

# DINNER

# CENTRO

## MEXICAN KITCHEN

### STARTERS

- QUESO FUNDIDO queso de oaxaca, haystack farms goat cheese, pumpkin seed pepian 7.<sup>25</sup>  
CEVICHE\* mahi mahi, pineapple, cucumber, jicama, heirloom tomato, onion, serrano pepper 10.<sup>25</sup>  
TAMALE escabeche, brussels sprouts, pico de gallo, crema, cotija, red-green chile 7.<sup>50</sup>  
GREEN CHILE BRAISED LAMB TAQUITOS black bean refritos, crema, cotija, pico de gallo 7.<sup>50</sup>  
AVOCADO jalapeño, red onion, lime, cilantro, olive oil, chips 10  
SALSA & CHIPS 3  
SALSA FLIGHT fresca, macha, molcajete 8

### SOUPS&SALADS

- POZOLE new mexico red chile, hominy, hatch green chile, cabbage, radish, avocado 5 / 7  
add: grilled chicken 2 // carnitas 2  
CAESAR\* SALAD romaine hearts, creamy garlic dressing, toasted croutons, grated parmesan 6.<sup>25</sup> / 10  
CASA SALAD local farm greens, pickled carrots, radish, jalapeño vinaigrette, roasted pumpkin seeds 6.<sup>50</sup> / 10  
add: grilled chicken 3.<sup>50</sup> // garlic shrimp 5.<sup>75</sup> // grilled steak 5.<sup>50</sup> // carnitas 4.<sup>50</sup> // sliced avocado 2.<sup>25</sup>

### TACOS

- ROSARITO PERRONE grilled steak, charros beans, melted asadero, molcajete, radish 5  
GRILLED CHICKEN AL AJILLO red chile mojo, onion, cilantro, salsa cruda 3.<sup>75</sup>  
CARNITAS slow roasted pork shoulder, escabeche 4  
VEGAN JACKFRUIT "CHORIZO" avocado, pickled red onion 4  
BAJA FISH choose: blackened or fried mahi mahi, salsa aurora, pickled slaw, pico de gallo 5

### DINNER

- CHILE RELLENO brisket stuffed poblano, tres quesos, toasted almonds, pomegranate, salsa nogada 17  
EL BURRO achote rice, pico, hazel dell farms oyster mushrooms, rajas, escabeche, salsa ranchera 10  
add: grilled chicken 3.<sup>50</sup> // garlic shrimp 5.<sup>75</sup> // grilled steak 5.<sup>50</sup> // carnitas 4.<sup>50</sup> // jackfruit chorizo 3.<sup>75</sup> // fried egg 1.<sup>50</sup>  
CAMARONES AL PASTOR chile dusted shrimp a la plancha, pineapple pico, salsa de papi, flour tortillas 17.<sup>75</sup>  
SALMON GLAZEADO pomegranate glazed salmon, brussels sprouts, butternut calabasa, brown butter 19.<sup>50</sup>  
CARNE ASADA\* grilled flatiron steak, fingerlings, cipolini onions, charred anaheim, salsa cruda 19.<sup>95</sup>  
ENCHILADAS SUIZA tres quesos, achote rice, black bean refritos, escabeche 10.<sup>25</sup>  
add: grilled chicken 3.<sup>50</sup> // garlic shrimp 5.<sup>75</sup> // grilled steak 5.<sup>50</sup> // carnitas 4.<sup>50</sup> // jackfruit chorizo 3.<sup>75</sup> // fried egg 1.<sup>50</sup>

### SIDES

- RED RICE & BEANS choose: charros beans or vegetarian black bean refritos 4  
FARM HASH squash, peppers, sweet corn 5.<sup>25</sup>  
YUCA FRIES habenero-malt vinegar aioli 5  
BRUSSELS SPROUTS lime, pico de gallo, cotija 5.<sup>75</sup>

---

EXECUTIVE CHEF OCTAVIO CANALES

---

<sup>(N)</sup> - Contains Nuts

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



**CENTRO**  
MEXICAN KITCHEN