



CULINARIA

Summer Restaurant Weeks

DINNER MENU

AUGUST 9TH-23RD

\$35 per person. Tuesday-Thursday 3pm -10pm. Sunday 11am-10pm

Appetizer

Ceviche Tostada

Delicate white fish, jicama, red onions and jalapeño peppers marinated in fresh lime juice and tossed in a lime herb vinaigrette. Topped with avocado.

Mexican Street Corn

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

Palomitas de Coliflor

Roasted cauliflower florettes dusted with chili lime and topped with cotija cheese and crema fresca. (Mexican style cauliflower)

Entrée

Relleno de Coliflor

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.

Carne Asada

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

Flautas Especiales de Pollo

Corn tortillas filled with chicken, queso, beans, spinach, and a hint of chipotle. 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.

Dessert

Warm Cajeta Bread Pudding

Served with mixed berry compote.

Available for dine in only. No Substitutions. Main Dining Only.

Rosario's
COMIDAMEX  BAR

