

SUNDAY MENU

SOPA & ENSALADA

ROMESCO TORTILLA SOUP

Tomato – chicken broth / tortilla strips / avocado
fresh cream / fresh cheese / fried pasilla chile / cilantro 9.25

CREAM OF ASPARAGUS SOUP

Asparagus / cured mustard seeds / chili oil 9.95

ROMESCO TOMATO SOUP ☒

Goat cheese crouton / extra virgin olive oil / fresh basil 9.25

BURRATA SALAD ☒

Vine ripened heirloom tomatoes / burrata / evoo
aged cotija / sea salt / cracked black pepper / basil
aged balsamic 13.95

GREEK SALAD ☒

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

KALE & ARUGULA SALAD ☒

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

TABLE SIDE SERVICE

TIJUANA'S ORIGINAL CAESAR'S SALAD 13.65 ☒
Add: -chicken 4.50 -shrimp 5.50

FIDEO SECO

Capellini pasta / salsa aguada / Jalisco aged cotija
pork chicharron / fresh crema / chipotle / avocado 25.50
Add: shrimp 5.50

SUNDAY SPECIALS

Includes house salad

CHICKEN MARSALA

White mushrooms / roasted vegetables
four cheese penne 25.95

POLLO EN MOLE NEGRO

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

PARRILLADA DE CARNES

Rib eye steak / arrachera / short rib / Spanish chorizo
olla beans / scallions / grilled tomato served on a hot
cast iron skillet 28.75
-Add – 2 French cut lamb chops 9.75

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

RISOTTO MEXA

Parmigiano / white button mushrooms
heirloom tomatoes / chile morita
crispy bean chicharron / ajillo shrimp 22.95

RISOTTO NEGRO

Black squid ink / calamari / octopus / aioli 23.95

PAELLA ☒

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

PASTA

Includes house salad

LASAGNA

Ground sirloin / spinach / ricotta & mozzarella cheese
rustic tomato sauce / white mushrooms 23.95

FETTUCCINE BEEF STROGANOFF

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

CORSICAN BEEF RAGU

Slow cooked beef short rib ragu / mushrooms / bacon
tomato / white wine / spices / rigatoni pasta 23.95

PENNE ALL' ARRABIATTA

Spicy vodka tomato sauce / mascarpone & romano cheese
basil 22.95

CLASSIC FETTUCCINE ALFREDO

19.95 Chicken breast 21.95 | Shrimp 22.95

SPAGHETTI "MARTHA"

Fresh tomatoes / garlic / red pepper flakes / basil
cracked black pepper / extra virgin olive oil 22.95

LINGUINE PESCATORE

Mussels / clams / shrimp / calamari / marinara sauce
basil / extra virgin olive oil 24.95

BAJA CALIFORNIA LOBSTER RAVIOLI

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

PLATILLOS

Entrees include house salad

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 26.95

BEEF MILANESA NAPOLITANA

Breaded steak stuffed with mozzarella and ham / marinara
four cheese pasta 26.95

CARNE ASADA A LA TAMPIQUEÑA

Beef tenderloin carne asada / rajas poblanas & onion strips in
demi-glace / guacamole / fried beans / enchilada verde 29.75

1LB RANCHERO STYLE RIB EYE

Sweet potato puree / local broccolini al ajillo
blistered shishito peppers 31.25

ASADO DE ARRACHERA (SKIRT STEAK)

Grilled skirt steak / chimichurri salsa / bistro French fries 29.85

SLOW COOKED BEEF SHORT RIB

Cabernet sauce / braised fennel / Yukon gold
potato puree 28.25

"PESCADO DEL DIA" ☒

Pan seared fish of the day / seasonal vegetables 28.25
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 28.25