

SMALL PLATES

avocado salsa

traditional \$9 / lobster \$14 / goat cheese \$10
chicharrón \$10 / flight of three \$15

grilled mexican onions \$5

cabrales cheese / romesco salsa /
marcona almonds / lemon

queso fundido \$8

poblano relish / toasted pepitas / tortilla

empanadas \$10

cornmeal empanadas / picadillo / cilantro mojo

green chile fries \$5

asadero / pork green chile

salmon tiradito \$11

cucumber chile water / orange / chive / avocado

arepas \$10

duck ropa vieja / smoked tomato pico /
cabbage curtido / valdeon

michelada shrimp \$11

avocado / charred poblano / red onion / cilantro /
clamato tomato broth / serrano lime sorbet

nachos

veggie \$8 / pork green chile \$10 / lobster \$12

tuna crudo \$11

ginger lime broth / basil / pickled watermelon /
coconut milk

pan con tomate \$8

smoked tomato / lardon / garlic aioli

ceviche mixto \$11

calamari / shrimp / mussels / bass / cilantro / serrano
peppers / lime / tomato / fried plantains

sopa tarasca \$7

pasilla tomato broth / chicken barbacoa / avocado /
jalapeño

cesar \$8

grilled crouton / manchego crisps / oven dried tomato /
roasted lemon / saba cesar dressing

farm greens \$8

farm greens / tortilla / pickled tomatillo / tomato /
avocado / huitlacoche vinaigrette / cotija

AMIGOS! facebook.com/centrolatinkitchen
twitter: @centroboulder / instagram: centroboulder

DINNER

CENTRO

Specialties

caldo de res \$18

ancho braised short ribs / chile scented beef broth / achiote rice cake /
cilantro / cabbage / avocado

pernil asado \$17

slow roasted pork shoulder / arroz con gandules / sour orange chile mojo /
sweet plantains / black pepper crema

asopado de mariscos \$19

mussels / shrimp / chorizo / calamari / tomato saffron broth /
cilantro / lime

parillada \$20

grilled guajillo dusted flatiron steak / chile chimichurri
seasonal vegetable huitlacoche salad

pan roasted alamosa bass \$21

cumin mashed potato / epazote beurre blanc / pickled tomatillo /
toasted pepitas

pollo asado \$16

chile escabeche / mexican onions / saffron rice / salsa mora

TACOS sub flour tortilla \$1

carnitas \$3

salsa mora / cilantro / onion / cotija

lengua \$3

crispy seared beef tongue / onions /
pickled tomatillo / salsa mora

rajas \$3

sweet corn pico /
crumbled goat cheese

costilla \$3

ancho braised short rib /
cabbage curtido / queso fresco

asada \$3

radish / pineapple / avocado crema

masa fried avocado \$3

tomato escabeche / queso fresco /
jalapeño

chicken barbacoa \$3

grilled mexican onions /
pickled jalapeño / cotija

taco plate [choice of 3] \$12

guacamole / macaroni salad

100% of our energy is offset with wind power. We proudly serve 100% all-natural beef, pork and chicken. Not all ingredients are listed, please alert your server of any allergies. Our flavors are authentic. If you are sensitive to spicy food please let your server know. Please, no substitutions. Every ingredient is essential to the overall composition of each dish. Boulder County Health Department requires that restaurants state the consumption of raw food may be harmful to your health. 18% gratuity added to parties of 6 or more.