

## TAPAS FRIAS

### COLD SMALL PLATES

#### SEARED YELLOWFIN TUNA SASHIMI

jalapeño / ponzu 9.50

#### BEEF FILET MIGNON CARPACCIO

parmigiano / fried capers / extra virgin olive oil / balsamic vinegar / baby arugula 7.80

#### AJOS BLANCOS CURTIDOS

crisp white garlic in brine 4.65

#### JAMON SERRANO

Spanish serrano ham 7.80

#### QUESO MANCHEGO

Spanish manchego cheese 6.60

#### PIQUILLOS RELLENOS DE LANGOSTA

crab and lobster stuffed sweet piquillo peppers (2) 6.80

#### HUMMUS

Classic Hummus & Pita bread 5.35

#### SMOKED SALMON CARPACCIO

Serrano chiles / heart of palm / fried capers / lemon / evoo 7.50

#### ANTIPASTO ROMESCO

Manchego / goat cheese / goat cheese with walnuts / serrano ham / grapes / fig spread & crackers 14.80

## TAPAS CALIENTES

### HOT SMALL PLATES

#### CALAMARI FRITTI

piquillo aioli / tomato sauce 9.20

#### CHAMPIÑONES AL AJILLO

sautéed mushrooms / garlic butter sauce 7.30

#### TORTILLA DE PAPA

Spanish potato omelette 6.30

#### CHAMPIÑONES AL JEREZ

sautéed mushrooms / sherry wine 7.05

#### CHISTORRA A LA ASTURIANA

sautéed Spanish chorizo 7.25

#### PULPO ASADO A LAS BRASAS

grilled octopus / house marinade 8.60

#### GAMBAS AL AJILLO

shrimp / white wine / paprika / garlic butter sauce 8.50

#### COCHINITA PIBIL YUCATECA

Yucatan style slow roasted pork in spices served with tortillas / pickled red onion with habanero 8.50

#### CROQUETAS ROMESCO

serrano ham & cheddar cheese potato croquette / piquillo aioli (4) 6.40

#### GAMBAS AL ROMESCO

shrimp / Romesco sauce / French fries 8.50

#### CAZUELITA DE GAMBAS

shrimp / garlic tomatillo salsa / fresh thyme / feta cheese 7.80

#### CODORNIZ ASADA (Quail) 8.45

-Grilled

-Al Ajillo

-Tamarindo

#### ALBONDIGAS AL CHIPOTLE

beef meat balls / mild bacon chipotle cream sauce (4) 5.65

## ROMESCOS TOSTADA FESTIVAL

#### ROADSIDE AHÍ TUNA TOSTADA

guacamole / ponzu / fresh crema / tender greens / mild habanero salsa / extra virgin olive oil 7.15

#### TOSTADA DE PULPO

sautéed octopus / mustard & bell pepper aioli / chipotle piloncillo / tender greens / aged cotija cheese 7.15

#### OREJAS DE MAR (from de abulón family)

king top shell / mild chimichurri habanero sauce (2) 7.50

## TACOS DE LA CASA

### HOUSE TACOS

#### CAZUELITA DE CACHETE DE RES

beef cheek tacos / cilantro / onion / salsa (4-6 tacos) 14.70

#### CAZUELITA DE COSTILLA DE RES

beef short rib tacos / cilantro / onion / salsa (4-6 tacos) 15.15

#### CAZUELITA DE LENGUA EN PIPIAN

beef tongue in pipian salsa / cilantro / onion / tortillas 11.50

#### CAZUELITA DE LENGUA EN SALSA VERDE

beef tongue in tomatillo salsa / cilantro & onion / tortillas & salsa (3-4 tacos) 11.45

#### GRANDMAS TACOS DE FIDEO

original spaghettini tacos / fresh crema / Spanish chorizo / salsa verde / queso fresco (2) 6.60

#### TACOS GOBERNADOR

shrimp and mozzarella grilled tacos / habanero salsa (2) 7.50

## LOS ANTOJITOS DE LA CASA

### MEXICAN HOUSE SPECIALITIES

#### BONE MARROW SOPE "A MEXICAN DELICACY"

chile arbol / demi glace / old school fried parsley (3) 9.65

#### HUITLACOCHES QUESADILLAS

corn huitlacoche (corn smut) / queso fresco / fresh crema / cilantro / guacamole salsa (2) 8.30

#### TAQUITOS DE PAPA "AL ALBAÑIL"

deep fried mashed potatoes & chistorra tacos / tender greens / queso fresco / chorizo aioli / guacamole / mild salsa aguada (2) 6.60

#### CHINCHULINES (TRIPITAS FRITAS)

deep fried beef small intestines / salsa and tortillas 7.25

## FONDUTAS

### MELTED HAVARTI & MOZZARELLA CHEESE

Served with Tortillas

#### FONDUTA CON CHORIZO

fonduta / Spanish chorizo / garlic / white wine 7.25

#### FONDUTA CON HONGOS

fonduta / white mushrooms / garlic / white wine 7.25


#### FONDUTA CON RAJAS POBLANAS

fonduta / garlic / roasted poblano peppers 7.25

## VEGETARIANO

#### VEGGIE SPAGHETTI

zucchini & carrot spaghetti / garlic sauce / basil / tomato / virgin olive oil 15.25

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## SOPA & ENSALADA

### ROMESCO TORTILLA SOUP

tomato – chicken broth / tortilla strips / avocado / fresh cream / fresh cheese / fried pasilla chile / cilantro 8.45

