



**VOTED BEST MEXICAN FOOD IN THE STATE**

Osegueras Mexican restaurant is quickly becoming a staple in Northwest Arkansas. Established in Hot Springs in 1988, it has won the prestigious Arkansas Times award for best Mexican food in the state for Twenty-one years running and just recently was awarded the same honor in Northwest Arkansas for 2004, 2005, 2006, 2007, 2008 and 2009. We are pleased to be able to bring our customers' the finest Mexican cuisine since we sat at our grandmother's table. We have always taken pride in serving quality with everything we do. Osegueras would like to offer you the opportunity to experience Mexican food as only our parents can make it. We have compiled a menu of specialty items that we think are the most exquisite dishes we could offer to our customers'. The items on this menu are made from scratch daily, under the close supervision of Mr. and Mrs. Oseguera using only the freshest, high quality ingredients available. These items will be available for your take out, banquet, or catering needs.

**At Osegueras we are not authentic just original.**

*BIENVENIDOS*

*FAYETTEVILLE*  
479-521-9991

*SPRINGDALE*  
479-872-6464

## *Appetizers/Aperitivos*

<b>OSEGUERA'S SAMPLER</b>	<b>\$ 12</b>
Our assorted appetizer platter comes with mini-chimis, jalapeño poppers, tamales, taquitos, guacamole rolls. Served with lime and chipotle cream dipping sauces.	
<b>QUESO FUNDIDO</b>	<b>\$ 8</b>
Soft, grilled Monterrey Cheese topped with chorizo and jalapeños, served in a lava rock molcajete with tortillas.	
<b>OSEGUERA NACHOS</b>	<b>\$ 7</b>
Piled high with cheese, beans, sour cream, and guacamole.	
Add steak, chicken or shrimp for	<b>\$ 3</b>
<b>QUESADILLA</b>	<b>\$ 7</b>
Stuffed with cheese and your choice of steak or grilled chicken. Served with sour cream.	
<b>HANDMADE TAMALES</b>	<b>\$ 6</b>
Our handmade tamales are topped with creamy cheese sauce.	
<b>GUACAMOLE EGG ROLLS</b>	<b>\$ 6</b>
Guacamole wrapped & rolled to a golden crisp, served deliciously with lime sour cream dipping sauce.	
<b>STUFFED JALAPEÑOS</b>	<b>\$ 5</b>
Jalapeños stuffed with cheddar cheese. Served with chipotle cream sauce.	
<b>CEVICHE</b>	<b>\$ 7</b>
Steamed shrimp chilled in a lime marinade and served with crisp tostadas.	
<b>CHICKEN TORTILLA SOUP</b>	<b>\$ 5</b>
Homemade chicken tortilla soup served with chicken, avocado, cheese, and chile ancho.	
<b>GUACAMOLE DIP</b>	<b>\$ 4</b>
<b>QUESO BLANCO</b>	<b>\$ 3</b>
<b>ADD BEEF</b>	<b>\$ 4</b>
<b>ADD BEANS</b>	<b>\$ 4</b>

## *Salads/Ensaladas*

<b>ENSALADA ARTISTA</b>	<b>\$ 7</b>
Iceberg lettuce, tomatoes, sour cream, shredded cheese, guacamole, rice, beans, and tortillas.	
<b>TACO SALAD</b>	<b>\$ 7</b>
Shredded chicken or beef topped with Beans, lettuce, Tomatoes, Shredded Cheese, Guacamole and Sour Cream.	
Add grilled chicken, steak or shrimp for	<b>\$ 2</b>
<b>FRUIT SALAD</b>	<b>\$ 7</b>
Mixture of fresh in-season fruits topped with whipped cream, granola, and honey.	
<b>GUACAMOLE SALAD</b>	<b>\$ 8</b>
Fresh Homemade Guacamole served on a bed of lettuce and topped with your choice of grilled chicken, steak or shrimp.	

## A - LA - CARTA

### **ENCHILADAS**

Order of (2) \$ 4

Shredded chicken \* Shredded beef \* Cheese

**Toppings:** Your choice of cheese sauce, tomatillo verde or mole w/lettuce, tomatoes & shredded cheese

### **SOFT OR CRISPY TACOS**

Order of (2) \$ 4

Shredded chicken or beef, topped with lettuce, cheese and tomato.

### **CARNE ASADA TORTA**

\$ 6

Grilled rib-eye strips served on a hot homemade bun with beans, guacamole, lettuce, tomato, and onion. Served with French fries.

