

ROSANEGRA *Beach*

DAY CLUB

At RosaNegra we are committed to offer fresh products and ingredients of the best quality, brought in daily by plane from their source; to create a handcrafted menu as a tribute to Latin American cuisine.

APPETIZERS

GUACAMOLE 🍴

Mashed avocado · pico de gallo
white cheese · coriander sprouts
300g

EMPANADAS 🍴

Baked short rib · chimichurri 40g
Humita with truffle · chimichurri 80g

SPICY OCTOPUS 🍴

Crispy grilled octopus · chipotle
cream · guajillo vinaigrette
avocado · 180 g

MUSHROOM AND TRUFFLE RISOTTO 🍴

Carnaroli rice · royal trumpet · porcini
morel · king oyster mushrooms · Grana
Padano cheese · black truffle oil
(Dehydrated and fresh mushroom 50g)

TOSTADAS

ESQUITE 🍴

Blue corn tostada · serrano cream · cotija cheese
epazote · ground · chili pepper 300g

TUNA 🍴

Yellowfin tuna · avocado · cucumber
chipotle aioli · salsa macha 120g

TACOS

SHRIMP 🍴

Nuts · red onion · aioli · worm salt
coriander sprouts · 150g

FILLET 🍴

Avocado · jalapeño aioli · nopal (cactus)
salad · coriander sprouts · 150g

BAKED SHORT RIB 🍴

Pickled onions · avocado · serrano
aioli · coriander sprouts · 100g

SASHIMI & CEVICHE

TUNA SASHIMI 🍴

Avocado · Thai chili pepper · serrano
pepper · Sriracha aioli · sesame
90g

PERUVIAN CEVICHE 🍴

Choco · leche de tigre · sweet
potato · cancha · serrano pepper
120g

SALMON COCONUT CEVICHE 🍴

Thai peppers · basil · coconut
milk · cherry tomato
120g

TUNA CEVICHE 🍴

Black sauce · avocado · serrano
pepper · garlic chips · cucumber
120g

SALADS

CAESAR

Anchovies · Grana Padano
cheese · croutons · 200g

BLUE

Iceberg lettuce · bacon bits · cherry tomatoes
blue cheese crumbs · roquefort dressing · negi
300g

BOING

Lettuce mix · baby spinach · green apple
pear · blueberries · walnut · goat cheese
Boing soursop vinaigrette
180g

GREEN 🍴

Lettuce · arugula · spinach · avocado · cucumber · roasted green tomato
pumpkin seed · green apple · edamame · roasted shishitos · balsamic glasse
dressed with house vinaigrette

Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of cooking. Products that are not cooked, consumption is at your own risk. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

STEAKS & MORE

USDA PRIME CUTS

Fresh flown from Nebraska . It is portioned in house and each piece is hand picked by our chef to ensure the highest standard of quality

NEW YORK
400 g

RIB EYE
400 g

BEEF TENDERLOIN
280 g

BURGERS

OUR BIG HAMBURGER
*Prime meat · arugula · Swiss cheese · onion
serrano aioli · tomato · rustic fries · 300g*

SALMON HAMBURGER 🍴
*Brioche bun · avocado · cucumber
with fresno pepper and rustic fries 200g*

FROM THE SEA

**CHARCOAL-GRILLED
FISH ON A RACQUET**
*1 kg Seabass · prepared table-side
citrus-garlic gremolata - To share -
500-600g*

**SKILLET SEARED
SALMON**
*Olive oil · sea salt · sweet potato
220g*

SUPER COLOSSAL OCTOPUS · México
*only 0.0025% of Mexico's octopus
production qualify for this category
Charcoal grilled · paprika · olives
300g*

SHRIMP FIRE
*yellow lemon - roasted garlic
olive oil - coriander
U-10 6 pcs 250g*

SOMETHING ELSE

RUSTIC POTATOES
300g

VEGETABLES
280g

YUCAS BRAVAS 🍴
280g

FRENCH FRIES
200g

MAKI ROLLS

SALMÓN TWO WAYS 🍴
*Inside : Roasted salmon 55g · cucumber
Outside: Fresh salmon 30g · avocado cap · sri racha sauce
spicy tamarind sauce · tobiko*

SPICY TUNA ROLL 🍴
*Inside : Fresh tuna 60g · cucumber
Outside : Mixed sesame · jalapeño · tuna tartar 25g
sri racha sauce · tobiko*

DRAGON ROLL 🍴
*Inside : Breaded shrimp 50g · asparagus
Outside: Avocado · smoked eel 90g · spicy wafu
eel sauce · mixed sesame*

CALIFORNIA CRAB ROLL 🍴
*Inside : Breaded shrimp 50g · cucumber
Outside : Alaskan crab salad 60g · avocado cap
mixed sesame seeds- tableside flambéed*

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DESSERTS

FRUIT PLATTER

Melon stuffed with fresh organic fruit
grape skewers · mango and lemon
mini popsicles

CHOCOLATE SPHERE

Valrhona chocolate · dulce de leche and vanilla ice
cream · berries · hot caramel syrup · whipped cream
nuts · served at the table - To share

CARROT CAKE

Organic carrots · cream cheese frosting
caramel roasted walnut

BLUEBERRY CHEESECAKE

Cold cheesecake · berry compote
pansy flowers

FLAN TASTING

Passionfruit · dulce de leche
goat cheese

ICE CREAM

Dulce de leche · vanilla
180 g

CAFÉ Y TÉ

AMERICANO

240ml

CAPPUCCINO

240ml

ESPRESSO

50ml

ESPRESSO CORTADO

40ml

ESPRESSO DOBLE

240ml

TÉ RONNEFELDT 240ml

Apricot & Almendra · Almond Dreams
Manzanilla · Menta · Morgentau · Dung Ti

TÉ RONNEFELDT 240ml

Green Dragon · Tie Guan Yin · Pau Mu Tan & Melon
Fancy Sencha Sencha · Pure Fruit

CARAJILLOS

CLASSIC

Chocolate covered coffee beans
Licor 43 · strawberries 120ml

MAZAPÁN

Coffee · Licor 43 · Frangelico
Vodka · tres leches syrup 120ml

SPECULAAS

Coffee · Licor 43 · Vodka
Speculaas syrup 120ml

DE OLLA

De olla cold brew · Licor 43
Vodka · piloncillo syrup 120ml

ROSES

Coffee · Vodka · roses and cinnamon syrup
120 ml

IRISH

Coffee · Kahlua · Licor 43
Jameson whiskey · cream 120ml

DIGESTIVOS

ANÍS LAS CADENAS 45ml

AMARETO DISARONNO 45ml

BAILEY'S 45ml

CHARTREUSE AMARILLO 45ml

CHARTREUSE VERDE 45ml

CHINCHON DULCE 45ml

CHINCHON SECO 45ml

FERNET BRANCA 45ml

FRANGELICO 45ml

GRAND MARNIER CORDON ROUGE 45ml

KAHLUA 45ml

LICOR 43 45ml

PACHARAN ZOCO 45ml

SAMBUCA VACCARI BLANCO 45ml

SAMBUCA VACCARI NEGRO 45ml

STREGA 45ml