



# ROSANEGRA®

LATIN AMERICAN CUISINE

by grupo  
rosanegra

TULUM





# 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

## \$1,300 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

**\$1,550 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

## \$2,000 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