

## **SALADS & APPETIZERS**

Seafood Soup	8.50
Rocca Salad with mushrooms & parmesan cheese in olive oil dressing	6.25
Mediterranean Salad mixed leaf lettuce, tomato, cucumber, olives, Rocca & mint in olive oil & oregano dressing with feta crumbles	6.50
Eggplant & Halloumi Salad eggplant, bell peppers, Rocca & grilled halloumi cheese drizzled with balsamic vinegar & a creamy sesame dressing	7.75
Shrimp & Crab Salad with mixed leaf lettuce in creamy tapenade dressing	9.25
Caesar Salad mixed lettuce, rocca, parmesan cheese & croutons in Caesar dressing Add chicken: JOD 1.75	6.50
Smoked Salmon served with Rocca leaves & capers	11.50
Seafood Salad shrimp, calamari, carrots & celery in a light vinaigrette dressing	10.00
Crackling Calamari with sweet & sour sauce	7.50
<b>₩ MEZZE</b>	
Hummus	3.00
Mutabbal	3.25
Tabbouleh	3.75
Fattoush	3.75
Tahini Salad Tomatoes, lettuce, cucumbers & parsley	3.00
Bakdounsiyeh finely chopped parsley in tahini sauce	3.00
Haratheen Salad tomatoes, onions, hot pepper, olive oil & lemon	3.00
Jarjeer Salad rocca, & onion sprinkled with sumac	4.00
Callayeh	
Gallayeh tomato stew	5.25
•	<ul><li>5.25</li><li>4.25</li></ul>



Margherita pomodoro sauce & mozzarella cheese	6.50
Vegetarian mixed vegetables, pomodoro sauce & mozzarella cheese	6.75
Salami salami, pomodoro sauce & mozzarella cheese	7.00
* PASTA & RISOTTO	
Romero's Three Kind Pasta penne all' arrabbiata, fettuccine alla panna , spaghetti aglio e olio	7.50
Seafood Spaghetti tossed with olive oil & cherry tomatoes	12.00
Lasagne baked in wood oven	8.50
Mushroom Risotto mixed mushrooms & truffle oil	7.50
Seafood Risotto shrimps, calamari & mussels in a creamy Pomodoro sauce	12.00
Penne Casserole penne pasta with shrimp, calamari & mozzarella cheese (baked in a wood oven)	13.00
<b>MAIN COURSE</b>	
Char-Grilled Chicken Breast in creamy mustard sauce with sautéed broccoli & roasted pebble potatoes	11.50
Chicken Escalope crispy breaded chicken breast served with french fries & greens	11.00
Grilled Beef Fillet with a side of seasonal vegetables & your choice of sauce	17.00
Mixed Arabic Grill lamb, kabab & shish tawoog with charred vegetables	12.50
Wood Oven Baked Whole Denise fish with grilled vegetables & a herb lemon sauce	12.00
<b>Sayadeyeh</b> fish of the day served with rice, roasted almonds & caramelized onions, alongside spiced sayadeyeh sauce & tahini salad	13.50
Romero Sayadeyeh grilled shrimp, calamari & fish fillet with rice, topped with almonds, caramelized onions, alongside spiced sayadeyeh sauce & tahini salad	19.75
Grilled King Prawns with a side of seasonal vegetables & lemon caper sauce	16.00
Mixed Seafood Platter a selection of grilled seafood, depending on availability	19.75

MANAGED BY





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