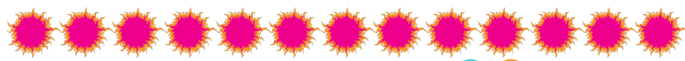


Ácenar

HOT MEX | COOL BAR

ANTOJITOS



Fire Roasted Salsa & Chips 5  

Classic Bean & Cheese Nachos 13 

Add Chicken, Beef or Carnitas 5

Add Shrimp or Beef Short Rib 7

Queso de la Casa 12.75 

Melted cheese with chorizo, pico de gallo, chile arbol, with housemade chips

Appetizer Sampler To Share 21

A sampling of our chicken flautas, beef alambres, & quesadillas. Served with pico de gallo & guacamole

Jicama Shrimp Tacos 14.75

Gulf shrimp sautéed & served on jicama with tamarindo sauce & crispy leeks

Queso Flameado / Baked Cheese 14.25 

Chihuahua & Monterey Jack cheeses, mushrooms, chorizo, grilled onions & peppers. Served with tortillas

Ostiones / Oysters 13.75

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

Alambres / Mini Skewers 14.25 

Marinated beef skewers drizzled with chimichurri salsa on a bed of cabbage lime slaw

Ceviche / Lime Marinated Fish 15.00 

Lime-marinated fish served with housemade chips & sliced avocado

Guacamole for Two (made tableside) 15.50  

Served with housemade chips

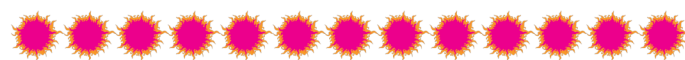
Chicken Tinga Empanadas 13.75

Stuffed with chorizo, tinga-style shredded chicken, jalapeño salsa, cabbage lime slaw, avocados

Shrimp Campechana 15.25

Large shrimp, spicy house-made cocktail sauce, onions, cilantro, avocados

ENSALADA Y SOPAS



Ensalada de la Casa / House Salad 12.25  

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

Sopa Azteca / Tortilla Soup 11.75 

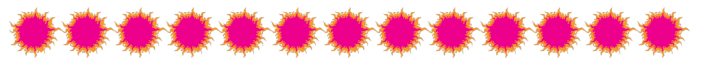
Grilled chicken in a chile pasilla & tomato-spiced broth, topped with cubed cheese

Mexican Caesar Salad 13.50 

Romain hearts, cotija cheese, chile croutons, chipotle Caesar dressing

Add Chicken 5 Add Shrimp 7

FAVORITAS DE SAN ANTONIO



Served w/ Mexican rice & refried beans UNLESS OTHERWISE NOTED

Ácenar Combo 23

Cheese enchiladas topped with chile con carne sauce, your choice of beef or chicken fajita, guacamole & pico de gallo

Cochinita Pibil / Roasted Pork 19.75 

Achiote-marinated pork. Served with cilantro rice, black beans & escabeche vegetables

Pechuga de Pollo con Chipotle / Chipotle

Chicken 18.25 

Grilled chicken breast topped with chipotle cream sauce. Served with spinach con queso, roasted corn rice & black beans

Mole Poblano de Pollo / Chicken Mole 17.50 

Tender boneless chicken breast simmered in mole poblano sauce

Entomatadas / Fried Stuffed Tortillas 16.50

Chicken & sweet potato-filled tacos with a roasted chile tomato sauce & queso fresco. Topped with sweet potato hay

Lomo de Puerco / Pork Tenderloin 21.50  

Grilled adobo pork loin with mole Guerrero & verde. Served with sweet potato & spinach tamale

Camarones a la Diabla / Spicy Shrimp 29.50

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

Chile Relleno de Res / Stuffed Pepper 17 

Souffle-coated poblano chile stuffed beef topped with ranchera salsa, golden raisins & almond slivers

Huachinango a la Talla / Snapper Adobo

Style 29.75

Grilled filet of snapper with guajillo rub & cilantro pesto. Served with cilantro rice & sautéed veggies

Pescado Veracruz 28

Pan seared fillets of tilapia in a tomato, olive caper sauce. Served with cilantro rice & microgreens

Cabrito 29

Young Texas goat steam-roasted and served with ancho salsa ranchera

CHEF'S FAVORITE



Short Rib Tacos 20


Guajillo-braised short ribs, with cabbage lime slaw, Mexican rice & refried beans.


