

Las Rosas Ribs 🥕13,5€

Our famous slow cooker pork ribs with honey and smoked chili salsa, rice

Maracuja Ribs13€

Slow cooker pork ribs with fresh passion fruit and rice

Chili con carne 🥕🥕12,5€

Pork cooked with smoked chili. With rice, beans, wheat 🌾 or corn tortillas

Cabeza negra12,5€

Pork cooked in rum, gluten-free beer, bacon and pineapple.

With rice, beans, wheat 🌾 or corn tortillas

MEXICO DESCONOCIDO

The most authentic and pre-columbian Mexico
conquers us with its Mole

Mole negro 13,5€

Ancestral and enveloping sauce with cocoa and dark chocolate, toasted almonds and the most authentic chiles.

Chicken or vegetables, mole negro, rice, beans and crunchy corn tortillas.

Mole verde13,5€

The green variant: toasted pumpkin seeds, scented aguacate leaves, chiles verdes, tomatillos are the main ingredients. The result is a thick, complex and fresh sauce.

Chicken or vegetables, mole verde, rice, beans and crunchy corn tortillas.

Mole Amarillo..... 13,5€

Amarillo, or yellow like the chile Aji which, together with Mexican oregano, characterizes this golden, fragrant, tasty sauce.

Chicken or vegetables, mole amarillo, rice, beans and crunchy corn tortillas.

BURRITOS



Papas y chorizo 🥕	9€
Spiced paprika sausage, potatoes, fresh cheese, red mayo	
El Ranchero 🥕	9€
Chicken, guacamole, rice and ranchera sauce	
El Bastardo 🥕🥕🥕	9€
Chicken, rice, extra spicy habanero sauce	
Pibil	9,5€
Chicken cooked in achiote for 18 hours, orange and tequila reduction, lime and coriander rice	
Smoky	10€
Low temperature cooked veal, smoked mayo with hickory, rice and tomatoes	
Pulled Pork	10€
Pork shoulder cooked at low temperature, red beans, cheddar sauce, bacon, rice	
Cheeseburger	10,5€
Ground veal, bacon-flavored red beans, cheddar sauce, rice, onion chips	
Pollo y salsa roja 🥕	9€
Low temperature cooked chicken, red mayo, rice, fresh cheese	
Veggie 🌿	9€
Vegetables, guacamole, rice	

BOWLS

In a crunchy flour basket(gluten) or whit corn chips

Asado di vitello	12€
Veal cooked at low temperature with smoked paprika, rice, tomatoes, guacamole, fresh cheese and a barbecue-style fruit scented sauce	
Pollo y pico de gallo	11€
Chicken with lemon, rice, guacamole, pico de gallo (tomato and onion finely cut with lime and coriander)	
Ranchera 🥕	11€
Chicken, rice, guacamole, cheddar sauce, ranchera sauce, jalapeño chili	

PARA TERMINAR

DESSERT

Cheesecake	5€
Personalize it with red fruits / mango sauce / fresh passion fruit	
Chocolate cake	5€
Personalize it with red fruits / mango sauce / orange and chili sauce 🥕	
Gelato al dulce de leche with chopped almonds to taste	5€
Gelato alla vaniglia del Madagascar with cocoa beans to taste	5€
Sorbetto al lime / frutto della passione	5€
NY Cheesecake with salted caramel	6€



COFFEE

AND AMARI

Espresso	1,5€
Mexican	2,5€
with orange and cinnamon	
San Simone	3€
Ron Miel	3€

EXPERIENCIA




MEZCAL

Mezcal served with roasted cocoa beans
and dried fruit

Monte Alban	8€
Vida	9€
Alipus	10€

PARA BEBER

BEERS

<u>Draft</u>		<u>Bottled 33cl</u>	<u>Bottled 50cl.....8€</u>
Menabrea 4.8% <small>bionda</small>		Corona 4.5% 	Artisanal gluten free
little.....3,5€		Menabrea 4.8% 	beers, ask to the staff to
medium.....5,5€		San Miguel glutenfree 5.4%..4,5€	discover our selection!
liter.....12€		Desperados 5.9% 	

REFRESCOS

Water 1/2 liter.....1,5€
Soft drink cans.....3,5€
Coca cola - Coca cola zero - Sprite
Fanta - Iced Tea

WINE

Chardonnay	glass..... 3,5€
<small>Cile - Los Pagos - 12%</small>	bottle..... 13€
Rioja Pueblo Viejo	glass..... 3,5€
<small>Spain - Bodegas Almenar - 14%</small>	bottle..... 14€
Rioja Tempranillo	glass..... 4€
<small>Spain - Bodegas Carlos Serres - 13,5%</small>	bottle..... 15€

