

centro

cocina mexicana

PARA LA MESA

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| GUACAMOLE 13 AVOCADO, ONION, SERRANO CHILE, TOMATO, QUESO FRESCO | CAMARONES A LA PARRILLA 18 GRILLED MEXICAN GULF SHRIMP, SALSA MACHA, CILANTRO PESTO, LIME |
| QUESADILLAS DE EPAZOTE 13 CRISPY MASA TURNOVERS FILLED WITH SIERRA NEVADA JACK CHEESE, ROASTED CHILES, GUACAMOLE, MORITA CHILE SALSA, QUESO COTIJA | TOSTADAS 15 PULLED CHICKEN, REFRIED BLACK BEANS, PASILLA SAUCE, CABBAGE SLAW AVOCADO, QUESO COTIJA |
| TAQUITOS 14 CRISPY ROLLED TACOS WITH CHICKEN, JALAPEÑO, TOMATO, ONION, TOMATILLO-AVOCADO SALSA, CABBAGE SLAW, QUESO COTIJA | TRIOS DE CEVICHES 28 SERVED WITH CORN TOSTADAS |
| QUESO FUNDIDO 15 IRON SKILLET OF MELTED OAXACA AND JACK CHEESES WITH RAJAS, CARAMELIZED ONIONS, HOUSE MADE CHORIZO, WARM FLOUR TORTILLAS | AHI TUNA: AVOCADO, ONION, CHIPOTLE-SOY SAUCE, PUMPKIN SEEDS AGUACHILE: LIME-SERRANO MARINATED WHITE GULF SHRIMP, CUCUMBER, RED ONION, AVOCADO, CILANTRO CEVICHE VERDE: LIME-SERRANO MARNATED LUBINA SEABASS, AVOCADO, CUCUMBER, CILANTRO, RED ONION, |

ACOMPAÑAMIENTOS

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| VERADURAS EN ESCABECHES 4 HOUSE PICKLED VEGETABLES & CHILES | PAPAS Y RAJAS 4 ROASTED YUKON POTATOES, POBLANO RAJAS, ONION |
| FRIJOLES 5 WHOLE BLACK BEANS, REFRIED BLACK BEANS, OR PINTO BEANS | REPOLLITOS 6 CHARRED BRUSSELS SPROUTS, SALSA MACHA, PUMPKIN SEEDS |
| ARROZ CON PLATANOS 6 STEAMED RICE, FRIED PLANTAIN, SESAME SEEDS | TORTILLAS 4 FLOUR OR HOUSE-MADE CORN |
| COLIFLOR 6 OVEN-ROASTED CAULIFLOWER, PIPIAN VERDE | GUACAMOLE 6 AVOCADO, ONION, SERRANO CHILE, TOMATO, QUESO FRESCO |

Executive Chef: Kurt Spataro ~ Chef de Cuisine: Fidel Lopez

PLATOS GRANDES

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| PESCADO AL MOJO DE AJO 30 GRILLED SALMON, ROASTED GARLIC-CHIPOTLE SALSA, BLOOMSDALE SPINACH, PORTOBELLO MUSHROOM, FRIED PLANTAIN, STEAMED RICE |
| MANCHAMANTELES 24 SLOW COOKED PORK SHOULDER IN A SAUCE OF ANCHO CHILES & SPICES; SERVED WITH SWEET YAM TAMAL, GRILLED PINEAPPLE, FRIED PLANTAIN |
| ASADA DE PUERCO 25 WOOD-GRILLED CARNITAS WITH CASCABEL SALSA, GRILLED VEGETABLES & ONION, WHOLE BLACK BEANS |
| COCHINITA PIBIL 25 YUCATAN STYLE SLOW-ROASTED PORK IN ACHIOTE RUB & CITRUS JUICES; SERVED WITH STEAMED RICE, PICKLED RED ONION, HABANERO SALSA |
| CARNE ASADA A LA TAMPIQUEÑA 31 WOOD-GRILLED SKIRT STEAK, REFRIED BLACK BEANS, CHEESE ENMOLADAS, NOPALES SALAD |
| BARBACOA 32 LAMB MARINATED IN CHILES, ONION, GARLIC, & AVOCADO LEAVES SLOW-ROASTED IN AGAVE LEAVES; SERVED WITH REFRIED BLACK BEANS, ONION, CILANTRO, WARM TORTILLAS |
| POLLO A LA YUCATECA 32 WOOD-GRILLED HALF CHICKEN MARINATED IN ACHIOTE & CITRUS JUICES; SERVED WITH FRIED PLANTAIN, STEAMED RICE, GRILLED PINEAPPLE-HABANERO SALSA, WHOLE BLACK BEANS |
| BRANZINO A LA TALLA 32 MARINATED GRILLED BRANZINO WITH ANCHO & GUAJILLO RUB; SERVED WITH STEAMED RICE, CABBAGE SLAW, AVOCADO SALSA |
| ENCHILADAS DE POLLO 23 PULLED CHICKEN, TOMATILLO SAUCE, RADISH, ONION, QUESO COTIJA, CREMA; SERVED WITH STEAMED RICE, WHOLE PINTO BEANS |
| ENCHILADAS OAXAQUEÑAS 23 PULLED CHICKEN, MOLE NEGRO, CREMA, QUESO COTIJA, SESAME SEEDS; SERVED WITH STEAMED RICE, REFRIED BLACK BEANS |

