

Citrico

REAL. GOOD. MEXICAN.

681 WASHINGTON AVE. BROOKLYN, NY 11238

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WWW.CITRICOBROOKLYN.COM

@CITRICOBK #REALGOODMEXICAN

**WE OFFER 4% DISCOUNT FOR CASH PAYMENTS!
ASK YOUR SERVER FOR THE DISCOUNT ON YOUR RECEIPT
MENU PRICES REFLECT THE DISCOUNT PRICE**

🍋 TACOS 🍋

SINGLE TACO \$6 TWO TACOS \$11 3 TACOS \$16 TACO TUESDAY 3 TACOS FOR \$10


Hongos en Salsa Pasilla

mushrooms in pasilla salsa with queso fresco and crema 


sub vegan queso and crema +2  


Vegetales

sauteed zucchini, squash, peppers mushrooms avocado and queso fresco on a 

sub vegan queso +2 

Nopales con Frijoles y Salsa Guajillo


cactus and black beans in a guajillo salsa topped with queso fresco 

sub vegan queso +2 

Pollo Milanesa

fried chicken, guacamole, salsa verde

Camaron

shrimp in a jalapeño-cilantro mayo and Oaxaca cheese 

Pulpo Enchilado

grilled spicy octopus with pico de gallo and avocado salsa 


Huitlacoche

corn smut, queso blanco, epazote, crema avocado salsa 

Bistec

beer marinated steak topped with onions and cilantro

Pescado

fried fish with pico de gallo, lettuce, chipotle mayo 

Cochinita Pibil

citrus marinated pull pork topped with pickled red onions and habanero chiles 

Al Pastor

spiced pork, pineapple, cilantro and onions 

Chicharron


soft pork rinds cooked in salsa verde, rice, crema and queso fresco 

+ = Vegan  =vegetarian  =mild   =hot

***DISHES ARE FRIED IN SOY OIL, IN A FRYER THAT IS USED FOR OTHER NON-VEGAN AND NON-GLUTEN FREE DISHES**

****WE ARE HAPPY TO ACCOMMODATE CUSTOMER WHEN POSSIBLE; ALL SUBSTITUTIONS ARE \$1 AND ADDITIONS ARE BASED ON MENU PRICE**

ENTRADAS

Guacamole — 13 with chips* or corn tortillas; topped with pomegranate **V+** 

Salsas — 11 three housemade salsas and pico de gallo served with corn chips * **V+**

Gorditas — 12 handmade tortillas with black beans, queso fresco, crema, and lettuce
sub vegan crema and queso — +3 **V+** **add your choice of filling** — +4
al pastor, chorizo con papas, cochinita, vegetables, mushrooms, or huitlacoche

Aguacate Frito — 12 fried avocado topped with shrimp ceviche and chipotle mayo



Cebolla Citrico — 13 a fried onion ring filled with guacamole served with spicy shrimp, steak and pasilla salsa over a grilled pineapple slice



Ceviche — 12 raw fish ceviche with grilled pineapple, tomato, onions, grapefruit, orange, spinach, lime juice served with chips

Camarones al Ajillo — 11 garlic shrimp and guajillo chiles with a slice of telera bread

Coctel de Camaron — 10 mexican style shrimp cocktail with red onions and avocado

Queso Fundido — 11 poblano pepper, onions, and mushrooms in pasilla or chorizo

Jalapeños Rellenos* — 11 our version of jalapeño poppers stuffed with spinach and queso Oaxaca and a sweet onion salsa **sub vegan queso** — +2.5 **V+**  

Elote — 7 mexican street corn with cotija cheese, chili pepper and chipotle mayo **vegan** — +2.5 **V+**  

Esquites — 7.5 corn, epazote, jalapeño, chipotle mayo, tajin, and cotija cheese **vegan** — +2.5 **V+**

Tlacoyo con Ensalada de Nopales — 12 chick peas, cactus, queso fresco, onions, tomato, cilantro, olive oil **vegan** — +2.5 **V+**

Tostada de Camaron y Pulpo — 11 crispy corn tortilla topped with shrimp, octopus with green olives, avocado, tomato, onions, and cilantro (chilled)

Cazuelitas Rellenas — 13 three corn tortilla crispy bowls filled with cochinita, steak and cheese, shrimp ceviche OR **mixto** — +2


Tostada de Cochinita — 9 citrus marinated pulled pork, slices of avocado topped with pickled onion and habanero

