

SOUP & SALAD

ROMESCO TORTILLA SOUP

tomato – chicken broth / tortilla strips / avocado / fresh cream / fresh cheese / fried pasilla chile / cilantro 8.35

ROMESCO TOMATO SOUP

goat cheese crouton / extra virgin olive oil / fresh basil 8.40

SPICED CREAM OF PUMPKIN

roasted pumpkin seeds / pumpkin seed oil 8.85

TIJUANA'S ORIGINAL CAESAR'S SALAD 12.15
Add chicken breast or shrimp 15.15

GREEK SALAD

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

FRESH CALIFORNIA CAPRESSE

Vine ripened tomatoes / fresh mozzarella / basil / California extra virgin olive oil / balsamic 11.30

SAVERIOS BABY SPINACH SALAD

Strawberries / pine nuts / gorgonzola / jamaica / mission fig crostini / raspberry vinaigrette 12.15

ROMESCO'S GRILLED PEAR SALAD

gorgonzola / candied walnuts / arugula / mixed greens / port wine vinaigrette 12.40

PASTA

INCLUDES HOUSE SALAD

SAVERIOS PENNE ARRABIATTA

spicy vodka tomato sauce / mascarpone & romano cheese / basil 19.00

LINGUINE PESCATORE

mussels / clams / shrimp / calamari / marinara sauce / basil / extra virgin olive 21.10

LASAGÑA

ground sirloin / spinach / ricotta & mozzarella cheese / rustic tomato sauce / white mushrooms 18.15

CLASSIC FETTUCCINE ALFREDO 17.35

Chicken Breast 19.60 Shrimp 20.60

SALMON LINGUINE

linguine / salmon / lemon madeira sauce 20.30

FOUR CHEESE RAVIOLI PUTTANESCA

eggplant / capers / kalamata olives / tomato 19.25

SPAGHETTI "MARTHA"

fresh tomatoes / garlic / red pepper flakes / basil / cracked black pepper / extra virgin olive oil 17.50

BAJA CALIFORNIA LOBSTER RAVIOLI

lobster ravioli / lemon-madeira bisque / pine nuts / pepper oil 21.15

MAIN COURSES

INCLUDES HOUSE SALAD

PAELLA

shrimp / clams / mussels / calamari / chicken / pork short rib / Spanish chorizo / saffron 24.40

TRADITIONAL CHILE EN NOGADA

(A classic recipe from Puebla, Mexico)
Poblano roasted pepper filled with ground beef / pork tenderloin / dried fruit & walnut-pine nut mix / walnut-goat cheese cream sauce / pomegranate arils 22.60

LAMB ASADO

French cut lamb chops / roasted herbed new potatoes / spicy mint salsa verde / fresh vegetables 29.95

SLOW COOKED BEEF SHORT RIB

cabernet sauce / braised fennel / yukon gold potato puree 25.55

CHILE POBLANO DE MARISCOS

shrimp, crab & salmon stuffed chile poblano / guava pine nut sauce / balsamic syrup 21.35

SCOTTISH SALMON

roasted potato / tomatillo beurre blanc / chimichurri 24.45

"FISH OF THE DAY"

new roasted potatoes and fresh seasonal vegetables 24.45

Sauces: - chimichurri

- garlic (al mojo de ajo)

- sicilian (olives / tomato / capers / eggplant)

- lemon butter

- tomatillo

ASADO DE ARRACHERA (SKIRT STEAK)

chimichurri salsa / French fries 25.55

CARNE ASADA A LA TAMPIQUEÑA

beef tenderloin carne asada / guacamole / fried beans / enchilada verde 26.50

1 LB. RIBEYE "CERTIFIED ANGUS" STEAK

sea salt seasoned new potatoes / fresh vegetables / tomatillo beurre blanc 27.60

LEMON CHICKEN

garlic chicken breast / white wine / lemon butter / roasted vegetables / fettuccine pasta 20.25

CHICKEN MARSALA

white mushrooms / roasted vegetables / four cheese pasta 24.40

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

Restrictions apply.

LUNCH SPECIALS

12pm - 3pm / Mon-Friday

TACOS

SHRIMP TACOS (3) pale ale batter / pico de gallo / fresh mexican cream / cabbage 9.50

TORTAS

TORTA DE PULPO artisan torta bread / octopus / arugula gremolata / bacon / mozzarella cheese / dijon aioli / tanned onion 11.45

TORTA DE ARRACHERA artisan torta bread / skirt steak / dijon aioli / guacamole / marinated tomato and onions 11.45

TORTA DE COCHINITA artisan torta bread / cochinita pibil / marinated habanero & red onion / aioli 11.45

"OUR FAMOUS SHORT RIB TORTA" artisan torta bread / slow cooked beef short rib / marinated tomato and onion / dijon aioli 11.45

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.