CASA ROMERO

MEXICAN GRILL & BAR

www.casaromerorestaurant.com

(908)-757-3016

#CASAROMEROGRILL

CASA ROMERO
MEXICAN GRILL & BAR

Specials

NEW

50oz - 75oz
TOMAHAWK STEAK
Served On a Hot Stone With
Homemade Chimichurri sauce, Garlic Butter,
Mexican Rice, Pinto Beans & Tortillas

Pargo Rojo
(Red Snapper)

Fried Calamari
W/jalapeno slices

Mojarra Fritas
(Whole Fried Tilapia)

Sirloin Steak
W/jumbo shrimp

Stuffed
Filet of sole

T-Bone Steak
W/jumbo shrimp

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APPETIZERS

Guacamole

Quesadilla

Shrimp In Garlic

Empanadas

Elote (Corn)

NACHOS Tortilla chips, cheese sauce, beans, lettuce, tomato, sour cream, cotija cheese, Your choice of chicken, steak, chorizo, al pastor or carnitas (shredded pork) 13.95

QUESADILLA prepared with American & mozzarella cheese. Your choice of chicken, steak, chorizo, al pastor or carnitas (shredded pork) 13.95 (shrimp) 14.95

GUACAMOLE Made with fresh avocado, tomato, onion and cilantro (spicy optional) M/P

EMPANADAS DE POLLO O CARNE
Empanadas (chicken or beef) (Ord of 3) 13.95

TOSTADAS Flat crunchy tortilla topped with beans, lettuce, tomato, sour cream, cotija cheese. your choice of chicken, steak, carnitas or chorizo (Ord of 3) 13.95

SOPES Thick fluffy tortilla topped with beans, lettuce, tomato, sour cream & cotija cheese. Your choice of chicken, steak, chorizo, al pastor or carnitas (shredded pork) (Ord of 3) 14.95

CAMARONES AL AJILLO
Shrimp in garlic sauce 14.95

CHORIZO A LA PLANCHA
Chorizo with green peppers, red peppers and onions 13.95

DEDOS DE POLLO EN SALSA BUFFALO
Buffalo chicken tenders 9.95

FLAUTAS DE POLLO O RES 4 Rolled fried tacos topped with lettuce, tomato, sour cream & cotija cheese. your choice of chicken or beef 13.95

ELOTE PREPARADO (Corn)
Preparade with mayonnaise, cotija cheese &Tajin 8.95

MEXICAN DISHES

FAJITAS

CHAMORRO

COMBO

Alambre Hawaiano

ENCHILADAS VERDES, ROJAS O MOLE In green, red or mole sauce. Your choice of chicken, steak, carnitas or chorizo. topped with lettuce, tomato, sour cream & cotija cheese 19.95

FAJITAS Made with green & red peppers, onions and mozzarella cheese on top. your choice of : chicken 18.95
sirloin steak or shrimp 19.95 mixed (shrimp, sirloin steak and chicken) 21.95

PECHUGA DE POLLO ASADA O EMPANIZADA
Grilled or breaded chicken breast 18.95

BISTEC ASADO O EMPANIZADO
Thin cut sirloin steak grilled or breaded 19.95

BISTEC O POLLO A LA MEXICANA
Thin sirloin steak or chicken breast Mexican style (tomato, onion, cilantro and jalapeños) 19.95

CARNE ASADA CON CAMARONES A LA PLANCHA
Grilled thin cut sirloin steak with jumbo shrimp 22.95

PECHUGA DE POLLO CON CAMARONES AL AJILLO
Grilled chicken breast with shrimp in garlic sauce 22.95

COMBO (PECHUGA, BISTEC Y CHORIZO)
Chicken breast, thin cut sirloin steak & chorizo 22.95

ALAMBRE HAWAIANO with green & red peppers, onions, marinated pork, ham, pineapple chunks & mozzarella cheese on top 23.95

BISTEC ENCEBOLLADO Thin cut sirloin steak with sautéed onions (jalapeno optional) 21.95

BISTEC O POLLO EN SALSA VERDE CON NOPALES
Thin cut sirloin steak or chicken breast with cactus in green sauce 20.95

CHULETAS DE PUERCO ASADAS
Grilled pork chops 18.95

CHAMORRO DE PUERCO EN SALSA GUAJILLO
Slowly roasted pork shank in guajillo sauce (Market price)

MOLE CON POLLO
Chicken with mole (leg & thigh)18.95 (chicken breast 3.00 ext)

CARNE ASADA CON DOS ENCHILADAS
Grilled thin cut sirloin steak with two enchiladas in green, red or mole sauce (chicken or beef) 22.95

CARNE ASADA CON DOS FLAUTAS DE POLLO
Thin cut grilled sirloin steak with two chicken flautas 21.95

CHILAQUILES EN SALSA VERDE O ROJA
Crispy tortilla in green or red sauce with your choice of : egg, chicken breast or Thin cut sirloin steak 18.95 (served only with beans)

ANY EXTRAS WILL BE CHARGED...