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness

SOPAS Y ENSALADAS

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| SOPA AZTECA 10 TORTILLA SOUP OF ROASTED TOMATO BROTH, QUESO FRESCO, AVOCADO, PASILLA CHILE, GRILLED CHICKEN, TORTILLA STRIPS |
| ENSALADA DE GEMAS PEQUEÑAS 16 LITTLE GEM LETTUCE, CRISPY CARNITAS, RADISH, RED ONION, CILANTRO, QUESO FRESCO, AVOCADO DRESSING |
| ENSALADA PICADA 18 CHOPPED SALAD OF ROMAINE LETTUCE, GRILLED CHICKEN BREAST, SHREDDED CARROT, PICKLED ANCHO CHILE, RED ONION, AVOCADO, QUESO FRESCO, CILANTRO DRESSING, TORTILLA STRIPS |

TACOS Y BURRITOS

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| BURRITO DE CARNITAS 16/2 PER BRAISED PORK, ARBOL SALSA, ONION, CILANTRO |
| BURRITO DE POLLO 16/2 PER SHREDDED CHICKEN, GARLIC, ONION, TOMATO, JALAPEÑO, AVOCADO-TOMATILLO SALSA, CABBAGE SLAW, QUESO COTIJA |
| BURRITO DE CARNE ASADA 19/2 PER WOOD-GRILLED FLANK STEAK, CARAMELIZED ONION, RAJAS, CASCABEL SALSA, QUESO COTIJA, CILANTRO |
| BURRITO DE PAPAS Y RAJAS 16/2 PER YUKON POTATOES, RAJAS, CILANTRO, CREMA, ROASTED TOMATO SALSA |
| TACO DE CAMARONES BAJA STYLE 15/2 PER CRISPY SHRIMP, MANGO SALSA, CABBAGE SLAW, CHIPOTLE CREMA |
| TACO DE CARNITAS 15/2 PER BRAISED PORK, ARBOL SALSA, ONION, CILANTRO |
| TACO DE POLLO 15/2 PER SHREDDED CHICKEN, GARLIC, ONION, TOMATO, JALAPEÑO, AVOCADO-TOMATILLO SALSA, CABBAGE SLAW, QUESO COTIJA |
| TACO DE CARNE ASADA 16/2 PER WOOD-GRILLED FLANK STEAK, CARAMELIZED ONION, RAJAS, CASCABEL SALSA, QUESO COTIJA, CILANTRO |

ADD RICE & BEANS 6

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CINCO SPECIALS \$16

CARAMELIZED PINEAPPLE MOJITO
SANTA TERESA INFUSED RUM, SIMPLE, MINT, SODA

MEXICAN MULE
LALO BLANCO TEQUILA, LIME, FEVER TREE GINGER BEER, BITTERS

CALABRIAN CHILE MARGARITA
PATRON REPOSADO CALABRIAN CHILE INFUSED TEQUILA, AGAVE, LIME

LOS CUATES
DRAUGHT BEER; CHOICE OF PATRON BLANCO, LALO BLANCO, EL CRISTIANO SILVER

PALOMA
TEQUILA, LIME, AGAVE, GRAPEFRUIT, SODA, TAJIN

CADILLAC MARGARITA \$18
EL CRISTIANO SILVER, ORANGE LIQUEUR, LIME, GRAND MARNIER

18% Gratuity on parties 6+
2 Hour Time Limit Per Table (Manager Discretion)

MARGARITAS

CENTRO MARGARITA 14
TEQUILA, HOUSE MADE AGAVE, LIME

CILANTRO MARGARITA 15
TEQUILA, JALAPEÑO SIMPLE, LIME

MARGARITA ESPECIAL 16
REPOSADO, COINTREAU, LIME

OAXACA MARGARITA 15
MEZCAL, LIME, HOUSE MADE AGAVE, TAJIN

COCKTAIL CARAFES

SERVES 4-5

CENTRO MARGARITA \$50
INFUSION MARGARITA \$56
PALOMA \$56

CERVEZA \$8

PLEASE ASK SERVER
FOR CURRENT SELECTION

MICHELADA 11
TOMATO, LIME, TABASCO, WORCESTERSHIRE

CHELADA 11
LIME, SALT

VINO

BLANCO

CARMEL ROAD CHARDONNAY 10/40
NAVARRO CHARDONNAY 15/60
MASON SAUVIGNON BLANC 13/48
WHISPERING ANGEL ROSÉ 13/52
CHANDON 187ml SPLITS 13

ROJO

CARMEL ROAD CABERNET 10/40
NAVARRO PINOT NOIR 15/60
CAMPO VIEJO TEMPRANILLO 12/48

INFUSIONES \$16

Infusions are made in house
and change seasonally

-- Shot or Cocktail --

STRAWBERRY & HIBISCUS
MANGO BERRIES
ANNIVERSARY
CARAMELIZED-PINEAPPLE JALAPEÑO
HABANERO
PINEAPPLE HABANERO
-SEASONAL FLAVORS-

JOIN US FOR
BRUNCH
NEXT TIME!



SATURDAY & SUNDAY
10AM - 2PM