

VALENTINE'S DAY MENU

PLEASE ASK YOUR SERVER FOR OUR

Valentine's Day Entree Special

\$64.⁹⁵

INCLUDES HOUSE SALAD & COMPLIMENTARY CHAMPAGNE GLASS

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

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

CAZUELITA DE GAMBAS

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

GAMBAS AL AJILLO

Shrimp / white wine / paprika / garlic butter sauce 11.25

ALBONDIGAS AL CHIPOTLE

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

CAZUELITA DE COCHINITA

PIBIL YUCATECA

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

Sopa & Ensalada

SPICED CREAM OF PUMPKIN

Roasted pumpkin seeds / pumpkin seed oil 9.85

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

"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

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. 18% Gratuity will be added to groups of 8 or more.