

D'ROSE

GASTROBAR

SIDE A - BITES

ACEITUNAS ALIÑADAS Olives, Garlic, Olive Oil	6.5
'CHONTADURO HUMMUS Pandebono Crisp	8.5
ABORRAJADO Sweet Plantain, Whipped Goat, Guava	9.5
MAICITOS Corn On The Cob, Queso Cotija	10.5
PAPAS CHORRIADAS Crispy Potatoes, Queso, Ahogado, Aioli	8.5
CHEESE CANVAS Whipped Goat, Truffle Honey, Rose Powder	12
FRIJOLADA Red Bean Cazuela	7
MEJILLONES* Prince Edward Island Mussels, Coconut Curry	14
'CEVICHE AMAZONICA* Local Fresh Catch, Yellow Aji, Passion Fruit, Yucca	25
EMPANADAS DOÑA ROSA* Florida Tuna, Rice, Rose Sauce	9
CARPACCIO DE ATUN** Nikkei Style, Ginger, Garlic Aioli, Lulo Vinaigrette	19
FAROE ISLAND SALMON FIAMBRE* Banana Leaf, Corn Masa, Capers	16.5
CEVICHE ROSE* Shrimp, Onion, Cilantro, Rose Leche De Tigre	17.5
'PULPO COSTEÑO* Charred Octopus, Ahogado Costeño, Olive Oil	16.5
CHORIZO SANTAROSANO Pork, Pomarola, Lime	14
RELLENAS ALAMEDA Blood Sausage, Pepperonata	13.5
POLLO ASADO** Chicken Thigh, Polleria Sauce	12.5
EMPANADAS CRIOLLAS Shredded Beef, Aji De Rancho	8
CRISPY PANCITA Berkshire Pork Belly, Aji Verde	10
'VACA FRITA AREPA Slow Braised Beef, Corn Patty, Ahogado Sauce	14
CARNE ASADA* Flank Steak, Chimichurri	18.5

INTERLUDE - GREENS

'CHARRED SALAD Gem Lettuce, Parmesan, Boquerones	11
TOMATE TROPICOQUETA Mango, Avocado, Queso, Lulo Vinaigrette, Pistachios	13
REMOLACHA Beets, Arugula, Cilantro, Red Onion, Garlic Aioli	9

SIDE B - PLATES

COCHINITO TIENE TUMBAO Pork, Rice, Peas, Crispy Pork Rinds	27
LOMO CRIOLLO** Tenderloin, Peppers, Onions, Potatoes	29
'BANDEJA D'ROSE Tomahawk, Chorizo, Pork Belly, Roasted Chicken	96
BURGER*** Brisket & Chuck, Caramelized Onion, Pancetta	20

FINAL TRACK - SWEETS

BREVAS CON AREQUIPE Arequipe, Sweet Figs, Meringue	8
BRAZO DE REYNA** Sponge Cake, Dulce De Leche, Vanilla Ice Cream	12
'CHOCOROSE** Poundcake, Ganache, Coffee Ice Cream, Coffee Cherries	16

THE MIX - OLOGY

GUARAPO DE CANA Mi Campo Blanco Tequila, Sugarcane, Lime	14.5
PASSION ROSE Devil's Gin, Passion Fruit, Egg White, Alma Finca, Roses	12.5
'AYAHUASCA Amaras Mezcal, Campari, Panela, Lime, Pineapple	14.5
TINTO Amaras Mezcal, Mr. Black, Colombian Espresso	11.5
LULADA SOUR Aguardiente Antioqueño, Lulo, Egg Whites, Panela, Lime	14
COCOLOC Malibu Rum, Mint, Coco Lopez, Lime	13
TOMACITO Bulleit Bourbon, Ancho Reyes, Angostura Bitters	14.5
SANGRIA Rose Red Beer	13

EXECUTIVE CHEF - OSYAMIL MILIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*This item is served using raw, shellfish or undercooked ingredients, Items marked with ** are related to gluten.

Please inform your server if a person in your party has a food allergy

D' ROSE is a cashless restaurant. Credit and debit accepted.



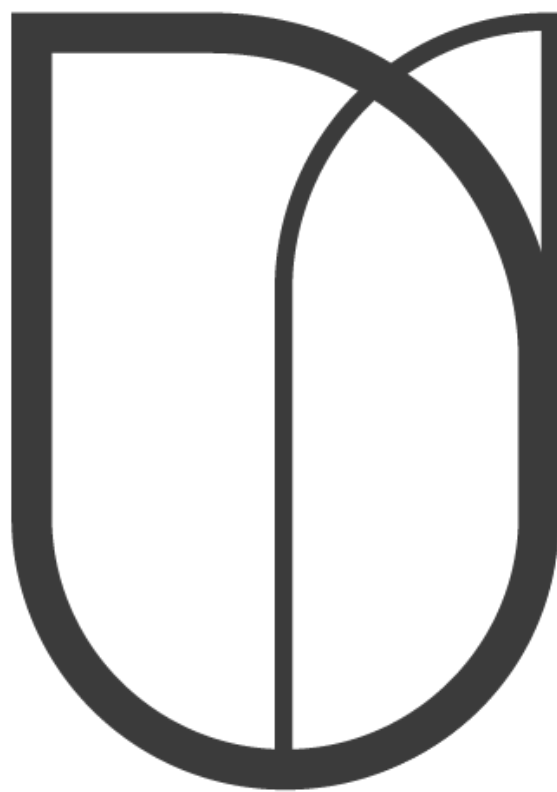
"WE DON'T COOK - WE COMPOSE"
"INGREDIENTS ARE INSTRUMENTS"
"CHEFS BRING THE SOUL"
"THE KITCHEN IS THE STUDIO"
"FOOD IS THE SONG"

**WE ARE PROUD TO SUPPORT
LOCAL & SUSTAINABLE FOOD**



D'ROSE

G A S T R O B A R



BY

Chef Vic

