


SUNDAY MENU

SOPA & ENSALADA

ROMESCO TORTILLA SOUP tomato-chicken broth / tortilla strips / avocado / fresh cream / fresh cheese / fried pasilla chile / cilantro 8.40

ROMESCO TOMATO SOUP goat cheese crouton / extra virgin olive oil / fresh basil 8.35 

SPICED CREAM OF PUMPKIN roasted pumpkin seeds / pumpkin seed oil 8.85

TIJUANA'S ORIGINAL CAESAR'S SALAD MADE TABLE SIDE 12.95  Add Chicken / Shrimp / Salmon 15.95

SAVERIOS BABY SPINACH SALAD strawberries / pine nuts / gorgonzola / jamaica / mission fig crostini / raspberry vinaigrette 12.15 

CALIFORNIA CAPRESSE vine ripened tomatoes / fresh mozzarella / basil / California extra virgin olive oil / balsamic 11.30 

GREEK SALAD romaine and iceberg lettuce / tomato / feta cheese / kalamata olives / red onion / cucumber / oregano vinaigrette 12.30 

PASTA

INCLUDES HOUSE SALAD

LASAGNA ground sirloin / spinach / ricotta and mozzarella cheese / rustic tomato sauce / white mushrooms 18.15

CORSICAN BEEF RAGU Slow cooked beef short rib ragu / mushrooms / bacon / tomato / white wine / spices / rigatoni pasta 19.05

SAVERIO'S PENNE ARRABIATTA spicy vodka tomato sauce / mascarpone & romano cheese / basil 19.00

CLASSIC FETTUCCINI ALFREDO 17.35 -Chicken Breast 19.60 -Shrimp 20.60

SPAGHETTI "MARTHA" fresh tomatoes / garlic / red pepper flakes / basil / cracked black pepper / extra virgin olive oil 17.40

LINGUINE PESCATORE mussels / clams / shrimp / calamari / marinara sauce / basil / extra virgin olive oil 21.10

BAJA CALIFORNIA LOBSTER RAVIOLI lobster ravioli / lemon-madeira bisque / pine nuts / pepper oil 21.10

SUNDAY SPECIALS

MENUDO beef tripe stew / hominy corn / radish, cilantro / onion / oregano / lemon 11.95


TORTA DE ARRACHERA artisan torta bread / skirt steak / dijon aioli / guacamole / marinated tomato & onions 11.45


TORTA DE COCHINITA artisan torta bread / cochinita pibil / marinated habanero & red onion / aioli 11.45

"OUR FAMOUS SHORT RIB TORTA" artisan torta bread / slow cooked beef short rib / marinated tomato & onions / dijon aioli 11.55

PLATILLOS


ENTREES INCLUDE HOUSE SALAD

PARRILLADA DE CARNES rib eye steak / arrachera / short rib / Spanish chorizo / olla beans / scallions / grilled tomato served on a hot cast iron skillet 28.40  Add – 2 French cut lamb chops 8.45

PARRILLADA FRUTTI DI MARE fish of the day / grilled octopus / grilled shrimp / crab & lobster stuffed sweet piquillo pepper / mussels / paella rice & grilled tomato served on a hot cast iron skillet 29.75  Add – salmon filet 9.75

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 22.60

PAELLA shrimp / clams / mussels / calamari / chicken / pork short rib / Spanish chorizo / saffron 24.40 

SCOTTISH SALMON new roasted potato / tomatillo beurre blanc / chimichurri 24.45 

PESCADO DEL DIA fish of the day / new roasted potatoes / seasonal vegetables 24.45 

Sauces: - chimichurri - garlic (al mojo de ajo) - Sicilian (olives / tomato / capers / eggplant) - lemon butter - tomatillo

LEMON CHICKEN garlic chicken breast / white wine / lemon butter / roasted vegetables / fettuccine pasta 20.05

CHICKEN MARSALA white mushrooms / roasted vegetables / four cheese pasta 24.40


BEEF MILANESA NAPOLITANA breaded steak stuffed with mozzarella and ham / marinara / four cheese pasta 24.50

CARNE ASADA A LA TAMPIQUEÑA beef tenderloin carne asada / guacamole / fried beans / enchilada verde 27.50

1 LB. RIBEYE "CERTIFIED ANGUS" STEAK sea salt seasoned new potatoes / fresh vegetables / tomatillo beurre blanc 27.95

ASADO DE ARRACHERA SKIRT STEAK chimichurri salsa / French fries 25.75 

SLOW COOKED BEEF SHORT RIB cabernet sauce / braised fennel / yukon gold potato puree 26.75

Please notify a manager of any allergies. Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of food borne illness. Please note that some items may contain or have traces of nuts and nut oils or may have been made alongside other products containing nuts.  These menu items are made using gluten-free ingredients based on information from our suppliers. Normal kitchen operations involve shared cooking and preparation areas and cross-contact with other foods may occur during production. We assume no responsibility for guests with food allergies, food sensitivities or dietary restrictions