HAND CUT STEAKS

Try any steak served on the stone SIZZLING (2.95) extra

Add 4 jumbo shrimp for only 7.95 or 2.25 each

14oz ARRACHERA A LA PARRILLA
14oz skirt steak (Market Price)

18-20oz BISTEC DE LOMO
18-20 oz. Sirloin steak (Market Price)

24oz T-BONE STEAK
(Market Price)

16oz SOLOMILLO A LA PARRILA
16 oz. Filet mignon (Market Price)

STEAK COOKING TEMPERATURES

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool red center	Warm red center	Hot pink center	Slightly pink center	No pink

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item is cooked to order

MOLCAJETE

Grilled thin cut steak, chicken breast, chorizo, jumbo shrimp, grilled cactus, spring onions, jalapeños, Oaxaca cheese and green sauce on top. (Served on a hot stone) served with rice, beans & tortillas. 36.95

SEAFOOD

LANGOSTINOS A LA PLANCHA O EN SALSA DE AJO
Prawns grilled or in garlic sauce (Market Price)

MOJARRA FRITA Whole fried tilapia (Market Price)

PARGO FRITO O AL HORNO
Whole red snapper (broiled or fried) (Market Price)

TILAPIA ASADA O EMPANIZADA
Grilled or breaded tilapia 18.95

TILAPIA ASADA CON CAMARONES
Grilled tilapia with shrimp 20.95

SALMON AL HORNO Broiled salmon 23.95

CAMARONES EMPANIZADOS
Fried jumbo shrimp 19.95

CAMARONES EN SALSA DE AJO
Shrimp in garlic sauce 21.95

CAMARONES PICANTES
Jumbo shrimp in a spicy sauce 20.95

COCTEL DE CAMARONES Shrimp, onion, tomato, cilantro, avocado and homemade cocktail sauce 18.95

Tilapia w/Shrimp

Shrimp In Garlic

Mojarra Frita

Langostinos

Broiled Salmon

SOUPS

SOPA DE POLLO Chicken soup Small 6.95 Large 12.95

SOPA DE RES Beef soup Small 7.95 Large 14.95

SOPA DE FRIJOLES
Black bean soup (no rice or tortillas) Small 4.95 Large 8.95

SOPA DE MARISCOS Seafood soup 17.95

CONSOME DE BIRRIA Goat soup (Small) 6.50 Large 10.95

POZOLE Hominy soup red or white, with your choice of chicken or pork. Served with lettuce, radish and avocado Plain tostadas (optional) (no rice or tortillas) 17.95

-Large soup comes with white rice and tortillas.
-Small soup, comes by it self.

Pozole

Black Beans Soup

Seafood soup

ANY EXTRAS WILL BE CHARGED...

STREET STYLE TACOS

(Order of 3) "Same Meat"

TRADITIONAL IS THE BEST!
Soft corn tortilla & prepared with raw cilantro and onion.

AMERICAN STYLE 2.95 extra (tex-mex)
flour tortilla, lettuce, tomato, sour cream and cotija cheese

with Mexican rice and pinto beans.

-Add-Guacamole M/P Add-Oaxaca cheese 2.75 Add-Pico de gallo 4.95

CAMARONES Shrimp 20.95
PESCADO Tilapia 20.95
CABEZA Beef head 18.95
LENGUA Beef tongue 18.95
TRIPA Beef intestine 18.95
BARBACOA Goat meat 18.95
CHORIZO Mexican chorizo 15.95

CARNE ASADA Steak 15.95
POLLO Shredded chicken 15.95
PECHUGA Chicken breast 18.95
AL PASTOR Marinated pork 15.95
CARNITAS Shredded pork 15.95
TACOS DE BIRRIA CON CONSOME
Goat meat tacos with goat soup 18.95
(Only Soup, No Rice or beans)

Traditional

American Style

Tacos de birria con consome

(Order of 3) "Same Meat" (no sides)