### **Soft or Crispy Taco**

Shredded beef or chicken, chorizo, **guacamole**

### **Tostada**

Shredded beef or chicken, chorizo, **bean** or **guacamole**

### **Chalupa**

Shredded beef or chicken, chorizo, **bean** or **guacamole**

### **Tamale**

Chicken, **vegetable**

### **Enchiladas**

Shredded Beef or Chicken, **Cheese, Spinach, vegetable**

**Enchiladas Toppings** \*White creamy cheese sauce \* Tomatillo verde \* Mole with lettuce, tomatoes and cheese.

### **COMBINATION DINNER**

\$ 9

Pick any (3) Items from our combination selection box, served with rice and beans.

### **CHILE RELLENO DINNER**

\$ 9

Soft poblano pepper coated in a delicious batter, stuffed with Monterrey cheese, served with (1) item from the combination selection box, rice and beans.

## **VEGETERIAN SELECTION**

### **COMBINATION DINNER**

\$ 9

Pick any (3) items highlighted in green from our combination box. Served with rice and beans.

All of our garden dishes are made with fresh market zucchini, squash, mushroom, Cauliflower, broccoli, carrots, bell pepper, onion, tomatoes. Topped with melted Monterrey cheese and served with rice, beans, and sour cream.

---

<b>Grilled Garden Fajitas</b>	<b>\$ 12</b>
<b>Garden Chimichanga</b>	<b>\$ 11</b>
<b>Garden Quesadilla</b>	<b>\$ 9</b>
<b>Garden Taco Salad</b>	<b>\$ 9</b>
<b>Spinach Quesadilla</b>	<b>\$ 8</b>

## ANTOJITOS TRADICIONALES

### **QUESADILLA DINNER \$ 9**

Served with rice, beans, and sour cream.

**Shrimp \* Carne asada \* Grilled chicken \* Pastor**

### **BURRITO DINNER \$ 9**

Served with rice, beans, and sour cream.

**Shrimp \* Carne asada \* Grilled chicken \* Shredded Beef or Chicken**

### **CHIMICHANGA**

Fried to a golden crisp, Topped with white cheese sauce, served with rice, beans and sour cream.

**Shrimp \$ 13 \* Carne Asada or Grilled Chicken \$ 11 \* Shredded Beef or Chicken \$ 9**

### **MOLE MICHOACAN**

White chicken breast simmered in mama Osegueras creamy brown mole sauce, served with rice, beans, fresh avocado and tortillas.

**\$ 13**

### **TAQUITOS DORADOS**

**\$ 9**

Flour or corn rolled taquitos, chicken or beef. Topped with guacamole, lettuce, tomatoes and shredded cheese. Served with rice and beans.

### **HIGADO ENCEBOLLADO \$ 13**

Beef liver, marinated and grilled to perfection with onions. Served with rice, beans, sour cream and soft tortillas.

### **HUEVOS AL GUSTO \$ 8**

All of our egg dishes are served with rice, beans and soft tortillas.

**Your choice of \* Chorizo \*Chilaquiles \* Machaca**

## CLASSIC FAJITAS

**Chicken \* Steak \$ 13      Shrimp \$ 14      Combination \$ 15**

Our fajitas are marinated in a traditional tenderizing recipe that has been in the Osegueras family for generations.

**Steak, Chicken or Shrimp** Fajitas are grilled with bell pepper and onion. Dishes are served with rice, beans, sour cream and your choice of Handmade corn or flour tortillas

## PUERCO – PORK

All our pork dishes are freshly prepared and served with rice, beans, avocado and soft tortillas.

### **AL PASTOR CON QUESO \$ 14**

Pastor marinated Pork loin fajitas, grilled with fresh pineapple and deliciously topped with melted Monterrey cheese.

### **CARNITAS \$ 12**

Tender fall off the bone pork ribs simmered in our casuela de cobre.

### **CHILE CON CARNE FLOUR ENCHILADAS \$ 9**

Butcher block pork loin slowly roasted in a tomatillo verde sauce.

### **(3) TACOS AL PASTOR \$ 9**

Our marinated pork loin fajitas grilled with cilantro, onion and served in soft tortillas.

## **CARNE Y POLLO/STEAK AND CHICKEN**

All of our signature dishes are made with your selection of chicken or steak and served with rice, beans, sour cream, and your choice of handmade corn or flour tortillas.

