

Guacamole 7.50

Las Sopas ☀ Soups

- Caldo Tarasco* (Bean Broth with Tortilla Strips & Avocado) 6.00
Pozole (Pulled Pork & Hominy in a Chile Broth) 7.50
Sopa del Dia / Soup of the Day 6.00
Pozole Verde (Hominy, Zucchini, Chayote & Cilantro in a Chile Poblano Broth) 7.00

Las Ensaladas ☀ Salads

- Ensalada de Nopalitos*
♥ Cactus Salad with Tomato, Avocado, Queso Fresco & Crispy Tortilla Strips 6.75
Ensalada Romero
♥ Mixed Green Salad tossed with a Fresh Herb Vinaigrette & Roasted Pepitas 5.75
Ensalada Mexicana
♥ Salad of Mixed Greens, Roasted Chayote, Jícama, Oranges, Cucumbers & Fresh Herb Vinaigrette 6.75
Ensalada Valentino
Baby Spinach with Caramelized Pears, Roasted Almonds & Light Requeson Cheese with Chile Pasilla Vinaigrette 7.50





Los Antojitos ☀ Appetizers

Seafood

<i>**Ceviche of Fresh Fish with Tomatoes, & Onions in a Citrus Marinated</i>	9.00
<i>Annatto Marinated Grilled Squid with Mushrooms & Grilled Pineapple</i>	8.75
<i>Shrimp & Avocado Cocktail with a Jalapeño- Tomato Reduction</i>	9.50
<i>Shrimp Flautas with Guacamole, Mexican Crème Fraiche & Pico de Gallo</i>	6.75
<i>Baja Style Fish Taco. Fish in a Negra Modelo Batter & wrapped in a Tortilla</i>	6.50

Meats & Poultry

<i>Chicken Flautas with Guacamole, Mexican Crème Fraiche & Pico de Gallo</i>	6.75
<i>“Caramelos,” Grilled Beef & Cheese Tacos Wrapped in a Flour Tortilla</i>	8.50
<i>Pork Tamale Served with a Chipotle & Tomato Sauce</i>	6.50
<i>Sautéed Chicken Livers with Tomatoes, Olives, Capers & Mushrooms</i>	8.50
<i>Marinated Chicken Wings in a Rich Mole Poblano Sauce & Deep Fried Plantains</i>	6.25
<i>Baked Cheese with Mexican Chorizo & Corn Tortillas</i>	9.25

Vegetarian

<i>Huitlacoche Mushrooms wrapped in a Spinach Tortilla</i>	11.50
<i>Grilled Quesadillas of Cheese & Roasted Poblano Peppers</i>	7.25
<i>Chile Relleno in a Tomato and Chipotle Sauce</i>	10.00
<i>Baked Cheese with Roasted Poblano Peppers</i>	9.25
<i>“Pozole Verde” Hominy, Zucchini, Chayote & Cilantro in a Chile Poblano Broth</i>	7.00
<i>“Enchiladas de Jamaica” Hibiscus Flowers wrapped in a Corn Tortilla served on a Chile Pasilla Sauce</i>	6.50

Chips & Salsa available To Go \$5.00

Chips, Salsa & Guacamole available To Go \$9.00

We deep fry with Canola Oil (0 Cholesterol, No Trans fat). We sauté with 100% Olive Oil.
** Items asterisked indicate that they are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.



Especialidades ☀ Casa Romero Specialties

Meat & Poultry

Puerco Adobado en Chipotle y Naranja

*Casa Romero's Legendary Signature Dish. Tenderloin of Pork
Marinated in Oranges & Smoked Chipotle Peppers*

25.00

Puntas de Filete de Puerco en Salsa de Tomatillo y Chile Poblano

*Sautéed Pork Tenderloin Tips with Tomatillos,
Cilantro, Potatoes & Roasted Poblano Peppers*

20.50

Cochinita Píbil

*Roasted Pork Marinated with Annatto served with Radish-Habanero
Salsa & Corn Tortillas*

16.00

Enchiladas Verdes

*Green Enchiladas with Pulled Chicken, Creamy Green Sauce,
Cheese and Mexican Crème Fraiche*

