



ROMESCO
MEXITERRANEAN BISTRO

4346 BONITA RD, BONITA, CA 91902 | 619.475.8627 | WWW.ROMESCOMEXMED.COM

[@ROMESCOMEXMED](https://twitter.com/ROMESCOMEXMED) [f/ROMESCOMEXMED](https://www.facebook.com/ROMESCOMEXMED) [i/ROMESCOMEXMED](https://www.instagram.com/ROMESCOMEXMED)

ABOUT ROMESCO



Romesco Mexiterranean Bistro is located in San Diego's Bonita neighborhood and offers a delightful cuisine which can only be defined as "Mex-Med." The restaurant boasts a menu created with authentic Mexican recipes prepared utilizing Mediterranean techniques. The result is a unique selection of dishes that delight food critics, locals, and out-of-towners.

Tucked away in a bustling shopping center, guests are transported back to a time when going out for lunch or dinner with family and friends meant conversation, and good food was at the heart of the experience. With its traditional wooden bar, black and white bistro floors and heavy wooden wainscoting, the restaurant evokes an old-world ambiance. Even the most connected of diners ditch the vices and focus on the food at Romesco Mexiterranean Bistro. Avoiding complexity and presumptions, Romesco is a simple yet elegant bistro dedicated to serving harmonic courses and diverse tapas, salads, pasta, and a fiesta of main courses based on color, taste, texture, and aromas.

The Tapas Bar at Romesco Mexiterranean Bistro is a separate bar within the restaurant. It was established in April 2009 and offers a lively, casual space with an extensive happy hour menu including an extensive and reasonably priced cold plate menu with selections such as their Caesar's Piquillos Rellenos De Salmon, stuffed sweet piquillo peppers, topped with mango basil vinaigrette, and specialty drinks like the acclaimed Tamarindo Martini. The Tapas Bar evokes a Spanish-style ambiance with bullfight paintings covering the walls and warm dark wood décor surrounding the room.



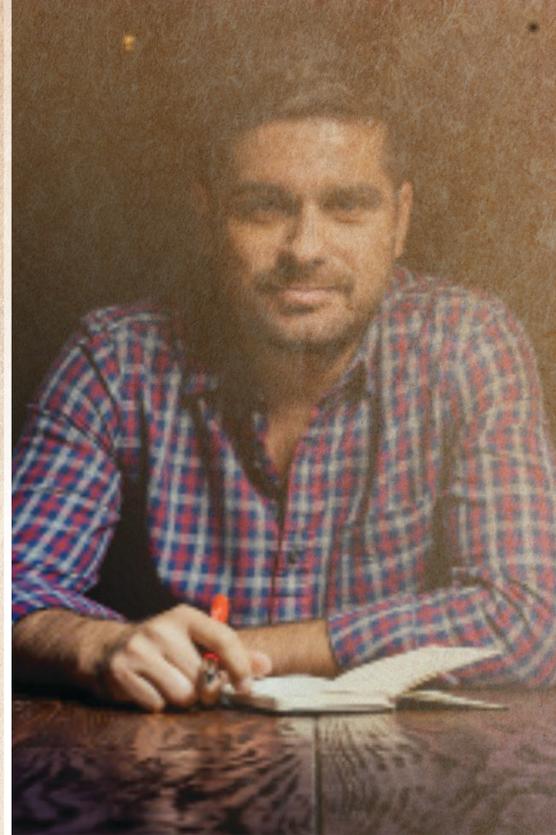
BIO LUIS PEÑA, CO-OWNER

Born in La Paz, Baja California, and raised in both Tijuana and San Diego, Luis Peña may not have realized that his early experience working at a Tijuana sushi restaurant as a seventeen-year-old would lead to a life-long culinary career. There he prepped chicken, cut veggies, cooked rice, made deliveries and eventually, learned to make sushi.

Initially, Peña studied International Business and Foreign Trade and intended to work as a bank teller. But after years of working part-time in restaurants, Peña decided it was best to learn more about the industry he enjoyed so much, and he enrolled in the Culinary Arts and Management program at San Diego's Mesa College. During this time, he also worked at a call center in Tijuana and became a supervisor at just 21- years-old. After three years developing his managerial skills at the call center, Peña made the decision to open his own restaurant in Tijuana.

In 2007, it was the struggling economy and a family connection that led Peña to streamline his efforts as a restaurant operator. Peña's suegro (father-in-law), Juan Jose Plascencia, invited him to work at Romesco Mexiterranean Bistro with his brother-in-law, Chef Javier Plascencia. Peña was initially tasked with improving overall business strategies including advancing customer service and marketing efforts. He also restructured the menu by adding tapas. After a couple of years, Peña's suegro offered him a deal he could not refuse, and he became the co-owner of Romesco.

Peña resides in Tijuana with his wife and children. When he isn't at Romesco, he can be found spending time with his family, eating Mexican street food or playing the bass in a Latin jazz band called Bulevar Descarga. He also keeps up with current news and trends in music, travel, and health as it relates to the food industry.



AWARDS

2015

Voted Favorite Restaurant **Riviera San Diego**
Voted Best Mexican (Critic's Pick) **San Diego Magazine**
Voted Chef of the Year **Eater San Diego**

2014

Voted Best Mexican (Critic's Pick) **San Diego Magazine**
Voted Best Tapas **San Diego Magazine**
Named Innovative Chef of the Year **Zagat**
Named One of the Top 38 San Diego
Restaurants **Eater San Diego**

2013

Voted Best Mexican Runner-up for Best Chef of the
Year **San Diego Magazine**
Named One of the Top 10 San Diego Restaurants of
the Year **San Diego Magazine**
Voted Chef of the Year **Eater San Diego**

HOURS

Monday – Closed
Tuesday – Thursday: 3 p.m. – 9 p.m.
Friday: 3 p.m. – 9 p.m.
Tapas Bar – 5 p.m. – close
Saturday: 2 p.m. – 10 p.m.
Sunday: 12 p.m. – 8 p.m.

ROMESCO MEXITERRANEAN BISTRO FEATURES:

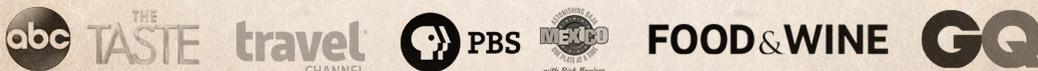
Wine selection boasting the finest worldwide wines,
including house favorites from Mexico

Tapas Bar
Private Events
Lunch and Dinner Menus
Happy Hour Specials
Catering

MEDIA CONTACT:

Katie Carbajal
Alternative Strategies
3180 University Ave, Suite 640,
San Diego, CA 92104
619.858.0322
Katie@altstrategies.com

AS FEATURED IN...



Los Angeles Times **NEWYORKPOST** The New York Times NEW YORKER People

EATER BuzzFeed elRestaurante THRILLIST FOXNEWS Latino USA TODAY

For a complete list of coverage, [click here](#)