

Morning Cravings

- Parfait:

Velvety coconut yogurt topped with a succulent seasonal fruit and our meticulously crafted homemade granola.

12
- French Toast:

Brioche bread, Cardamom Mascarpone, Blueberry compote and Fresh strawberries.

17
- Buttermilk Berry Pancakes:

Fluffy pancakes, served with whipped cream, drizzle of sweet maple syrup and a mix of berries.

16

Baked Good of the Day:

“Concha de Matcha”	4.50
“Concha de Vainilla”	4.50
Chocolate Pastry	5

\*Ask your server for additional daily selections.

Brunch Classics

- Chicken & Waffles:

Crispy fried chicken on top of fluffy waffles, drizzled with maple syrup and dusted with a light sprinkle of powdered sugar.

21
- Avocado Toast:

Featuring creamy avocado slices on a toast. Crowned with a gently sunnyside egg, crumbled feta cheese, vibrant "salsa macha," cherry tomatoes, and everything bagel.

14
- Brunch Burger Rib-eye:

Juicy rib eye patty, crispy bacon, a hint of spicy peanut butter, a perfectly cooked egg, melted colby jack cheese and refreshing arugula, served with a side french fries.

25
- Rib-eye Steak & Eggs:

6 oz steak grilled to perfection, served with crispy "patatas bravas" and enhanced by a "Tres Chiles" sauce.

27

Rosmaní’s Signature

<p>“Chilaquiles Suizos”:</p> <p>"Salsa cremosa" and flavorful "Xnipec" sauce. Topped with a sunny side egg and cilantro.</p> <p>16</p>							
<p>“Chilaquiles de Cochinita”:</p> <p>Crispy chips, "salsa roja", “crema”, “Xnipec” sauce and succulent “cochinita pibil”.</p> <p>🔥 18</p>							
<p>“Chilaquiles de Mole Coloradito (Oaxaqueño)”:</p> <p>Mole sauce, the vibrant kick of "xnipec", cilantro, egg and a sprinkle of “queso fresco”. Crafted with authenticity in mind, our ingredients are directly imported from Oaxaca.</p> <p>🔥 16</p>							
<p>“Enchiladas de Morita” with Rib-eye:</p> <p>Generously filled with a delectable combination of “queso fresco”, “salsa de morita” and a succulent 6 oz Rib-eye.</p> <p>🔥 29</p>							
<p>Rosmaní’s Pork Belly Eggs:</p> <p>Brioche bread, poached eggs with a base of pork belly, covered in creamy roasted tomato sauce, arugula and parmesan cheese.</p> <p>18</p>							
<p>Additional Proteins 100 grm.</p> <table><tr><td>Grilled Chicken Breast</td><td>6</td></tr><tr><td>Egg 1pz</td><td>2.50</td></tr><tr><td>Picanha</td><td>6</td></tr></table>		Grilled Chicken Breast	6	Egg 1pz	2.50	Picanha	6
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Picanha	6						

Rosmaní Specials

- “Aporreados”:

Scrambled eggs with natural “cecina” in a three-chili sauce, cubes of panela cheese and creamy avocado.

🔥 22
- “Enfrijolada Jarocha”:

Three tortillas generously filled with a “huevo a la mexicana”, coated in bean sauce, topped with sour cream, crumbled queso fresco, delicately garnished with micro cilantro.

16
- Pork Belly:

Crispy Pork belly paired with guacamole, cabbage salad and tortilla.

32
- Short Rib Tacos (3pcs):

Guacamole sauce, succulent caramelized onions, and decadently gratinated cheese.

24
- Tiradito de Lengua:

Roasted green salsa, onion, creamy avocado and tortillas.

24

Egg and Omelettes

- “Poblano” Omelette:

Flavorful omelette showcasing the rich “poblano” taste, enhanced with sweet corn and “poblano” pepper strips, accompanied by a side of crispy "patatas bravas".

18
- White Omelette:

Mix of fresh vegetables and crumbled feta cheese. Drizzled with zesty “salsa roja” and garnished with peppery arugula.

🌿 16

Eggs Any Style

- |            |    |
|------------|----|
| Smoked ham | 14 |
| “Chorizo”  | 14 |
| “Mexicana” | 14 |
| “Machaca”  | 16 |
- Served with black beans and brioche bread.

 Vegetarian    Spicy   • The words in quotes " " are written in Spanish.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Sparkling Bar

Classic Mimosa	8
Lychee	9
Bellini (Peach)	9
Dragon Fruit (Pitahaya)	9

Juice

Green Glow	6
Golden Orange	6

Coffee

Americano (Includes refill for a second cup)	5
Decaffeinated	4.50
Espresso	4.50
Cappuccino	6
Velvet Dream Latte	6
Vanilla Latte	6
Affogato (Coffee with vanilla ice cream)	6
Matcha Latte	6

Milk Options

Whole Milk	1
Lactose Free	1
Soy	1
Almond	1
Oat	1
Coconut	1

Tea

Chamomile	5
Green Tea	5
Lime-Ginger	5
Jasmine Tea	5
Cinnamon	5
Rosmaní's Tea	5

Alcoholic beverages are not for sale to individuals under the age of 21. We strictly adhere to legal regulations, and identification may be required for age verification. Drink responsibly. Consuming alcoholic beverages during pregnancy can cause birth defects. If you have any health concerns, please consult with your server or a member of our staff.