

# 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

#### EMPANADAS

Spicy bogavante · chimichurri  
Baked short rib · chimichurri  
Humita with truffle · chimichurri  
Tuna Vizcaina · chimichurri

#### SPICY OCTOPUS

Crispy grilled octopus · chipotle cream  
guajillo vinaigrette · avocado

#### GIANT CALAMARI

Charcoal grilled patagonian  
calamari · spices · olive oil

#### TASMANIAN TROUT TIRADITO

Cucumber · tomato · olive oil

#### SPICY BEEF TARTARE

Beef fillet · serrano aioli · red onion  
habanero chili · capers · yellow lime

### TOSTADAS

#### ESQUITE TOSTADAS

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

#### TUNA TOSTADA

Yellowfin tuna · avocado · cucumber  
chipotle aioli · salsa macha

#### BOGAVANTE TOSTADA

Bogavante lobster · mango · corn  
avocado · serrano aioli

#### KAMPACHI TOSTADAS

Kampachi · citrus aioli  
avocado · pickled red onion

### SASHIMIS & CARPACCIOS

#### ORA KING SALMON CARPACCIO

Orange slices · arugula · black olive  
serrano pepper

#### SEA CARPACCIO

Salmon · bluefin tuna · hamachi · celery relish  
radish · green apple · mango · serrano tatemado aioli

#### TUNA SASHIMI

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

### CEVICHEs

#### PERUVIAN CEVICHE

Choclo · leche de tigre · sweet potato  
cancha · serrano pepper

#### SALMON COCONUT CEVICHE

Thai peppers · basil · coconut milk · cherry tomato

#### TUNA CEVICHE

Black sauce · avocado · serrano pepper  
garlic chips · cucumber

#### OCTOPUS CEVICHE

Peruvian olive · avocado · pesto  
fresno and pepper

### SALADS

#### CAESAR

Anchovies · Grana Padano cheese · croutons

#### BLUE

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

#### BOING

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

#### GREEN

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

### MAKI ROLLS

#### SALMÓN TWO WAYS

Inside: Roasted salmon · cucumber  
Outside: Fresh salmon · avocado cap · sri racha sauce  
spicy tamarind sauce · tobiko

#### SPICY TUNA ROLL

Inside: Fresh tuna · cucumber  
Outside: Mixed sesame · jalapeño · tuna tartar  
sri racha sauce · tobiko

#### SPICY YELLOWTAIL

Inside: Fresh hamachi · cucumber  
Outside: Fresh hamachi marinated with avocado cap  
wafu kosho · microgreens

#### DRAGON ROLL

Inside: Breaded shrimp · asparagus  
Outside: Avocado · smoked eel · spicy wafu  
eel sauce · mixed sesame

#### CALIFORNIA CRAB ROLL

Inside: Breaded shrimp · cucumber  
Outside: Alaskan crab salad · avocado cap  
mixed sesame seeds · tableside flambéed -

### RISOTTOS

#### U4 SHRIMP RISOTTO

Carnaroli rice · U4 shrimp · asparagus · Grana Padano cheese  
white wine

#### MUSHROOM AND TRUFFLE RISOTTO

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

#### RISOTTO WITH FILETÉ

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

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## USDA PRIME

*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

14 oz

### RIB EYE

14 oz

## GRILL

### SURF & TURF

*Mediterranean lobster 17 oz & beef steak 11 oz  
- To share -*

### OUR BIG HAMBURGER

*Prime meat · arugula · Swiss cheese · onion  
serrano aioli · tomato · rustic fries · 11 oz*

### 🍴 RACK OF LAMB

*Ceanut crust with peppermint · mashed sweet potato  
creole sauce · worm salt aioli*

## KOBE Beef

*RosaNegra is part of the Kobe Beef Association.*

*Tajima cattle are known around the world  
for their exceptional marbling, flavor and texture.*