Grilled Shrimp Tacos 18.50

Sautéed shrimp w/ pico de gallo & chipotle butter with cabbage slaw and avocado.

20% GRATUITY ON PARTIES OF 6 OR MORE

 NUTS INCLUDED in dish

 GLUTEN FREE dish or option available

 VEGETARIAN dish or option available



FAJITAS Y MAS



Poquito de Todo / Little Bit of Everything 🌱

For One 25 | For Two 50 | For Four 100

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

Fajitas 24 For Two 45 🌱

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

Carnitas / Crispy Pork Tips 24 For Two 45

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

TACOS Y CHALUPAS



Served w/ Mexican rice & refried beans UNLESS OTHERWISE NOTED

Tinga Chicken Chalupa 16.75 🌱

Chicken sautéed with spicy Mexican sausage, beans, cabbage lime slaw & avocado plus chile arbol salsa

Oyster Tacos 17

Chicken-fried oysters, charred pineapple, micro greens with jalapeño honey mayo

Tacos a la Parrilla 16.25

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

Fish Tacos (Grilled or Fried) 16.50

Grilled fish, jalapeño honey mayo with cabbage slaw & pickled red onions. Served with white rice & black beans

Chalupas Compuestas 16 🌱

Bean, cheese, guacamole, tomato, lettuce & choice of beef or chicken

Mushroom and Calabacita Tacos 15.25 🌱

Grilled mushrooms, Mexican squash, cilantro, pickled onion, chile & tomatoes. Served with white rice & black beans

BEST TEX-MEX ON THE RIVERWALK

Acenar is locally owned by restaurateurs **Lisa Wong & Pete Selig**. Established in 2004, we are the *largest* and most innovative contemporary Mexican restaurant on the San Antonio River Walk.

Our kitchen is led by the seasoned expertise of Chef Richard, while Patty ensures our renowned San Antonio hospitality shines in every experience.

ENCHILADAS



Served w/ Mexican rice & refried beans UNLESS OTHERWISE NOTED

Enchiladas de Camaron 16

Sautéed shrimp & corn tortillas, topped with roasted tomato sauce & Monterey Jack cheese. Served with white rice & black beans

Tres Enchiladas 16.75 🌱

Tasting of 3 signature house enchiladas: Queso, Mole & Verde

Enchiladas Verdes 16

Chicken-filled tortillas, tomatillo sauce, Monterey Jack cheese & crema fresca

Enchiladas de Mole 16.50 🌱

Chicken-filled tortillas, mole de poblano, Chihuahua cheese

Enchiladas de Queso 15.50

Cheese enchiladas topped with chile con carne, cheddar & jack cheese

Vegetarian Enchiladas 14.25 🌱

Corn tortillas stuffed with zucchini, squash & carrots. Topped with roasted tomato sauce. Served with white rice & black beans

POSTRES



Large enough to share & housemade by our Pastry Chef. **10.75 Each**

Mousse de Chocolate Mexicano / Chocolate Mousse 🌱 🌱

Silky cinnamon-spiked mousse cake with bananas & whipped cream

Caramel Flan

Caramel flan with whipped cream. Served with berry compote

Pastel de Tres Leches / Three Milk Cake

Sponge cake layered with sweet milks, cajeta, berries & melon pico

Ácenar Bread Pudding

Warm buttery croissant soufflé with golden raisins, pecans, cajeta. Served with vanilla ice cream

Churritos

Mini churros coated in cinnamon sugar. Served with chocolate, cajeta and berry sauce

Helados y Sorbetes/Ice Cream & Sorbet

Vanilla and Chocolate Ice Cream with candied pecans & cajeta

Pineapple-Coconut-Habanero Ice Cream

Mango, Lemon & Berry Sorbet with fresa fresca

ACENAR FIESTAS

Acenar offers the largest patio on the River Walk, perfect for alfresco parties. Plus three private rooms & the ability to host parties from 20 up to a 400 person buyout. Unique barge dining is also available to enjoy the famous San Antonio River.

Call 210-222-2362 for more information, ask for Gus or Patty.