



ESTD

1994

ROMERO
AQABA



STARTERS

- 9.50 **Seafood Soup**
- 6.75 **Rocca Salad**
with mushrooms & parmesan cheese in olive oil dressing
- 7.00 **Mediterranean Salad**
mixed leaf lettuce, tomato, cucumber, olives, Rocca & mint in olive oil & oregano dressing with feta crumbles
- 8.25 **Eggplant & Halloumi Salad**
eggplant, bell peppers, Rocca & grilled halloumi cheese drizzled with balsamic vinegar & a creamy sesame dressing
- 9.75 **Shrimp & Crab Salad**
with mixed leaf lettuce in creamy tapenade dressing
- 6.75 **Caesar Salad**
mixed lettuce, rocca, parmesan cheese & croutons in Caesar dressing
Add chicken: JOD 1.75
- 12.25 **Smoked Salmon**
served with Rocca leaves & capers
- 11.00 **Seafood Salad**
shrimp, calamari, carrots & celery in a light vinaigrette dressing
- 8.50 **Calamari**



MEZZE

- 3.45 **Hummus**
- 3.75 **Mutabbal**
- 4.00 **Tabbouleh**
- 4.25 **Fattoush**
- 3.50 **Tahini Salad**
Tomatoes, lettuce, cucumbers & parsley
- 3.25 **Bakdounsiyeh**
finely chopped parsley in tahini sauce
- 3.50 **Haratheen Salad**
tomatoes, onions, hot pepper, olive oil & lemon
- 4.25 **Jarjeer Salad**
rocca, & onion sprinkled with sumac
- 5.75 **Gallayeh**
tomato stew
- 8.00 **Bizreh (Bait Fish)**
- 5.25 **Grilled Halloumi Cheese**
- 2.50 **Pickles/ olives**



PASTA & RISOTTO

- 9.00 **Romero's Three Kind Pasta**
penne all' arrabbiata, fettuccine alla panna, spaghetti aglio e olio
- 13.00 **Seafood Spaghetti**
tossed with olive oil & cherry tomatoes
- 9.25 **Lasagne**
baked in wood oven
- 9.00 **Mushroom Risotto**
mixed mushrooms & truffle oil
- 13.00 **Seafood Risotto**
shrimps, calamari & mussels in a creamy Pomodoro sauce
- 13.00 **Penne Casserole**
penne pasta with shrimp, calamari & mozzarella cheese (baked in a wood oven)



PIZZA

- 7.50 **Margherita**
pomodoro sauce & mozzarella cheese
- 7.50 **Vegetarian**
mixed vegetables, pomodoro sauce & mozzarella cheese
- 8.00 **Salami**
salami, pomodoro sauce & mozzarella cheese



MAIN COURSE

- 12.25 **Char-Grilled Chicken Breast**
in creamy mustard sauce with sautéed broccoli & roasted pebble potatoes
- 12.00 **Chicken Escalope**
crispy breaded chicken breast served with french fries & greens
- 21.00 **Grilled Beef Fillet**
with a side of seasonal vegetables & your choice of sauce
- 13.95 **Mixed Arabic Grill**
lamb, kabab & shish tawooq with charred vegetables
- 14.00 **Wood Oven Baked Whole Denise fish**
with grilled vegetables & a herb lemon sauce
- 15.25 **Sayadeyeh**
fish of the day served with rice, roasted almonds & caramelized onions, alongside spiced sayadeyeh sauce & tahini salad
- 22.00 **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
- 40.00 **Catch of The Day (per kilo)**
- 22.25 **Mixed Seafood Platter**
a selection of grilled seafood, depending on availability



DESSERT

- 5.50 **Tiramisu**
- 5.50 **Crème Brûlée**
- 5.00 **Ice Cream**
2 scoops of your choice of vanilla, chocolate, Arabic pistachio, lemon
- 6.25 **Apple Crumble**
Served with vanilla ice cream

BEVERAGES MENU

 WHITE WINE	GLASS	BOTTLE
Jordan River Classic pinot Grigio Chardonnay Mafraq (Jordan)	5.00	22.00
Saint George Chardonnay Machareus Mafraq (Jordan)	5.00	22.00
Lamberti Soave Classico Veneto (Italy)	6.00	30.00
Danzante Pinot Grigio Triveneto (Italy)	-	32.00
Ksara Chateau Blanc De Blanc (Lebanon)	-	36.00
Santa Digna Reserva Sauvignon Blanc Curico Valley 2017 (Chile)	-	37.00
Santa Rita 120 Sauvignon Blanc (Chile)	6.00	32.00
Barton & Guestier Chablis (France)	-	42.00

