

LaCENTRAL BY MARIO PAGAN

RUM BAR~BACOA

CÓCTELES DE LA CASA SIGNATURE COCKTAILS

Central 75

Gin | Honey | Strawberry | Sparkling Wine 13

Buscando Guayaba

White Rum | Lime Juice | Guava | Mint 13

Avioncito de Papel

Aperol | Amaro | Aged Rum | Lime Juice 15

Jardín de Edén

Gin | Cucumber | Crème de Violette | Lime Juice 15

Hora de Té

Vodka | Apricot Liqueur | Lime Juice | Tea Syrup 15

Mete Caña

Aged Rum | Tamarind | Lime Juice | Egg Whites 15

Fiebre del Oro

Añejo Rum | Lime Juice | Thyme Syrup | Egg Whites 15

El Floradita

White Rum | Lime Juice | Maraschino Liqueur 15

Ron y Especias

Añejo Rum | Spiced Syrup | Bitters 15

El Cortadito

Añejo Rum | Espresso | Cacao Liqueur 16

Ron y Tabaco

Añejo Rum | Tobacco-infused Syrup | Bitters 15

CLÁSICOS CLASSIC COCKTAILS

Mojito

Rum | Simple Syrup | Mint | Lime 14

Moscow Mule

Vodka | Ginger | Lime Juice | Simple Syrup 14

Old Fashioned

Bourbon | Simple Syrup | Bitters 15

Piña a la Roca

Aged Rum | Coco | Pineapple 14

MOCKTAILS CÓCTELES SIN ALCOHOL

Palo e' Mango

Coconut Water | Mango | Lime
Lime Soda | Jalapeño | Tajín Rim 10

Buscando Guayaba

Guava | Lime | Simple Syrup | Mint 10

Virgin Mojito

Lime | Simple Syrup | Mint | Soda 10

El Menjunje

Lime | Simple Syrup | Cucumber | Mint
Ginger Beer 10



ENCIENDE

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PASA PALO BAR BITES

Pasta y Queso

Gouda Croquet | Guava Shell Marmalade 14

Beef Carpaccio Tostada

Sourdough Toast | Coffee Rub | Horseradish Cream Pecorino | Pickled Shallots | Truffle Vinaigrette Brussel Sprouts 20

Short Rib Montadito

Alcapurria | Ají Dulce Aioli | Cilantro 19

Beef Sliders

Brioche Bun | Fontina | Sweet Onion Black Garlic Aioli 22

Pan con Lechón

Añejo Caramelo Onions | Shoestrings Mayo/Ketchup 18

Seafood Salpicón Pastelillos 16

LA QUE ALUMBRA STARTERS

Prime Beef Tartare

Capers | Shallots | Herbs Charred Toast 22

Pedro's Mortadella

Dátiles | Chayote Relish 20

Tuna Tartare Criollo

Green Apples | White Soy | Pickling Shallots Avocado | Malanga Chips 24

Octopus on Refrito Black Bean Hummus

Saffron Couscous | Pimentón Aioli 26

TE QUIERO VERDE SALADS

Batata en su Almíbar

Burrata | Crispy Quinoa | Berro | Olive Oil 21

Arugula

Local Papaya | Radishes | Toasted Hazelnuts Avocado | Coconut & Saffron Vinaigrette 16

Caesar

Malanga | Aguacate | Local Caesar Dressing 17

Steak Cobb

Local Fried Cheese | Al Carbón Tomato | Avocado Crispy Shallots | Egg | Steak | Chimichurri 24

CRUDOS RAW BAR

Caviar

Tostones | Fresh Cream 110

Al Carbón Shrimp Cocktail

Garlic Oil | Herbs | Cocktail Sauce 27

Shell Oysters - Six or Twelve

Mignonette & Cocktail Sauce 30/50

Steam Mussels

Caldo Santo Broth | Rosemary Baguettini Scallions 25



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Pa' ARRANCAR

AL CARBÓN CUTS

Beef Filet 7 oz 39

Beef Filet 12 oz 56

Picanha 14 oz 36

Prime New York 16 oz 57

Ribeye 20 oz 90

Café Rubbed Rack of Lamb 46

PA' TI Y PA' MI SHARING

Chateaubriand 30 oz 140

Porter House 32 oz 165

Tomahawk 40 oz 135

POR ENCIMA TOPPINGS

Black Truffle Butter 7

Shrimp al Carbón 12
Ajillo de Achiote

Foie Gras MP

PA' MOJAR SAUCES

SAUCE 5 | SAUCE PLATE 14

Brown Butter Béarnaise

Gorgonzola & Miel

Oregano-Ají Chimichurri

Natural Beef Au Jus

ENTRÉES

Whole Branzino

Limoncillo & Calabaza Broth | Al Carbón Tomatoes
Roasted Onion 65

Swordfish

White Bean Patita Guisado | Fennel 37

Lobster Tail al Carbón

Lobster Bisque Reduction | Lemon 65

Langostinos al Ajillo de Achiote

With Heads and Tails | Cilantro Oil 38

Half Chicken al Carbón

Roasted Asparagus | Chicken Au Jus | Oregano &
Tomato Ají Paste 39

Eggplant Steak

Vegan Garbanzada | Crispy Arugula 20

Scallops

21st Century Funche | Fennel | Crispy Serrano Ham
Roasted Corn 44

Rum Caramel Korobuta

Korobuta Pork Chop | Citrus Broccolini
Chicharrón Gremolata 40

POR EL LADITO SIDES

15 EACH

Al Carbón Asparagus

Ginger Heirloom Carrots

Rum Glaze Brussels Sprouts

Maduros in Citrus Almíbar

Parmesan Crushed Potatoes

Truffles Fries (+ \$2)

Malanga Garlic Puree

Broccolini

Tostones

Cauliflower Au Gratin

Mushrooms a la Brasa (+ \$2)

Pegaíto a Caballo (+ \$4)

Crispy Longaniza Rice | Pique Aioli | Fried Egg | Bacon Slab

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Del **CARBÓN** a la **MESA**

¿A QUIÉN LE AMARGA? DESSERTS

Citric "Bizcocho" Pudding
Brown Butter Ice Cream | Spiced Crème Anglaise 13

New World Crème Brûlée
Salty Sweet Caramel Popcorn 13

Chocolate Creméux
Passion Fruit Sorbet | Walnut Brownie Crumb
Chocolate Tuile 15

Pumpkin Basque Cheesecake
Oat Crumble | Citrus Sour Cream Sherbet 13

Cheese and Guava
Pound Cake | Mascarpone Ice Cream 13

RUM FLIGHTS

Bacardí 20

Bacardí Blanco Cataño

Bacardí 4 Años Cataño

Bacardí 8 Años Cataño

Bacardí 10 Años Cataño

Don Q 25

Signature Release 2009 Ponce

Oak Barrel Spiced Ponce

Reserva Añejo 7 Años Ponce

Gran Reserva Añejo XO Ponce

Rones Extra Añejo Especial 35

Plantation XO Barbados

Zafra 21 Años Panamá

Zacapa 23 Años Guatemala

Santa Teresa 1796 Venezuela

Ron del Barrilito 75

Barrilito ★★ Bayamón

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Barrilito ★★★★★ Bayamón

Ask your Server for the Rum Flight of the Day and The Cigar Room Experience

A 1% maintenance and entertainment fee will be added to each check. This fee is not a tip or service charge.
For more information, please visit <https://distritot-mobile.com/news/fees>

AZUQUITA' pa'l CAFÉ y el RON