*All of our Kobe cuts are A5  
and marbling score between 10 and 12.*

### KOBE BEEF NEW YORK

*New York 8 oz*

### RIB EYE KOBE BEEF

*Rib Eye 8 oz*

### KOBE BEEF HAMBURGER

*Cheddar cheese · artisan bread · kosher  
pickle · pickled onions · potato · 9 oz*

## FISH AND SEAFOOD

### ALASKAN KING CRAB

*Grilled · 19 oz*

### SEARED TUNA

*Sesame oil · achiote · ginger  
creole sauce · 9 oz*

### GIANT TIGER PRAWNS U4

*Sea salt · chives · olive oil · 3 Pieces*

### LOBSTER

*Charcoal grilled · peppers butter · chilies butter · 17 oz*

### SPICE RUBBED CATCH OF THE DAY 🍴

*yellow aji pepper · 10 oz*

### CHARCOAL-GRILLED FISH ON A RACQUET

*35 oz Seabass · prepared table-side · citrus-garlic gremolata  
- To share -*

### SKILLET SEARED SALMON

*Olive oil · sea salt · sweet potato · 10 oz*

### COCONUT SHRIMPS

*Panko crust · grated coconut · apricot dip*

## EXCLUSIVE PRODUCTS

### ALASKAN KING CRAB 4L · Alaska 🍴

*Red cluster crab · 42 oz · the biggest and  
most exclusive crab in the world only at RosaNegra  
- To share 4 pax -*

### TIGER SHRIMP U2 · Africa

*Nigerian · charcoal grilled · garlic paste · chambray onion · habanero aioli  
yellow lime · highly prized gourmet product for its wonderful taste and  
impressive size · 10 oz*

### SUPER COLOSSAL OCTOPUS · Mexico

*Charcoal grilled · paprika · olives · only 0.0025% of Mexico's  
octopus production qualify for this category · 10 oz*

