






Botanas & Platos Pequeños

SALSA TRIO (Served with Chips)  
Roasted tomato; Ancho chili;
Tomatillo salsas | No Charge

GUACAMOLE (Served with Chips)  
Tomato, red onion jalapeño, cucumber, fennel,
citrus and fresh herbs, and Salsa Trio | 8



CHICKEN FLAUTAS
Chicken tinga, onion, garlic, kinda spicy
chipotle tomato sauce | 12

JALAPEÑO CORNBREAD 
Homemade cornbread with a hint
of jalapeño | 4

PLANTAINS  
Cinnamon, ancho, orange, queso | 6

EMPANADAS
Flavors change often, ask your server.
Jalapeño agave dipping sauce on the side | 14

Ensaladas

ENSALADA DE CASA  
Mixed greens, queso cotija, grilled pineapple,
radish, carrots, black bean and feta | 12

CAESAR SALAD
Butter cornbread croutons, white anchovies,
and queso cotija | 12


CHILI GLAZED ROASTED BEETS  
Red and gold beets, citrus, feta, red onion,
pepitas, watercress, chili orange vinaigrette | 11

ADD A PROTEIN TO ANY SALAD
STEAK, PORK, PORTOBELLO BISTEC,
CHICKEN MOLE or **WOOD-ROASTED CHICKEN** | 4
GARLIC SHRIMP or **SEARED AHI TUNA** | 8

Sabrosa Tacos

Pick 1 | 6 -or- 2 | 11 -or- 3 | 15



** All tacos served on flour tortillas, unless corn tortillas are needed due to allergy **


PORK ADOBO 
Roasted pineapple, pickled red onions,
pickled jalapeño

ARRACHERA
Grilled skirt steak, lettuce, tomato,
avacodo, flour tortilla

SAUTEED SHRIMP
Flour tortilla, sauteed in butter, roasted
tomato, watercress, and guacamole

VEGAN CHORIZO  
Jicama, green apple, greens

PORTOBELLO MUSHROOM  
Grilled portobello, pickled radish
and carrots



CHICKEN MOLE 
Our salute to the classic – cilantro, onion,
lime and hint of chocolate

Sides



| 6.5

ROASTED SWEET POTATO  
Caramelized pineapple, anchos and orange

GARLIC-ACHOTE BASMATI RICE  
With tomatos and cilantro

ELOTES  
Wood grilled corn, lime, crema, chili and
fresh herbs

WOOD-ROASTED VEGGIES  
Medley of fresh market vegetables
with Hatch Chili butter


DRUNKEN BEANS  
Golden split peas, roasted onions, garlic, dried
chilis and Brazilian rum; black bean salsa garnish

PAPAS FRITAS  
With pineapple habenero or mole ketchup


QUINOA PILAF  
Roasted corn, sunflower kernels & green chilis


GARLIC CHILI GREEN BEANS  
French green beans, almonds, garlic,
mole, lime and cilantro


Platos Grandes


GRILLED SKIRT STEAK FRITES 
Marinated skirt steak, Hatch Chili butter,
charred tomato, watercress, pickled carrots,
chimichurri, papas fritas | 20

1/2 ROASTED CHICKEN
Slow roasted 1/2 Chicken - ask server
for details | 18

CHICKEN ENCHILADA 
(Served with Ensalada Pequita)
Pulled chicken, roasted tomatoes, monterey
jack cheese, lime and hint of chocolate | 12

BURRITO CABEZA GRANDE 
Black beans, chili rajas, queso fundido,
avocado, sour cream, green chili sauce | 10
ADD STEAK, VEGAN CHORIZO, PORK or **CHICKEN** | 4

VEGGIE FAJITAS 
Grilled vegetables, cheese, sour cream, and
cilantro. Flour or corn tortillas | 10
ADD STEAK, PORK, PORTOBELLO BISTEC,
CHICKEN MOLE or **WOOD-ROASTED CHICKEN** | 4
ADD GARLIC SHRIMP or **SEARED AHI TUNA** | 8

BYOB – BUILD YOUR OWN BOWL 
Over a bed of mixed greens.
Pick one grain: Garlic-achote basmati rice
or black beans.

