



ROSANEGRA®

L A T I N A M E R I C A N C U I S I N E

CANCÚN



Adag clic para agregar
texto

ROSA NEGRA® was created as a tribute to Latin American Culture featuring an innovative menu in a high energy environment. We are passionate about using high quality products and fresh ingredients which are brought in daily from their countries of origin.

Beautifully presented cocktails are also part of the experience, made with our signature infusions and natural ingredients as well as the best contemporary music from our resident DJ.

MENU #1

FIRST COURSE

GIANT ORGANIC BEET

Charcoal grilled, feta cheese mousse, balsamic vinegar pistachios, baby arugula.

PERUVIAN CEVICHE

Leche de tigre, red onion, sweet potato, white corn, choclo

CAESAR SALAD

Anchovies, parmesan cheese, croutons

MAIN COURSE

KILLET SEARED SALMON

250 gr, Olive oil, sea salt, sweet potato

DON RICARDO FISH

Hoisin sauce, citrus, pepper flakes, ginger

SKIRT STEAK

350g

DESSERT

CARROT CAKE

Organic carrots, frosting

3 CHOCOLATE HOMEMADE MOUSSE

Berries, served at the table

BANANA CHEESECAKE PUDDING

Bananas flambé with Zacappa dark rum, vanilla ice cream

\$950



MENU #2

FIRST COURSE

ROASTED MUSHROOMS

Royal trumpet mushrooms, goat cheese, fresno and serrano pepper vinaigrette

BURRATA

Figs, baby arugula, balsamic reduction, chipotle powder
toasted pumpkin seeds

TUNA TOSTADA (2 pcs)

Yellow fin tuna, avocado, caramelized red onion, cucumber
chipotle aioli

*SIDES

JOSPER VEGETABLES

CREAMED SPINACH

RUSTIC POTATOES

MAIN COURSE

NEW YORK *

440 g

CATCH OF THE DAY (TOTOABA SUSTAINABLE FISHING)*

Yellow aji pepper

BLACK PASTA

Tagliatelle . seafood selection . Rocoto pepper sauce

DESSERT

CHOCOLATE CAKE

Valrhona gourmet chocolate

FLAN TASTING

Passion fruit, dulce de leche, goat cheese

ICE CREAM

Dulce de leche, coconut, vanilla, chocolate

\$1,200



MENU #3

FIRST COURSE

BURRATA

Figs, baby arugula, balsamic reduction, chipotle powder
toasted pumpkin seeds

ORA KING SALMON CARPACCIO

Olive oil, serrano pepper, orange supreme

BUTTERFISH TIRADITO

Citrus vinaigrette, soy sauce reduction, cucumber, radish
roasted habanero powder

SEGUNDO TIEMPO

GIANT CALAMARI

Charcoaled, spices, olive oil, sea salt

SHORT RIB POT

Slow braised for 12 hours, red onion and habanero

ARTICHOKES

Grilled artichokes, Balsamic Cream

TERCER TIEMPO

SUPER COLOSSAL OCTOPUS

Mexico Charcoaled, paprika, olives, Only 0.0025%
of Mexico's octopus production qualify for this category

SKIRT STEAK

400 g

DESSERT

BLUEBERRY CHEESECAKE

Fresh Blueberries

CHOCOLATE CAKE

Valrhona gourmet chocolate

CARROT CAKE

ORGANIC CARROT . BETÚN CHEESE.



\$1,600

MIXOLOGY KIT

THREE ALCOHOLIC BEVERAGES AND TWO NON ALCOHOLIC
BEVERAGES PER PERSON

INCLUDES

SODA, JUICES, WATER, NATIONAL BEER, WINES AVAILABLE NY GLASS,
ALL OUR MIXOLOGY GINS Y LIQUORS

(Spirits: Appleton, Smirnoff, Bacardi Rum (White and solera), Matusalem, Chinchon, J&B, Centenario Tequila, Tradicional Reposado Tequila, Absolut, Sambuca, Herradura, Jagermeister, Ketel One, Don Julio white, Don Julio Reposado, Don Julio 70, J.W Red Label, Licor 43, Jack Daniel's, Baileys, Hendriks, Belvedere, 400 Conejos espadín mezcal).

NOT INCLUDED: J Walkers blue, black, Green or platinum label, Martell Brandy, Hennessy Brandy, Don Julio Real & 1942, Garrafas Xajuar Mezcal, Casa Dragonos, Buchanans, Zacappa Centenario Rum, Angostura 1824, Macallan, Glendfidich, Monkey 47 Gin, Single Barrel, Elephant, Remy Martin, Angostura, Chivas Regal, Brandy Carlos I, Moet Chandon.

\$750





TERMS AND CONDITIONS

The dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes, at the request of any guest who suffers from allergies or intolerances.

Children from 2 to 12 years old, have a children's menu available.

The assembly will be carried out at the request of the client, in tables of up to 15 people maximum.

The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be made in advance.

The restaurant has a Valet Parking service, a resident DJ, personalized menus with a logo and a sparkler show for birthdays.

By company policy we do not handle uncorks.

All of the above depending on the regulations set by the government according to how the COVID Pandemic is going.

PAYMENT:

To confirm the reservation a 50% deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card; Bank transfer, bank deposit or PayPal.

International Payments (Outside Mexico): Credit / Debt Card with PayPal. | The 50% settlement must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event.

Any cancellation or change of date, 10 or more days in advance, will have a charge for administrative expenses of 10% of the total service. With less than 10 days in advance, a 50% charge will be made on the total service. With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.



FACADE



INSIDE



BAR



TERRACE



MIXOLOGY



DJ Y MÚSICA LIVE



INSIDE

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www.rosanegra.com.mx



OpenTable