SANGRIA

Red wine, selection of spirits, orange, pineapple

glass 3,5€ ½ liter 6,5€ liter 13€

COCKTAILS

Margarita Frozen

(lime/strawberry/passion fruit)

bicchiere..... 6€

caraffa..... 20€

Classic Margarita.....7€

Tequila, triple sec, lime

Margarita 100% agave..... 8,5€

Tequila 100% agave, triple sec, lime

Margarita de Oro..... 7,5€

Tequila reposado, triple sec, lime

Tommy's..... 8€

Tequila, agave syrup, lime

Mezcalita..... 8€

Mezcal, triple sec, lime

Ancestral Mezcalita.....11€

Mezcal Vida, triple sec, lime, salt crust

with chile ancho, cocoa and orange

A drink to be an antiguo mezcalero mexicano

Mojito Cubano..... 7€

The traditional recipe: with white rum, lime, mint and whole ice

Mojito zenzero..... 8€

With lime and fresh ginger

SPIRITS

Tequila bianca sal y limon.....3€

Tequila bumbum..... 2€

Tequila Altos Plata..... 5€

Tequila Altos Reposado..... 5€

Mezcal Beneva con gusano..... 6€

Mezcal Monte Alban.....7€

Mezcal Vida.....8€

Rum Matusalem 7 5€

Rum Malteco 10y6€

Rum Appleton Estate Jamaica.....6€

Rum Don Papa..... 8€

Mezcal Peloton de la Muerte..... 8€

Mezcal Alipus.....9€

Mezcal Montelobos Espadin..... 9€

MENU CALIENTE

A journey for sommelier of the chilli pepper that accompanies
from the smoked chipotle to the habanero of true daredevils



APERITIVO

Crispy corn chips
Habanera sauce

Frozen lime margarita

PLATO FUERTE

Choice between

Chile con carne

Pork stew cooked with smoked chipotle chili
with wheat 🌾 or corn tortillas

Enchilada de Pollo y Habanero

Two cannelloni rolled corn tortillas with chicken,
extra spicy habanera sauce and cheese sauce

TO SURVIVE

At your choice

Estrella beer medium 🌾
draft blonde

1/2 liter sangria

House sangria: orange, pineapple, rum, red wine

San Miguel beer

gluten-free, in 33cl bottle

TO CLOSE

Coffee

espresso or mexican

Experiencia Mezcal

Monte Alban with toasted cocoa beans and dried fruits

25€

MENU TIERRA

Who says Mexico equals meat?
This entirely vegan route brings back
to a Mexico of primordial and authentic flavors



APERITIVO

Guacamole cup with chips
with fresh tomato or pico de gallo
Hibiscus Margarita

PLATO FUERTE

Choice between

Fajitas Verdes Tradicion

Mixed vegetables served in corn leaves
with rice, red beans and wheat 🌾 or corn tortillas

Mole Amarillo

Vegetables, mole amarillo with chile Aji and mexican
oregano, rice, beans and crunchy corn tortillas

TO DRINK

At your choice

Medium Estrella beer 🌾
draft blonde

1/2 liter sangria

House sangria: orange, pineapple, rum, red wine

San Miguel beer

gluten-free, in 33cl bottle

TO CLOSE

Coffee

espresso or mexican

Tequila sal y limon or Ron Miel

25€

MENU SABOR ANTIGUO

A journey into the textures and flavors of the most ancestral Mexico



THE DRINK FROM OAXACA

Ancestral Mezcalita
Mezcal Vida, triple sec, lime,
salt crust with chile ancho, cocoa, orange



MEXICAN STREET FOOD

Two Crispy Corn Tostadas
one with pulled pork, pineapple and jalapeño sauce,
one with chicken cooked in achiote, orange and tequila reduction, caramelized onions

THE MAIN COURSE WITH THE ANCESTRAL SAUCES

At your choice

Mole Negro

Chicken or vegetables in enveloping sauce with cocoa and dark chocolate, toasted almonds and the most authentic chiles

Mole Verde

Chicken or vegetables in tomatillo sauce, with green chiles and toasted pumpkin seeds

Mole Amarillo

Chicken or vegetables in gold sauce with chile Aji Amarillo and mexican oregano

Each dish is served with lime rice, red beans
and crispy corn tortillas

28€

TIENDITA *Las Rosas*

**You liked the caballito
where you enjoyed your mezcal?
You can buy it, along with other items signed
by Las Rosas
in collaboration with Max Petrone!
For information and purchases,
contact the cash desk**

