

CENTRAL CEVICHERÍA

LA CENA ES PAELLA DE MAR

Para compartir y celebrar lo que realmente importa. Disfrutando sin preocuparse por nada.

PAELLA
6-8 PORCIONES



PAELLA
10 -12 PORCIONES

Arroz al azafrán cocido en caldo de langosta, pescado, calamar, langostinos, mejillones y almejas. Acompañada de pan, alioli y limón.

PEDIR AHORA

**Pregunta al mesero para mas
información o llama al (601)6447777.**

CEVICHES

**OTHER ENTRIES
AND BASKETS**

SOUPS AND SALADS

SEAFOOD

RICE

**FILLETS AND FAR FROM
THE SEA**

KIDS

DESSERTS

CEVICHES

FISH

Small: **\$33.900**
Medium: **\$39.900**
Large: **\$47.900**

SHRIMP

Small: **\$34.900**
Medium: **\$41.900**
Large: **\$49.900**

MIXED

Small: **\$38.900**
Medium: **\$45.900**
Large: **\$53.900**

SPICY

CLASSIC 🌶️

Peruvian classic, with leche de tigre, corn, sweet potato and chivato chili.

DE NUESTRAS CALLES 🌶️

With tomato sauce, mayonnaise, onion and a touch of tabasco.

AL AJÍ AMARILLO 🌶️🌶️

With red onion, cilantro, ají amarillo leche de tigre and crunchy fish bites.

JALAPEÑO 🌶️🌶️🌶️

Red onion, tomato, avocado, cilantro, tortilla chips and jalapeño leche de tigre.

AL ROCOTTO 🌶️🌶️🌶️

Red onion, cilantro, sweet potato chips and a rocoto leche de tigre.

AL CHIPOTLE 🌶️🌶️🌶️

With chipotle chile leche de tigre and purple toast.

MEXICANO 🌶️🌶️

With tomato sauce, pico de gallo, avocado and jalapeños.

NOT SPICY

CARIBE

Red onion, suero costeño, cilantro, sweet chili and sweet plantains.

A LA PARRILLA

With red onion, tomatoes, avocado, crispy chips and paprika dressing.

PACÍFICO

Sour guava, sweet chili, red onion, basil, coconut water and cashews.

CÍTRICO

Red onion, grapefruit and orange segments, herb leche de tigre and crispy onion.

GULUPA

Tuna (120 gr), cucumber, avocado, crispy quinoa, red onion and cilantro, in gulupa tiger milk.

\$40.900



CEVICHE CARIBE

OTHER ENTRIES

COLD

TUNA TOASTS 🌶️

Fresh tuna slices on a base of guacamole and sriracha mayonnaise, finished with crispy leek threads.

2 units \$39.900

CRAB MEAT AND SHRIMP TOASTS

With guacamole, chipotle and pico de gallo.

2 units \$39.900

OCTOPUS TOASTS 🌶️

With guacamole, salsa macha and pickled onions.

2 units \$39.900

TOAST TRIO 🌶️

Tuna, octopus, crab and prawns. Served with macha sauce.

\$39.900

TUNA TARTAR 🌶️

With banana bells and yellow chili dressing.

\$38.900

TUNA TIRADITO

With curuba ponzu, avocado, radish salad, chives and sweet chili.

\$37.900

TIRADITO AL ROCOTO 🌶️

White fish with pico de gallo, avocado, corn and rocoto dressing.

\$37.900

CAUSA TRIO

With olive octopus, shrimp in cocktail sauce and acevichado fish.

\$37.900

HOT

CHICHARRON SANDWICH 🌶️

Ciabatta bread, pork rinds, jalapeño mayonnaise, and avocado. Served with sweet potato chips.

2 units \$37.900

ESQUITES CRIOLLOS

Corn cob cooked in sofrito, with chipotle mayonnaise, cheese and patacón.

\$31.900

SHRIMP QUESADILLAS

Braised shrimp with bacon, on oven-baked puffed tortillas, melted cheese, pickled cabbage, and avocado cream.

2 units \$37.900

CRUNCHY FISH TACOS

Corn tortillas filled with marinated fish, red onion, and its own sauce.

3 units. \$37.900

CHICHARRONES CENTRAL

With patacones and guacamole.

\$39.900

PULPO A LA PARRILLA 🌶️

With native potatoes, cherry tomatoes, hearts of palm, baked onions, sweet chili and olive oil.

\$63.900



TUNA TIRADITO

BASKETS

MIXED

Tempura squid, shrimp and fish. Served with sriracha mayonnaise and sweet and sour chili and herb sauce.

\$40.900

TEMPURA PRAWNS

Served with a sweet and sour guava sauce.

\$40.900

CRUNCHY SHRIMP

Served with sriracha mayonnaise and sweet and sour chili and herb sauce.

\$40.900



TEMPURA
PRAWNS

SOUPS AND SALADS

PACIFIC SOUP

White fish, yucca, plantain, ñame and coconut milk. Served with avocado and white rice.

\$60.900

SEAFOOD CAZUELA

Made with lobster bisque, prawns, shrimp, squid, and mussels. With coconut milk, sweet chili pepper, and fresh cilantro. Baked and topped with Parmesan cheese.

\$75.900

SHRIMP SOUP

Sautéed shrimp finished in a lobster bisque and cream.

\$42.900

*TUNA SALAD 🌶️

Tuna tataki, lettuce mix, basil, cilantro, mint, mango biche, carrot, onion, tomato, crispy quinoa and wonton dough. With sweet chili, soy and sesame dressing..

