



DINNERmenu

AntojitosAppetizers y SopasSoups y EnsaladasSalads

Classic Bean & Cheese Nachos 8.95

Add chicken 3. Add beef or carnitas 4. Add guacamole 3.

Ceviche / Lime Marinated Fish 9.75

Lime marinated fish served with housemade tostadas & sliced avocado

Copitas de Picadillo / Lettuce Cups 8.95

Chicken & pork seasoned w/ chipotle and tamarindo served w/ lettuce cups & a mini salsa sampler

Guacamole for Two made to order 10.95

Served with housemade tostadas

Ostiones / Oysters 10.95

Buttermilk fried oysters on yucca chips, jalapeño honey mayo & charred pineapple

Queso Flameado / Baked Cheese 8.25

Chihuahua and Monterrey Jack cheeses, mushrooms, chorizo, pico de gallo

Shrimp Nachos 9.95

Chipotle spiced shrimp, black bean pico topped with Monterrey Jack cheese & pickled onions

Crepas de Huitlacoche / Mushroom Crepes 8.50

A central Mexico delicacy cradled in light poblano corn pancake

Empanadas 7.95

Half moon-shaped pastries stuffed with savory chorizo & potato, poblano rajas & spicy picadillo

Alambres / Mini Skewers 8.95

Marinated beef skewers drizzled with chimi-churri salsas on a bed of cilantro slaw

Sopa Azteca / Tortilla Soup 5.75

Grilled chicken in a chile pasilla and tomato spiced broth

Sopa de Pozole Verde / Hominy Soup 5.75

Poblano-Spinach broth with chicken and hominy

Ensalada Ácenar / Crab Salad 14.95

Bibb lettuce, Gulf blue crab, jicama, avocado, crumbled chicharones, chipotle lime vinaigrette

Ensalada Citrus / Citrus Salad 6.95

Spinach, orange, grapefruit, Manchego cheese, candied pecans with a piconillo citrus vinaigrette.
Add grilled chicken 3. / Add grilled shrimp 4.

Ensalada de la Casa / House Salad 5.95

Spicy mixed greens with tomato & avocado, goat cheese with sweet onion sherry vinaigrette

Favoritas de San Antonio San Antonio Favorites

Served with Mexican rice and refried beans

Chile Relleno Res y Puerco / Stuffed Pepper 14.95

Soufflé coated poblano chili stuffed with beef and pork topped with a roasted tomato sauce

Mole Poblano de Pollo / Chicken Mole 13.75

Tender boneless chicken breast simmered in mole poblano sauce

Enchiladas Verdes 12.75

Chicken filled tortillas, tomatillo sauce, jack cheese, corn, crema fresca

Enchiladas de Mole 12.75

Chicken filled tortillas, mole de poblano, Chihuahua cheese & queso fresco

Enchiladas de Queso 12.25

Cheese enchiladas topped with chile con carne & more cheese

Entomatadas / Fried Stuffed Tortillas 12.75

Chicken and sweet potato filled flute like tacos topped with roasted tomato sauce, and queso fresco

Tacos y Chalupas

Served with Mexican rice and refried beans

Grilled Shrimp Tacos 13.95

Gulf shrimp sautéed with onions, jalapeños, w/ cabbage slaw, avocado

Crab Tinga Tacos 14.95

Gulf blue crab with tomato, onion, chipotle, avocado

Tacos al Parrilla 12.50

Choice of grilled beef, pork or chicken garnished with cilantro, onion, and fresh pineapple

Gulf Fish Tacos 12.50

Grilled or fried Gulf fish, jalapeño honey mayo with cabbage slaw and pickled red onions

Oyster Tacos 13.95

Chicken-fried oysters drizzled w/ a jalapeño honey mayo, charred pineapple & micro greens

Mushroom and Calabacita Tacos 10.95

Grilled mushrooms and squash garnished with sliced avocado & queso fresco

Duck or Chicken Tinga Chalupas 13.25

Choice of duck or chicken sautéed with spicy Mexican sausage, tomatoes, onions and topped with a cabbage lime slaw

Chalupas Compuestas 12.25

Traditional bean and cheese, guacamole, lettuce, tomato with choice of beef or chicken

Especialidades de la Casa

Ácenar Specialties

Huachinango al la Talla / Snapper Adobo Style 19.75 for One / 37.75 for Two

Grilled fillet of Snapper prepared with a Guajillo chili rub and cilantro garlic pesto served with cilantro rice

