



Casa Romero Mexican Grill

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Flautas 4 Rolled fried tacos topped with lettuce, tomato, sour cream & cotija cheese. your choice of chicken or beef	\$14.95
Guacamole Made with fresh avocado, tomato, onion, cilantro and jalapenos.	\$13.95
Camarones Al Ajillo Shrimp in garlic sauce.	\$15.95
Elote Preparado (Corn) One Elote (corn) Cut in Three Pices Prepared with mayonnaise, Cotija cheese & Tajin	\$7.95
Chorizo A La Plancha Chorizo with green peppers, red peppers and onions.	\$14.95
Dedos De Pollo En Salsa Buffalo Buffalo chicken tenders.	\$11.95

Mexican Dishes

ITEM	PRICE
Enchiladas Enchiladas in green, red or mole sauce. Topped with lettuce, tomato, sour cream and cotija cheese.	\$22.95
Combo Pechuga, Bistec Asado and Chorizo Grilled chicken breast, steak & Mexican chorizo..	\$23.95
Pechuga Asada O Empanizada Grilled or breaded chicken breast.	\$20.95
Carne Asada Con Camarones A La Plancha Grilled steak with jumbo shrimp.	\$23.95
Carne Asada Con 2 Enciladas Grilled steak with 2 enchiladas green, red or mole sauce with you choice of one meat	\$22.95
Chilaquiles Crispy tortilla in green or red sauce with your choice of : egg, chicken breast or thin cut sirloin steak (served only w...	\$19.95
Carne Asada Con Dos Flautas De Pollo Grilled thin sirloin steak with two chicken flautas.	\$22.95
Bistec Asado O Empanizado Thin steak grilled or breaded.	\$21.95
Chamorro De Puerco En Salsa Guajillo Slowly roasted pork shank in guajillo sauce.	\$24.95
Bistec O Pollo En Salsa Verde Con Nopales Steak or chicken breast with cactus in green sauce.	\$21.95
Bistec O Pollo A La Mexicana Steak or chicken breast Mexican style (tomato, onion and jalapenos).	\$21.95
Chuletas De Puerco (pork chops) Grilled pork chops.	\$19.95
Alambre Hawaiano Made With Green & Red peppers, Onions, Ham, Pineapple chunks, Al Pastor (Marinated pork) And Mozzarella cheese On Top.....	\$23.95

Hand Cut Steaks

ITEM	PRICE
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T Bone Steak (24 oz.)	\$37.95
24 oz. T bone steak. Add Jumbo shrimp OPTIONAL.	
Bistec De Lomo (18-20 oz.)	\$28.45
18-20 oz sirloin steak. Add Jumbo shrimp OPTIONAL.	
Solomillo A La Parrilla (16 oz.)	\$45.95
14 oz. filet mignon. Add Jumbo shrimp OPTIONAL.	
Molcajete X 2 people	\$37.95
Grilled thin cut steak, chicken breast, chorizo, jumbo shrimp, grilled cactus, spring onions, jalapeños, Oaxaca cheese a...	
Arrachera A La Parrilla (14 oz.)	\$34.95
14oz. skirt steak. Add Jumbo shrimp OPTIONAL.	

Molcajetes

ITEM	PRICE
Molcajete	\$37.95
Grilled thin cut steak, chicken breast, chorizo, jumbo shrimp, grilled cactus, spring onions, jalapeños, Oaxaca cheese a...	

Seafood

ITEM	PRICE
Salmon Al Horno	\$24.95
Broiled salmon served with Mexican rice, pinto beans & corn tortillas.	
Camarones En Salsa De Ajo	\$23.95
Shrimp in garlic sauce. served with Mexican rice, pinto beans & corn tortillas.	
Tilapia Asada Con Camarones	\$22.95
Grilled tilapia with shrimp. served with Mexican rice, pinto beans & corn tortillas.	
Coctel De Camarones	\$19.95
Shrimp, onion, cilantro, avocado and homemade cocktail sauce.	
Ceviche Estilo Guadalajara	\$19.95
Tilapia, tomato, onion, cilantro and avocado (served cold).	
Camarones Empanizados	\$21.95
Fried jumbo shrimp. served with Mexican rice, pinto beans & corn tortillas.	
Camarones Picantes	\$22.95
Jumbo shrimp in a spicy sauce. served with Mexican rice, pinto beans & corn tortillas.	
Tilapia Asada O Empanizada	\$20.95
Grilled or breaded tilapia. served with Mexican rice, pinto beans & corn tortillas.	

