



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.

KOBE *Beef*



DEVOTION TO GREAT FOOD

MENU 01

FIRST COURSE

To choose

GIANT ORGANIC BEET (VEGETARIAN)

Charcoal grilled, feta cheese
mousse, balsamic vinegar
pistachios, baby arugula

PERUVIAN CEVICHE

Leche de tigre, red onion, sweet
potato, white corn, choclo

CAESAR SALAD

Anchovies, parmesan cheese,
croutons

SECOND COURSE

To choose

MUSHROOM AND TRUFFLE RISOTTO

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

SPICE RUBBED CATCH OF THE DAY

Aioli · yellow aji pepper · creole
sauce · green lime

SKIRT STEAK 350g

DESSERT

To choose

CARROT CAKE

Organic carrots, frosting

ICE CREAM

coco. vanilla · chocolate

CHOCOLATE CAKE

Valrhona gourmet chocolate
whipped cream

\$1,000 MXN

Tax included, 15% gratuity not
included



MENU 02

FIRST COURSE

To choose

STREET CORN ON THE COB (VEGETARIAN)

Charcoaled, epazote aioli,
powdered chili pepper

ROSANEGRA SALAD

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

EMPANADAS (1 piece)

Spicy ground beef and tuna
Vizcaina

SECOND COURSE

To choose

NEW YORK

200 g

SKILLET SEARED TASMANIAN SALMON

Olive oil · sea salt · sweet potato ·
creole sauce · tarragon aioli ·
cinnamon butter 10 oz

RISOTTO WITH FILLET

Parmesan cheese · sliced beef
fillet · fresno pepper · creole sauce
black truffle oil 5 oz

SIDES (Family Style)

JOSPER VEGETABLES

SWEET POTATO

RUSTIC POTATOES

DESSERT

To choose

CHOCOLATE CAKE

Valrhona gourmet chocolate

FLAN TASTING

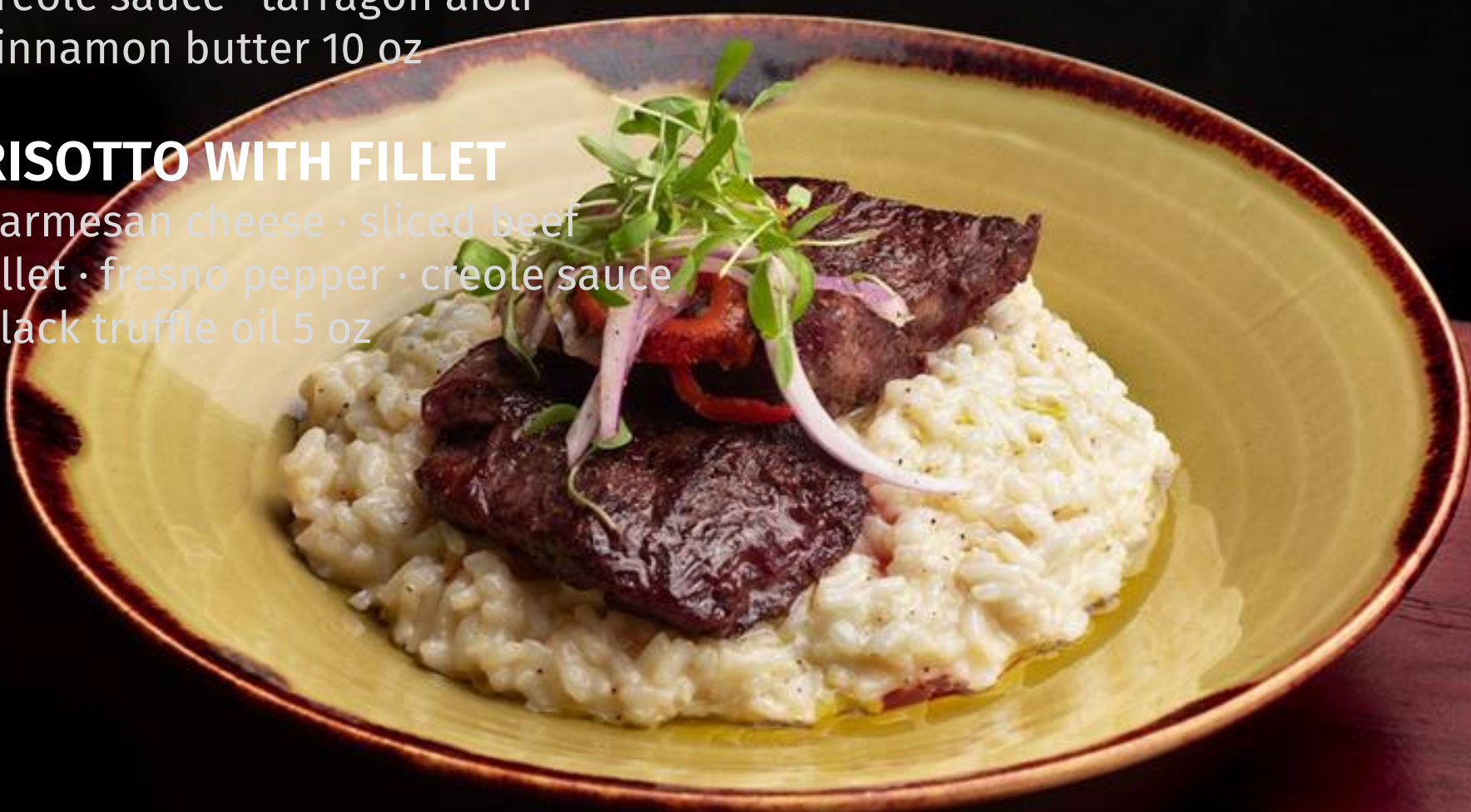
Passion fruit, dulce de leche, goat
cheese

ICE CREAM

Dulce de leche, coconut, vanilla,
chocolate

\$1,250 MXN

Tax included, 15% gratuity not
included



MENU GOURMET

FIRST COURSE

To choose

BURRATA

Figs, baby arugula, balsamic reduction, chipotle powder
toasted pumpkin seeds

GUACAMOLE

Mashed avocado · pico de gallo
white cheese · coriander

TUNA CEVICHE

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

SIDES (Family Style)

Creamed spinach

Mashed sweet potato

Mashed potato (clasic)

SECOND COURSE

To choose

SUPER COLOSSAL OCTOPUS

Mexico Charcoaled, paprika,
olives, Only 0.0025%
of Mexico's octopus production
qualify for this category

RIB EYE

200 g

SEARED TUNA

Sesame oil · achiote · ginger
vinaigrette creole sauce

DESSERT

To choose

BLUEBERRY CHEESECAKE

Fresh Blueberries

CHOCOLATE CAKE

Valrhona gourmet chocolate

CARROT CAKE

Organic carrot, betun cheese

\$1,650 MXN

Tax included, 15% gratuity not
included



TERMS AND CONDITIONS

Prices include taxes , **15%** gratuity NOT INCLUDED

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 authorizathion, 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% downpayment 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.

CANCUN · TULUM · CDMX · CABOS · ISLA MUJERES · MADRID

GRUPO
ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

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