



# GUACAMOLE FESTIVAL

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JUNE 29TH - SEPTEMBER 30TH

GUACAMOLE dates back to Aztec times, where traditional Mexican guacamole was comprised of avocado, onion, chiles, fresh tomato and salt. Over time, regions of Mexico began mixing in local ingredients, creating thousands of variations.

Chef Richard Sandoval introduces guests to El Centro's Annual Guacamole Festival, featuring guacamoles that highlight regional flavors.

## TABLESIDE GUACAMOLES

*double your guac, add 5.75*

YUCATAN 13.75

*flavors from the Yucatan Peninsula  
shrimp ceviche / spicy salsa habanero  
pickled onion / orange / lime / sea salt*

SUPREMO 14.75

*bacon / roasted corn / queso fresco  
pumpkin seeds*

BAJA 12.55

*flavors from Baja, California  
kiwi / jicama / strawberry / mango / mint  
chile arbol / lime / sea salt*

NORTENO 12.75

*flavors from the North  
chicharron / menonita cheese  
pickled onion / lime / sea salt*

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## BEBIDAS

ENGAÑADO MARGARITA 12

*sauza blue blanco tequila / roasted  
pineapple / habanero / fresh lime / piloncillo*

THE SUAVECITO 12

*sauza blue tequila / agave nectar  
fresh lime / champagne*



Take a pic of that tasty guac and post to your instagram! Use #GuacFest15 and @ElCentro\_DF for a chance to win a dinner for two, including two Margaritas, 1 appetizer, 2 entrees and 1 dessert.