

Ardmore Restaurant Week

July 20–30, 2023

Three-Course Lunch

Select a starter, a main, and a dessert

30. per person

Featured Restaurant Week Refresher **Crooked Owl Hard Tepache 9.**

Choose Piña, Pasi3n or Jalapiña

Starters

Black Bean and Cheese Empanadas

Chihuahua cheese and queso fresco, refried beans, pasilla Oaxaca chile **v gf**

Rosa's Own Caesar Salad

Romaine, avocado, chile-spiced croutons, cilantro, radish, Caesar dressing

red chile chicken +8. | *grilled jumbo shrimp* 12.

***grilled Certified Angus Beef NY strip* 14.**

Chicken Tortilla Soup

Red chile chicken, pasilla chile broth, crispy corn tortilla strips, avocado, queso fresco **gf**

Mains

Salmon Pipian

Seasonal vegetable sauté, avocado pico de gallo, pipian verde **gf**

Chile Relleno

Black bean, quinoa, roasted corn, watercress, roasted tomato chipotle sauce, Mexican rice **v gf**

Pork Carnitas en Cazuela

Habanero-pickled red onions, shaved cabbage, avocado, tomatillo salsa flight (roasted tomatillo chipotle, salsa verde cruda, tomatillo avocado, tomatillo pico de gallo), corn tortillas **gf**

Dessert

Churros

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauces **v**

Sundays to Fridays *Excludes Saturdays*



Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

vvegetarian

gfgluten free

contains nuts

spicy