**CARNE ASADA OSEGUERAS** \$ 13

Marinated tips grilled with pico de gallo.

**MILANESA** 12oz Ribeye \$ 14 Chicken \$ 13

Lightly breaded and grilled.

**BISTECK** 12oz Ribeye \$ 14 Chicken \$ 13

Grilled to your specifications and topped with grilled onions.

**CARNE ASADA A LA DIABLA CON QUESO (spicy)** \$ 15

Grilled with pico de gallo, chorizo, fresh jalapeños and deliciously topped with melted monterrey cheese.

**CARNE ASADA A LA MICHOACANA** \$ 14

Grilled with pico de gallo and smokey chipotle sauce.

**ALAMBRE AL QUESO** \$ 14

Grilled with bell pepper and onion and deliciously topped with melted monterrey cheese.

**BROCHETAS OSEGUERAS** \$ 16

Shiskabob cut, grilled and tossed fajita style with bell pepper, onion and chorizo topped with melted monterrey cheese.

**FAJITAS ADOBADAS** \$ 14

Grilled in a semi-sweet glaze with bell pepper and onion.

**CARNE GUISADA** \$ 13

Grilled in a slow roasted molcajete salsa.

**FAJITAS BORRACHAS** \$ 14

Grilled in a tequila lime sauce with pico de gallo.

**CARNE ASADA TACO DINNER** \$ 9

(3) Soft tacos of your choice hand made corn or flour tortillas stuffed with our asada fajitas.

**OSEGUERA'S CHARBROILED BURGER** \$ 7

Delicious mouth watering home made burger grilled and accompanied with home made fries. Build your own.

\*Mayonnaise \*Tomatoes \*Pickles \*Mustard \*Fresh Jalapeños \*Onions \*Bacon \*Chipotle \*Cheddar Cheese \*Monterrey cheese \*Lettuce.

## **MARISCOS/SEAFOOD**

Our seafood is market fresh and prepared daily. All dishes are accompanied with rice, beans, fresh avocado slices and your choice of handmade corn or flour tortillas.

### **BROCHETAS MIXTAS**

**\$ 16**

Tender shiskabob sized cuts on our steak and chicken with shrimp, grilled together with chorizo, Bacon, bell pepper and onion, topped with Monterrey cheese.

### **CAMARONES AL MOJO DE AJO**

**\$ 16**

Shrimp are grilled then simmered in a garlic tomato cream sauce.

### **CAMARONES AL AJILLO**

**\$ 16**

Simmered in a skillet with lemon butter, fresh garlic and ancho peppers.

### **HABANERO SHRIMP (very hot, muy picoso)**

**\$ 16**

(Only for spicy enthusiasts) simmered over an open flame in a roasted habanero sauce.

### **CREMARONES**

**\$ 16**

Shrimp grilled then simmered in a cream cheese chipotle sauce.

### **COCKTAIL DE CAMARON**

**\$ 13**

Chilled in a Michoacán style cocktail salsa.

### **CAMARONES A LA ESPAÑOLA**

**\$ 16**

Bacon wrapped stuffed with cheese, thrown on the grill then simmered in a delicious creamy española sauce.

### **FISH TACOS**

**\$ 9**

Tilapia lightly fried and then dipped in a creamy seafood dressing.

### **PESCADO AL AJILLO**

**\$ 13**

Tilapia grilled with fresh garlic, lemon butter and red ancho peppers.

### **PESCADO DORADO**

**\$ 13**

Our tilapia is carefully breaded and fried to a golden crisp.

## **BEBIDAS/DRINKS**

**\$ 2**

Natural Strawberry Punch  
Café de Hoya  
Hot Tea  
Iced Tea  
Orange Juice  
Milk

## **POSTRES/DESSERT**

**\$ 4**

Fresas con Crema (strawberries n cream)  
Platanos con Crema (bananas n cream)  
Fresh baked Tres Leches  
Fried Ice Cream  
Sopapillas  
Mexican Flan

### **Soft Drinks**

Coke\*Dr. Pepper\*Diet Coke\*7-Up\* Fanta\* Root Beer

## FROM OUR BAR

Domestic Beer      \$ 3

*Budweiser*  
*Bud Light*  
*Miller Light*  
*Coors Light*  
*Michelob Ultra*

Import Beer      \$ 4

*Corona*  
*Corona Light*  
*Tecate*  
*Negra Modelo*  
*Modelo Especial*  
*Bohemia*

*Dos Equis "Amber"*  
*Dos Equis "Light"*  
*Carta Blanca*  
*Pacifico*  
*Sol*

House Wines      \$ 4

*Cabernet Sauvignon*  
*White Zinfandel*  
*Chardonnay*  
*Merlot*

### Our Specialty Drinks

*Piña Colada*: *This is a frozen blend of fresh pineapple and rum*      \$ 6

*Strawberry Daiquiri*: *It is a tasty blend of fresh strawberries and rum* \$ 6

### From Our Premium Recipes

#### Margaritas

All of our Margaritas are made from our very own special recipe. We use 100% real agave Tequila.

