

CENTRALE

FRENCH - ITALIAN

Molito Lifestyle Center Bldg. 5 Unit 9B Cluster 2
Commerce Ave cor Madrigal Ave
Muntinlupa City, Philippines

instagram | centralerestaurant
facebook | Centrale
phone | (02) 8800-8843
email | centrale1821@gmail.com

UN Cuenca
GROUP OF RESTAURANTS
UN CUENCA RESTAURANT INC.

OUR BRANDS:

UN CUENCA
SPANISH RESTAURANT

高崎 Miyazaki
MOLITO

Tio Pepe
Filipino Restaurant

APPETIZER

LES ENTREES ANTIPASTI

ESCARGOTS DE BOURGOGNE
700 (serves: 6) 1200 (serves : 12)
Burgundy snails roasted in herbed garlic butter, served with bread.

SAUMON GRAVLAX 640
House-cured salmon fillet served with lemon- dill cream & toasted bread.

MOUSSE DE FOIE DE VOLAILLE 450
Smooth & creamy chicken liver pate setved with toasted bread.

TARTARE DE BOEUF 950
Freshly minced tenderloin seasoned with fresh herbs & spices, topped with an eggyolk.

FOIE GRAS POÊLÉ AU POIRE ET MIEL 1920
Seared Duck liver serve with oven-roasted pear quarteres with honey, balsamic sauce and salade.

BOMBOLONI 670
Hollow bread stuffed with italian pickled vegetables.

CAPRESE 670
A medley of freshly sliced salad tomatoes, fresh mozzarella & basil leaves.

OSTRICHE AL FORNO 570
Fresh oysters baked with mozzarella.

ANTIPASTO ASSORTITO 900
An assortment of Italian cold cuts, spicy green olives & aged Grana Padano.

CARPACCIO 900
Thin slices of fresh beef tenderloin topped with arugula salad, lemon dressing & sliced Parmesan.

PIATO DI FORMAGGI 900
An assortment of Italian cheeses.

SOUP

LES SOUPES LE ZUPPE

SOUPE À L'OIGNON
520 (serves :1) 1250 (serves : 2-3)
Classic French onion soup with an Emmental crouton.

SOUPE DE CHAMPIGNON à LA TRUFFE 480 (serves : 1) 1180 (serves : 2-3)
Forest mushroom soup with white truffle oil.

MINESTRONE 420
Tomato & vegetable soup.

ZUPPA DI ASPARAGI 420
Fresh asparagus soup.

ZUPPA DI POMODORO 410
Fresh tomato soup, Milano style.

PASTA E FAGIOLI 420
Pasta, bacon & white bean soup.

SALAD

LES SALADES INSALATA

SALADE SAUMON
310 (serves :1) 590 (serves : 2-3)
House-cured salmon on a bed of fresh greens with tomatoes, red onions and white balsamic vinaigrette

SALADE CAESAR
320 (serves :1) 600 (serves : 2-3)
Freshly tossed salad with bacon & croutons in dressing of anchovy, Dijon mustard & parmesan

CARPACCIO DE BETTERAVE 480
Beetroot carpaccio with Pecorino Romano, walnut oil, and white balsamic

SALADE LYONNAISE
280 (serves :1) 490 (serves : 2-3)
Poached egg, crispy bacon & croutons on a bed of mixed greens with balsamic dressing.

SALADE DE CHÈVRE AU MIEL ET NOIX 790
Imported hot goat's cheese salad, walnuts and honey.

INSALATA DI POMODORI E TONNO 440
Tomato & tuna salad.

INSALATA MISTA 540
Assorted greens with oranges and honey, drizzled with Italian vinaigrette.

INSALATA BURRATA 890
Fresh Burrata cheese on a bed of fresh greens with Italian balsamic dressing.

PRICES ARE INCLUSIVE OF 12% VAT & IS SUBJECT TO 10% SERVICE CHARGE

PIZZA

LE PIZZE

MARGHERITA 520
Tomato, fresh basil & mozzarella.

NAPOLETANA 600
Tomato, anchovy & mozzarella.

MARINARA 700
Tomato, mixed seafood, parsley & mozzarella.

VEGETALE 650
Tomato, mixed seasonal vegetables & mozzarella.

SALSICCIA 730
Tomato, Italian sausage, onions & mozzarella.

PROSCIUTTO 750
Tomato, prosciutto & mozzarella.

SALAME 730
Tomato, Salame Milano & mozzarella.

BIANCA 730
Mushrooms & cream cheese.

CINQUE FORMAGGI 750
Tomato, mozzarella, fontina, provolone, parmesan & gorgonzola.

QUATTRO STAGIONI 750
Four Seasons Pizza: margherita, napoletana, cinque formaggi & prosciutto.

FRESH PASTA

PASTA FRESCA

LASAGNA DI MANZO 740
Baked layers of beef ragu, béchamel, pasta sheets, mozzarella & parmesan.

CANNELLONI 570
Meat-stuffed rolled pasta, topped with creamy cheese, basilico sauce & mozzarella.

RAVIOLI DI RICOTTA E SPINACHI 670
Round pasta stuffed with spinach & ricotta.

RAVIOLI FUNGHI E TARTUFO 950
Round pasta stuffed with shiitake & porcini mushrooms in a truffle sauce.

RAVIOLI GRANCHI E GAMBERI 670
Round pasta stuffed with crab & shrimp.

GNOCCHI GORGONZOLA 520
Potato pasta in creamy Italian bleu cheese sauce.

