

At RosaNegra we are committed to offer fresh products and ingredients of the best quality, brought in daily by plane from their source; to create a handcrafted menu as a tribute to Latin American cuisine.

APPETIZERS

EMPANADA - By piece -

Spicy ground beef · chimichurri 250
Humita with truffle · chimichurri 250
Tuna Vizcaína · chimichurri 250
Baked short rib · chimichurri 290

BURRATA

Figs · baby arugula · balsamic reduction · chipotle powder · roasted pumpkin seeds 590

GIANT ORGANIC BEET

Charcoal grilled · feta cheese mousse · balsamic vinegar reduction · arugula · pistachios · walnut 390

GUACAMOLE

Mashed avocado · pico de gallo · white cheese · coriander 430

STREET CORN ON THE COB

Charcoal grilled · epazote alioli · worm salt · Tajín 290

ROASTED MUSHROOMS

Mushrooms mix · goat cheese · Fresno peppers vinaigrette 450

SKIRT STEAK TACOS

Avocado puree · chicharron powder · pico de gallo · red serrano chili - 8 pieces - 550

SHORT RIB POT

Slow braised for 12 hours · red onion and habanero 625

ROASTED MARROW

Chile de árbol sauce · slightly burnt tortillas 590

SPICY OCTOPUS

Crispy grilled octopus · chipotle cream · guajillo vinaigrette · avocado 650

GIANT CALAMARI

Charcoal grilled patagonian calamari · spices · olive oil 650

TACOS & TOSTADAS

- 3 pieces -

FISH CARNITA TACOS

Crispy fried fish · avocado · habanero alioli · coriander 450

SHRIMP TACOS

Nuts · alioli · worm salt · avocado · coriander 550

LOBSTER TACOS

Avocado · habanero-cucumber dressing · pico de gallo 785

BAKED SHORT RIB TACOS

Pickled onions · avocado · serrano alioli · coriander 600

FILLET TACOS

Avocado · jalapeño alioli · nopal (cactus) · coriander 580

ESQUITE TOSTADAS

Blue corn tostada · serrano alioli · cotija cheese · epazote · Tajín 350

TUNA TOSTADAS

Tuna · avocado · cucumber · chipotle alioli · macha sauce · sesame seeds · red onion 580

COLD BAR

TUNA SASHIMI

Avocado · Thai chili · serrano pepper · sriracha alioli · sesame 580

HAMACHI TIRADITO

Avocado · Thai chili · ponzu · green apple · grapefruit vinaigrette 650

TUNA CEVICHE

Black sauce · avocado · serrano pepper · garlic chips · cucumber 550

PERUVIAN CEVICHE

Choclo · tiger's milk · sweet potato · cancha · serrano pepper 620

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

SOUPS

SPICY ALASKAN KING CRAB BISQUE
Crab · prawn · white wine · rocoto pepper 435

BEEF BOUILLON
Onion · peppers · coriander · lime 290

SALADS

ROSANEGRA SIGNATURE

CAESAR
- Made at the table -
Anchovies · Grana Padano cheese
pumpnickel crouton · capers
eureka lemon 525

AZUL
Iceberg lettuce · bacon bits
cherry tomatoes · blue cheese crumbs
Roquefort dressing 580

BOING
Lettuce mix · baby spinach · green apple
pear · blueberries · walnut · goat cheese
Boing soursop vinaigrette 525

ROSANEGRA
Lettuce mix · mustard dressing · whole hearts
of palm · medium strawberries · dome-shaped
dried blueberries · caramelized peanuts
carrot · natural goat cheese 420

STEAKS & MORE

USDA PRIME

Fresh flown from Nebraska · It is portioned in house and each piece is hand picked by our chef to ensure the highest standard of quality.

TENDERLOIN
225 g 1,100
280 g 1,300

NEW YORK
400 g 1,300

RIB EYE
400 g 1,400

**BONE IN
RIB EYE**
550 g 1,500

KOBE
100% Tajima Beef, very rare, exclusive with rich flavor and delicate texture
NEW YORK 200 g 5,200

BLACK ONIX
100% Angus, highly exclusive Australian beef, distinguished by its rich marbling and unique flavor
RIB EYE 400 g 1,550 **NEW YORK** 400 g 1,450

SKIRT STEAK
350 g 850

SHORT RIB
Slow-roasted for 12 hours · in agave leaf
- Individual serving - 200 g 850

OUR BIG HAMBURGER
Rib Eye & short rib mix · arugula · Swiss
cheese · onion · serrano alioli · tomato
rustic fries 300 g 650

RACK OF LAMB
Peanut crust with peppermint · mashed
sweet potato · creole sauce · worm
salt alioli 600 g 1,200

TO SHARE

'LUCIFER' TOMAHAWK ON FIRE
Australia · flambeéd table-side 2.1 kg 6,500

BONELESS RIB EYE
900 g 2,450

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RISOTTOS & RICE

RISOTTO WITH FILLET

Parmesan · sliced beef steak
fresno chili · creole sauce
black truffle oil 1,100

MUSHROOM RISOTTO

Carnaroli rice · mushrooms
mix · Grana Padano
truffle oil 750

U4 SHRIMP RISOTTO

Carnaroli rice · U4 shrimp
asparagus · Grana Padano cheese
white wine 1,100

RICE WITH SEAFOOD

Mussels · shrimp
clam · calamari · yellow aji
creole sauce 720

FISH & SEAFOOD

SEARED TUNA

Sesame oil · achiote vinaigrette
ginger · creole sauce 250 g 850

SPICE RUBBED CATCH OF THE DAY

Alioli · yellow aji · creole sauce
green lime 300 g 850

CHARCOAL-GRILLED FISH ON A RACQUET

1 kg seabass, prepared table-side
citrus-garlic gremolata - To share - 950

NORDIC SALMON SKILLET

Olive oil · sea salt · sweet potato
creole sauce · tarragon aioli 300 g 850

CARIBBEAN LOBSTER

Charcoal grilled · peppers butter
500 g 2,100

SURF AND TURF

Caribbean lobster 250 g & USDA Prime
beef fillet 225 g - To share - 2,900

EXCLUSIVE PRODUCTS

SUPER COLOSSAL OCTOPUS . México

Only 0.0025% of the octopus production in Mexico qualifies in this category

Grilled · paprika · black olive · arugula · rustic potatoes
Worm salt aioli 300 g 950

U2 TIGER SHRIMP . Africa

Highly prized gourmet product for its great flavor and size

Nigerian · grilled · scallion
habanero aioli 300 g 1,300

ALASKAN KING CRAB . Alaska (Cold / Hot)

Only 0.75% qualifies in this category · Certified sustainable fishing by Friend Of The Seas ASC

Red crab cluster · yellow chili aioli · clarified butter 250 g 1,500

ORA KING SALMON . New Zealand

The finest salmon in the world · high in omegas · numbered and inventoried for quality control.

Grilled · zucchini · pea mousse 300 g 1,065

SOMETHING ELSE

POTATOES

Rustic 290
Soufflé 390
French Fries 450

VEGETABLES

Baby vegetables jasper grilled organic 350
Organic Jumbo asparagus 350
Creamed spinach 330

MASHED

Classic 330
Chipotle and cheddar 350
Sweet potato 330

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