#### Platinum Reserve Margarita

Made from scratch we use a secret blend of ingredients. Patron Platinum tequila and Gran Marnier liquor. Served on the rocks.

\$ 100

#### 42 Margarita

Made from scratch we use all natural ingredients. Don Julio 1942 tequila and Gran Marnier liquor. Served on the rocks.

\$ 30

#### Select Margarita

Made from scratch we use all natural ingredients. Your choice of Don Julio Blanco or Patron Silver tequila and Gran Marnier liquor. Served on the rocks.

\$ 14

#### House Margarita

Made from scratch with natural ingredients. 1800 añejo tequila and Cointreau liquor. Served on the rocks.

\$ 10

#### Hornitos Frozen Margaritas:

Lime, Mango, Strawberry, Peach, and Pineapple.

\$ 6

#### Award Winning Michelada

The michelada is a very popular beer were we come from. It consists of two of your favorite ice cold Mexican beers served in a chilled bowl with a special citrus blend and salt around the rim. If you like beer you'll love the Michelada!!

\$ 8

We have a full bar so feel free to request your favorite drink!!

## LUNCH BOX

**LUNCH SPECIALS ARE SERVED MONDAY THROUGH FRIDAY 11am – 2pm**  
**\*\*EXCEPT ON HOLIDAYS\*\***

**\$ 5**

**Lunch Box combos:** Pick any (2) items from our lunch box, served with rice and beans.

*Crispy or Soft Taco	Shredded chicken * Shredded beef * <b>Guacamole</b>
*Tamale	Chicken * <b>Vegetable</b>
*Tostada	Shredded chicken or beef * <b>guacamole</b> * <b>beans</b>
*Chalupa	Shredded Chicken or beef * <b>guacamole</b> * <b>beans</b> * chorizo
*Enchilada	Shredded Chicken or beef * <b>cheese</b> * <b>spinach</b> * Chile con carne

*Enchilada Toppings, cheese sauce \* tomatillo verde \* mole topped with tomatoes and cheese.*

### LUNCH SPECIALS

All lunch combinations are accompanied with rice and beans.

#### **CHILE RELLENO** **\$ 5**

Soft poblano pepper stuffed with Monterrey Cheese.

#### **TACO SALAD** (topped with guacamole and sour cream)

Shredded Chicken \* Shredded beef **\$ 6**      Steak, grilled chicken or shrimp **\$ 7**

#### **QUESADILLA** **\$ 7**

Steak \* Grilled Chicken \* Shrimp \* Vegetable

#### **OSEGUERA NACHOS** **\$ 6**

Loaded with Cheese, beans, guacamole and sour cream.

Top w/ Steak, Grilled Chicken or Shrimp **\$ 7**

#### **BURRITO**

Shredded chicken or beef **\$ 6**      Steak, Grilled Chicken or Shrimp **\$ 7**

#### **CHIMICHANGA**

Shredded Chicken or beef. **\$ 7**      Steak, Grilled Chicken or Shrimp **\$ 8**

#### **HUEVOS AL GUSTO** **\$ 7**

\* Chilaquiles \* Chorizo \* Machaca

#### **FAJITAS ASADAS** **\$ 8**

Steak, chicken, or shrimp. Our fajitas are grilled with bell pepper and onions served sour cream and your choice of handmade corn or flour tortillas.

#### **CARNE ASADA A LA MICHOACANA** **\$ 8**

Grilled steak or chicken with pico de gallo and smokey chipotle sauce served with sour cream and your choice handmade corn or flour tortillas.

#### **BROCHETAS OSEGUERAS** **\$ 9**

Tender shiskabob sized cuts of our steak and chicken with shrimp, grilled together with chorizo, Bacon, bell pepper and onion, topped with Monterrey cheese. Served with sour cream and your choice of handmade corn or flour tortillas.