

# SNACK

**DIP & CHIP** GF 17

sikil pak, chunky verde, guacamole,  
taro & tortillas

**ROSA'S NACHOS** GF *small 16 / large 26*

maizal tortillas, avocado, butternut queso,  
cashew crema, pico de gallo

**BLACK BEAN FRITTERS** GF 14

whipped garlic aioli, jalapeños,  
poblano salsa

**GAUCHO PIE MUSHROOM  
& PASILA EMPANADAS** 15

two pieces, chiminasty sauce, oregano

**YUCCA FRIES** 11

garlic aioli

PLANT-BASED  
FEEL-GOOD  
FARE

# KITCHEN

## SALADS

- FRESH & CURED TOMATOES & SHISHITO PEPPER** GF

tomatillo, dusted pepitas, charred green onion, cashew crema

16
- “WE THE ROOTS” KALE & ROCKET CAESAR** GF

caesar’d dressing, green beans, crispy taro root & capers

16

## TACOS (2 PER ORDER)

no substitutions

- MORITA CAULIFLOWER** GF

poblano salsa, sikil pak, red onions, cilantro  
*add a taco* **+7.5**

16
- MEATY MUSHROOM BIRRIA** GF

queso blanco, shaved cabbage, consommé  
*add a taco* **+9**

19
- CHORIZO VERDE** GF

salsa roja, black pepper, pico  
*add a taco* **+7.5**

16

## BOWL

- SMOKED & CHARRED CAULIFLOWER**

brown rice, black lentils, guacamole, pico de gallo

24
- ADD EXTRA PROTEIN**

black bean fritter  
chorizo verde

5  
5

## PLATES

- ROASTED EGGPLANT** GF

sesame salsa macha, sikil pak verde, cashew, achiote dressing

23
- WARM GUAJILLO NOODLES & CHARRED RED CABBAGE**

crispy garlic dressing, morita winter squash

20
- COLA GLAZED HEIRLOOM CARROTS** GF

cashew crema, fresh dill, tamarind, poppy seeds

21

ALL DISHES ON THIS MENU ARE VEGAN

# WINE

## BUBBLY

			5OZ/ BOTTLE
PARÉS BALTÀ BRUT CAVA	parellada, macabeu and xarel-lo	penedès, es	13/60
FIDORA PROSECCO BRUT ROSÉ	glera, pinot nero	veneto, it	18/85

## WHITE

			5OZ/8OZ/ BOTTLE
ROSEWOOD 'FOLLOW THE WHITE RABBIT'	chardonnay, pinot gris	niagara, on	13/21/55
CAVE SPRING	pinot gris	niagara, on	14/22/60
REDTAIL	chardonnay	niagara, on	15/23/65
ANT MOORE	sauvignon blanc	marlborough, nz	16/24/70
CAVE SPRING 'ESTATE'	gewürztraminer	niagara, on	60
FIDORA	pinot grigio	veneto, it	65
CHARLES BAKER 'B-SIDE'	riesling	niagara, on	70

## PINK

			5OZ/ 8OZ/BOTTLE
MAS CARLOT 'GÉNÉRATIONS' ROSÉ	grenache, syrah	costières de nîmes, fr	15/23/70
LEANING POST ROSÉ	pinot noir	niagara, on	66

## ORANGE

DOMINIO DE PUNCTUM '20,000 LEGUAS'	chardonnay	la mancha, es	15/23/70
SCARBOLO 'ILRAMATO'	pinot grigio	friuli, it	18/28/85

## RED

DOMINIO DE PUNCTUM	tempranillo	la mancha, es	14/22/60
BODEGA MARCO ZUNINO	malbec	mendoza, ar	15/23/65
CAVE SPRING 'DOLOMITE'	pinot noir	niagara, on	16/24/70
PABLO CLARO	cabernet sauvignon	la mancha, es	17/25/75
DOMAINE DU SÉMINAIRE	grenache, syrah	côtes du rhône, fr	65
PAGO AYLES 'UNEXPECTED' TINTO	garnacha	aragón, es	70
PEARCE PREDHOMME	pinot noir	willamette valley, or	75
RAMSAY 'NORTH COAST'	cabernet sauvignon	sonoma county, ca	80

