**AMENTOS**

**SOPAS y EN SALADAS**

**Ensalada de Aguacate y Lima**
A combination of baby tomatoes and mixed greens, avocado, queso fresco, 11.25

**Sopa de Tortilla de Lima**
Rich flavor chicken soup with shredded chicken and a hint of lime. Garnished with fried tortilla strips, avocado, cilantro and queso fresco. 9.25

**Sopa de Pozole**
Lightly seasoned broth, diced pork, hominy and shredded cabbage, garnished with a combination of scallions, cilantro, oregano, lemon wedge and chile de arbol paste. Small 6.25. Large 8.95

**Sopa de Fideo**
Veracruz pasta in a light and flavorful tomato broth, sprinkled with queso fresco and cilantro. (Whole beans and picadillo optional) Small 6.25. Large 8.95

**PLATOS de ENCHILADAS**

**Enchiladas Suizas**
Two chicken filled enchiladas topped with a sweet, white wine cream sauce, a dollop of crema fresca and white cheese. 12.25

**Enchiladas de Queso**
Three cheese enchiladas topped with chili con carne and cheese. 12.25

**Enchiladas de Moles**
Two chicken filled enchiladas topped with our delicious peanut mole sauce and Monterey Jack cheese. 12.25

**Enchiladas Verdes de Pollo y Elote**
Two chicken filled enchiladas topped with tomatillo corn sauce, Monterey Jack cheese, and a dollop of crema fresca. 12.25

**Enchiladas de Espinacas**
Two enchiladas filled with spinach, mushrooms and queso fresco and topped with a creamy chipotle sauce. 12.25

**PARRILLAS**

**Enchiladas Plates below served with rice, beans and house-made tortillas.**

**Enchiladas Mexicanas**
Chiles guajillos and pasillas are the foundation of the delicious sauce that tops three queso fresco filled enchiladas. Served with avocado, cabbages lime slaw and grilled jalapeño pepper. Topped with fried potatoes, carrots, cilantro and drizzled with crema fresca. 12.95

**Griselda’s Tacos Callejeros**
Three corn tortillas lightly grilled on the comal, filled with a dollop of refried beans and your choice of diced beef, fish or shredded chicken or carnitas. Topped with cabbage lime slaw, diced avocado and queso fresco. 12.95

**Fish Tacos or Shrimp Tacos**
Pan seared tilapia, or shrimp, charbroiled and topped with cabbage lime slaw, pickled red onion, queso fresco and avocado. Served with frijoles a la charra. Fish: 9.95. Shrimp: 10.95

**Fluturas de Pollo**
Chicken filled flutes like crispy tacos topped with guacamole and crema fresca. 10.25

**FLORES**

**Enchilada Plates below served with rice, beans and house-made tortillas.**

**Enchiladas Mexicanas**
Chiles guajillos and pasillas are the foundation of the delicious sauce that tops three queso fresco filled enchiladas. Served with avocado, cabbages lime slaw and grilled jalapeño pepper. Topped with fried potatoes, carrots, cilantro and drizzled with crema fresca. 12.95

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**Fluturas de Pollo**
Chicken filled flutes like crispy tacos topped with guacamole and crema fresca. 10.25

**Antojitos**

**Tres Gorditas**
Three potato and masa cakes.
One picadillo, one chicken and one refried bean and cheese filled gorditas topped with lettuce, tomato, queso fresco and guacamole. 12.95

**Albóndigas**
Mexican meatballs made with a combination of ground beef, pork and herbs. Braised in a rich and spicy broth. 9.25

**Mexican Shrimp Cocktail**
Large shrimp, cucumbers, green onions, tomatoes, avocado and cilantro served with a spiced tomato cocktail sauce. 11.25

**Angelica’s Ceviche Fino**
Delicate white fish, red onions and jalapeño peppers marinated in fresh lime juice & tossed in an oregano vinaigrette. Served with avocado, cilantro and house-made tostadas. Small 6.25. Large 9.95

