

# CENTRO

LATIN KITCHEN & REFRESHMENT PALACE

## STARTERS

**salsa flight** \$6  
fresca, verde, habanero

**bottomless chips & salsa** \$3

**pork green chile** \$4/\$7  
served with crema & white onion

**chile relleno** \$6  
chile rojo, guacamole

**picadillo empanada** \$9  
sofrito braised beef, asadero, salsa ranchera, slaw

**ahi tuna tostada** \$12\*  
avocado, slaw, sesame, green onion, chile-lime

**avocado salsa** \$8  
add goat cheese & chipotles \$2  
add crab & corn salsa \$4  
flight of all 3 \$13

**shrimp & sea bass ceviche** \$11\*  
spicy tomato, jicama, pickled onion, citrus aioli

**queso fundido** \$8  
pumpkin seed pipian, warm tortillas  
add chorizo OR mushrooms \$2

**big crunchy caesar** \$8  
cotija, chipotle croutons

**casa salad** \$6  
mixed baby greens, shredded cabbage,  
citrus vinaigrette

## SHARED SIDES

black bean refritos 2 | achiotte rice 2

frijoles charros 4 | fried egg 1\*

side guacamole 3 | seared farm greens 4

## TACOS

**PERRONES** \$5  
*tijuana style tacos served on flour  
tortilla with frijoles charros & asadero  
crispy onion*

**grilled steak\***  
crispy onion

**carnitas**  
pineapple.-habanero salsa

**beer & chile braised chicken**  
pickled red onion

*smother your perrone in pork green  
chile OR chile rojo - \$1*

## KITCHEN GOODNESS

*add chicken, chorizo, carnitas OR mushrooms \$3 | carne asada OR garlic shrimp \$6 to  
enchilada, burrito or salads*

**relleno burrito** \$11  
anaheim relleno, asadero, achiotte rice, spinach, chile verde, pipian, slaw

**grilled steak burrito** \$13\*  
frijoles charros, papas, asadero, chile rojo, guacamole, pico, slaw

**enchiladas** \$14  
*served with black bean refritos & escabeche slaw, smothered with chile rojo  
OR green chile*

**chicken, spinach & asadero**  
queso fresco

**roasted mushroom & sweet potato**  
goat cheese & pepian.

**taco salad** \$12  
avocado, pico de gallo, queso fresca, greens, roasted chiles, cascabel dressing,  
served in a crispy corn tortilla shell

**tamarind bbq chicken salad** \$13  
black bean-corn salsa, jicama, romaine, chile-buttermilk dressing

**tortas** \$11  
*served with fries, vegetable escabeche, slaw, jalapeno aioli*

**baja fish**

**carnitas**

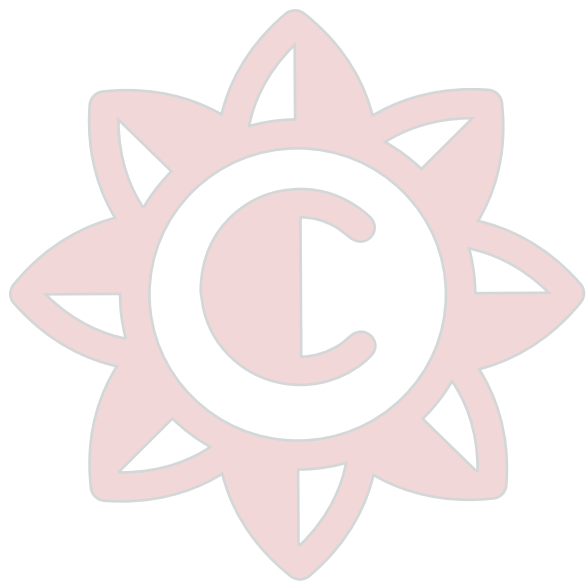
**hamburguesa \***

**crusted ahi tuna** \$15 \*  
hominy, chorizo, sofrito, arugula, poblano pesto

**combo #3b (choose any 2)** \$13  
1 perrone/taco, 1 relleno, 1 enchilada. served with black bean refritos, rice,  
pico de gallo, crema and guacamole

LUNCH • CENTROLATINKITCHEN.COM

CHEF DAKOTA COBURN SOUS CHEF KEN SYMSACK



## **SUNDAY**

family night



## **MONDAY**

all night happy hour



## **TUESDAY**

tamale tuesday



## **WEDNESDAY**

mole night



## **THURSDAY**

crispy bbq duck tacos



## **NON FLAMABLES**



**horchata** \$4  
housemade

**cherry ginger fizz** \$4  
ginger beer, bordeaux, cherry juice,  
angostura bitters

**san pellegrino sparkling water** \$4

**san pellegrino grapefruit soda** \$4

**lemonade** \$4  
strawberry, fresno chile, lemon- lime,  
OR mint