# COCKTAILS DRINK

## Rosalinda Signature

- ROSA MARGARITA** (2oz)

18
- dejado tequila, cointreau, lime juice, agave
- ALMOND COLD BREW MARTINI** (2.5oz)
- 18
- local spirit vodka 8, tia maria, baileys almande, cold brew, chocolate bitters
- MEXICAN PEACH** (2.25oz)
- 17
- local spirit gin 7, dry martini vermouth, peach juice, agave, lime juice, peach bitters
- GUAVA MULE** (2oz)
- 18
- dejado tequila, sombra mezcal, guava jarritos, lime, ginger beer, mint
- PICOSA** (2.5oz)
- 17
- local spirit gin 7, st-germain elderflower liqueur, ancho reyes chile liqueur, grapefruit juice, hot pepper bitters
- PALOMA SUNSET** (2.5oz)
- 17
- hornitos tequila, amaro lucano liqueur, dry martini vermouth, ginger syrup, pomegranate juice, lime, salt
- CAMINO PAL SUR** (2.5oz)
- 18
- el gobernador pisco, briottet lavender liqueur, fernet-vallet liqueur, lemon, lime, agave, vegan foam
- MEZCAL NEGRONI** (3oz)
- 20
- sombra mezcal, campari, sweet martini vermouth

## Placebo Cocktails 0% ABV

- ORANGE SANGRIA** (9oz)

10
- orange, lime & pomegranate juice, ancho chili spice
- ACAPULCO HORCHATA** (4.75oz)
- 12
- seedlip grove 42, pineapple, lemon, horchata, nutmeg
- INTO THE GARDEN** (4oz)
- 12
- seedlip garden 108, grapefruit, lime, bell pepper, paprika, vanilla

## Draught

- LOST CRAFT REVIVALE**

9
- lagered ale 4.8%, toronto, ontario
- FURNACE ROOM BEARDMORE KÖLSCH**
- 9
- cream lager 5.1%, georgetown, ontario
- DAYDREAMER IPA**
- 9
- new england style hazy ipa abv 6%, toronto, ontario
- HENDERSON'S BEST**
- 9
- amber ale 5.5%, toronto, ontario
- COLLECTIVEARTS LIFE IN THE CLOUDS**
- 10
- ipa 6.1%, hamilton, ontario

## Non-Alcoholic

- DRAUGHT KOMBUCHA** (12oz)

7
- tonica ginger
- JARRITOS** (371ml bottle)
- 6
- assorted flavours available, ask your server

## Bottles and Cans

- ACE HILL PILSNER** (355ml)

9
- euro-style 4.9%, toronto, ontario
- ACE HILL GRAPEFRUIT RADLER** (355ml)
- 9
- pilsner 2.5%, toronto, ontario
- GOODLOT BIGHEAD AMBER** (473ml)
- 9
- 100% organic deep amber ale 5.5%, caledon, ontario
- GOODLOT MELLOW GOLD** (473ml)
- 10
- clear, easy drinking lager 4.7%, caledon, ontario
- COLLECTIVE ARTS STRANGER THAN FICTION** (473ml)
- 10
- porter 5.5%, hamilton, ontario
- STOCK & ROW LIME CRUSH CIDER** (355ml)
- 10
- lime cider 5%, toronto, ontario
- GOODLOT FRUITION SOUR ALE** (473ml)
- 11
- sour fermented fruit ale 5.2%, caledon, ontario

# GLOSSARY

**ACHIOTE BRIOCHE** (a-chee-o-tae) A fluffy, rich brioche made with coconut oil-based “vegan butter”, soy milk and achiote to lend unique flavour and give the buns their trademark golden hue.

**ACHIOTE DRESSING** (a-chee-o-tae) Native to south-east Mexico, achiote is a spice and colouring agent that serves as the base of Mayan and Yucatan cuisine, and is extracted from the seeds of the evergreen *Bixa orellana* shrub. For the dressing, we combine it with garlic oil, white vinegar, salt and citrus.

