

# Rosario's

COMIDAMEX BAR

FEED THE HEART • QUENCH THE SOUL

## ANTOJITOS

**FIRE ROASTED SALSA & CHIPS**   **1.99**  
Rosario's famous award-winning salsa.

**SHISHITO PEPPERS**   **9.95**  
Mildly spicy, pan-seared peppers. Sprinkled with sea salt and served with a creamy salsa roja.

**MEXICAN STREET CORN**   **9.95**  
Fresh grilled corn kernels tossed in a house-made mayo & chili lime queso fresco and cotija.

**ANGELICA'S CEVICHE FINO**  **12.95**  
Delicate white fish, jicama, red onions and jalapeño peppers marinated in fresh lime juice & tossed in a lime herb vinaigrette. Served with avocado & house-made tostadas.

**GUACAMOLE FRESCO**   **12.95**  
Fresh smashed avocado. Served with house-made tostadas. Optional: diced tomatoes, onions, jalapeños & queso fresco. Add 2.00

**PALOMITAS DE COLIFLOR**   **12.95**  
Roasted cauliflower florettes dusted with chili lime and topped with cotija cheese and crema fresca. (Mexican style cauliflower)


**ALBÓNDIGAS** **10.95**  
Mexican meatballs made with a combination of ground beef, pork, braised in a rich fire roasted tomato & chipotle sauce. Garnished with queso fresco and sweet potato hay.

## NACHOS Y MÁS

**BEAN & CHEESE NACHOS**  **10.95**  
Nachos topped with beans and melted cheese.

**FAJITA NACHOS**  **14.95**  
Nachos topped with beef or chicken fajita, beans, cheese, & guacamole.



**NACHOS ESTILO ROSARIO'S**  **12.95**  
Nachos topped with stewed shredded chicken, queso Monterey and crema fresca.

**SHRIMP NACHOS**  **15.25**  
Nachos topped with butter garlic shrimp, sautéed pico de gallo, queso Monterey & guacamole.

**CHORIZO QUESADILLAS**  **10.95**  
A combination of potatoes and Mexican sausage sandwiched between grilled flour tortillas. Served with guacamole & pico de gallo.


**CHICKEN CHIPOTLE QUESADILLAS**  **10.95**  
Chipotle spiced chicken and spinach sandwiched between two grilled flour tortillas. Served with guacamole & pico de gallo.

**QUESO ROSARIO'S**   **9.95**  
Three cheese dip served with house-made tostadas.



**QUESO FLAMEADO**   **11.95**  
Au Gratin queso asadero, spicy Mexican sausage, grilled peppers and onions. Served with house-made corn and flour tortillas. Optional add-on: Chile Toreado for extra spice! \*Vegetarian option served with potatoes, carrots, onions and bell peppers.

## ENSALADA Y SOPAS

**SOPA DE TORTILLA**  **11.95**  
Rich flavorful chicken lime broth with shredded chicken breast. Garnished with fried tortilla strips, avocado, cilantro and queso fresco. Served with Mexican rice and house-made corn tortillas.

**POZOLE**  **12.95**  
Lightly seasoned chile spiced broth, diced pork, hominy & cabbage lime slaw. Garnished with a combination of scallions, oregano, lemon wedge and chile de árbol paste.


**FIDEO LOCO** **11.95**  
Vermicelli pasta in a light and flavorful tomato broth, spiced ground beef, whole beans, sprinkled with queso fresco and cilantro.

**ENSALADA DE AGUACATE Y LIMA**   **14.25**  
A combination of mixed greens, avocado, queso fresco, roma tomatoes, jicama and crumbled chicharrones tossed in a fresh lime vinaigrette. Served with grilled shredded chicken breast.

## ESPECIALIDADES

**CHILE RELLENO** **18.25**  
Poblano pepper stuffed with spiced beef, potatoes, raisins & almonds, topped with our delicious ranchero sauce & white cheese. Served with Mexican rice & refried beans.

**RELLENO DE COLIFLOR**   **17.99**  
Grilled poblano pepper filled with roasted cauliflower and sweet potato topped with creamy poblano sauce and drizzled with crema fresca. Served with frijoles a la charra.

**POLLO A LA MARÍA**  **15.95**  
Charbroiled chicken breast marinated in a cilantro pesto sauce. Served with Mexican rice and frijoles a la charra.


**MOLE CASERO** **15.95**  
Boneless chicken thighs simmered in a rich Mexican sauce made with dried chilies, nuts and hints of chocolate. Topped with queso Monterey and served with Mexican rice and refried beans.

**CHICKEN CHIPOTLE** **15.95**  
Grilled chicken breast served with sautéed spinach and topped with a creamy chipotle sauce. Served with poblano rice & frijoles a la charra.

**GUISADO DE LENGUA** **17.95**  
Tender tips of beef tongue delicately seasoned and simmered in a light tomato sauce. Served with Mexican rice and refried beans.

**CARNE DE PUERCO EN CHILE CASCABEL**  
Tender pork tips in a flavorful chile cascabel sauce. Served with Mexican rice & refried beans.

**CARNE ASADA**  **19.99**  
8 oz. grilled skirt steak, one cheese enchilada. Served with refried beans, chile toreado, guacamole, and grilled onions.

 **VEGETARIAN** dish or option available.  
 **GLUTEN FREE** dish or option available.  
Vegetarian Frijoles a la Charra available.  
Poblano Rice is vegetarian.

