

DINNER MENU



CHEF RICHARD SANDOVAL

Growing up in Mexico, my grandmother's table and father's restaurants gave me a love and understanding of the bold flavors and complexity of Mexican cooking. Culinary school and global travel introduced me to new methods, inspiring me to prepare authentic Mexican recipes with techniques from around the world. The results are light and colorful with vibrant, contrasting flavors.

* DESTINATION: GUADALAJARA *

Our *Destination* menu delves into a region of Mexico that has influenced me through its food and heritage. Twice per year, my corporate chefs and I will travel to a different region to research the area's culinary heritage and celebrated foods. Upon return, we taste and test to create dishes that show the story and experience of Mexico's bold flavors. Come with me on my latest journey, *Destination: Guadalajara*.

FOR THE TABLE

Traditional Guacamole	10.55
<i>avocado / tomato / onion / cilantro / chile serrano</i>	
Guacamole Supremo	14.75
<i>bacon / roasted corn / queso fresco / pumpkin seeds</i>	
Queso Fundido	11.55
<i>melted oaxaca and chihuahua cheeses / warm flour tortillas / 3 salsas</i> <i>add chorizo or mushroom epazote for \$2</i>	

APPETIZERS

Shrimp Cocktail *	11.75
<i>citrus poached shrimp / cucumber / avocado / cilantro</i> <i>serrano toreado / red onion / buffalo cocktail sauce</i>	
Chicken Tinga Tamales	9.55
<i>steamed in corn husks / avocado / crema fresca</i> <i>sweet chipotle sauce</i>	
Empanadas de Platano** *	8.55
<i>sweet plantain turnover / queso fresco / plum mole sauce</i> <i>crema fresca / almonds</i>	
Adobo Shrimp Tlayuda** *	9.55
<i>mexican pizza / flour tortilla / spicy bean puree / shredded</i> <i>lettuce / pico de gallo / cotija cheese / crema fresca</i>	
Braised Beef Taquitos *	9.75
<i>crispy tortilla / braised beef / chile morita salsa / cotija cheese</i> <i>black bean purée / crema fresca</i>	

SOUP & SALADS

Tortilla Soup	8.55
<i>avocado / crema fresca / chile arbol / tortilla strips</i> <i>add chicken tinga for \$2</i>	
Chipotle BBQ Chicken Salad	13.75
<i>grilled chicken breast / black beans / roasted corn / tortilla</i> <i>strips / panela cheese / avocado / cilantro ranch dressing</i>	
El Centro Chopped Salad	11.55
<i>panela cheese / mixed lettuce / bacon / roasted corn</i> <i>hard boiled egg / chickpeas / avocado vinaigrette</i> <i>with bacon wrapped shrimp add \$4.25</i> <i>with grilled chicken add \$3.25</i>	
Heirloom Tomato Salad *	12.75
<i>pickled corn salsa / avocado / goat cheese croutons</i> <i>cilantro / charred tomato vinaigrette</i>	

ENCHILADAS & FAJITAS

Jalisco Shrimp & Crab Enchiladas	18.55
<i>oaxaca cheese / corn / crema fresca / plantains / cilantro rice</i>	
Queso Enchiladas	13.75
<i>oaxaca, monterey and panela cheeses</i> <i>tomatillo sauce / crema fresca / mexican rice / refried beans</i>	
Chicken Enchiladas Divorciadas	14.75
<i>entomatada sauce / oaxaca cheese / tomatillo sauce</i> <i>refried beans / mexican rice</i>	
Grilled Steak Fajitas	19.75
<i>achiote-marinated harris ranch hanger steak / peppers & onions</i> <i>warm tortillas / mexican rice / refried beans</i>	
Grilled Chicken Fajitas	18.75
<i>achiote-citrus-herb marinade / peppers & onions</i> <i>warm tortillas / mexican rice / refried beans</i>	

STREET TACOS

three tacos served with mexican rice and refried beans

Chicken Tinga	12.75
<i>lettuce / pico de gallo / crema fresca</i>	
Al Pastor	13.25
<i>adobo marinated pork shoulder / grilled pineapple</i> <i>cilantro / onion / salsa verde</i>	
Hanger Steak *	15.75
<i>crispy cheese / onion & cilantro / salsa roja</i>	
Crispy Shrimp** *	14.25
<i>mexican slaw / grilled pineapple salsa / chipotle aioli</i>	
Mahi Mahi	15.55
<i>mexican slaw / aji amarillo aioli / pickled chiles</i>	
Fried Chicken** *	13.25
<i>mexican slaw / chipotle aioli</i>	
Pork Chicharron *	13.75
<i>guacamole / pickled onion / salsa habanero</i>	
Lamb Skirt Steak *	14.75
<i>cilantro & onion / avocado / salsa verde</i>	
Beef Cheek *	15.55
<i>crispy cheese / grilled green onion / salsa verde</i>	
Vegetarian *	12.25
<i>crispy cheese / mushroom / squash / grilled scallion</i>	

CHEF'S SPECIALS

Chile Relleno**	15.25
<i>lightly battered chile poblano / mexican cheeses</i> <i>ground beef / chile chipotle sauce</i>	
Chicken Zarape	17.55
<i>bacon / panela cheese / pico de gallo</i> <i>zarape sauce / crema fresca / creamy white rice</i>	
Pork Carnitas	17.55
<i>slow-roasted pork shoulder / guacamole / pickled onion</i> <i>habanero salsa / charro beans</i>	
Carne Asada	22.55
<i>grilled hanger steak / sauteed chile poblano / chimichurri</i> <i>chile morita sauce / sweet corn tamal</i>	
Bacon-Wrapped Shrimp Skewer *	20.55
<i>BBQ / sweet corn tamal / market veggies / bean purée</i>	
Pork Spare Ribs *	21.25
<i>chipotle BBQ / mexican slaw / french fries</i>	

SIDES

\$4.25 each

Creamy Cotija Rice / Charro Beans / Sweet Corn Tamal / Sweet Plantains

f ElCentroDF | t ElCentroDF | i elcentro_df

WWW.RICHARDSANDOVAL.COM/ELCENTROGTOWN
WWW.RICHARDSANDOVAL.COM/ELCENTRODF

** Indicates an item with gluten**

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Sorry, we do not separate checks! But, we do accept up to 6 credit cards per party towards split payment

1218 WISCONSIN AVE NW | 202.333.4100

1819 14TH STREET NW | 202.328.3131