Mojo de Ajo/ Jumbo Grilled Shrimp 24.50

Head on shrimp, guajillo, ancho peppers, garlic, parsley with butter served over cilantro rice

Pescado Veracruzano / Fish Veracruz 17.95

Fillet of snapper pan seared in tomato, olive caper sauce served on cilantro rice topped with watercress

Bistec Ácenar / Steak Ácenar 27.50

Chili-rubbed ribeye with portobello mushroom, tomato, roasted onion hash and fried chayote squash

Pollo Rostizado / Roasted Chicken 16.75

Pasilla rubbed and grilled Cornish game hen with hoja santa quesadilla and Huitlacoche

Crepas de Pato / Duck Crepes 15.95

Corn Serrano crepes filled with roasted duck confit covered in tamarindo-tomato grilled onion sauce

Camarones a la Diabla / Spicy Shrimp 21.95

Garlic and chipotle-buttered shrimp served over cilantro rice and roasted cream corn pico

Cabrito en Chile Ancho / Baby Goat 20.95

Young Texas goat steam-roasted served with ancho salsa ranchera, Mexican rice and refried beans

Cochinita Pibil / Roasted Pork 13.25

Achiote marinated pork slowly roasted in banana leaves served over cilantro rice

Lomo de Puerco / Pork Tenderloin 14.75

Grilled adobo pork loin with mole Guerrero and mole verde served with sweet potato and spinach tamale

ParilladasSizzling Skillets

Poquito de Todo / Little Bit of Everything 34. for Two / 65. for Four

Skewered shrimp, carnitas, grilled marinated beef, spicy sausage, charbroiled chicken served with chiles and cebollas asadas, charro beans, guacamole & pico de gallo

Carnitas / Crispy Pork Tips

13.25 for One / 24.25 for Two

Crisp marinated pork served with grilled onions and peppers, charro beans, guacamole & pico de gallo

Arrachera / Skirt Steak

14.95 for One / 28.95 for Two

Grilled marinated beef or chicken served with grilled onions, charro beans, guacamole & pico de gallo

PostresDesserts

Large enough to share and housemade by our Pastry Chef

Mus de Chocolate Mexicano / Chocolate Mousse 6.95

Silky cinnamon spiked mousse cake with bananas & whipped cream

Pastel de tres Leches / Three Milk Cake 5.50

Moist orange cake layered with sweet milks & served with cajeta and seasonal berries & melons

Galletas y Dulce de Leche / Cookies & Pralines 6.95

Plate of Mexican wedding cookies and pecan pralines to share

Crepa de Cajeta / Caramel Crepe 5.75

Sweet crepe filled with Mexican vanilla ice cream, cajeta, candied pecans and whipped cream

Helados y Sorbetes / Ice cream & Sorbets 5.

Vanilla, Mexican Chocolate served with candied pecans & cajeta
or

Mango or Pineapple-Coconut-Habanero Sorbet served in a strawberry watermelon soup

Pastry Chef's Special 5.95

Latin Drinks

Ácenar Hand-Shaken Margarita

House rocks, silver tequila, Gran Gala, fresh lime, simple syrup

Tuna Margarita

Silver tequila, orange liqueur, prickly pear cactus juice and fresh lime served on the rocks or frozen

Raspita

House Frozen Margarita, silver tequila, orange liqueur, fresh lime

Mojito

Light rum, sprigs of fresh mint muddled with fresh lime

Melon Mojito

Light rum, melon, sprigs of fresh mint muddled with fresh lime

Ácenar Blood Orange Mojito

Light rum, sprigs of fresh mint muddled with fresh lime and a splash of blood orange puree

10 Cane Mojito

10 Cane Rum, sprigs of fresh mint muddled w/ fresh lime, sugar & a splash of soda

Coconut Margarita

Silver tequila, coconut milk, pineapple juice served frozen

Kahlua Colada

Rum, Kahlua, coconut milk and pineapple served frozen

Ácenar Sangria Cocktail

Red Wine, brandy, orange and pineapple juice served over ice

Tequila SeleccionesTequila Selections

Serving over 30 selections of Premium Tequilas —

Platas, Reposados and Añejos



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HAPPY HORA SPECIALS
Sunday-Thursday 4-7pm