

MENU

TAPAS

COLD SMALL PLATES

ROADSIDE AHÍ TUNA TOSTADA

Guacamole / ponzu / fresh crema / tender greens / mild habanero salsa / extra virgin olive oil 9.95

SMOKED SALMON CARPACCIO

Serrano chiles / heart of palm / fried capers / lemon / evoo 9.85

SEARED YELLOWFIN TUNA SASHIMI

Jalapeño / ponzu 11.95

PIQUILLOS RELLENOS DE LANGOSTA

Crab and lobster stuffed sweet piquillo peppers (2) 9.25

BEEF FILET MIGNON CARPACCIO

Parmigiano / fried capers / extra virgin olive oil / balsamic vinegar / baby arugula 9.25

HOUSE GUACAMOLE

Crispy bean chicharron / heirloom tomatoes / ashes & tortilla chips 13.95

JAMON SERRANO

Spanish serrano ham 9.95

QUESO MANCHEGO

Spanish manchego cheese 8.75

ANTIPASTO ROMESCO

Manchego / goat cheese / goat cheese & candied walnuts / serrano ham / grapes / fig spread & crackers 16.25

OREJAS DE MAR (FROM DE ABULÓN FAMILY)

King top shell / mild chimichurri / habanero sauce (2) 9.95

AJOS BLANCOS CURTIDOS

Crisp white garlic in brine 5.95

HOT SMALL PLATES

PULPO ASADO A LAS BRASAS

Grilled octopus / house marinade 11.95

CAZUELITA DE COSTILLA DE RES

Beef short rib tacos / cilantro / onion / salsa (4–6 tacos) 17.95

CAZUELITA DE CACHETE DE RES

Beef cheek tacos / cilantro / onion / salsa (4–6 tacos) 17.50

CALAMARI FRITTI

Piquillo aioli / tomato sauce 11.95

CAZUELITA DE LENGUA EN SALSA VERDE

Beef tongue in tomatillo salsa / cilantro & onion / tortillas & salsa (3–4 tacos) 14.25

CAZUELITA DE GAMBAS

Shrimp / garlic tomatillo salsa / fresh thyme / feta cheese 11.95

PAELLA TAPITA

Shrimp / clams / mussels / calamari / spanish chorizo / saffron 15.95

TORTILLA DE PAPA

Spanish potato omelette 7.95

CHAMPIÑONES AL JEREZ

Sautéed mushrooms / sherry wine 8.95

CROQUETAS ROMESCO

Serrano ham & cheddar cheese potato croquette / piquillo aioli (4) 8.95

LAMB RACK LOLLI POPS

Grilled rack of lamb / chile morita & pilonsillo salsa / tomatillo & piquillo-mint relish / sweet potatoe puree 18.50

GAMBAS AL AJILLO

Shrimp / white wine / paprika / garlic butter sauce 11.95

CHAMPIÑONES AL AJILLO

Sautéed mushrooms / garlic butter sauce 9.75

TACOS GOBERNADOR

Shrimp and mozzarella grilled tacos / habanero salsa (2) 9.95

GRANDMA'S TACOS DE FIDEO

Original spaghetti tacos / fresh crema / spanish chorizo / salsa verde / queso fresco (2) 9.45

ALBONDIGAS AL CHIPOTLE

Beef meatballs / mild bacon / chipotle cream sauce (4) 8.25

CAZUELITA DE COCHINITA

Pibil Yucateca
Yucatan style slow roasted pork in spices served with tortillas and pickled red onion with habanero 10.95

CHINCHULINES (TRIPITAS FRITAS)

Deep fried beef small intestines / salsa and tortillas 9.85

FONDUTA CON CHORIZO

Havarti & mozzarella fonduta / Spanish chorizo / garlic / white wine / tortillas 9.95

CHISTORRA A LA ASTURIANA

Sautéed Spanish chorizo 9.85

GAMBAS AL ROMESCO

Shrimp / Romesco sauce / French fries 11.95

BONE MARROW SOPE

“A MEXICAN DELICACY”
Chile de arbol / demi glace / old school fried parsley (3) 13.95

SOPA & ENSALADA

ROMESCO'S GRILLED

PEAR SALAD

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

TIJUANA'S ORIGINAL

CAESAR'S SALAD

Chicken breast +4.50 | Shrimp +5.50

GREEK SALAD

Romaine and iceberg lettuce / tomato / feta cheese / kalamata olives / red onion / cucumber / oregano / vinaigrette 12.75

ROMESCO TORTILLA SOUP

Tomato – chicken broth / tortilla strips / avocado / fresh cream / fresh cheese / fried pasilla chile / cilantro 10.50

ROMESCO TOMATO SOUP

Goat cheese crouton / extra virgin olive oil / fresh basil 10.25

PASTA

PENNE ALL' ARRABIATTA

Spicy vodka tomato sauce / mascarpone & romano cheese / basil 24.25

BAJA CALIFORNIA LOBSTER RAVIOLI

Lobster ravioli / lemon-madeira bisque / pine nuts / pepper oil 25.95

LASAGNA

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

CLASSIC FETTUCCHINE ALFREDO

Chicken breast 26.95 | Shrimp 27.95

SPAGHETTI “MARTHA”

Fresh tomatoes / garlic / red pepper flakes / basil / cracked black pepper / extra virgin olive oil 24.95

LINGUINE PESCATORE

Mussels / clams / shrimp / calamari / marinara sauce / basil / extra virgin olive oil 26.95

SALMON LINGUINE

Linguine / salmon / lemon madeira sauce 26.95

PLATILLOS

ENTREES INCLUDE HOUSE SALAD

PAELLA

Shrimp / clams / mussels / calamari / chicken / pork short rib / spanish chorizo / saffron 28.95

ASADO DE ARRACHERA (SKIRT STEAK)

Grilled skirt steak / chimichurri salsa / bistro French fries 32.75

1LB RANCHERO STYLE RIB EYE

Sweet potato puree / local broccolini al ajillo / blistered shishito peppers 35.95

PAN SEARED SALMON

Creamy lemon-dill butter sauce / capers / asparagus / blistered serrano 31.95

ROMESCO'S FILET MIGNON

Pan seared filet mignon / marsala-tamarind sauce / sautéed white mushrooms 32.95

SLOW COOKED

BEEF SHORT RIB

Cabernet sauce / braised fennel / Yukon gold potato puree 32.95

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 28.95

CHICKEN MARSALA

White mushrooms / roasted vegetables / four cheese penne 27.95

LEMON CHICKEN

Lightly battered garlic chicken breast / white wine / lemon butter / roasted vegetables / fettuccine 27.95

“PESCADO DEL DIA”

Pan seared fish of the day / seasonal vegetables 31.95
Choose one sauce: 1.Chimichurri, 2.Al Ajillo (Garlic), 3.Lemon Butter, 4.Tomatillo, 5.Sicilian (olives, tomato, capers, eggplant)

LAMB ASADO

French cut lamb chops / fingerling potatoes / spicy mint salsa verde / seasonal vegetables 34.25