

TASTING MENU Rosmaní

6 COURSE

Purslane "Tamal"

Panela Cheese - "Encacahuatado Mole" -
Pumpkin Flower Sauce

Pork Cochinita Gyozas

Xnipec Salsa - Ponzu Citrus Sauce -
Guajillo Chili Oil

Crab Flauta

Avocado - Apple - Celery - Yuzu Citrus

Black Risotto

Habanero Alioli - Octopus Slices

Picaña Prime & Black "Mole"

Cauliflower Purée - Caramelized Carrot

OR

"Al Pastor" Sea Bass

Pineapple Purée - "Pico De Gallo" Sauce -
Roasted Lime

OR

Beef Tenderloin with Cauliflower Purée

Roasted Garlic - Fried Onion -
Mushrooms - Black Garlic - Beef Au Jus

Chocolate Ingot

Passion Fruit Cream - Chocolate cake -
Coconut Mascarpone & Tangerine

OR

Barley Flan

Guava Brûlée - Crispy almond-
coconut & Caramel Sauce

\$95

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

MENU

APPETIZERS

Lobster Mac & Cheese \$22.00
“Lobster bisque - Manchego Cheese -
Chives

Vallarta Style Spring Roll (3 pcs.) \$18.00
Tuna - Shrimp - Cream Cheese -
“Chipotle” - “Piloncilo” Macha Sauce

Pork Cochinita Gyozas (3 pcs.) \$16.00
Xnipec Sauce – Ponzu Citrus
Sauce – Guajillo Chili Oil

Pork Belly \$30.00
Guacamole - Cabbage Salad & Tortilla

Crab Flauta \$24.50
Avocado - Apple - Celery -
Yuzu Citrus

Grilled Shrimp Aguachile \$24.00
Grill shrimp - Green aguachile -
“rasurada sauce”- avocado

Tuna Tostada (3 pcs) \$18.00
Olive & Lemon Dressing -
Serrano Mayonnaise - Avocado &
Sesame Seeds

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MAIN COURSES

Al Pastor Sea Bass

\$50.00

Pineapple Purée –
“Pico de Gallo” Sauce –
Roasted Lime

Roasted Salmon with Pumpkin Flower Sauce

\$38.00

Street Style “Esquites” With “Macha”
Sauce - Parmesan Cheese –
Pea - “Hoja Santa” Purée

Braised Short Rib

\$45.00

“Guacamole” –
Black Garlic – Grilled Onion

Picaña Prime & Black “Mole”

\$44.00

Cauliflower Purée - Caramelized Carrot

Beef Tenderloin with Cauliflower Purée

\$57.00

Roasted Garlic - Fried Onion -
Mushrooms - Black Garlic -
Beef Au Jus

OUR GRILL

Cornish Hen

\$30.00

Arugula Salad with Parmesan Cheese -
Dijon Mustard sauce

Grilled Octopus

\$42.00

Adobo - Brussel Sprouts

Rib Eye Prime 14oz

\$56.00

Black Garlic Dressing

Cowboy Prime 14oz

\$57.00

Black Garlic Dressing

New York Wagyu 14oz

\$78.00

Black Garlic Dressing

ADD A SIDE FOR +10USD

Truffle Fries with Parmesan Cheese

Rosmaní Salad

Brussels Sprouts with 'Anguila' Sauce Dressing

"Esquites" with "Macha" Sauce

Truffle Aligot

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TACOS

Short Rib Tacos (3pcs.)

\$22.00

Guacamole - Caramelized Onion -
Gratinated Cheese

Rib Eye "Cachetada" (3 pcs.)

\$24.00

Flour Tortilla – Gratin Cheese
– Tzatziqui – Pico de Gallo Sauce –
Caramelized Onions – Fries

Beef Volcan (2 pcs.)

\$20.00

Tostada - Guacamole - Grilled Onion
- Truffle

DESSERTS

Corn Bread

\$18.00

Corn – Homemade Guava "Ate"
– Candied Pecans

Chocolate Ingot

\$18.00

Passion Fruit Cream - Chocolate Cake -
Coconut Mascarpone & Tangerine

Jackfruit Millefeuille

\$22.00

Puff Pastry - Whipped Cream With
Red Berries - Jackfruit Creme Brulee -
Jackfruit Ice Cream

Barley Flan

\$18.00

Guava Brûlée - Crispy almond-
coconut & Caramel Sauce

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MENU

APPETIZERS

Salmon Aguachile

\$24.00

Passion Fruit Sauce - Avocado
Tangerine & Sesame Oil

Black Risotto

\$26.00

Habanero Alioli - Octopus Slices

Truffle Alfredo Pasta

\$18.00

Linguine Paste - Parmesan cheese -
Black Truffle Oil

SOUPS & SALADS

Roasted Tomato Soup

\$16.00

Smoked With Mesquite -
Goat cheese

Rosmani Salad

\$17.00

Berries Sorbet – Strawberry –
Goat Cheese – Mezcal –
Candied Pecans –
Candied Sunflower Seeds

Beetroot Salad

\$16.00

Creamy Mascarpone - Arugula
- Olive Dressing - Pistachio

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