



# El Rompidillo

RESTAURANT



El Rompidillo

## HOURS OF OPERATION:

Monday

11 a.m. - 3 p.m.

Tuesday - Friday

11 a.m. - 3 p.m. and 5 - 10 p.m.

Saturday

5 - 10 p.m.

Sunday

12 - 4 p.m.

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<http://www.rotamwr.com/el-rompidillo/>

Phone: 956 82 5673 or from Base: 727-5673



# MENU

## Tapas, Appetizers & Shareables

### Nachos Grande \$6.75

A large plate of tortilla chips layered with Beans, green onions, seasoned ground beef, cheese, tomatoes, jalapeños and sour cream.

### Rosemary Fries \$5.25

Julienne cut potatoes, fried, then tossed with fresh cut Rosemary, sea salt and EVOO (Extra Virgin Olive Oil).

### Rocket Fries \$5.50

Julienne cut potatoes, fried, then tossed with fresh chopped garlic, red pepper flakes for heat, sea salt and EVOO\*.

### House-made Meatballs \$6.25

Three large seasoned and baked ground beef meatballs with marinara sauce.

### Patatas Alioli \$3.25

Alioli Potatoes are truly a garlic lover's dish. They are rich, creamy and above all loaded with garlic.

### Tortilla de Patata \$4.00

Spanish omelet or potato omelet. It is such a popular dish; some call it "the national dish of Spain." It is made of three simple ingredients: eggs, potatoes and onions.

### Gambas al Ajillo \$7.50

Freshly peeled shrimp sautéed in EVOO\* with red pepper flakes for heat served with fresh bread.

### Croquetas \$4.75

Small, lightly breaded & fried fritter, creamy, smooth & tasty.

### Manchego & Salami \$6.50

Aged Spanish cheese and salami sampler.

### Puntillitas \$9.25

Baby squid, lightly seasoned and dusted with flour then deep fried.

### Chocos Fritos \$8.00

A Spanish favorite. Cuttlefish sliced into strips, seasoned and lightly dusted with flour and deep fried.

### Calamares Fritos \$8.50

Local squid sliced into rings, seasoned and lightly dusted with flour and deep fried.

### Country Ribs \$7.50

Country style pork ribs, cut and cooked traditionally on the flat top grill with fresh lemon juice, sea salt and EVOO\*.

## Salads

### Garden \$4.75

Simply fresh tossed greens with choice of dressing.

### El Rompidillo \$5.50

Signature salad. Fresh tossed greens with lettuce, tomato, onion, corn, olives, asparagus, hard boiled eggs and tuna.

## Soup of the Day \$5.50

## Menu Del Dia \$8.50

Specialty menu of the day served with garden salad and lemonade served from 11 a.m. - 2 p.m.

*\* Extra Virgin Olive Oil*

## House Specialties

### Prime Rib & Cheddar Melt \$8.75

This is not for the weak or for everyday. Grilled prime rib sliced thin on fresh rustic Spanish bread with sautéed onions and cheddar cheese served with fries.

### Grilled Pork Baguette \$5.25

Thin slices of pork grilled with EVOO\*, sea salt on a fresh Spanish baguette with fries.

### 1/3 lb Hand Packed Burger \$7.25

Anyone can make a burger and everyone does. Ours is 1/3 lb hand formed seasoned ground beef. We flame broil it medium-well and top it with cheddar cheese, fresh greens, sliced pickle and frizzled onions on a sesame seed bun.

### Prime Rib

This is available on special occasions and every Friday and Saturday until it is sold out. Slow roasted Prime Rib, rubbed with secret spices and slow heat. 10 oz cut **\$10.75** / 12 oz cut **\$12.75** / 16 oz cut **\$15.75**  
Served with potatoes and vegetable of the day.

### Porterhouse \$22.75

16 oz "best of both worlds", T-Bone and Filet mignon in one big steak. Grilled to your specifications and served with potatoes and vegetable of the day.

### Cowboy \$14.50

This 12 oz Ribeye steak still on the bone is fantastic for those nights we didn't roast the whole thing. Grilled to your specifications and served with potatoes & vegetable of the day.

### Petite Filet \$10.75

This small 8 oz steak is perfect for small appetites. Grilled to your specifications and served with potatoes & vegetable of the day.

### Pork Loin Chops \$7.50

Thick chops lightly seasoned and simply grilled, served with potatoes & vegetable of the day.

### Grilled Breast of Chicken \$5.75

Simply grilled, topped with fresh herbs and served with fries.

### Paella \$25.00

A traditional Spanish dish of saffron seasoned rice baked in stock with meat, seafood and vegetables. This entrée is made fresh when you order and takes about 40-45 minutes. This dish serves two.

### Fresh Catch, Fish

All of our fish are received fresh from the market:

Salmon \$12 / Swordfish \$12 / Dorada \$16.


Ask your server about others available today only.

### Seafood Pasta \$10.50

A variety of seafood sautéed and tossed with pasta Alfredo.

### Fried Rice \$7.50

Wok fried rice with meat & vegetables.

**Family Style**  Feeding a family of 4 for under \$10 per person has never been so easy!

### Whole Roasted Chicken \$7.50

Rubbed with herbs and spices then roasted in house. This item is fantastic for the entire family. Order a whole chicken and add some tapas:

Example;

Whole chicken \$7.50

Rosemary fries \$5.25

Meatballs \$6.25

Gambas al Ajillo \$7.50

Ensalada El Rompidillo \$5.50