Soups

ITEM	PRICE
Pozole	\$17.95
Hominy soup red or white, with your choice of chicken or pork. Served with lettuce, radish and avocado.	
Sopa De Mariscos	\$19.95
Seafood soup.	

Street Style Tacos (Order Of 3)

ITEM	PRICE
Street Style Carnitas	\$15.95
Shredde pork.	

ITEM	PRICE
Street Style Carne Asada Steak.	\$15.95
Street Style Pastor Marinated pork.	\$15.45
Street Style Pollo Chicken.	\$15.95
Street Style Camarones Shrimp.	\$20.95
Street Style Lengua Beef tongue.	\$20.95
Street Style Pescado Tilapia fish.	\$20.95
Street Style Cabeza Beef head.	\$18.75
Street Style Barbacoa Goat meat.	\$18.95
Street Style Chorizo Mexican sausage.	\$15.95
Street Style Tripa Beef intestine.	\$18.75

Tacos (ord of 3)

ITEM	PRICE
Tacos Birria W/Consome (Goat meat) Goat meat tacos	\$19.95
Tacos Carne asada (Ord 3) (Steak) steak Tacos	\$13.95
Tacos Carnitas (ord 3) (Shredded pork) Shredded pork Tacos	\$13.95
Tacos Al pastor (ord 3) (Marinated pork) Marinated pork Tacos	\$13.95
Tacos Pollo (ord 3) (Shredded Chicken) Shredded Chicken tacos	\$13.95
Tacos Cabeza (ord 3) (Beef head) Beef head tacos	\$15.95
Tacos Camarones (ord 3) (Shrimp) Shrimp tacos	\$17.90
Tacos Lengua (Ord 3) (Beef tongue) Beef tongue tacos	\$15.95
Tacos Pechuga (Ord 3)(chicken breast) chicken breast tacos	\$16.95
Tacos Tripa (ord 3) (Beef intestine) Beef intestine tacos	\$15.95
Tacos Chorizo (Ord 3) (Mexican Chorizo) Homemade Chorizo tacos	\$13.95
Tacos pescado (ord 3) (fish tilapia) Fish tilapia tacos	\$17.95

ITEM	PRICE
Tacos Barbacoa (ord 3) (goat meat) Goat meat	\$15.95
Burritos	
ITEM	PRICE
Burrito De Asada Steak.	\$14.95
Burrito De Pollo Shredded chicken	\$14.95
Burrito De Camarones Al Ajillo Garlic shrimp burrito.	\$17.95
Burrito De Al Pastor Marinated pork.	\$14.95
Burrito De Carnitas Carnitas burrito (Shredded pork).	\$14.95
Burrito De Chorizo Homemade chorizo	\$14.95
Burrito De Lengua Beef tongue burrito.	\$16.95
Burritio de birria (goat meat) Birria burrito (goat meat)	\$16.95
Burrito De Cabeza Beef head burrito.	\$16.95
Burrito de bbq (Goat meat) Goat meat burrito	\$16.95
Burrito De Tripa Intestine burrito.	\$16.95
Chimichanga	
ITEM	PRICE
Chimichanga Pollo (Chicken) Chicken Chimichanga	\$16.95
Chimichanga asada (Steak) Steak Chimichanga	\$16.95
Chimichanga Camaron (Shrimp in garlic)) Shrimp in garlic Chimichanga	\$19.95
Chimichanga Carnitas (Shredded pork) Shredded pork Chimichanga	\$16.95
Chimichanga Al pastor (Marinated pork) Marinated pork Chimichanga	\$16.95
Chimichanga Chorizo (Homemade Chorizo) Homemade chorizo Chimichanga	\$16.95
Chimichanga BBQ (Goat meat) Goat Meat Chimichanga	\$18.95
Chimichanga Cabeza (Beef Head) Beef Head Chimichanga	\$18.95

