

Best Sellers!

TAPAS

COLD SMALL PLATES

ROADSIDE AHÍ TUNA TOSTADA

Guacamole / ponzu / fresh crema / tender greens / mild habanero salsa / extra virgin olive oil 9.75

SMOKED SALMON CARPACCIO

Serrano chiles / heart of palm / fried capers / lemon / evoo 9.75

SEARED YELLOWFIN TUNA SASHIMI

Jalapeño / ponzu 11.50

PIQUILLOS RELLENOS DE LANGOSTA

Crab and lobster stuffed sweet piquillo peppers (2) 8.95

JAMON SERRANO

Spanish serrano ham 9.35

QUESO MANCHEGO

Spanish manchego cheese 8.15

ANTIPASTO ROMESCO

Manchego / goat cheese / goat cheese & candied walnuts / serrano ham / grapes / fig spread & crackers 15.85

OREJAS DE MAR (FROM DE ABULÓN FAMILY)

King top shell / mild chimichurri / habanero sauce (2) 9.50

HOT SMALL PLATES

PULPO ASADO A LAS BRASAS

Grilled octopus / house marinade 11.25

CAZUELITA DE COSTILLA DE RES

Beef short rib tacos / cilantro / onion / salsa (4-6 tacos) 17.45

CAZUELITA DE CACHETE DE RES

Beef cheek tacos / cilantro / onion / salsa (4-6 tacos) 16.85

CALAMARI FRITTI

Piquillo aioli / tomato sauce 11.75

CAZUELITA DE LENGUA EN SALSA VERDE

Beef tongue in tomatillo salsa / cilantro & onion / tortillas & salsa (3-4 tacos) 13.75

CAZUELITA DE GAMBAS

Shrimp / garlic tomatillo salsa / fresh thyme / feta cheese 11.25

PAELLA TAPITA

Shrimp / clams / mussels / calamari / spanish chorizo / saffron 14.75

GAMBAS AL AJILLO

Shrimp / white wine / paprika / garlic butter sauce 11.25

CHAMPIÑONES AL AJILLO

Sautéed mushrooms / garlic butter sauce 9.50

TACOS GOBERNADOR

Shrimp and mozzarella grilled tacos / habanero salsa (2) 9.50

GRANDMA'S TACOS DE FIDEO

Original spaghettini tacos / fresh crema / spanish chorizo / salsa verde / queso fresco (2) 8.45

ALBONDIGAS AL CHIPOTLE

Beef meatballs / mild bacon / chipotle cream sauce (4) 7.75

CAZUELITA DE COCHINITA PIBIL YUCATECA

Yucatan style slow roasted pork in species served with tortillas and pickled red onion with habanero 10.45

SOPA & ENSALADA

ROMESCO TORTILLA SOUP

Tomato - chicken broth / tortilla strips / avocado / fresh cream / fresh cheese / fried pasilla chile / cilantro 10.25

ROMESCO TOMATO SOUP

Goat cheese crouton / extra virgin olive oil / fresh basil 9.85

TIJUANA'S ORIGINAL CAESAR'S SALAD 13.65

Chicken breast +4.50 | Shrimp +5.50

ROMESCO'S GRILLED PEAR SALAD

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

GREEK SALAD

Romaine and iceberg lettuce / tomato / feta cheese / kalamata olives / red onion / cucumber / oregano / vinaigrette 12.50

PASTA

PENNE ALL' ARRABIATTA

Spicy vodka tomato sauce / mascarpone & romano cheese / basil 23.95

BAJA CALIFORNIA LOBSTER RAVIOLI

Lobster ravioli / lemon-madeira bisque / pine nuts / pepper oil 24.95

LASAGNA

Ground sirloin / spinach / ricotta & mozzarella cheese / rustic tomato sauce / white mushrooms 24.95

CLASSIC FETTUCCINE ALFREDO 22.95

Chicken breast 25.95 | Shrimp 26.95

SPAGHETTI "MARTHA"

Fresh tomatoes / garlic / red pepper flakes / basil / cracked black pepper / extra virgin olive oil 23.95

LINGUINE PESCATORE

Mussels / clams / shrimp / calamari / marinara sauce / basil / extra virgin olive oil 25.95

SALMON LINGUINE

Linguine / salmon / lemon madeira sauce 24.95

PLATILLOS

ENTREES INCLUDE HOUSE SALAD

PAELLA

Shrimp / clams / mussels / calamari / chicken / pork short rib / spanish chorizo / saffron 27.95

ASADO DE ARRACHERA (SKIRT STEAK)

Grilled skirt steak / chimichurri salsa / bistro French fries 29.85

1LB RANCHERO STYLE RIB EYE

Sweet potato puree / local broccolini al ajillo / blistered shishito peppers 32.25

PAN SEARED SALMON

Creamy lemon-dill butter sauce / capers / asparagus / blistered serrano 29.95

ROMESCO'S FILET MIGNON

Pan seared filet mignon / marsala-tamarind sauce / sautéed white mushrooms 30.25

SLOW COOKED BEEF SHORT RIB

Cabernet sauce / braised fennel / Yukon gold potato puree 30.95

CARNE ASADA A LA TAMPIQUEÑA

Beef tenderloin carne asada / rajas poblanas & onion strips in demi-glace / guacamole / fried beans / enchilada verde 30.75

"PESCADO DEL DIA"

Pan seared fish of the day / seasonal vegetables 29.95
Choose one sauce: 1.Chimichurri, 2.Al Ajillo (Garlic), 3.Lemon Butter, 4.Tomatillo, 5.Sicilian (olives, tomato, capers, eggplant)

TRADICIONAL 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 27.95

CHICKEN MARSALA

White mushrooms / roasted vegetables / four cheese penne 26.95

LEMON CHICKEN

Lightly battered garlic chicken breast / white wine / lemon butter / roasted vegetables / fettuccine 26.95