 RED WINE	GLASS	BOTTLE
Jordan River Classic Merlot Shiraz Pinot Noir Cabernet Sauvignon Mafraq (Jordan)	5.00	22.00
Saint George Cabernet Sauvignon Cabernet Sauvignon + Pinot Noir (Jordan)	-	22.00
Melini Chianti (Italy)	6.00	30.00
Bolla Valpolicella classico (Italy)	-	32.00
Santa Rita 120 Merlot Cabernet Sauvignon (Chile)	6.00	32.00
Santa Digna Cabernet Sauvignon (Chile)	-	32.00
Chateau Ksara Reserve (Lebanon)	-	36.00
Barton & Guestier Chateauneuf du Pape Rhone Valley (France)	-	50.00

 ROSÉ WINE	GLASS	BOTTLE
Jordan River Shiraz (Jordan)	5.00	20.00
Saint George (Jordan)	-	20.00
Santa Digna Cabernet Sauvignon Curico Valley (Chile)	6.00	32.00
Ksara Sunset (Lebanon)	-	32.00

 CHAMPAGNE & SPARKLING WINE	BOTTLE
Prosecco Bottega	35.00
Champagne Moet & Chandon Imperial Burt	100.00



BEER

Amstel bottle	4.00
Amstel draught	4.00
Heineken bottle	5.50
Heineken draught	5.00
Corona	5.00
Carakale	5.00



VODKA

	GLASS	BOTTLE
Russian Standard	5.00	50.00
Grey Goose	7.00	90.00
Stoli Gold	6.00	60.00
Stoli Red	5.00	50.00
Absolut	5.00	50.00
Beluga	7.00	90.00
Titos	6.00	60.00



RUM

	GLASS	BOTTLE
Nigireta (1 ltr)	5.00	50.00
Captain Morgan Dark	6.00	60.00
Captain Morgan Spiced (1 ltr)	6.00	75.00



TEQUILA

	GLASS	BOTTLE
Jose cuevo Silver / Gold	5.25	48.00
Patron XO Café	6.00	65.00
Patron Bianco	7.00	80.00
Patron Reposado	8.00	90.00



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	GLASS	BOTTLE
Gibson's (1 ltr)	4.00	40.00
Chelsea Royal	5.25	48.00
Bombay	5.25	48.00
Hendricks	6.00	80.00



WHISKY

	GLASS	BOTTLE
J&B	5.00	50.00
Famous Grouse	5.00	50.00
Jack Daniel's	5.00	55.00
Jameson	4.50	50.00
Johnnie Walker Black 12 Y	6.00	80.00
Chivas Regal 12 Y	6.00	80.00
Glenfiddich 12 Y	6.00	80.00
Johnnie Walker Double Black 12 Y	7.00	90.00
Chivas Regal 18 Y	10.00	140.00
Macallan 12	10.00	140.00

<div>  ARAK </div>		GLASS	BOTTLE
Arak Haddad / Arak Zumot 75CL		4.00	25.00
Arak Haddad ½ / Arak Zumot ½		-	15.00
Arak Touma 57 CL		4.00	30.00
Arak Touma ½		-	17.00
Kefraya 75 CL		-	55.00
Kefraya ½		-	25.00
Kefraya ¼		-	18.00
EL Massaya Arak		-	60.00

<div>  SODA & WATER </div>		
Pepsi, 7 up, Diet Pepsi, Diet 7 up, Mirinda		2.00
Soda water, Tonic water, Bitter lemon, Pink lemonade, Cranberry, Grenadine, Iced tea		2.50
Mineral water large		2.00
Mineral water small		2.00
Perrier, San Pellegrino		3.00
Red Bull		3.50

<div>  JUICES </div>		
Orange, Lemonade		3.00
Pineapple, Apple, Cranberry		2.50

<div>  HOT DRINKS </div>		
Turkish Coffee, American Coffee, Tea, White Coffee		2.50
Cappuccino, Café Latte		3.00
Espresso, Herbal Teas		3.00

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