





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.



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 (2 pieces)**

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

**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

To choose

Creamed spinach
Mashed sweet potato
Mashed potato (clasic)

### THIRD 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 vinaigreitte creole sauce

# DESSERT

To choose

#### **BLUEBERRY CHEESECAKE**

Fresh Blueberries

#### **CHOCOLATE CAKE**

Valrhona gourmet chocolate

#### **CARROT CAKE**

Organic carrot, betun cheese



# 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 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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