



Drink List

SPARKLING WINES

Rosé NV, Mionetto, (187ml)
Veneto, IT **12**

WHITE WINES

Albariño 2018, Burgans
Rias-Baixas, SP **11 13**

Chardonnay 2018, Catena
Mendoza, ARG **10 35**

RED WINES

Cabernet Sauvignon 2017,
Antiguas Reserva, Cousiño-Macul
Maipo, CH **11 35**

Pinot Noir 2018, Domaine Brunet
FR **12 38**

SANGRIA

Red
Glass **11**
Carafe *half 17 full 33*

White
Glass **12**
Carafe *half 18 full 35*

MEZCAL COCKTAILS

Mezcalita **14**

Smokey Flower **14**

(Neighborhood Favorite!)

Mezcal Peletón de la Muerte with
Fresh Hibiscus

MARGARITAS

El Amigo *Our Best Seller!* **15**

With Casamigos Tequila

Perfecta **13**

Cucumber **14**

Pineapple Jalapeño **14**

The Grand **13**

Ghost Mango **14**

FROZEN MARGARITAS

Strawberry **13**

Mango **13**

Piña Colada **13**

Food Menu

APPETIZERS & SALADS

 Pozole Soup **9**

Caramelos **13**

*Grilled Steak Tenderloin and Cheese
Served in a Flour Tortilla*

 Chicken Flautas **9**

Chicken Quesadilla **13.00**

*Chicken and Cheese Grilled in a
Flour Tortilla*

 Chips /Salsa/Guacamole **13.75**

*Homemade Corn tortilla chips,
Salsa Casera and fresh Guacamole*

 Ensalada de Elote **9.75**

 Baked Cheese **10.75**

With Mexican Chorizo

 Pork Tamale **8.75**

*Steamed Pork Tamale Served in a
Banana Leaf*

Chile Relleno **11**

TACOS

*Served with Mexican Rice and Beans
(Add Cheese, \$2.50)*

Fish **22**

*2 Large Fish Tacos, Beer Batter Fried,
Topped with Pico de Gallo, Red Cabbage
and Chipotle Mayo*

 Pastor *Best Seller* **18**

*3 Marinated Pork Pastor with Small
Pieces of Pineapple, Garnished with
Fresh Cilantro and Onions.*

 Steak **23**

*3 Sirloin Steak Tacos on Corn Tortillas
with Pico de Gallo and Cilantro.*

 Tuna *Customer Favorite* **25**

*3 Large Fresh Ahi Tuna Tacos on
Corn Tortillas, with Queso Fresco,
Pico de Gallo, Cilantro and
Cubed Avocados.*

Fajitas

*Served with 3 Flour Tortillas,
Pico de Gallo, Mexican Rice and Beans*

Chicken Breast *Best Seller* **23**

Sautéed Shrimp **25**

Steak **28**

Vegetarian **21**

Grilled Seasonal Vegetables

ENCHILADAS

*Corn Tortillas Filled with Chicken or Refried Beans,
Melted Cheese and your Choice of Mole or Green Sauce,
Served with Rice and Beans*

 Enchilada Verde **18**

Enchilada Mole **18**

 Enchilada Vegetarian Verde **18**

Enchilada Vegetarian Mole **18**

 Crab Meat and Shrimp **26**

*Served in our Homemade Tomatillo and
Cilantro Sauce*

CASA ROMERO SIGNATURE PLATES

All Entrées are Served with Rice and Beans

 Cochinita Pibil **18**

*Pulled Roasted Pork Marinated in a Rich
and Flavorful Achiote and Orange Chile
Sauce, Served with Corn Tortillas*

 Pollo Cilantro **20**

*Chicken Tenderloin Sautéed in our
Homemade Tomatillo and Cilantro Sauce*

 Carne Asada *Best Seller* **30**

*Sirloin Steak Cooked to Perfection with
Caramelized Onions and Tomatoes,
Garnished with Plantains and a
Chicken Enchilada*

Puerco Adobado con
Chipotle y Naranja **28.50**

*Pork Tenderloin Marinated in Orange and
Smoked Chipotle Peppers*

 Camarones a la Diabla *Best Seller* **25**

(Neighborhood Favorite!)

*Sautéed Shrimp in a Homemade
Spicy Chipotle Sauce*

SIDES AND EXTRAS

Cheese **2.50**

Avocado Slices **3.25**

Fried Plantains **6**

Rice and Beans **6.50**

Salsa Casera **5**

Salsa Habanero **3.95**



This symbol indicates
Gluten Free Items.

**Food items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*