

DINNER MENU | 6 COURSE

EMBARK ON A JOURNEY OF CULINARY EXCELLENCE AS YOU SAVOR OUR EXQUISITE TASTING MENU, THOUGHTFULLY CURATED TO FEATURE OUR MOST CELEBRATED AND RENOWNED DISHES.

1. PURSLANE "TAMAL"

PANELA CHEESE, "MOLE ENCACAHUATADO" AND PUMPKIN FLOWER SAUCE.

2. PORK COCHINITA GYOZAS

"XNIPEC SALSA", PONZU CITRUS SAUCE AND GUAJILLO OIL.

3. CRAB FLAUTA

AVOCADO, APPLE, CELERY AND YUZU CITRUS.

4. BLACK RISOTTO

OCTOPUS SLICES DRIZZIED IN A HABANERO AIOLI.

PICAÑA PRIME & BLACK "MOLE"

CAULIFLOWER PURÉE AND CARAMELIZED CARROT.

5. OR

"AL PASTOR" SEA BASS

PINEAPPLE PURÉE, PICO DE GALLO SAUCE AND ROASTED LIME.

CHOCOLATE INGOT

PASSION FRUIT CREAM, CHOCOLATE CAKE, COCONUT MASCARPONE AND ORANGE.

6. OR

BARLEY FLAN

ADORNED WITH GUAVA, CRISP ALMOND, COCONUT CRUNCH AND DRIZZIED WITH CARAMEL SAUCE.

\$90.⁰⁰

USD



Rosmaní

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

APPETIZERS

LOBSTER MAC & CHEESE

MACARONI WITH CREAMY LOBSTER BISQUE, MANCHEGO CHEESE, COLBY JACK CHEESE AND A DRIZZIE OF FRESHNESS CHIVES.

26

VALLARTA STYLE SPRING ROLLS (3PCS.)

FILLED WITH TUNA , SHRIMP, "CHIPOTLE", CREAM CHEESE, XNIPEC, AND "MACHA PILONCILLO" SAUCE.

14

PORK COCHINITA GYOZAS (3PCS.)

FILLED WITH TENDER "COCHINITA PIBIL", XNIPEC SAUCE, PONZU CITRUS SAUCE, AND BEANS SPREAD.

12

PORK BELLY

CRISPY PORK BELLY SERVED WITH CREAMY GUACAMOLE, FRESH CABBAGE SALAD, AND WARM TORTILLAS.

32

CRAB FLAUTA

FRESH SLICED AVOCADO , APPLE , CELERY, YUZU CITRUS AND A FERMENTED PEPPERS SAUCE.

20

GRILLED SHRIMP AGUACHILE

GRILLED SHRIMP WITH ZESTY GREEN "AGUACHILE", SIGNATURE "RASURADA SAUCE", AND FRESH AVOCADO.

30

MAHI MAHI "CEVICHE"

FRESH MAHI MAHI MARINATED IN COCONUT MILK, SERVED WITH PICO DE GALLO, CUCUMBER, AVOCADO, ROASTED CORN AND REFRESHING MANGO PURÉE.

26

TUNA TOSTADA (3PCS.)

OLIVE & LEMON DRESSING, SERRANO MAYONNAISE, AVOCADO AND SESAME SEED.

22



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SALADS

ROSMANÍ SALAD

BERRY SORBET, MEZCAL VINAIGRETTE, CANDIED PECANS, GOAT CHEESE AND SUNFLOWER SEEDS.

18

BEETROOT CARPACCIO

DELICATELY SLICED BEETROOT SERVED WITH CREAMY MASCARPONE, FRESH ARUGULA, A SUBTLE OLIVE DRESSING, AND TOPPED WITH CRUNCHY PISTACHIOS.

16

MAIN COURSES

AL PASTOR SEA BASS

CHILEAN SEA BASS ACCOMPANIED BY PINEAPPLE PURÉE, PICO DE GALLO SAUCE, AND SERVED WITH A SIDE OF ROASTED LIME AND GUACAMOLE.

53

ROASTED SALMON WITH PUMPKIN FLOWER SAUCE

BATHED IN PUMPKIN FLOWER SAUCE, THE ROASTED SALMON IS PAIRED WITH “MACHA” STYLE “ESQUITES” TOPPED WITH PARMESAN CHEESE AND SERVED ALONGSIDE PEA AND HOJA SANTA PURÉE.

36

PICAÑA PRIME & BLACK “MOLE”

PAIRED WITH A BLACK MOLE, ACCOMPANIED BY CAULIFLOWER PURÉE AND CARAMELIZED CARROTS.

38

BLACK RISSOTO

WITH HABANERO AIOLI, ADORNED BY OCTOPUS SLICES AND ESSENCE SQUID INK.

30

TRUFFLE ALFREDO PASTA

SERVED WITH SUCCULENT GRILLED SHRIMP.

30



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OUR GRILL

*NOTE TO CUSTOMERS:
PLEASE BE ADVISED THAT EACH CUT
IS SERVED IN ONE DONENESS ONLY.

GRILLED OCTOPUS

BRAISED IN A RICH ADOBO SAUCE, ACCOMPANIED
BY BRUSSELS SPROUTS.

48

CORNISH HEN

TENDER CHICKEN PAIRED WITH A BED OF ARUGULA,
CHEESE AND DRIZZIE DIJON MUSTARD SAUCE.

36

RIB EYE PRIME 14 oz

14OZ OF PRIME CUT METICULOUSLY COOKED ON THE
VESUVIO GRILL, ENHANCED BY OUR RICH BLACK
GARLIC DRESSING.

60

BEEF TENDERLOIN 14 oz

PRIME CUT SERVED WITH BLACK GARLIC DRESSING.

60

NEW YORK AMERICAN WAGYU

14OZ PRIME CUT, BLACK GARLIC DRESSING.

80

ADD A SIDE FOR +8 USD

TRUFFLE FRIES WITH PARMESAN CHEESE.

ROSMANÍ MINI SALAD.

BRUSSELS SPROUTS WITH "ANGUILA" SAUCE DRESSING.

"ESQUITES" WITH "MACHA" SAUCE.

TRUFFLE ALIGOT.



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TACOS

SHORT RIB TACOS (3PCS.)

GUACAMOLE SAUCE, CARAMELIZED ONION AND GRATINED CHEESE.

24

RIB EYE “CACHETADA” (3PCS.)

FLOUR TORTILLA, GRATIN CHEESE, TZATZIKI, PICO DE GALLO SAUCE, CARAMELIZED ONIONS AND FRIES.

26

DESSERTS

CORN BREAD

MADE WITH FRESH CORN AND ACCOMPANIED BY HOMEMADE GUAVA “ATE”, CANDIED PECANS AND CORN ICE CREAM.

14

CHOCOLATE INGOT

PASSION FRUIT CREAM, CHOCOLATE CAKE, COCONUT MASCARPONE AND ORANGE.

14

JACKFRUIT MILLEFEUILLE

PUFF PASTRY, WHIPPED CREAM WITH RED BERRIES, JACKFRUIT CREME BRULÉE AND JACKFRUIT ICE CREAM

16

BARLEY FLAN

ADORNED WITH GUAVA, ALMOND AND COCONUT CRUMBLE, AND DRIZZIED WITH CARAMEL SAUCE.

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