

## SOPA & ENSALADA

### ROMESCO TORTILLA SOUP

Tomato – chicken broth / tortilla strips / avocado  
fresh cream / fresh cheese / fried pasilla chile / cilantro 8.95

### ROMESCO TOMATO SOUP ☒

Goat cheese crouton / extra virgin olive oil / fresh basil 8.95

### CREAM OF ASPARAGUS SOUP

Asparagus / cured mustard seeds / chili oil 9.95

### TIJUANA'S ORIGINAL CAESAR'S SALAD 12.95 ☒

Add: -chicken 4.50 -shrimp 5.50

### GREEK SALAD ☒

Romaine and iceberg lettuce / tomato / feta cheese / kalamata  
olives / red onion / cucumber / oregano vinaigrette 12.30

### BURRATA SALAD ☒

Vine ripened heirloom tomatoes / burrata / evoo / aged cotija  
sea salt / cracked black pepper / basil / aged balsamic 13.25

### ROMESCO'S GRILLED PEAR SALAD ☒

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

### KALE & ARUGULA SALAD ☒

Baby kale & arugula / raisins / avocado / pine nuts  
mandarin orange / blood orange vinaigrette  
cracked black pepper / fresh grated parmesan 12.50

## LUNCH SPECIALS

Include house salad

### FETTUCCHINE BEEF STROGANOFF

Filet mignon / bacon / au jus / white mushrooms  
sherry cream sauce 19.95

### ENCHILADAS SUIZAS

Shredded chicken wrapped in corn tortillas topped  
with tomatillo cream sauce / aged cotija / cheese 16.95

### ENCHILADAS ROJAS

Shredded chicken wrapped in corn tortillas topped  
with salsa roja / queso fresco / crema fresca  
shredded lettuce 16.95

### ENCHILADAS EN MOLE NEGRO

Shredded chicken wrapped in corn tortillas topped  
mole negro / queso cotija / sesame seeds  
& crema fresca 16.95

### TORTA DE ARRACHERA

Artisan torta bread / skirt steak / Dijon aioli  
guacamole / marinated tomato and onions 11.45

### "OUR FAMOUS SHORT RIB TORTA"

Artisan torta bread / slow cooked beef short rib  
marinated tomato and onion / Dijon aioli 11.45

### POLLO EN MOLE NEGRO

Chicken breast, drumstick & thigh / mole negro  
white rice / pinto beans 22.95

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

## PASTA

Includes house salad

### PENNE ALL' ARRABIATTA

Spicy vodka tomato sauce / mascarpone & romano  
cheese basil 20.25

### LINGUINE PESCATORE

Mussels / clams / shrimp / calamari / marinara sauce  
basil / extra virgin olive oil 22.50

### LASAGNA

Ground sirloin / spinach / ricotta & mozzarella cheese  
rustic tomato sauce / white mushrooms 20.25

### CLASSIC FETTUCCHINE ALFREDO

19.95 Chicken breast 21.95 | Shrimp 22.95

### SALMON LINGUINE

Linguine / salmon / lemon madeira sauce 20.95

### FOUR CHEESE RAVIOLI PUTTANESCA

Eggplant / capers / kalamata olives / tomato 21.25

### SPAGHETTI "MARTHA"

Fresh tomatoes / garlic / red pepper flakes / basil  
cracked black pepper / extra virgin olive oil 19.25

### BAJA CALIFORNIA LOBSTER RAVIOLI

Lobster ravioli / lemon-madeira bisque / pine nuts  
pepper oil 22.95

## PLATILLOS

Entrees include house salad

### PAELLA ☒

Shrimp / clams / mussels / calamari / chicken  
pork short rib / Spanish chorizo / saffron 26.95

### TRADITIONAL CHILE EN NOGADA

Poblano roasted pepper filled with ground beef / pork  
tenderloin / dried fruit & walnut-pine nut mix  
walnut-goat cheese cream sauce / pomegranate arils 24.95

### LAMB ASADO ☒

French cut lamb chops / fingerling potatoes  
spicy mint salsa verde / seasonal vegetables 29.95

### SLOW COOKED BEEF SHORT RIB

Cabernet sauce / braised fennel / Yukon gold  
potato puree 26.95

### CHILE POBLANO DE MARISCOS ☒

Shrimp, crab & salmon stuffed chile poblano  
guava pine nut sauce / balsamic syrup 22.35

### ASADO DE ARRACHERA (SKIRT STEAK)

Grilled skirt steak / chimichurri salsa / bistro French fries 27.10

### CARNE ASADA A LA TAMPIQUEÑA

Beef tenderloin carne asada / rajas poblanas & onion strips in  
demi-glace / guacamole / fried beans / enchilada verde 27.95

### 1LB RANCHERO STYLE RIB EYE

Sweet potato puree / broccolini al ajillo  
blistered shishito peppers 27.95

### "PESCADO DEL DIA" ☒

Pan seared fish of the day / seasonal vegetables 25.45

Choose one sauce:

- 1.- Chimichurri
- 2.- Al Ajillo (Garlic)
- 3.- Lemon Butter
- 4.- Tomatillo
- 5.- Sicilian (olives, tomato, capers, eggplant)

### PAN SEARED SALMON

Creamy lemon-dill butter sauce / capers / asparagus  
blistered serrano 25.95

### LEMON CHICKEN

Lightly battered garlic chicken breast / white wine  
lemon butter / roasted vegetables / fettuccine 21.95