17.00

Enchiladas Poblanas


*Enchiladas with Pulled Chicken, Mole Poblano Sauce,
Cheese & Mexican Crème Fraiche*

17.00

Medallones de Pollo Rellenos de Nopalitos en Mole Poblano

*Chicken Medallions Stuffed with Cactus & Cheese served with a
Mole Poblano Sauce, Roasted Chayotes & Plantains*

21.00




Pechuga de Pollo a la Mexicana

*Breast of Chicken cooked in Brandy, Tomatoes, Olives, Capers,
Mushrooms and Fresh Herbs*

19.00

Pollo al Cilantro

*Chicken Tenderloins Sautéed in Olive Oil with Tomatillos &
Fresh Cilantro*

18.00

Especialidades ☀ Casa Romero Specialties***Fajitas de Pollo Estilo Chihuahua***

*Sliced Chicken Breast Sautéed with Onions, Tomatoes, Bell Peppers
& Our Secret Sauce served with Guacamole, Mexican Crème Fraiche
Mild Hot Sauce & Flour Tortillas*

19.50

Filete de Res

*** Grilled Fillet Mignon with Chipotle Peppers, Tomatillos &
finished with Melted Cheese*

28.25

Huarache de Filete de Res

*Beef Tenderloin Tips Simmered with Onions served over a Thick Oval &
Long Tortilla with Refried Beans, Mexican Crème Fraiche, Guajillo
Sauce & Fresh Cilantro*

23.50

Carne Asada

*Grilled Sirloin Strip Served with Chicken Enchilada, Guacamole,
Caramelized Onions & Sautéed Tomatoes*

25.50



Seafood

Pescado del Dia

Our Fresh Fish Selection of the Day

Market Price

Calamares Rellenos al Chipotle

Sautéed Stuffed Squid in a Tomato and Chipotle Sauce

19.50

Camarones al Huitlacoche

Broiled Shrimp Stuffed with a forcemeat of Seafood served over a Huitlacoche Sauce

25.50

Camarones a la Parrilla en Salsa Cilantro

Grilled Shrimp in a Tomatillo and Cilantro Sauce served on Bed of Zucchini & Chayotes

25.50

Camarones a la Diabla

Sautéed Shrimp in a Creamy Chipotle Sauce

25.50

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Especialidades ☀ Casa Romero Specialties

Vegetarian

Vegetales Asados de la Temporada

Grilled Marinated Seasonal Vegetables Served with a Guajillo Sauce & a Huitlacoche Quesadilla

18.50





Enchiladas Rellenas de Nopalitos

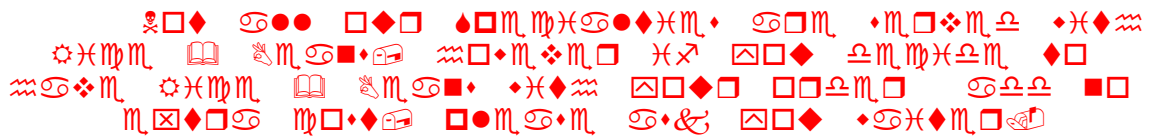
Vegetarian Enchiladas Stuffed with Cactus and topped with a Red Chile Sauce, Marinated Onions & Farmer's Cheese

16.50

Enchiladas Vegetarianas en Salsa Verde o Poblana

Vegetarian Enchiladas Stuffed with Cheese & Beans, Masked with a Green or Mole Poblano Sauce & finished with Melted Cheese

15.00



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Bebidas ☀ Beverages

Please consult our separate list of wines, alcoholic & non-alcoholic beverages.

Casa Romero operates by reservations.

We reserve tables of 5 or less persons to two hours and for tables of 6 or more for two and one-half hour unless previous arrangements have made with the Maitre D'. We thank you for your cooperation and understanding.



Massachusetts Meal Tax will be added to your bill. We accept oonly MasterCard, Visa and Discover Cards. We do not accept personal checks. An 18% Service Gratuity will be added to the bills of parties of 5 or more persons.

