

STARTER & SALAD

HOUSE MADE SOUP OF THE DAY 7

- CRAB & LOBSTER CAKES-** MANGO-AVOCADO SALSA, LEMON AIOLI & MICRO GREENS **15**
- FOIE GRAS TORCHON** – RASPBERRY- PEACH CHAMPAGNE COMPOTE, DATES & BRIOCHE BREAD **12 ****
- STEAK TARTARE-** CHOPPED FILET MIGNON (RAW), CAPERS, RED ONION, DIJON, PARSLEY, WHITE TRUFFLE OIL & CROSTINI **15 ****
- RED WINE BRAISED GRILLED OCTOPUS-** GRILLED LEMON, CELERY, RED ONION & OREGANO-LEMON VINAIGRETTE **16 ****
- SMOKED SALMON & BURRATA CHEESE-** BLACK LAVA SEA SALT, FENNEL BRIOCHE BREAD & LAUDEMIO OLIVE OIL **12 ****
- CALAMARI-** FRIED CALAMARI WITH MAUI ONION RINGS, CHILI LIME AIOLI & COCKTAIL SAUCE **12**
- WOOD OVEN ROASTED PRAWNS-** CREAMY GARLIC SAUCE, CHIVES & BREAD CROSTINI **12 ****
- MEDITERRANEAN SPICED BEEF MEATBALLS-** FRESH BASIL, TOMATO CONCASSE, PARMESAN CHEESE & MARINARA SAUCE **12**
- HOMEMADE FRESH GNOCCHI-** GRUYERE CHEESE- CREAM SAUCE & TOASTED PINE NUTS **12**
- WOOD OVEN ROASTED BEETS-** ORGANIC MIX GREEN, GOAT CHEESE & RASPBERRY VINAIGRETTE **11 ****
- LOBSTER SALAD-** WILD ARUGULA, AVOCADO, RUBY GRAPEFRUIT & MEYER LEMON VINAIGRETTE **20 ****
- BUTTER LETTUCE-** PLUMS, POMEGRANATE SEEDS, TOASTED ALMONDS & BLOOD ORANGE VINAIGRETTE **11 ****
- CAESAR-**PETITE HEARTS OF ROMAINE, PARMIGIANO-REGGIANO, CROUTONS & CAESAR DRESSING **10**

SALAD ADD – ON OPTIONS

- GRILLED CHICKEN 8 - GRILLED PRAWNS 10 - CRAB AND LOBSTER CAKES 12**
- GRILLED SALMON 12 - GRILLED SKIRT STEAK 14 – GRILLED TWO LAMB CHOPS 18**

SANDWICHES

ALL SANDWICHES COME WITH ONE SIDE DISH INCLUDED.

WE CAN ALSO OFFER OPEN FACE OR NO BUN

- PETRALE SOLE** - CAPER BERRY AIOLI, SLICED TOMATO & LETTUCE **15**
- ROASTED LAMB-TAMARIND,** CARAMELIZED ONION, CILANTRO, MOZZARELLA CHEESE **16**
- PORTOBELLO MUSHROOM** – GREENS, TOMATOES & PESTO AIOLI **14 ****
- GRILLED CHICKEN** -ROASTED TOMATOES, GOAT CHEESE, ARUGULA & AIOLI **14**
- HAMBURGER-** PAINTED HILLS NATURAL BURGER, CHEDDAR CHEESE **15**

SIDES

- SOUP
- ONION RINGS
- CABBAGE-APPLE SLAW
- CUCUMBER-HERB SALAD
- MIXED GREENS
- CREMOLATA FRENCH FRIES

ADD 3

- AVOCADO
BACON
MUSHROOM
CARAMELIZED ONION

WOOD OVEN PIZZA

- MUSHROOM-** SEASONAL MUSHROOMS, FONTINA CHEESE, ARUGULA & DRIZZLE WHITE TRUFFLE OIL **17**
- ROASTED LAMB & TAMARIND-** PARMESAN, MOZZARELLA CHEESE, FRESH CILANTRO & PESTO SAUCE **18**
- PROSCIUTTO-** MOZZARELLA- CHAMUSE CHEESE, BRUSELS SPROUT CHIPS & TRUFFLE HONEY **17**
- SMOKED SALMON-** THIN SLICES OF POTATOES, MEYER LEMON CREME FRAICHE, CAPERS & CHIVES **17**

ENTREE

- GRILLED SALMON**– ORGANIC GREEN SALAD, RED ONION, ASPARAGUS, TOMATOES, ROASTED POTATOES & BASIL OIL **22 ****
- FENNEL CRUSTED SEARED AHI TUNA-**ARUGULA, FRENCH BEANS EGG, CHERRY TOMATO, AVOCADO, CHAMPAGNE VINAIGRETTE **22 ****
- PAELLA-** CHORIZO, CHICKEN, SALMON, PRAWNS, GREEN PEAS, RED BELL PEPPER SERVED WITH SAFFRON RISOTTO **24 ****
- GRILLED AUSTRALIAN LAMB CHOPS-** CHIVES POTATO CAKE, GOAT CHEESE, CHERRY TOMATO, ARUGULA & POMEGRANATE GLAZE
- 2 CHOPS 24 ** 3 CHOPS 30 ** 4 CHOPS 36 ****
- CENTRAL PARK BISTRO SKIRT STEAK-**MARINATED SKIRT STEAK WITH FRENCH FRIES & ARUGULA SALAD & RED WINE DEMI GLAZE **26 ****
- DUCK RAGOUT-** SHELL PASTA, CREMOLATA, MIRE-POIX & VEAL RED WINE SAUCE **22**
- LINGUINI PASTA-** LOBSTER MEAT, BAY SCALLOPS, GREEN PEAS, ZUCCHINI STRINGS & LOBSTER SAUCE **25**
- SPAGHETTI MEATBALLS-** ALL BEEF MEDITERRANEAN SPICED MEATBALLS, FRESH BASIL, MARINARA SAUCE & PARMESAN **20**
- BLACK TRUFFLE RAVIOLI-** BOSCHETTO CHEESE, ENGLISH PEAS & PORCINI CREAM SAUCE **20**
- CHEF'S CHOICE OF SEASONAL VEGETABLE PLATE-** **22 ****

** GLUTEN FREE IDEAS

EXEC CHEF GEORGE GARCIA

WWW.CENTRALPARKBISTRO.COM

181 EAST 4TH AVENUE SAN MATEO CA 94401

PH#(650) 558 8401 FAX#(650) 558 8637

WE SUPPORT LOCAL ORGANIC FARMERS & WE USE PEANUT OIL FOR ALL FRIED ITEMS- WE SERVE ONLY NATURAL FED MEATS AND FREE RANGE ORGANIC CHICKEN, PLEASE ADVISE OF FOOD ALLERGIES- WE PROUDLY BAKE OUR FRESH HOMEMADE BREAD

ROBERT MIGUEL (PRIVATE DINING MANAGER) PH# (415) 307 5609 Robert@centralparkbistro.com