### ROMESCO TOMATO SOUP

goat cheese crouton / extra virgin olive oil / fresh basil 8.50

### SPICED CREAM OF PUMPKIN

roasted pumpkin seeds / pumpkin seed oil 8.85

### TIJUANA'S ORIGINAL CAESAR'S SALAD

MADE TABLE SIDE 13.15

Add chicken breast or shrimp 16.15

### GREEK SALAD

romaine and iceberg lettuce / tomato / feta cheese / kalamata olives / red onion / cucumber / oregano vinaigrette 12.35

### CALIFORNIA CAPRESSE

vine ripened tomatoes / fresh mozzarella / basil / California extra virgin olive oil / balsamic 11.35

### SAVERIOS BABY SPINACH SALAD

strawberries / pine nuts / gorgonzola / jamaica / mission fig crostini / raspberry vinaigrette 12.25

### ROMESCO'S GRILLED PEAR SALAD

gorgonzola / candied walnuts / arugula / mixed greens / port wine vinaigrette 12.45

## PASTA

INCLUDES HOUSE SALAD

### SAVERIO'S PENNE ARRABIATTA

spicy vodka tomato sauce / mascarpone & romano cheese / basil 20.90

### LINGUINE PESCATORE

mussels / clams / shrimp / calamari / marinara sauce / basil / extra virgin olive oil 22.70

### LASAGNA

ground sirloin / spinach / ricotta & mozzarella cheese / rustic tomato sauce / white mushrooms 21.00

### CLASSIC FETTUCCINE ALFREDO 21.40

Chicken Breast 22.40 | Shrimp 24.40

### SALMON LINGUINE

linguine / salmon / lemon madeira sauce 21.60

### FOUR CHEESE RAVIOLI PUTTANESCA

eggplant / capers / kalamata olives / tomato 20.35

### SPAGHETTI "MARTHA"

fresh tomatoes / garlic / red pepper flakes / basil / cracked black pepper / extra virgin olive oil 20.40

### BAJA CALIFORNIA LOBSTER RAVIOLI

lobster ravioli / lemon-madeira bisque / pine nuts / pepper oil 23.20

### CORSICAN BEEF RAGU

slow cooked beef short rib ragu / mushrooms / bacon / tomato / white wine / spices / rigatoni pasta 22.50

### WEDNESDAYS LIVE ACCORDION MUSIC NIGHT WITH MARK DANISOVSKY | 50% OFF WINE BOTTLES.

Restrictions apply.

## PLATILLOS

ENTREES INCLUDE HOUSE SALAD

### PAELLA & FIDEUA FESTIVAL

#### PAELLA

shrimp / clams / mussels / calamari / chicken / pork short rib / Spanish chorizo / saffron 26.25

#### SEA FOOD FIDEUA

shrimp / calamari / clams / mussels / aioli sauce / Spanish chorizo / saffron 24.25

*FIDEUA IS A POPULAR DISH FROM SOUTHERN SPAIN MADE IN A PAELLA PAN WITH THIN PASTA (SPAGUETTINI). OUR PAELLAS'S AND FIDEUA'S ARE MADE WITH 100% SAFFRON FROM SPAIN.*

### TRADITIONAL CHILE EN NOGADA

(A classic recipe from Puebla, Mexico)

Poblano roasted pepper filled with ground beef / pork tenderloin / dried fruit & walnut-pine nut mix / walnut-goat cheese cream sauce / pomegranate arils 24.05

### LAMB ASADO

French cut lamb chops / roasted herbed new potatoes / spicy mint salsa verde / seasonal vegetables 30.05

### SLOW COOKED BEEF SHORT RIB

cabernet sauce / braised fennel / yukon gold potato puree 29.00

### CHILE POBLANO DE MARISCOS

shrimp, crab & salmon stuffed chile poblano / guava pine nut sauce / balsamic syrup 22.90

### SCOTTISH SALMON

roasted potato / tomatillo beurreblanc / chimichurri 26.75

### "FISH OF THE DAY"

new roasted potatoes / potato puree / seasonal vegetables 27.60

Sauces: - chimichurri

- garlic (al mojo de ajo)

- sicilian (olives / tomato / capers / eggplant)

- lemon butter

- tomatillo

### DUCK BREAST & ROASTED FIG RISOTTO

balsamic glaze / mission black figs / Parmigiano- Reggiano cheese / pine nuts 27.55

### BEEF MILANESA NAPOLITANA

breaded steak stuffed with mozzarella and ham / marinara / four cheese pasta 25.90

### ASADO DE ARRACHERA (SKIRT STEAK)

chimichurri salsa / French fries 27.10

### ROMESCO'S FILET MIGNON

pan seared / marsala-tamarind sauce / sautéed white mushrooms 29.05

### CARNE ASADA A LA TAMPIQUEÑA

beef tenderloin carne asada / guacamole / fried beans / enchilada verde 28.45

### 1 LB. RIBEYE "CERTIFIED ANGUS" STEAK

sea salt seasoned new potatoes / fresh vegetables / tomatillo beurre blanc 29.55

### LEMON CHICKEN

garlic chicken breast / white wine / lemon butter / roasted vegetables / fettuccine pasta 22.55

### CHICKEN MARSALA

white mushrooms / roasted vegetables / four cheese pasta 25.50

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