\$42.900

*CHICKEN SALAD

Grilled chicken, arugula, tudela florets, avocado, crispy leek, jalapenos and herb dressing.

\$38.900

*SHRIMP SALAD

Lettuce, hearts of palm, avocado, sautéed shrimp, tomato, red onion, orange, grapefruit and crispy quinoa. Mustard dressing and tangerine lemon.

\$42.900

***Also available in vegetarian version.**



SEAFOOD

SEAFOOD SKEWERS 🌶️

Prawns, squid, octopus and fish in garlic mojo and creole potatoes.

\$59.900

MIX SEAFOOD GRILL

Fish, squid, prawns, shrimp, octopus, creole potatoes and corn on the cob with garlic mojo and Central chili sauce.

\$104.900

FIDEUÁ

Noodles and seafood cooked in a lobster broth, served with alioli and parsley mojo.

\$59.900

MUSSELS 🌶️🌶️

In red curry with lemongrass, basil, coconut milk and kaffir lime.

\$46.900

SAUTEED SEAFOOD

Squid, prawn and shrimp, onions, tomatoes and cilantro, served with coconut rice.

\$57.900

SAUTEED PRAWNS 🌶️🌶️

Central style, with onions, tomato, panca chile and cilantro.

\$49.900

COCONUT PRAWNS

Sautéed in lemon and cilantro butter, served with coconut rice.

\$51.900

SAUTEED PRAWNS WITH GARLIC

Sautéed in olive oil with potatoes, garlic, butter, and parsley. Served with white rice.

\$49.900



SAUTÉED PRAWNS

RICE

SHRIMP RICE

Stir-fried with creole sauce, cilantro and coconut milk.

\$48.900

TAPADO

Stir-fried with pork and topped with a shrimp and herb omelette.

\$47.900

SEAFOOD RICE

Stir-fried with creole sauce, cilantro and coconut milk.

\$49.900

VEGETARIAN

Curry rice, eggplant, cheese, zucchini, onions, peppers, tomatoes, mushroom and fried sweet plantains.

\$34.900

MIXED PAELLA

Saffron rice, fish, seafood mix, chicken and pork, served with aioli.

\$69.900

SEAFOOD PAELLA

Saffron rice, fish, prawns, shrimp, mussels and clams. Served with alioli.

Plate for two \$133.900



SEAFOOD RICE



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FILLETS

Salmon / Tuna: **\$64.900**

White fish: **\$68.900**

ENCOCADO

With coconut milk, ripe banana and rooftop herbs.
Served with white rice.

SAUTEED WITH FRIED SWEET PLANTAINS

In coconut, lemongrass and kaffir lime reduction.

ROASTED

Anticuchera sauce and pineapple pico de gallo.

GRILLED

With sea salt, pepper, and olive oil. Served with salad and fried plantain.

CARTAGENERO

With lemon and cilantro butter, coconut rice and patacón.

MILANESA

With green salad and tartar sauce.

MOJARRA BITES

With house salad and banana bells.

\$65.900

WHOLE FISH

Fried, served with salad and patacones.

Medium \$129.900 - Large \$139.900

(According to the day's catch)



CARTAGENERO



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FAR FROM THE SEA

ARROZ APASTELADO 🌶️

Rice cooked with roasted pork, vegetables, fried sweet plantain and cilantro.

\$47.900

MEDIO POLLO CRIOLLO

Half roasted chicken, served with potato wedges, rocoto sour cream and herb aioli.

\$47.900

LOMO SALTADO

Stir-fried beef with onions, tomatoes, soy sauce, native potatoes, and a fried egg. Served with white rice.

\$54.900

BEEF SHORT RIBS

Bone-in cut,vslowly cooked in a chili sauce,served with fried plantains, guacamole, pico de gallo and sour cream.

\$91.900

STEAK CENTRAL

Beef tenderloin (250 gr), with chimuchurri, french fries and salad.

\$64.900



LOMO
SALTADO

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KIDS

SHRIMP PASTA

With sautéed shrimp, pomodoro sauce and a touch of cream.

\$29.900

FISH FILLET

Baked / Breaded

Served with pasta, fried sweet plantains, white rice, patacón or salad.

\$27.900

PINCHO DE RES

With french fries, cherry tomatoes and avocado.

\$33.900

CREOLE CHICKEN

With french fries, cherry tomatoes and avocado.

\$27.900



PASTA WITH
SHRIMP



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SIDES

COCONUT RICE

\$19.900

PATACONES

\$19.900

FRIED SWEET PLANTAINS

\$16.900

FRENCH FRIES

\$16.900

CRIOLLAS WITH CHIPOTLE MAYO 🌶️

\$16.900



CRIOLLAS CON
MAYONESA CHIPOTLE

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DESSERTS

TRES LECHES

Sponge cake moistened in milk, heavy cream and condensed milk. Italian meringue, and strawberries.

\$22.900

MERENGÓN

Merengue layers with whipped cream, guanabana, strawberries and peaches.

\$22.900

COCONUT FLAN

Served with a coconut cookie and caramel.

\$22.900

CHOCOLATE CAKE

With vanilla ice cream.

\$22.900

MILHOJA DE AREQUIPE

Crunchy layers of puff pastry filled with chantilly and arequipe.

\$22.900

PASSION FRUIT PIE

\$22.900

GUAVA PIE

Served warm with vanilla ice cream.

\$22.900



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