ITEM	PRICE
Chimichanga Pechuga (Chicken Breast) Chicken Breast Chimichanga	\$19.95
Chimichanga Tripa (Beef intestine) Beef intestine chimichanga	\$18.95
Chimichanga pescado (Tilapia) Tilapia filet Chimichanga	\$19.95

Tortas

ITEM	PRICE
Pambazo This bread deeped in a guajillo pepper sauce & filled with potato with chorizo. Lettuce, tomato, sour cream & cotija che...	\$14.95
Milanesa De Pollo Breaded chicken.	\$13.95
Carnitas Shredded pork.	\$14.95
Carne Asada Grilled steak.	\$13.95
Cubana Breaded steak, oaxaca cheese, hot dog, ham & egg.	\$15.95
Pechuga Asada Grilled chicken breast.	\$13.95
Milanesa De Res Breaded steak.	\$13.95
Al Pastor Marinated pork.	\$13.95
Hamburguesa Romero Hamburger with oaxaca cheese, tomato, onions, lettuce and grilled jalapeno.	\$14.95
Chorizo Mexican sausage.	\$13.95
Sandwich Pepito Grilled steak, oaxaca cheese & chipotle sauce.	\$15.95
Hawaiian Hamburger Made With Beef patty, Mayo, Oaxaca Cheese, Ham, pineapple, Tomto, onion, lettuce & Guacamole Served With French Fries.	\$16.95

Vegetarians

ITEM	PRICE
Enchiladas De Frijoles Pinto beans enchiladas. In green, red or mole sauce , topped with lettuce, tomato, sour cream and cotija cheese. Comes w...	\$20.95
Quesadilla vegetariana Made with green &red peppers, onion, seasonal vegetables, mushrooms, mozzarella & American cheese.	\$14.95
Sopes Vegie (ord of 3) Thick Fluffy tortilla With green peppers, red peppers & onions topped with beans, lettuce, tomato, sour cream & cotija c...	\$14.95
Chimichanga Veggie A (Fried burrito) Made with pinto beans, Mexican rice, mozzarella cheese green & red peppers and onion. Mozzarella chee...	\$16.95
Burrito Vegetariano Made with pinto beans, mexican rice, mozzarella cheese green & red peppers, onion and mushrooms,topped with lettuce, tom...	\$14.95

ITEM	PRICE
Nachos Vergetarianos	\$14.95
Tortilla chips with nacho cheese, beans, green & red peppers onion, seasonal vegetables, tomato and mushrooms. Topped wi...	
Street tacos Vegie (Order Of 3)	\$17.95
Vegetarian tacos with green & red peppers, tomato, onion, seasonal vegetables and mushrooms topped with cilantro and oni...	
Fajitas Vegetarianas	\$20.95
Fajitas are made with green & red peppers, onion, mushrooms, tomato and seasonal vegetables. Mozzarella cheese on top. C...	
Tostadas veggie (ord of 3)	\$14.95
Flat crunchy tortilla With green peppers, red peppers & onions topped with beans, lettuce, tomato, sour cream & cotija c...	

