

CENTRICO

NYC RESTAURANT WEEK SUMMER 2009
SUNDAY-FRIDAY, JULY 12-31

PRIX FIXE DINNER
\$35.00

MENÚ DE LA CENA
FOUR COURSES

GUACAMOLE AND CHIPS

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CEVICHE DEL DIA

CHUPE DE MARISCOS
seafood chowder with fingerlings, root vegetables
and aji amarillo mojo

CAMARONES Y POZOLE
sautéed shrimp, creamy guajillo
chile sauce, pozole

ENSALADA ALEX-CÉSAR CARDINI
the original

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POLLO A LAS BRASAS
grilled recado chicken
roasted garlic, lime and chipotle

PESCADO VERACRUZANA
pan roasted market fish
tomato, olives, serrano chiles

BIRRIA EN ESTILO JALISCO
braised short ribs jalisco style, ancho chile broth

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MOLTEN MEXICAN CHOCOLATE CAKE
FLAN DE COCO ASSORTED ICE CREAMS

CHEF AARÓN SÁNCHEZ