-Add-Guacamole M/P Add-Oaxaca cheese 2.75 Add-Pico de gallo 4.95

CAMARONES Shrimp 17.95
PESCADO Tilapia 17.95
CABEZA Beef head 15.95
LENGUA Beef tongue 15.95
TRIPA Beef intestine 15.95
BARBACOA Goat meat 15.95

CHORIZO Mexican chorizo 13.95
CARNE ASADA Steak 13.95
POLLO Shredded chicken 13.95
PECHUGA Chicken breast 16.95
AL PASTOR Marinated pork 13.95
CARNITAS Shredded pork 13.95
BIRRIA Goat meat 15.95

Traditional

American Style

VEGETARIAN DISHES

FAJITAS Fajitas are made with green & red peppers, onion, tomato, seasonal vegetables and mozzarella cheese on top 18.95

ENCHILADAS DE FRIJOLES Pinto beans enchiladas. in green, red or mole sauce, topped with lettuce, tomato, sour cream and cotija cheese 19.95

ENCHILADAS DE VEGETALES
Veggie enchiladas are made with green & red peppers, tomato and onion. Topped with lettuce, tomato, sour cream and cotija cheese 19.95

TACOS VEGETARIANOS (ord of 3) Vegetarian tacos are made with green & red peppers, tomato and onion. topped with raw cilantro and onion 16.95

CHIMICHANGA (Fried burrito) Made with pinto beans, Mexican rice, mozzarella cheese green & red peppers and onion & your choice of green, red or mole sauce on top 16.95

BURRITO VEGETARIANO Made with pinto beans, Mexican rice, mozzarella cheese . green & red peppers and onion. Topped with lettuce, tomato, sour cream and cotija cheese 14.95

QUESADILLA VEGETARIANA made with green & red peppers, tomato, onion, mozzarella & American cheese 15.95

NACHOS VERGETARIANOS Tortilla chips with nacho cheese, beans, green & red peppers, onion and tomato. Topped with lettuce, tomato, sour cream and cotija cheese 14.95

TOSTADAS (ORD OF 3) Flat crunchy tortilla with green & red peppers, tomato & onion Topped with lettuce, tomato, sour cream and cotija cheese. 14.95

SOPES (ORD OF 3) Thick fluffy tortilla with green & red peppers, tomato & onion topped with beans, lettuce, tomato, sour cream & cotija cheese 14.95

Burrito

Chimichangas

Nachos

ANY EXTRAS WILL BE CHARGED...

Turn Your Burrito Into a Delicious CHIMICHANGA Only 3.00 Extra

CHIMICHANGA: Is a fried burrito made with Mexican rice, pinto beans and mozzarella cheese. your choice of green, red or mole sauce.

BURRITOS

All burritos are made with Mexican rice, pinto beans and mozzarella cheese. lettuce, tomato, sour cream & cotija cheese on the side.

BURRITO DE POLLO Chicken burrito 14.95
BURRITO DE PECHUGA DE POLLO Chicken breast burrito 17.95
BURRITO DE ASADA Steak burrito 14.95
BURRITO DE CHORIZO Chorizo burrito 14.95
BURRITO DE AL PASTOR Marinated pork burrito 14.95
BURRITO DE BIRRIA Goat meat burrito 16.95
BURRITO DE CARNITAS Shredded pork burrito 14.95
BURRITO DE LENGUA Beef tongue burrito 16.95
BURRITO DE TRIPA Beef intestine burrito 16.95
BURRITO DE CABEZA Beef head burrito 16.95
BURRITO DE BARBACOA Goat meat burrito 16.95
BURRITO CON CAMARONES AL AJILO Garlic shrimp burrito 17.95

Chimichangas

Burrito

-Add-Avocado Slices 2.50

Add-Oaxaca cheese 2.75

TORTAS - SANDWICHES

All tortas (sandwiches) are prepared with lettuce, tomato, onion, jalapeno and beans. Served with french fries.

