



MENU

STARTERS

BAKED ASADERO MELTED CHEESE..... \$275⁰⁰

With white wine – Choice of mushrooms, pesto & tomato, or chorizo.

YELLOWTAIL SASHIMI

IN MEZCAL CITRUS MARINADE (100 GR)..... \$295⁰⁰

With a touch of hoja santa, lime juice, cucumber, onion, and avocado.

GRILLED OCTOPUS WITH

CASCABEL CHILI ADOBO (150 GR) \$395⁰⁰

In a cilantro dressing with baby potatoes in roasted garlic paste and baby spinach.

CHEF'S CHARCUTERIE & CHEESE BOARD \$295⁰⁰

Seasonal selection.

SOUPS & SALADS

CAESAR SALAD \$249⁰⁰

CHABERT'S BISTRO SALAD..... \$295⁰⁰

Mixed greens with balsamic vinaigrette, sundried tomato, feta cheese, caramelized walnuts, and dried fig.

ROSARITO SIGNATURE SALAD \$275⁰⁰

Spinach tossed with hibiscus vinaigrette, roasted pistachios, caramelized walnuts, goat cheese, bacon, mandarin, and honey-baked pear.

CLAM CHOWDER..... \$265⁰⁰

Served in a homemade bread bowl, au gratin with parmesan cheese.

CLASSIC FRENCH ONION SOUP \$180⁰⁰

(15 min prep.) Caramelized onion base, gratinéed with mozzarella and puff pastry.

ENTRÉES

GRILLED SALMON (200 GR)..... \$630⁰⁰

Served with rice and sautéed vegetables

GRILLED RIB EYE STEAK (250 GR)..... \$655⁰⁰

Served with mashed potatoes and sautéed vegetables.

Prices in pesos. Taxes included. Tip not included.

ENTRÉES

FILET MIGNON WITH GARLIC BUTTER

& RED WINE REDUCTION (220 GR) \$630⁰⁰

With sweet mashed potatoes and sautéed vegetables.

BACON-WRAPPED SHRIMP STUFFED

WITH CHEESE (6 PZS) \$640⁰⁰

With sweet potato purée and sautéed vegetables.

SHRIMP, YOUR STYLE (6 PZS) \$570⁰⁰

Choice of Preparation:

- Spicy Diabla
- Garlic
- Scampi
- Breaded

Served with rice and sautéed vegetables

GRILLED CHICKEN BREAST WITH

BUTTER AND ORANGE SAUCE (200 GR) \$360⁰⁰

With sweet potato purée and sautéed vegetables.

HOUSE SPECIALTIES

HUGO'S SIGNATURE BURGER \$295⁰⁰

Homemade bun with marinated beef, provolone cheese, caramelized onions, mushrooms, Jack Daniel's sauce, spinach, and house potatoes. Dressing of your choice.

LAMB RIBS WITH

MINT-TOMATILLO SAUCE (200 GR) \$795⁰⁰

with sweet potato purée & sautéed vegetables.

TRADITIONAL PUERTO NUEVO LOBSTER \$950⁰⁰

Traditional style with rice, garlic butter, beans, salsa, and flour tortillas.

CASA BLANCA SKIRT STEAK

(ARRACHERA) (200 GR) \$360⁰⁰

Marinated skirt steak with sautéed peppers & onions, beans, guacamole, and rice.

SKIRT STEAK & BONE MARROW TACOS (3) \$250⁰⁰

With onion, cilantro, and guacamole.

Prices in pesos. Taxes included. Tip not included.

PASTAS

FETTUCCINE ALFREDO – CHOICE OF:

WITH SHRIMP.....	\$369 ⁰⁰
WITH CHICKEN.....	\$360 ⁰⁰
WITH VEGETABLES.....	\$295 ⁰⁰

LINGUINE PESTO – CHOICE OF:

WITH SHRIMP.....	\$369 ⁰⁰
WITH CHICKEN.....	\$360 ⁰⁰
WITH VEGETABLES.....	\$295 ⁰⁰

SPAGHETTI BOLOGNESE.....	\$295 ⁰⁰
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MEXICAN FAVORITES

CARNE ASADA TAMPIQUEÑA (200 GR)	\$585 ⁰⁰
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Grilled beef with sautéed onions & peppers, cheese enchilada in red sauce, rice, beans, and avocado.

ROSARITO COMBINATION PLATE.....	\$265 ⁰⁰
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One cheese enchilada, one beef crispy taco, one cheese stuffed chile, served with rice and beans.

CHICKEN BREAST WITH DATE MOLE SAUCE (200 GR)	\$360 ⁰⁰
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Grilled chicken breast with artisanal mole made of dates, dried fruits, assorted chiles with cacao. Served with rice and sautéed vegetables.

GRILLED FISH FILLET WITH CILANTRO CREAM SAUCE (200 GR)	\$465 ⁰⁰
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Dorado fillet with rice and vegetables.

SHRIMP FAJITAS	\$369 ⁰⁰
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Served with avocado

ARRACHERA FAJITAS.....	\$369 ⁰⁰
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Served with avocado

CHICKEN FAJITAS.....	\$360 ⁰⁰
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Served with avocado

Prices in pesos. Taxes included. Tip not included.

DESSERTS

APPLE STRUDEL.....\$185⁰⁰

Green & red apple mix with raisins and cinnamon in puff pastry, served with vanilla ice cream.

CHOCOLATE CAKE \$150⁰⁰

TRIPLE CHOCOLATE BROWNIE\$150⁰⁰

With vanilla ice cream.

CHEESECAKE \$150⁰⁰

GELATO \$140⁰⁰

Choice of:

- Salted Caramel
- Chocolate
- French Vanilla
- Mango

HOMEMADE FLAN.....\$110⁰⁰

Prices in pesos. Taxes included. Tip not included.