

DC RESTAURANT WEEK

MONDAY, JANUARY 16 - SUNDAY, JANUARY 22, 2023

3-COURSE DINNER FOR \$40 PER GUEST

FIRST COURSE

CHOOSE ONE

GUACAMOLE

TRADITIONAL TABLESIDE ^{VG} 13

avocado, tomato, onion, cilantro, lime, chili serrano

CHESAPEAKE CRAB ^S 18

cilantro tartar sauce, pickled chili, old bay tortilla chips

CHORI-QUESO ^D 14

house-made cheese blend, spicy pork chorizo
chile morita salsa

ESQUITES ^{VD} 14

roasted corn, crema fresca, tajín, cotija cheese

BOTANAS

QUESO FUNDIDO ^{VD} 12

melted oaxaca & chihuahua cheese, chili morita salsa
flour tortillas

add chorizo | mushrooms +3

CANTINA NACHOS ^V 12

requeson cheese sauce, guacamole, crema fresca, beans
pico de gallo, jalapeño

add chicken tinga | chorizo | grilled steak* +5

QUESADILLAS ^{D,G} 11

mexican melted cheese, pico de gallo, chipotle mayo
cilantro, crema fresca

add chicken | shrimp^S | carnitas | steak +4

SOUP & SALAD

TORTILLA SOUP ^{D,V} 9

avocado, crema fresca, chili guajillo, crispy tortilla

add chicken tinga +3

CHIPOTLE BBQ SALAD ^D 16

grilled chicken, black beans, roasted corn, avocado
panela cheese, tomato, tortilla strips, cilantro-ranch

SECOND COURSE

CHOOSE ONE

STREET TACOS

three soft corn or flour tortillas + mexican rice and beans

HANGER STEAK* 19

mexican cheese blend, onion, cilantro, chili árbol salsa

CHICKEN TINGA ^D 15

lettuce, pico de gallo, crema fresca

CRISPY SHRIMP ^{G,S} 18

chipotle slaw, pickled chili, pineapple

AL PASTOR 16

adobo pork, grilled pineapple, onion, cilantro, salsa verde

MAHI MAHI 19

adobo marinated, ají amarillo slaw, pineapple-chili salsa

MIX & MATCH 19

choose any three street tacos

ENCHILADAS & FAJITAS

served with mexican rice & refried beans

CHEESE ENCHILADAS ^{D,V} 14

cheese, crema fresca, lettuce, tomatillo sauce

CHICKEN ENCHILADAS ^D 16

tomatillo sauce, oaxaca cheese, lettuce, crema, pickled red onion

CHESAPEAKE ENCHILADAS ^{D,S} 23

shrimp & crab, árbol chili sauce, avocado, rice, sweet plantains

ACHIOTE-HANGER STEAK FAJITAS ^{*D,G} 25

guacamole, crema fresca, pico de gallo, flour tortillas

ADOBO CHICKEN FAJITAS ^{D,G} 22

guacamole, crema fresca, pico de gallo, flour tortillas

add shrimp^S +4

CHEF'S SPECIALS

CHICKEN ZARAPE ^D 22

bacon, cheese, pico de gallo, zarape sauce, crema fresca, cotija rice

DIABLO SHRIMP ^S 23

charred citrus marinated shrimp, chipotle sauce, green onion, rice

CARNE ASADA ^{*D} 27

hanger steak, poblano rajas, beans, cheese enchilada, salsa

EL MACHETE ^{*D} 34

new york strip, huitlacoche & mushroom quesadilla, oaxaca cheese

SALMON EN AJO NEGRO ^{*D} 25

black garlic salmon, corn esquites, poblano cream sauce

THIRD COURSE

CHOOSE ONE

DESSERT

CHURROS ^{D,G,V} 8

cinnamon, sugar, cajeta, chocolate sauce

PASSION FRUIT FLAN ^{D,V} 8

dulce de leche, berries compote



G CONTAINS GLUTEN | **D** CONTAINS DAIRY | **S** CONTAINS SHELLFISH | **N** CONTAINS NUTS | **V** VEGETARIAN | **VG** VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



BEVERAGES

SANDOVAL BARREL SELECTION

PATRÓN REPOSADO BARREL 89C 14

blend: tahona and roll mill tequilas
age: 10 months

MARGARITAS

EL CENTRO 11 | 24 | 42

sauza blue silver, lime, agave nectar
available on the rocks or frozen

HOUSE INFUSED 11 | 24 | 42

your choice of: grilled pineapple, guava, serrano, strawberry-basil

STRAWBERRY 12 | 24 | 44

sauza blue silver, agave nectar, lime, strawberry purée
available on the rocks or frozen

MANGO 12 | 24 | 44

sauza blue silver, agave nectar, lime, mango purée
available on the rocks or frozen

PEPINO 12 | 24 | 44

serrano infused tequila blanco, agave nectar, lime, cucumber

SPICY MANGO 12 | 26 | 47

serrano infused tequila blanco, lime, chile-ginger simple syrup, mango

PRICKLY PEAR 12

sauza blue silver, don ciccio and figli fico d'india, lime, prickly pear purée

EL VIEJO 12

el silencio mezcal, lime, agave nectar

BEBIDAS

MICHELADA 9

beer, tomato juice, spice

CAIPIRINHA 10

cachaça, lime, sugar

MOJITO MEXICANO 12

sauza blue silver, lime, mint, chili-ginger

MOJITO TRADITIONAL 12

rum, mint, lime

PALOMA 12

sauza blue reposado, lime, jarritos grapefruit

MEXICAN MULE 12

sauza blue silver, el silencio espadin, chili, ginger beer, lime

REPOSADO DASH 12

reposado tequila, angostura bitters, agave, blood orange

EL DIABLO 12

tequila blanco, lime, crème de cassis, ginger beer



VINO

SPARKLING

CAVA casteller - spain 9 | 35

CAVA ROSÉ casteller - spain 9 | 35

BLANCO

PINOT GRIGIO inacayal - argentina 9 | 35

SAUVIGNON BLANC veramonte - chile 9 | 35

TORRONTES amada sur - argentina 9 | 35

ALBARIÑO columna - spain 9 | 35

CHARDONNAY natura emiliana - chile 9 | 35

TINTO

MALBEC graffigna - argentina 9 | 35

PINOT NOIR vina leyda - chile 9 | 35

OLD VINE GARNACHA zestos - spain 9 | 35

MERLOT terranoble - argentina 9 | 35

CABERNET SAUVIGNON flaco - spain 9 | 35

CARMENERE casillero del diablo - chile 9 | 35

TEMPRANILLO flaco - spain 9 | 35

CABERNET SAUVIGNON marques de casa concha - chile 9 | 35



SANGRIA

TINTA ROJA 9.5 | 22 | 40

red wine, licor 43, brandy, fresh fruit

MELOCOTON 9.5 | 22 | 40

white wine, apricot brandy, cinnamon, fresh fruit

CERVEZA

CORONA 7

MODELO ESPECIAL 7

MODELO NEGRO 7

PACIFICO 7

MONOPOLIO LAGER CLARA 7

MONOPOLIO LAGER NEGRA 7



JOIN WIFI, EARN PERKS

NETWORK: ELCENTROGUEST

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