



CULINARIA

Summer Restaurant Weeks

LUNCH MENU

AUGUST 9TH-23RD

\$20 per person. Tuesday-Friday 11am-3pm

Appetizer

Guacamole Salad

Housemade tostada topped with fresh smashed avocado, lettuce, tomato, pickled red onions & queso fresco.

Sopa de Tortilla

Chicken lime broth with shredded chicken breast, garnished with fried tortilla strips, avocado, cilantro and queso fresco.

Entrée

Enchiladas Mexicanas

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

Lisa's Special with Beef Fajita

One cheese enchilada topped with chili con carne, beef fajitas, served with Mexican rice, refried beans, guacamole and pico de Gallo.

Chicken Taco Norteno

Flour tortilla, thin layer of refried beans, queso Monterey, sliced avocado, chicken fajita, folded over and toasted on a flat grill. Served with 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