Side Orders

ITEM	PRICE
Arroz Mexicano	\$5.95
Mexican rice.	
Platano maduros	\$6.95
Sweet plaintains	
Totopos y salsa	\$3.95
Chips & salsa	
Jalapenos Asados	\$3.95
Grilled jalapenos.	
Papas Fritas	\$5.95
French fries.	
Tostones	\$6.95
Fried plantains.	
Pico De Gallo	\$6.95
Pico de gallo . made with tomato, onion, cilantro and fresh lime juice	
Frijoles Negros (Black beans)	\$5.95
black beans.	
Frijoles (Pinto beans)	\$5.95
Pinto Beans	
Vegetales Cocidos	\$6.95
Steamed vegetables.	
Arros blanco (White rice)	\$5.95
White rice	
Cebollas Cambray	\$4.95
Spring onions.	
Tortillas de maiz (4)	\$1.95
Fresh corn tortillas.	
Nopal Asado	\$4.95
Grilled cactus.	
tortillas de arina (3)	\$1.95
Flour tortillas	
Ensalada de nopal	\$8.95
Cactus salad Prepared with olive oil, fresh onion, tomato, cilantro, lime juice & cotija cheese.	

Homemade Desserts

ITEM	PRICE
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Churros Mexicanos Mexican Churros with vanilla ice cream	\$8.95
Tres Leches	\$6.95
Cheesecake chimichnga Cheesecake chimichanga Served with vanilla ice-cream.	\$8.95
Flan Napolitano	\$5.95
Tiramisu	\$7.25
Mangonada (Chamoyada) 16oz Mangonada (Chamoyada) Made with Fresh mango, chamoy, tajin and served with a tamarind flag..	\$9.95
Pina Colada (Virgin) 32oz	\$17.95
Mangonada (Chamoyada) 32oz	\$17.95

Desserts

ITEM	PRICE
Mangonada (Chamoyada) 32oz (Desserts)	\$19.95
pina colada (Virgin) 16oz (Desserts) pina colada	\$9.95
Mangonada (Chamoyada) 16oz (Desserts)	\$9.95
Elote Prfeparado (Corn) One Elote (corn) Cut in Three Pices Prepared with mayonnaise, Cotija cheese & Tajin	\$7.95
Tartufo Tartufo is a blend of vanilla and chocolate ice cream with sliced almonds and a cherry. Surrounded by a dark bitterswee...	\$7.95
Coconut sorbet Coconut sorbet	\$7.95
Vanilla Ice Cream vanilla ice cream	\$4.95
Lemon Sorbet Lemon sorbet	\$7.95
Pina Colada (Virgin) 32oz (Desserts)	\$17.95

Mexican sodas

ITEM	PRICE
Coca-cola Mexicana Mexican coke	\$3.25
pina colada (Virgin) 16oz Pina colada	\$9.95
Sangria (non alcoholic) Sangria flavored non alcoholic	\$3.00
Jarrito de mandarina (mandarin) Mandarin jarrito	\$3.00
Jariito de pina (pineapple) Pineapple jarrito	\$3.00
Jarrito de toronja (grapefruit) Grapefruit jarrito	\$3.00

ITEM	PRICE
Jarrito de tamarindo (Tamarind) Tamarind jarrito	\$3.00
Mundet (apple soda) Apple soda	\$3.00
Mangonada (Chamoyada) 16oz (Mexican sodas) Mangonada (Chamoyada) Made with Fresh mango, chamoy, tajin and served with a tamarind flag..	\$9.95
Pina Colada (Virgin) 32oz (Mexican sodas)	\$17.95
Mangonada (Chamoyada) 32oz (Mexican sodas)	\$17.95

Aguas frescas (Flavored water)

ITEM	PRICE
Horchata large 32oz Made with rice, sugar & cinnamon	\$5.50
Pina colada (Virgin) 16oz (Aguas frescas (Flavored water)) Pina colada	\$9.95
Horchata Small 16oz Made with rice, sugar & cinnamon	\$3.25
Tamarindo Large 32oz Tamarind	\$5.50
Jamaica Large 32oz hibiscus iced tea	\$5.50
Jamaica Small 16oz Hibiscus iced tea	\$3.25
Tamarindo Small 16oz Tamarind	\$3.25
Pina Colada (Virgin) 32oz (Aguas frescas (Flavored water))	\$17.95
Mangonada (Chamoyada) 16oz (Aguas frescas (Flavored water))	\$9.95
Mangonada (Chamoyada) 32oz (Aguas frescas (Flavored water))	\$17.95