ENSALADAS Y SOPAS

add chicken milanesa +4 add shrimp +6 sub vegan queso +2 **V+**

Ensalada Ofelia — 13 mixed greens, grape tomatoes, pineapple, radish, pepitas, queso blanco, lemon mustard vinaigrette topped with crispy beets **V**

Ensalada Luna — 14 mixed greens, slices beets, avocado, queso fresco cilantro vinaigrette **V**

Pozole Rojo o Verde — 14 served with a simple tostada* **V** 
vegan — +2 **V+** **add chicken or pork** — +3.5

Sopa de Frijol — 9 black bean soup topped with crema fresca and pico de gallo **V**
sub vegan crema — +2 **V+**

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TORTAS

traditional Mexican sandwiches made with freshly locally baked teleras (bread)

Torta de Milanesa de Pollo — 14 breaded chicken avocado, black beans, lettuce, tomato, onions, jalapeños and chipotle mayo 🍌

Torta de Aguacate — 14 avocado, black beans, romaine lettuce, tomato, onions, jalapeños and vegan chipotle mayo **add vegan queso** — +2 🍌+ 🍌

Torta de Chilaquiles — 14 chilaquiles verdes or rojos, with eggs, crema, queso and onions 🍌 **sub vegan crema, queso and tofu** — +3.5 **add milanesa de pollo, cecina, cochinita or al pastor** — +3.5 🍌+

Torta de Vegetales — 14 zucchini, squash, peppers, mushrooms, onions, queso fresco, avocado and jalapeños 🍌 🍌 **sub vegan queso** — +2.5 🍌+

Torta de Chorizo — 14 chorizo, scrambled in eggs, jalapeños, onions, and black beans **add Oaxaca cheese** — +2

Torta al Pastor — 14.5 spicy braised pork, pineapple, avocado, tomato, onions, lettuce, Oaxaca cheese, mayo and jalapeños 🍌

Torta de Chile Relleno — 14 poblano pepper stuffed with queso blanco, battered and fried with queso, crema and salsa roja 🍌

Torta de Cochinita Pibil — 14.5 pulled pork, lettuce, tomato, avocado, onions, jalapeños, and mayonnaise

QUESADILLAS

handmade corn tortillas with queso Oaxaca topped with queso fresco, crema, shredded lettuce

Simple — 13 Oaxaca cheese and epazote 🍌

Vegana — 15 tofu scramble, vegan cheese, poblano peppers and onions 🍌+

Espinaca — 14 spinach 🍌

Hongos — 14 mushrooms, jalapeños and epazote 🍌

Bistec — 15 steak, onions, cilantro

Al Pastor — 14 spicy braised pork and pineapple

Cochinita Pibil — 14 citrus marinated pulled pork

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PLATOS FUERTES

served with yellow rice and black beans

Pechuga Rellena — 23 chicken breast stuffed with spinach and mozzarella, served with salsa roja or pipian and potatoes

Flautas — 23 crispy tacos of either chicken or cheese over red or green salsa with crema queso fresco and egg

Chile Relleno de Queso — 24 poblano pepper stuffed with queso blanco, battered fried topped with salsa roja 🌱 🌶️

Chile Relleno Vegano — 26 poblano pepper stuffed with tofu, mushroom, onions, and queso, pepitas, vegan battered and fried with salsa roja or salsa pasilla

Chile Relleno de Camarón y Pulpo — 27 poblano pepper stuffed with shrimp, octopus, tomatoes, avocado, onions, green olives served over salsa roja 🌶️

Milanesa de Pollo — 23 chicken milanesa with mozzarella cheese, avocado and salsa guajillo

Chicharron con Nopales — 23 tender pork rinds and sliced cactus cooked in a green 🌶️ tomatillo salsa

Pasta Roja con Camarones — 26 angel hair pasta with chipotle cream sauce, chorizo and avocado

Camarones a la Mexicana — 25 shrimp cooked with onions, jalapeños, and tomatoes 🌶️

Bistec — 26 hanger steak marinated in pasilla with house-made pickled jalapeños, pickled onions, avocado and corn tortillas 🌶️

ENCHILADAS

three enchiladas served with yellow rice and black beans

Banderas — 23 chicken enchiladas topped with salsa verde, salsa roja and queso fresco 🌶️🌶️

Pipian Rojo — 24 shredded pork and mushroom enchiladas topped with pipian salsa, queso fresco and crema **vegan (mushrooms only)** — +2.5