**Paquetes de Jícama y Camarón (3)**
Jícama package filled with fried shrimp and Mexican lime slaw topped with fried shallots and salsa de jalapeño. 10.95

**Fried Shishito Peppers**
1/3 lb. of adding sweet peppers pan blistered and sprinkled with sea salt. Served with jalapeño oil aka “the russian roulette peppers”... about one in fifteen is spicy! 8.95

**Chorizo Quesadillas**
A combination of potatoes and Mexican sausage sandwiched between grilled flour tortillas and served with guacamole and pico de gallo. 7.95

**Chicken Chipotle Quesadillas**
Chipotle spiced chicken and spinach sandwiched between two grilled flour tortillas and served with guacamole. 7.95

**Guacamole and House-made Tostadas**
Small 6.50. Large 9.95

**NACHOS y MÁS**

**Bean & Cheese Nachos**
Served with jalapeño peppers. Half order 6.25. Full order 9.95

**Beef or Chicken Fajita Nachos**
Beef, cheese, guacamole and jalapeño peppers. Half order 6.95. Full order 11.95

**Nachos Estilo Rosario’s**
Delicious nachos topped with shredded chicken, Monterey Jack cheese and crema fresca. Half order 6.95. Full order 11.95

**Shrimp Nachos**
Garlic shrimp topped with pico de gallo, Monterey Jack cheese and guacamole. Half order 7.95. Full order 12.95

**Queso Rosario’s**
Chilatstlau style creamy cheese dip. 6.95

**Queso Flamenco**
Queso asadero with your choice of chorizo or hongos guisados. Served with house-made tortillas. 9.25

**SOPAS y EN SALADAS**

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**ESPECIALIDADES**

**Chile Relleno**
Poblano pepper stuffed with spiced beef, potato & rajas with our delicious ranchero sauce & white cheese. Served with rice & refried beans. 15.25

**Quinoas Chile Relleno**
Poblano pepper grilled on an open flame, filled with crispy quinoa, carrots, onions and zucchinis. Topped with pan-seared cactus fritters, seared shrimp and tomatillo chipotle sauce. 15.25

**Pescador Veracruz**
Pan-seared tilapia topped with a Veracruz sauce and capers, green olives, tomatoes, onions and jalapeños. Garnished with fresh cilantro and served with poblano rice. 15.25

**Pollo a la Marea**
Charbroiled chicken breast marinated in a cilantro and pumpkin seed pesto. Served with frijoles a la charra and rice. 13.25

**Pollo con Mole**
Boneless chicken breast smothered in our mole peanut sauce, topped with white cheese and sprinkled with toasted sesame seeds. Served with rice & refried beans. 13.25

**Chicken Chipotle**
Grilled chicken breast served on a bed of sautéed spinach and topped with a creamy chipotle sauce. Served with poblano rice. 13.25

**Lenguas**
Tender tips of beef tongue delicately seasoned and simmered in a light tomato sauce. Served with rice and refried beans. 14.95

**Carnes de Puerco en Chile Cascabel**
Tender pork tips in a chile cascabel sauce. Served with rice & refried beans. 12.25

**Albóndigas con Arroz**
Mexican meatballs made with a combination of ground beef, pork and herbs. Braised in a rich and spicy broth. Served with rice. 13.95

**Anita’s Steak Ranchera**
8 oz. rib-eye grilled and topped with our delicious poblano pepper rancheras sauce and your choice of enchilada. Served with frijoles a la charra, rice and guacamole. 25.99

**SUBSTITUTIONS WILL BE AN ADDITIONAL CHARGE**

**VEGETARIAN**

**GLUTEN FREE**

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**“Of course, it’s not just the food that makes Rosario’s so popular. There’s a buzz about the restaurant that also comes from good music, good service, good drinks, good art and its general good vibe.”

— Karen Haram, former Food Editor, San Antonio Express-News"