**BARBACOA** (baar-bah-ko-ah) A popular cooking method that occurs in a ground pit oven or packed in various leaves, then covered with firewood and charcoals for even cooking. Our version is a Huasteca style with banana leaves that impart a powerful and aromatic flavour reminiscent of the rainforest.

**BIRRIA** (bi-ri-yah) Our Tijuana-style birria resembles the flavours of a crowded market birria stand, with meaty mushrooms cooked in a rich, spicy broth.

**CAESAR** (see-zar) Invented in Tijuana, Mexico, this iconic salad is known for its garlicky, peppery, zesty flavour profile. Our version of this dressing hits all of these notes and more.

**CASHEW CREMA** (krae/ma) Our rich, creamy and acidic vegan alternative to Mexican sour cream.

**CHICHARRON** (chee/cha/rron) Though traditionally made from dried and fried pork skins, our rendition uses a taro root flour base, then seasoned with roasted flax seeds, wheat and garlic salt—resulting in an airy, crispy, salty snack.

**CHIMINASTY SAUCE** (chi/mee-nasty) A hybrid 8/10 hot sauce combining our nasty sauce (featuring the hottest habanero chilies and citrus) with a classic Argentinian chimichurri BBQ condiment.

**CHORIZO VERDE** (cho/ree/zo/ber-deh) A popular ingredient in street tacos, our tempeh- and quinoa-based version boasts a strong, spicy, charred flavour.

**ESCABECHE** (es-ka-bae-che) A sweet, sour, spicy and aromatic pickling liquid created by Persians, adapted by Latin America as a preservative, and used to cure and pickle virtually any ingredient.

**GUAJILLO NOODLES** (gua-hee-yo) Mild rose-coloured pepper noodles freshly made from semolina flour by Parcheggio in North York

**IMPOSSIBLE™ FILLET** A 100% plant-based meat substitute.

**ITZIAR'S CHURROS** (choo-rroh) A Mexican version of the sweet Spanish street snack. Crispy on the outside and fluffy in the inside, pastry chef Itziar's vegan version will fool anyone expecting a traditional Latin American churro.

**MORITA** (mor-it-tah) A powerfully smoky, medium-spice dried chili pepper with a strong personality that makes itself known among other ingredients in a dish.

**PASIILLA** (pas/see/yah) A mild, dry, raisin-like chili pepper commonly used in Mexico for marinades, dressings, oil, soups, or anything in need of an old woody flavour.

**PEPITAS** (peh-pee-tas) The Spanish word for pumpkin seeds — full of protein, sometimes toasted and salted, then eaten as a snack or used as a salad topping, in oil, or in marinades and spreads.

**PICO DE GALLO** (pee/ko/di/ga/yoh) Chopped tomato, onion and serrano chili soaked in lime juice.

**POBLANO** (poh-blaa-no) Flavourful medium-spice chili pepper often stuffed with a variety of toppings. When roasted, it is one of the most robust flavours in Latin American cuisine.

**QUESO BLANCO** (kae-so/ Blon-koh) A semi-firm consistency when fresh, messy and creamy when melted, this popular condiment — especially our cashew-based version — contrasts beautifully with spicy dishes.

**SESAME SALSA MACHA** (mah-chah) Not to be confused with matcha, macha — which translates to “brave woman” — is a rich, smoky, medium-spiced and full-flavoured salsa.

**SHISHITO PEPPER** (shee-shee-tow) A mild and aromatic East Asian chili pepper.

**SIKIL PAK** (see-kill-pak) Translating to “water, seeds and tomato,” this traditional spread is bold and sour.

**TARO** (taa/row) Starchy root from southeast Asia used to manufacture tapioca — similar in texture to potato or yam, with a versatile flavour and a sweet crunch

**TOMATILLO** (tow-mah-tee-yo) Sour green tomato used as a base in many salsas, dressings, spreads and salads. Great substitute for the more familiar tomato for those looking for a bright, sour flavour.

**“WE THE ROOTS”** Local urban vertical farm producing incredible rocket and kale.