

centro

cocina mexicana

DIA DE LAS MADRES

Gorditas de Barbacoa

Slow-cooked lamb seasoned with ancho & guajillo chiles, garlic, avocado leaves, spices; served with green tomatillo salsa, cabbage slaw, queso cotija
\$15

Esquites

Fire-roasted corn with spicy aioli, queso cotija, guajillo chile powder, lime
\$9

Milanesa de Pollo

Crispy fried chicken breast, papas bravas, spring salad, avocado-herb dressing
\$23

Budin Azteca y Pescado

Grilled salmon with casserole of corn tortillas, sweet corn, zucchini, Monterey cheese; served with steamed rice, pinto beans, roasted tomato-chipotle sauce, crema
\$32

Chile Relleno

Roasted poblano chile stuffed with corn, epazote, zucchini, Monterey cheese; served with steamed rice, pinto beans, roasted tomato-chipotle sauce, crema
\$19