

**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**

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

CEVICHE

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.



CEVICHE CARIBE

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# 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**

### 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

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# 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**



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# 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.**



TUNA SALAD

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# 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**



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# 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

# 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**

(Accordind to the day's catch)



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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, slowly 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 chimichurri, french fries and salad.

**\$64.900**



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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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