

# EL Centro's Inaugural Dinner Menu

## MIENTRAS SE CALIENTA EL FOGÓN: *WHILE THE STOVE HEATS UP:*

Queso fundido de: chorizo, chile verde (V), nopalitos (V), carne con chile, o solo (V)  
*Oven melted cheese with: chorizo, green chiles, cactus, shredded beef with red chile sauce, or plain*

Quesadilla de: huitlacoche (V), chorizo, o solo queso (V)  
*Corn tortilla stuffed with: Mexican corn truffle (mushrooms), chorizo, or plain*

Guacamole "El Centro" (V, ask for VG option)

Flautas de pollo  
*Cylindrical corn tortillas stuffed with chicken and deep fried*

Sopes de: queso (V), carne adobada, chorizo, pollo pibil, o picadillo  
*Corn dough tartlet topped with refried beans and a choice of: fresh cheese, marinated beef, chorizo, chicken in achiote sauce, or ground beef*

Elote al carbon (V, ask for VG option)  
*Charcoal grilled corn on the cob topped with Romano cheese*

Especialidad del Centro. Costillas asadas de res "Estilo Sonora"  
*House specialty: Charcoal grilled beef spare ribs "Sonora Style"*

Mini Tamales de: elote (VG), carne con chile, o chile en rajas con queso (V)  
*Mini tamales choice of: corn, beef in chile sauce, or sliced chiles and cheese*

## PLATOS PRINCIPALES *MAIN COURSES*

### DE LA GRANJA: FROM THE FARM:

Pollo al mole con arroz y refritos  
*Chicken in mole (red chiles, spices and chocolate) sauce served with rice and refried beans*

Pollo al chipotle con arroz y vegetales  
*Chicken in chipotle sauce served with rice and vegetables*

Pollo en crema de cilantro y elote  
*Chicken in a cream and cilantro sauce topped with roasted corn nuggets*

Pollo en salsa ranchera con arroz y frijoles  
*Chicken in ranchera sauce served with rice and pinto beans*

Pollo pibil  
*Shredded chicken in achiote sauce served with*

**Y DEL RANCHO? A'PA  
AND FROM THE RANCH?**

La mejor del mundo. Carne asada al carbon "Estilo Sonora" con refritos, chile verde,  
ensalada y guacamole  
*Best in the world: Charcoal grilled steak "Sonora Style" served with refried beans, green  
chiles, salad and guacamole*

Arrachera a la Tampiqueña con enchilada en salsa roja, refritos y guacamole  
*Grilled skirt steak served with an enchilada in red sauce, refried beans, and guacamole*

Mar y Tierra en salsa Narciso Romero con ensalada, aguacate y arroz  
*Surf and turf: skirt steak and shrimps in Narciso Romero sauce served with salad,  
avocado and rice*

Lomo de cerdo adobado con papas asadas  
*Marinated pork loin served with roasted potatoes*

**PESCA DEL COMPADRE  
BEST CATCH FROM THE RIO GRANDE**

Pescado a la Veracruzana  
*Fish fillet in Veracruzana sauce*

Salmon en salsa ranchera  
*Salmon fillet in ranchera sauce*

Camarones papantla a la "Boston" con papas y ensalada  
*Shrimps wrapped in bacon and stuffed with cheese served with roasted potatoes and  
salad*

Camarones al chipotle con arroz con maiz y ensalada  
*Shrimp in chipotle sauce served with rice with corn and salad*

**ANTOJITOS -- Mis especialidades  
CRAVINGS -- My specialties**

Chimichanga ahogada en salsa taquera, opción de: carne desebrada, carne asada, o carne o pollo adobada

*Mexican style corn wrap stuffed with a choice of shredded beef, charcoal grilled skirt steak, marinated chicken or beef, then pan fried and immersed in taquera sauce*

Sopes con frijoles y: chorizo, carne o pollo adobada, o pollo pibil

*Corn dough tartlet topped with refried beans and a choice of: chorizo, marinated beef or chicken, charcoal grilled skirt steak, or shredded chicken*

Tacos dorados ahogados en salsa y rellenos de: papa (VG), picadillo o pollo

*Pan fried tacos stuffed with: potatoes, ground beef or chicken*

Enchiladas verdes/rojas de: pollo o carne

*Oven baked stuffed enchiladas in green/red sauce topped with melted cheese (choice of chicken or beef)*

Chiles rellenos en salsa de tomate de: pollo, picadillo o queso (V) y servidos con arroz y refritos

*Stuffed chiles in tomato sauce (choice of chicken, ground beef, or cheese) served with rice and refried beans*

Chiles en Nogada, opción de: pollo o picadillo

*Poblano stuffed pepper in walnut sauce, choice of chicken or ground beef*

Sopa de Tortilla con pollo y aguacate

*Tortilla soup with chicken and avocado*

Tamales de: elote (VG), carne con chile, o chile en rajas con queso (V)

*Tamales filled with a choice of: corn, beef in chile sauce, or sliced chiles and cheese*

Ceviche de camaron

*Shrimp ceviche*

Carne con chile estilo Hermosillo con arroz y refritos

*Beef with chile "Hermosillo style" served with rice and refried beans*

Tostadas de pollo o picadillo

*Flat, crispy corn tortilla topped with refried beans, a choice of shredded chicken or ground beef, then topped with lettuce, avocado, tomato sauce, cream and fresh cheese*

Gorditas en salsa taquera rellenas de: carne o pollo adobada, chorizo, pollo pibil o picadillo

*Mexican style corn arepa immersed in taquera sauce and stuffed with a choice of: marinated beef, chicken, chorizo, chicken in achiote sauce, or ground beef*

**PASANDO POR SONORA  
CRUISING BY SONORA**

**TACOS**

(Pide la opción "light")  
(Ask for the "light" option)

Carne asada  
*Charcoal grilled steak*

Al pastor  
*Pork loin with pineapple*

Caramelos  
*Charcoal grilled steak, refried beans and melted cheese*

Campechanos  
*Combination of carne asada and al pastor*

Quesadilla gringa  
Flour quesadilla stuffed with meat al pastor  
*Fish Taco*

***ENSALADAS Y PLATOS VEGETARIANOS  
SALADS AND OTHER VEGETARIAN/VEGAN OPTIONS***

Ensalada Frida Kahlo  
*Frida Kahlo salad*

Ensalada de Nopales (V, ask for VG option)  
*Cactus salad*

Taco light de nopales (VG)  
*Roman lettuce cactus taco*

Ceviche de trigo (VG)  
*Wheat ceviche*

Ceviche de nopales (VG)  
*Cactus ceviche*

**POSTRES PA' REMATAR  
TO TOP IT ALL OFF**

Flan de vainilla  
*Vanilla custard*

Especialidad de los Rodriguez desde hace 25 años. Churros rellenos de: cajeta o chocolate

*A 25 year family specialty. Churros stuffed with: cajeta or chocolate*

Choco Flan  
*Moist chocolate cake on top of vanilla custard*

**HELADAS (BEERS)**

- Tecate
- Corona
- Corono Light
- Negra Modelo
- Pacifico
- Modelo Especial
- Bohemia
- Sol
- Dos Equis
- Tarro Chelado
- Bud Light
- Samuel Adams

**MEZCLANDO LOS VINOS**

**MIXING UP THE WINES**

- Sangría blanca o roja
- White or red sangria
- Spiced Sangria
- Frozen Sangria