

FEED THE HEART * QUENCH THE SOUL

ANTOJITOS

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

SHISHITO PEPPERS @ 09.95

Mildy spicy, pan-seared peppers. Sprinkled with sea salt and served with a creamy salsa roja.

MEXICAN STREET CORN @ 0 9.95

Fresh grilled corn kernels tossed in a house-made mayo & chili lime queso fresco and cotija.

ANGELICA'S CEVICHE FINO 6 12.95

Delicate white fish, jícama, red onions and jalapeño peppers marinated in fresh lime juice & tossed in a lime herb vinaigrette. Served with avocado & house-made tostadas.

GUACAMOLE FRESCO @ 012.95

Fresh smashed avocado. Served with house-made tostadas.

Optional: diced tomatoes, onions, jalapeños & queso fresco. Add 2.00

PALOMITAS DE COLIFLOR © 012.95

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 6 11.95

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 0 15.25

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

CHORIZO QUESADILLAS 6 10.95

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

CHICKEN CHIPOTLE @ 10.95 QUESADILLAS

Chipotle spiced chicken and spinach sandwiched between two grilled flour tortillas. Served with guacamole & pico de galllo.

QUESO ROSARIO'S © 0 9.95

Three cheese dip served with house-made tostadas.

QUESO FLAMEADO @ 0 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 @ 12.95

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 12.95

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© 0 15.95

A combination of mixed greens, avocado, queso fresco, roma tomatoes, jícama and crumbled chicharrones tossed in a fresh lime vinaigrette. Served with grilled shredded chicken breast.

ESPECIALIDADES

CHILE RELLENO 19.25

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 © 0 18.99

Grilled poblano pepper filled with roasted cauliflower and sweet potato topped with a creamy poblano sauce and drizzled with crema fresca. Served with vegetarian frijoles a la charra and poblano rice.

Pollo a la María 6 15.95

Charbroiled chicken breast marinated in a cilantro pesto sauce. Served with Mexican rice and frijoles a la charra.

Mole Casero 16.95

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 18.95

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

CARNE DE PUERCO 17.95

EN CHILE CASCABEL

Tender pork tips in a flavorful chile cascabel sauce. Served with Mexican rice & refried beans.

CARNE ASADA @21.95

8 oz. grilled skirt steak topped with chimichurri sauce. Served with one cheese enchilada, refried beans, chile toreado, guacamole, and grilled onions.

- **V** VEGETARIAN dish or option available.
- GF GLUTEN FREE dish or option available.

Vegetarian Frijoles a la Charra available.
Poblano Rice is vegetarian.



FEED THE HEART ® QUENCH THE SOUL

ENCHILADAS

ENCHILADAS SUIZAS 0 15.95

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

ENCHILADAS DE QUESO 15.95

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

ENCHILADAS DE MOLE 15.95

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

ENCHILADAS DE POLLO 15.95

Two chicken filled enchiladas topped with chili con carne and queso Monterey. Served with Mexican rice and refried beans.

ENCHILADAS VERDES © 0 15.95

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

ENCHILADAS DE ESPINACAS 0 15.95

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 6 For one 19.95

Grilled shrimp and charbroiled beef or chicken fajitas, with onion and bell peppers. For two 38.95

CAMARONES AL MOJO DE AJO 69

For one **19.95**

Gulf shrimp marinated in a lime garlic butter sauce. Served with poblano rice. For two 38.95

PARRILLA DE FAJITAS 6 For one 19.25

Charbroiled beef or chicken fajitas with grilled onion and bell peppers. For two 38.95

PARRILLA DE CARNITAS DE PUERCO ©

For one **18.95**

Crisp marinated pork tips served with grilled onions and peppers. For two 38.95

PARRILLA DE TRIPAS For one 19.95

A south-of-the-border favorite! Lightly seasoned & grilled to perfection. For two 38.95

V VEGETARIAN dish or option available.

GLUTEN FREE dish or option available.

Vegetarian Frijoles a la Charra available.
Poblano Rice is vegetarian.

FAVORITAS

ENCHILADAS MEXICANAS © 0 16.95

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 6 16.95

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 13.95 Shrimp 14.95

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.

MEXICAN HAMBURGER 14.95

1/4 lb. beef patty on a toasted bun layered with a bean & cheese chalupa, lettuce, tomato, pickled onions, guacamole & chipotle mayo. Served with French fries.

TACOS A LA ROSARIO'S (3) 60 14.95

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) 014.95

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) 14.95

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 © 015.95

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) 6 14.95

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

FLAUTAS ESPECIALES (3) 00 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) 0 15.25

Two chalupas with your choice of beef fajita or grilled shredded chicken, refried beans, guacamole, cabbage lime slaw and queso fresco.

BEAN & CHEESE CHALUPAS © 12.25 Two bean & cheese chalupas topped with melted cheddar cheese, lettuce

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

CURBSIDE · CARRY OUT · DINE IN









ROSARIO'S SOUTHTOWN
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