Pick up to 4 toppings:
Diced tomato, grape tomato, cucumber,
red onion, radish, cilantro, jicama, pickled
pepper, pickled jalapeño, pickled onion,
pepitas, peanuts, raisins, craisins, pineapple,
shredded cheese, feta and cotija.

Pick one protein:
Steak, Vegan Chorizo, Pork or Chicken.
Select a dressing | 14

Substitute a protein:
Garlic Shrimp or Seared Ahi Tuna | 20

LATIN FRIED RICE 
Garlic-achote basmati rice, green beans,
roasted corn, peppers, cilantro, housemade
stir fry sauce | 10
ADD STEAK, PORK, PORTOBELLO BISTEC,
CHICKEN MOLE or **WOOD-ROASTED CHICKEN** | 4
ADD GARLIC SHRIMP or **SEARED AHI TUNA** | 8

Comida Meal Packages

Select 1 Main Plate and 2 Sides! Includes chips, salsas and simple salad.

Dinner for 2 | 35

Dinner for 3 | 45

Dinner for 4 | 55

Main Plates

CHICKEN ENCHILADAS
VEGGIE FAJITAS
CHICKEN FAJITAS
STEAK FAJITAS

VEGGIE LATIN FRIED RICE
CHICKEN FRIED RICE
STEAK FRIED RICE
CAULIFLOWER CURRY

CHOOSE FROM OUR SIDES. ADDITIONAL SIDES FOR MEAL PACKAGES | 6.5

Build Your Own Tacos Deal

Makes 4 Tacos | 20

Choose One Protein:

STEAK, PORK, PORTOBELLO BISTEC, CHICKEN MOLE or **WOOD-ROASTED CHICKEN**
UPGRADE PROTEIN TO GARLIC SHRIMP OR SEARED AHI TUNA | ADD 8

Comes with shredded lettuce, diced tomatoes, diced onions, shredded cheese,
flour tortillas and salsa. *corn tortillas available upon request*

Margaritas, Beer & Wine To Go

Margaritas - 12 OUNCE SEALED BOTTLE

SERVES TWO MARGARITAS. POUR OVER ICE.

CLASSIC \$15

GUAVA \$16.50

SPICY \$16.50

MANGO \$16.50

STRAWBERRY \$16.50

HIBISCUS \$16.50

Cerveza

CANS:

TECATE Mexico | 1.5/can

REVOLUTION EUGENE

PORTER Mexico | 2.5/can

WHITE CLAW MANGO | 2.5/can

BOTTLES:

TECATE Mexico | 1.5/can

PACIFICO Mexico | 2.5/bottle

VICTORIA Mexico | 2.5/bottle

CORONA Mexico | 2.5/bottle

Vino - Bottles Only

CONO SUR BICICLETA CHARDONNAY \$13

PRISMA SAUVIGNON BLANC \$15

ZUCCARDI TORRONTES \$16

BODEGA DIAMANDES PERLITA ROSE \$15

NATURA CARMENERE \$14

CRISOS MALBEC \$16

VINA ARBOLEDA PINOT NOIR \$20

CVNE CUNE CAVA BRUT \$16

Soda

Mexican Coke, Jarritos Grapefruit, Jarritos Mandarin, Jarritos Fruit Punch | 3

Desserts

GELATO OR SORBET - ask server for selection and availability

ONE SCOOP | 4

DESSERT EMPANADA (apple and pineapple dusted with cinnamon) | 5

comida

CANTINA ON CENTRAL

MENÚ

CURBSIDE PICK-UP & DELIVERY

1928 CENTRAL STREET EVANSTON, IL 60201

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