

ROSE

M E N U

SALAD

- \$480 MXN** Burrata Salad
Heirloom tomato, basil pesto, burrata cheese, muddica crumble.
- \$480 MXN** Kale Salad
Duck prosciutto, cranberry, sautéed kale, apricots, cherry tomatoes, balsamic vinegar with truffle.
- \$480 MXN** Caesar Salad
Hydroponic lettuce, parmesan cheese, Cherry tomatoes, Croutons, Caesar dressing.
- \$480 MXN** Beet root carpaccio
Caramelized pistachios, arugula, coccingo cheese, crispy artichokes.

ANTIPASTI

- \$750 MXN** Beef Bruschetta
Caponata, truffle aioli, Sourdough, Mixed green.
- \$650 MXN** Prosciutto Pizzeta
Iberian jam sauce, asparagus, fresh tarragon.
- \$560 MXN** Antipasto de la Casa
Burrata cheese, baby mozzarella, basil pesto, roasted vegetables, prosciutto, and olives.
- \$480 MXN** Wild Mushrooms
Confit wild mushrooms, mixed greens, with truffle oil, spinach and bread.

PASTA

- \$1,150 MXN** Truffled Lobster Mac & Cheese
Poblano pepper, caribbean lobster and yellow corn.
- \$930 MXN** Homemade Fettuccine
Bolognese sauce, parmesan cheese.
- \$900 MXN** Cacio e peppe
Spaghetti, parmesan cheese, pecorino cheese, with wine and black pepper
- \$750 MXN** Ravioli
Homemade spinach ravioli, ricotta cheese, cherry tomato, avocado and sage butter sauce.
- \$880 MXN** Risotto
Wild mushrooms, purslane sprouts, parmesan cheese and tartufo paste.
- \$950 MXN** Catch of the day
Peperonata, fennel, herbs, and spices.

STEAKS

- \$3,800 MXN** Tomahawk 1.2 kg.
*Toscana vegetables
Chimichurri sauce*
- \$2,800 MXN** Porterhouse 1kg.
*Roasted potatoes
Demi-glace*
- \$1,850 MXN** Rib eye 400 grs.
*Green beans sautéed
Bearnaise Sauce*
- \$2,300 MXN** Cowboy 750 grs.
*Grilled asparagus
Sage butter sauce*