## ENCHILADAS

### ENCHILADAS SUIZAS 14.95

Two chicken-filled enchiladas topped with a sweet, white wine cream sauce, crema fresca and queso Monterey. Served with Mexican rice and refried beans.

### ENCHILADAS DE QUESO 14.95

Three cheese filled enchiladas topped with chili con carne and a queso Monterey mixto. Served with Mexican rice and refried beans.

### ENCHILADAS DE MOLE 14.95

Two chicken-filled enchiladas topped with our delicious mole sauce and queso Monterey. Served with Mexican rice and refried beans.

### ENCHILADAS DE POLLO 14.95

Two chicken filled enchiladas topped with chili con carne and queso Monterey. Served with Mexican rice and frijoles a la charra.

### ENCHILADAS VERDES 14.95

Two chicken-filled enchiladas topped with tomatillo corn sauce, queso Monterey and crema fresca. Served with Mexican rice and refried beans.

### ENCHILADAS DE ESPINACAS 14.95

Two enchiladas filled with spinach, potatoes, carrots and queso fresco, topped with a creamy chipotle sauce & queso Monterey. Served with poblano rice and frijoles a la charra.

### ENCHILADAS DE CAMARÓN 16.95

Two shrimp-filled enchiladas topped with a creamy chipotle sauce & queso Monterey. Served with poblano rice and frijoles a la charra.

## PARRILLAS

Parillas served on a sizzling skillet with frijoles a la charra, pico de gallo and guacamole, unless otherwise specified.

### FIESTA SPECIAL For one 17.95

Grilled shrimp and charbroiled beef or chicken fajitas, with onion and bell peppers. For two 34.95

### CAMARONES AL MOJO DE AJO

For one 17.95

Gulf shrimp marinated in a lime garlic butter sauce. Served with poblano rice. For two 34.95

### PARRILLA DE FAJITAS For one 17.95

Charbroiled beef or chicken fajitas with grilled onion and bell peppers. For two 34.95

### PARRILLA DE CARNITAS DE PUERCO

For one 17.95

Crisp marinated pork tips served with grilled onions and peppers. For two 34.95

### PARRILLA DE TRIPAS For one 17.95

A south-of-the-border favorite! Lightly seasoned & grilled to perfection. For two 34.95



VEGETARIAN dish or option available.



GLUTEN FREE dish or option available.

Vegetarian Frijoles a la Charra available.

Poblano Rice is vegetarian.

## FAVORITAS

### ENCHILADAS MEXICANAS 15.95

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

### GRISELDA'S TACOS CALLEJEROS 16.25

Three corn tortillas lightly grilled on the comal, filled with a dab of refried beans and your choice of diced beef fajita, shredded chicken or carnitas. Topped with cabbage lime slaw, diced avocado and queso fresco.

### FISH OR SHRIMP TACOS (2)

Fish 12.95 Shrimp 13.95

Pan-seared tilapia or shrimp, chipotle mayo, topped with queso fresco, cabbage lime slaw, pickled red onion and avocado. Served with frijoles a la charra.

### COPITAS DE CAMARÓN (3) 13.95

Grilled shrimp drizzled with a mild crema roja & a tamarindo glaze. Topped with fried shallots.

### TACOS A LA ROSARIO'S (3) 14.25

Crispy corn tacos filled with your choice of beef, chicken or guacamole. Topped with lettuce, tomatoes, finely chopped onion and cilantro. Served with salsa de molcajete.

### TRADITIONAL CRISPY TACOS (2) 14.25

Crispy corn tacos filled with your choice of beef, chicken, or guacamole. Topped with lettuce, tomatoes and cheddar cheese. Served with Mexican rice and frijoles a la charra.

### TACOS NORTEÑOS (2) 13.95

Flour tortillas, thin layer of refried beans, Monterey Jack cheese, sliced avocado, choice of beef or chicken, folded over and toasted on a flat grill. Served with frijoles a la charra.

### CASCABEL TACOS (3) 14.95

Diced pork, simmered in a chile cascabel sauce and served in our delicious house-made corn or flour tortillas.

### TACOS SUAVES 15.25

Two chicken or beef filled soft rolled tacos topped with ranchera salsa, melted queso Monterey, lettuce, tomato and guacamole. Served with Mexican rice and frijoles a la charra.

### FLAUTAS DE POLLO (3) 13.95

Chicken filled flute-like crispy tacos topped with guacamole and crema fresca. Served with Mexican rice and frijoles a la charra.

### FLAUTAS ESPECIALES (3) 16.25

Corn tortillas filled with queso, beans, spinach, and chipotle sauce. Your choice of chicken or potato & carrot filling. Flautas are grilled on an open flame and topped with a tomatillo avocado sauce, lettuce, tomato & queso fresco. Served with Mexican rice and frijoles a la charra.

### ALBÓNDIGAS CON ARROZ 16.25

Mexican meatballs made with a combination of ground beef & pork, braised in a rich fire roasted tomato & chipotle sauce. Garnished with queso fresco and sweet potato hay. Served with poblano rice.

### CHALUPAS COMPUESTAS (2) 14.25

Two chalupas topped with your choice of diced beef or chicken fajitas, refried beans, guacamole, cabbage lime slaw and queso fresco.

### BEAN & CHEESE CHALUPAS 10.95

Two bean & cheese chalupas topped with melted cheddar cheese, lettuce, and tomato.

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