## TACOS

### ALASKAN KING CRAB

*Lime aioli · red onion · avocado · coriander sprouts*

### SHRIMP 🍴

*Nuts · red onion · aioli · worm salt · coriander sprouts*

### FILLET 🍴

*Avocado · jalapeño aioli · nopal (cactus) salad · coriander sprouts*

### FILLET WITH CHAPULIN

*Avocado · roasted grasshoppers · coriander sprouts*

### BAKED SHORT RIB 🍴

*Pickled onions · avocado · serrano aioli · coriander sprouts*

## SOMETHING ELSE

### RUSTIC POTATOES

### VEGETABLES

### YUCAS BRAVAS 🍴

### JOSPER GRILLED ORGANIC BABY VEGETABLES

### ORGANIC JUMBO ASPARAGUS

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## DESSERTS

### CHOCOLATE CAKE

*Valrhona gourmet chocolate · whipped cream*

### CARROT CAKE

*Organic carrots · cream cheese frosting · caramel*

*roasted walnut*

### CHOCOLATE SPHERE

*Valrhona chocolate · dulce de leche and vanilla ice cream*

*berries · hot caramel syrup · whipped cream · nuts*

*served at the table - To share -*

### BANANA CHEESECAKE PUDDING

*Cheesecake pudding · Zacappa rum flambé bananas · vanilla ice*

*cream · salted caramel · roasted walnut*

### BLUEBERRY CHEESECAKE

*Cold cheesecake · berry compote · pansy flowers*

### FLAN TASTING

*Passionfruit · dulce de leche · goat cheese*

### ICE CREAM

*Dulce de leche · coco · vanilla · chocolate · 180 g*

## COFFEE & TEA

### AMERICAN

### ESPRESSO

### TEA

### RONNEFELDT TEA

*Apricot & Almond*

*Almond Dreams*

*Camomile*

*Mint*

*Morgentau*

*Dung Ti*

### RONNEFELDT TEA

*Green Dragon*

*Tie guan yin*

*Pau mu tan & Melon*

*Fancy sencha sencha*

*Pure fruit*

### CAPPUCCINO

## DIGESTIFS

### CARAJILLO

*Chocolate covered coffee beans · strawberries*

### KAHLÚA

### CHINCHÓN DULCE

### CHINCHÓN SECO

### PACHARÁN ZOCO

### ANÍS LAS CADENAS

### FRANGELICO

### SAMBUCA VACCARI NERO

### SAMBUCA VACCARI

### LICOR 43

### LICOR 43 OROCHATA

### FERNET BRANCA

### BAILEY'S

### AMARETTO DISARONO

### COINTREAU

### GRAND MARNIER

### STREGA

### DRAMBUIE

### MANDARINA NAPOLEON

### GREEN CHARTREUSE

### YELLOW CHARTREUSE

# LATIN SPIRITS

## CLANDESTINO

*Cachaça Pitú · grapefruit oleo saccharum · Citrus juice · angostura orange bitters*

## MALQUERIDA

*Tequila Don Julio infused with dry hot peppers · cointreau · lime juice beet and maraschino syrup · beet salt*

## OBSESSION

*Tanqueray London Dry gin infused with lemongrass · Ancho Reyes Verde liqueur · green apple reduction · ginger · lime*

## MALA FAMA

*Mezcal Unión · tortilla ash · Ancho Reyes liqueur · agave syrup basil · lime · tomatillo*

## HIPNOSIS

*Tanqueray gin infused with lemongrass · Ancho Reyes · carrot and peach syrup · lime · tonic water*

## CATRINA

*23 year Zacapa rum · guava compote · tepache-cinammon syrup lime · tonic water*

## FANCY CROWN

*Corona Extra · Hypnotiq · pineapple juice · lime juice*

## MARGARITA AHUMADA

*Unión mezcal joven · Don Julio Blanco tequila · lime · pineapple juice worm salt · serrano pepper · coriander*

## EL CARTEL

*Smirnoff vodka · Ancho Reyes liqueur · roasted peppers · celery salt Tabasco sauce · mango · lime*

## SPICY CUCUMBER

*Smirnoff vodka · Controy · cucumber · chile serrano pepper · lime juice*

## BACÁN

*Unión joven mezcal · angostura · passionfruit · lime · hibiscus salt*

## LOLA

*Captain Morgan rum · passionfruit · strawberries · lime*

## SMOKY MOON

*Ketel One vodka · Chambord · lychee · berries*

## DE LA CASA

*Tanqueray gin · pineapple · eureka lemon · peppermint · cardamom lemongrass*

## CORAL MIST

*Jhonnie Walker Green Label whisky · Ancho Reyes liqueur · apple sharb with balsamic vinegar · citrus oleo saccharum*

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Tips are not mandatory

## **GINS 2 OZ**

BEEFEATER  
BEEFEATER 24  
BOBBY'S  
BOMBAY SAPPHIRE  
BOODLES  
BROCKMAN'S  
BULLDOG  
HENDRICK'S  
MARE  
MARTIN MILLER  
MOM  
MONKEY 47  
OLIVER  
OPIHR ORIENTAL  
TANQUERAY  
TANQUERAY TEN  
TANQUERAY FLOR DE SEVILLA  
THE LONDON Nº1  
THE BOTANIST

## **TONIC WATER**

FEVER TREE  
QUINA 1724

## **ESSENCES & SPICES**

BASIL  
STAR ANISE  
CARDAMOM  
CLOVE  
DILL  
PEPPERMINT  
LEMON GRASS  
BLACK PEPPER  
PINK PEPPER  
ROSEMARY

## **FRUITS**

BERRIES  
LEMON  
ORANGE  
CUCUMBER  
PINEAPPLE  
GRAPEFRUIT

## **BEER**

CORONA 355ml  
VICTORIA 355ml  
PACÍFICO 355ml  
NEGRA MODELO 355ml  
MODELO ESPECIAL 355ml  
BUDLIGHT 355ml  
BUDWEISER 355ml  
STELLA ARTOIS 330ml  
MICHELOB ULTRA 355ml  
MICHELOB HARD SELTZER 355 ml  
(Cucumber Lemon / Strawberry Watermelon  
Mango Peach / Spicy Pineapple)

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