MILANESA DE RES Breaded steak 13.95
MILANESA DE POLLO Breaded chicken 13.95
CARNE ASADA Grilled steak 13.95
AL PASTOR Marinated pork 13.95
CHORIZO Mexican sausage 13.95
CARNITAS shredded pork 13.95
PECHUGA ASADA Grilled chicken 13.95
QUESILLO Oaxaca cheese 13.95
TORTA CUBANA breaded steak, Oaxaca cheese, hot dog, ham and Egg 15.95

SANDWICH PEPITO Grilled steak, Oaxaca cheese &chipotle Sause 14.95
PAMBAZO Potato with chorizo lettuce, tomato, sour cream & cotija cheese 14.95
HAMBURGUESA ROMERO Oaxaca cheese, tomato, onions, lettuce and grilled jalapeno 14.95
HAMBURGUESA HAWAIANA Made With Beef patty, Mayo, Oaxaca Cheese, Ham, pineapple, Tomto, onion, lettuce & Guacamole 15.95

Torta

Hamburguesa Romero

Pinto Beans

Mexican Rice

Grilled Jalapenos

Spring Onions

SIDE ORDERS

FIRST BASKET OF CHIPS AND SALSA
WILL BE REMAIN COMPLEMENTARY
REFILLS THEREAFTER WILL BE CHARGED AS FOLLOW:
BASKET OF CHIPS 2.50 -BOWL OF SALSA 2.00 -EXTRA SPCY SALSA 3.00

FRIJOLES NEGROS O PINTOS Pinto or black beans 5.25
ARROZ MEXICANO O BLANCO Mexican rice or white 5.25
NOPAL ASADO Grilled cactus 3.95
ENSALADA DE NOPAL Cactus salad 8.95
JALAPEÑOS ASADO Grilled jalapeños 3.50
PAPAS FRITAS French fries 5.50
CEBOLLAS CAMBRAY Spring onions 4.50
PICO DE GALLO Pico de gallo 6.95
TORTILLAS (4) Fresh corn tortillas 2.25
TORTILLAS DE ARINA(3) Flour tortillas 2.25
VEGETALES COCIDOS Steamed vegetables with garlic 6.95
TOSTONES Fried plantains 5.25
PLATANO MADURO Sweet plantains 6.95
CREMA Sour cream 2.50
QUESO COTIJA Cotija cheese 2.50
QUESO NACHOS Nacho cheese 2.50

ANY EXTRAS WILL BE CHARGED...

Tequilas (Shots)

Clase Azul, Don Julio, Patron, Casamigos, Corralejo, Jose Cuervo, Herradura, 1800 & Cazadores

Mezcal (Shots)

Del Maguey Mezcal, Casamigos Mezcal & Ilegal Mezcal

Beer-Cervezas

Corona, Corona Ligtht, Modelo Special, Negra Modelo, Victoria, Sol, Stella Artois Dos XX Lager, Dos XX Amber, Heineken, Heineken 0.0, Michelod Ultra, Coors Light & Miller Light

Gins

Tanqueray & Beefeatere

Vodkas

Absolut, Grey Goose, Titos, Ketel One, Figuenza, Cryistal Head, Skyy Citrus & Ciroc

Sangria

By Glass Or Pitcher

White, Red, Blue, Peach, Water melon, or Apple

Served With Apples & Orenges

Whisky

Dewars, red Label, Black Label, Woodford Reserve, Jack Daniels, Fireball, Macallan 12 Markers Mark, Singleton

Brandy

Cardenal Mendoza, Gran Duque De Alba, Lepantpo & Felipe II

Coffes With Liquor

ALL COFFES ARE MADE WITH ESPRESSO, STEAMED MILK & CINNAMON

ROMERO'S COFFEE
Gold Tequila & Kahlua

SPAIN COFFEE
Licor 43

SPANISH COFFEE
Brandy & Licor 43

IRISH COFFEE
Irish Whiskey

VANILLA DELIGHT
Licor 43 & Irish Cream

CHOCOLATE COFFEE
Chocolate Liqueur

TRUFFLE
Licor 43 & Chocolate liqueur

RUMCHATA ICED COFFE
Chilled Coffe & RumChata

Homemade Desserts

Tres Leches

Flan Napolitano

Tiramisu

Mexican Churros

Cheesecake Chimichanga

Ask Our Servers For A Full Dessert Menu

Aguas Frescas.*N/R

HORCHATA Made with rice. Sugar and cinnamon

JAMAICA Hibiscus iced tea

TAMARINDO Tamarind

PINA Pineapple

N/R = No Refill F/R = Free Refill

Fountain Sodas *F/R

Coke, Diet coke, Ginger ale, Shirley temple, Lemonade and raspberry ice tea

Mexican Sodas

COCA MEXICANA *N/R
Mexican coke

JARRITOS *N/R

Tamarind, Mandarin, Pineapple, Or Mango

Menu items and prices are subject to change without advertising. -NO MORE THAN TWO (2) CHECK SPLITS. -SHARING CHARGE 3.00

*A suggested gratuity of 20% is customary and appropriate. (For parties of 4 or more we add 20% gratuity)