



ROSANEGRA®

LATIN AMERICAN CUISINE

by grupo rosanegra

CDMX POLANCO



Passion for living and good food

RosaNegra® is a space that exudes freedom, a tribute to Latin American cuisine. Our eclectic menu includes gastronomic traditions from countries like Peru, Argentina, Colombia, Brazil and Mexico, showcasing authentic and daring flavours.



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KOBE *Beef*



DEVOTION TO GREAT
FOOD

menu 01

FIRST COURSE

To choose

GIANT ORGANIC BEET

Charcoal-grilled · feta cheese mousse · balsamic reduction · arugula · pistachios · walnuts

PERUVIAN CEVICHE

Corn · leche de tigre · sweet potato · cancha corn · serrano chili

CAESAR SALAD

Anchovies · Grana Padano cheese · crutones

SECOND COURSE

To choose

CATCH OF THE DAY A LA TALLA

A la talla aioli · yellow chili · criolla sauce · lime · 300 g

RISOTTO WITH FILET

Parmesan · sliced beef filet · fresno chili · criolla sauce · black truffle oil

SEAFOOD RICE

Mussels · shrimp · clam · squid · yellow chili · criolla sauce · croutons

DESSERT

To choose

CARROT CAKE

Organic carrots · cream cheese frosting · caramel sauce · toasted walnuts

ICE CREAM

Dulce de leche · coconut · vanilla-chocolate

CHOCOLATE CAKE

Gourmet Valrhona chocolate · whipped cream

\$1,000 PESOS

Tax included, 15% gratuity not included



menu 02

FIRST COURSE

To choose

HAMACHI SASHIMI

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

ROSANEGRA SALAD

Mixed greens · mustard dressing · whole hearts of palm · medium strawberries · dried cranberries · caramelized peanuts · carrot · natural goat cheese

ROSANEGRA EMPANADA

Humita | Beef
- 1 pcs -

DESSERT

To choose

ICE CREAM

Dulce de leche · coconut · vanilla-chocolate

CHOCOLATE CAKE

Gourmet Valrhona chocolate · whipped cream

FLAN TASTING

Passion fruit · dulce de leche · goat cheese

SECOND COURSE

To choose

NORDIC PAN-SEARED SALMON

Olive oil · sea salt · sweet potato · criolla sauce · tarragon aioli · 220 g

MUSHROOM RISOTTO

Carnaroli rice · royal trumpet mushrooms · porcini · morel · king oyster · Grana Padano cheese · black truffle

SHORT RIB

Baked for 12 hours · wrapped in maguey leaves - Individual portion · 180 g

SIDES

To choose

SWEET POTATO PUREE

RUSTIC POTATOES

VEGETABLES IN THE JOSPER

\$1,250 PESOS

Tax included, 15% gratuity not included



menu 03

FIRST COURSE

To choose

CHARRED MUSHROOMS

Wild mushrooms · goat cheese ·
Fresno chili vinaigrette

TUNA CEVICHE

Black sauce · avocado · serrano
chili · garlic chips · cucumber

BURRATA

Figs · baby arugula · balsamic
reduction · chipotle crumble ·
toasted pumpkin seeds

SECOND COURSE

To choose

SUPER COLOSSAL OCTOPUS

Grilled · paprika · black olives ·
arugula · rustic potatoes · worm
salt aioli · 300 g

USDA PRIME FILET

· 225 g

SEARED TUNA

Sesame oil · achiote vinaigrette ·
ginger · criolla sauce
· 250 g

SIDES

To choose

CREAMED SPINACH

ASPARAGUS

CLASSIC MASHED POTATOES

DESSERT

To choose

BLUEBERRY CHEESECAKE

Chilled cheesecake · berry
compote · pansy flowers

CHOCOLATE CAKE

Gourmet Valrhona chocolate ·
whipped cream

CARROT CAKE

Organic carrots · cream cheese
frosting · caramel sauce · toasted
walnuts

\$1,650 PESOS

**Tax included, 15% gratuity not
included**



Terms and conditions

Prices include taxes , **15%** gratuity

Dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes for people who suffers from allergies or intolerances. | The assembly will be carried out at the request of the client, in tables of up to 15 people maximum. | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be requested in advance. By company policy we do not accept uncorks.

BUY OUTS are subject to authorization, the sales executive would be send a quotation.

PAYMENT:

To confirm the reservation a **50%** deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card, wire transfer or PayPal.

International Payments (Outside Mexico): Credit / Debit Card or PayPal.

The 50% down payment must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event.

No shows are charge 100%

Any cancellation or change of date with less than 4 days in advance, a **50%** charge will be made on the total service.

With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.

GRUPO
ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

CANCUN · TULUM · CDMX · CABOS · ISLA MUJERES