Suizas de Espinaca y Queso blanco — 24 spinach and queso blanco enchiladas with a spicy tomato cream salsa, swiss cheese and crema fresca 🌱 🌶️ **vegan** — +2.5 🌱+

Vegana — 25 tofu enchilada topped with your choice of arbol, red, or green salsa, vegan queso and vegan crema 🌱+

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DRINKS

Aguas Frescas and Juices — 3.5 lime, hibiscus, horchata, orange, mango, guava
*ask about our seasonal flavors

Sodas — 3 coke, diet coke, club soda, lime, mango, tamarind, grapefruit, apple, mandarin
Cafe de Olla, Tea — 3

COCKTAILS

Margarita – 15 tequila, triple sec, lime juice; shaken or on the rocks **pitcher** – 38
Mezcalrita – 18 espadin mezcal, triple sec, lime juice; with a spicy salt rim
Spicy Margarita – 16 jalapeño infused tequila, triple sec, lime juice
Flavored Margarita – 16 strawberry, raspberry, coconut, passionfruit **pitcher** – 42
Mojito – 14 rum, fresh mint, sugar, lime **pitcher** – 36
Paloma – 14 grapefruit soda tequila pitcher – 36

Beer – 7/11 modelo, victoria, pacifico, negra modelo, dos x, corona familiar





Micheladas – 11 spicy beer cocktail
Sangria 11 white or red **carafe** – 25

Copitas de Mezcal single shots of mezcal
Guavazcal – 15 mezcal, guava, lime, and ginger beer
Guerrero – 16 espadin mezcal, tequila blanco, hibiscus, lime, orange and agave
Horchata con Piquete – 12 espadin mezcal, horchata, anise (seasonal)

POSTRES

Carlota — 12 Mexican citrus cake with homemade key-lime gelato
Chocolate Mousse — 10 semi-sweet rich chocolate mousse
Gelatos — 10 homemade key-lime gelato
Vegan Strawberry Mousse — 12

A LADO

Guacamole – 6  **Pico de gallo** – 2.5  ***Homemade Salsas** – 2 
Tortillas or Chips – 2 **Rice and Beans** – 6
Crema, Queso Fresco – 2 **Vegan Crema, Vegan Queso Fresco** – 3 

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BRUNCH

All brunch \$16 or \$20 includes michelada or bloody mary
Includes a juice, agua fresca, cafe de olla or tea *refills not included
Tortas are sandwiches served on traditional locally baked Mexican teleras

Ensalada de Frutas — seasonal fruits

Panqueques — pancakes with strawberries and chocolates chips 🍃

Tacos or Torta de Huevo a la Mexicana — scrambled egg breakfast tacos with onions, tomatoes, jalapeños, avocado and queso fresco 🍃 **sub vegan with tofu scramble** — +2 🍃+

Torta de Huevo con Tocino — scrambled eggs, bacon, avocado, lettuce, tomato, black beans and mayo

Torta de Chorizo — Mexican chorizo, scrambled eggs, jalapeños, onions, black beans **add Oaxaca cheese +2** 🌶️

Chilaquiles* Arbol, Rojos, or Verdes — choice of two eggs any style or cecina and refried beans **sub vegan with tofu scramble** —+2 🍃+ 🌶️

Flautas — chicken, cheese or papas con chorizo served over red or green salsa with refried black beans, avocado, and topped with a fried egg

Quesadilla Vegana — vegan quesadilla made with small corn tortillas, tofu scramble, vegan swiss cheese, and poblano peppers and onions 🍃+ 🌶️🌶️

Huevos Rancheros — two fried eggs and refried black beans with homemade salsa ranchera on crispy or soft corn tortillas **sub vegan with tofu scramble** — +2 🍃+ 🌶️

Huevos con Bistec — two eggs, slices steak, avocado salsa and homefries

Huevos Divorciados — two housemade salsas over eggs any style and corn tortillas with refried black beans **sub vegan with tofu scramble** — +2

Huevos Ahogados con Chorizo o Espinaca — two poached eggs over chorizo OR spinach poblano hollandaise sauce served with homefries

Poblano Omelette — poblano peppers, onions, queso Oaxaca 🍃

Vegetable Omelette — zucchini, yellow squash, peppers, mushrooms, avocado 🍃

Bacon Avocado Omelette — bacon, avocado, queso Oaxaca

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