PASTA

PRIMI PIATTI

POMODORO E BASILICO FRESCO 400
Fresh tomato, olive oil & fresh basil leaves.

VONGOLE 500
Fresh clams, white wine & olive oil.

MARINARA 780
Mixed seafood in tomato sauce.

SALSA ROSA 550
Shrimps in tomato & cream sauce.

PASTA AL NERO 760
Black squid ink pasta sauce.

RAGU DI CARNE 580
Tomato, vegetables & meat.

AMATRICIANA 590
Spicy Italian bacon & with Pecorino Romano.

ALFREDO 550
Creamy cheese & parsley sauce.

PORCINI E SALSICCIA 680
Italian sausage in a shiitake & porcini mushroom sauce.

PASTA ALLA RUOTA 650
Creamy pasta tossed in a hollowed cheese wheel.

ITALIAN RICE

RISOTTO ITALIANA

RISOTTO CON FUNGHI 670
Italian rice cooked in a medley of fresh mushrooms.

RISOTTO ALLA PESCATORA 780
Italian rice cooked in tomato white wine & mixed seafood.

RISOTTO VEGETALE 630
Italian rice cooked with a medley of vegetables.

RISOTTO AL NERO 770
IRisotto cooked in white wine, squid & squid ink.

PRICES ARE INCLUSIVE OF 12% VAT & IS SUBJECT TO 10% SERVICE CHARGE

MAIN COURSE-MEAT

PLAT PRINCIPAL - LES VIANDES

best eaten with a side dish of your choice

CORDON BLEU AU POULET ET JAMBON 720 (serves: 1-2)
Breaded chicken breast fillet stuffed with peppered ham & mozzarella cheese. Tomato & basil sauce.

FRICASSÉ DE VOLAILLE
690 (serves: 1-2)
Boneless chicken leg drenched in a Cognac-cream and mushroom sauce.

VOL AU VENT 560
Creamy chicken and vegetable filling in a puff pastry shell.

ROULADE D'AGNEAU AU THYM
1550 (serves: 2-3) 2550 (serves: 4-5)
Roasted roll of lamb belly served with thyme lamb jus.

AGNEAU A LA MAROCCAIN
680 (serves: 1) 1750 (serves: 2-3) 2950 (serves: 4-5)
Boneless lamb cubes in a spiced tomato stew with chickpeas.

CARRÉ D'AGNEAU 1750
Roasted Lamp rack, served with creamy polenta, black olices, lamb jus.

L'ENTRECÔTE
3370 (serves: 2-3)
500 grams of premium Rib-eye steak served with red wine sauce.

SAUTÉ DE PORC
350 (serves: 1) 750 (serves: 2-3) 1150 (serves: 4-5)
Sautéed pork cubes in a mustard, onion & cornichon sauce.

BŒUF BOURGUIGNON
880 (serves: 1) 1880 (serves: 2-3) 3070 (serves: 4-5)
Tender chunks of USDA beef & root vegetables simmered for hours in an aromatic red wine sauce.

TOURNEDOS ROSSINI 2470
Pan-seared tenderloin steak topped with a slice of caramelized foie gras. Served with red wine sauce.

FONDUE DE BŒUF 2160
Fresh prime beef cubes ready to be cooked in hot olive oil " à table " (French for : at table.) served with 3 different sauces, Roasted Baby Potatoes.

MAIN COURSE-FISH

PLAT PRINCIPAL - LES POISSONS

SAUMON DORÉE 950
Pan-seared salmon with Bérnaise sauce. Served with roasted baby potatoes & green vegetables.

BAR DE LIGNE 1760
Seabass meunière served with sautéed garlic spinach and hollandaise sauce.

HALIBUT à LA GRENOBLOISE 920
Pan-seared Halibut in a lemon, garlic, and caper sauce. Served with green vegetables & baby potatoes.

MAIN COURSE

SECONDI PIATTI

KUROBUTA 2550
Grilled Kurobuta pork served with roasted potato, apricot sauce & grilled lemon.

SCALOPPINE AL LIMONE 1500
A thin slice of rib-eye cooked in white wine & lemon

SCALOPPINE AL FUNGHI 1600
A thin slice of rib-eye cooked white wine & fresh shiitake mushrooms.

SCALOPPINE AL MARSALA 1650
A thin slice of rib eye steak cooked in Marsala liquor.

BRACIOLA DI MIALE 870
Grilled French-cut pork chop marinated in extra virgin olive oil, garlic, lemon & rosemary.

PETTI DI POLLO ALLA MILANESE 650
Milano-style breaded chicken breast fillet, served with basilico sauce.

POLLO ALLA CACCIATORA 770
Spiced chicken cooked in white wine vinegar, rosemary & black olives.

COTOLETTA ALLA MILANESE 1670
Milano-style breaded tender steak, served with basilico sauce.

PRICES ARE INCLUSIVE OF 12% VAT & IS SUBJECT TO 10% SERVICE CHARGE

LES GARNITURES

SIDE DISHES

GARLIC & PARSLEY BABY POTATOES
110 (serves: 1) 180 (serves: sharing)

BUTTER MASHED POTATOES
200 (serves: 1) 450 (serves: sharing)

STEAMED WHITE RICE
60 (serves: 1) 150 (serves: sharing)

THYME RICE PILAF
90 (serves: 1) 220 (serves: sharing)

SEASONAL VEGETABLES
120 (serves: 1) 220 (serves: sharing)

GARLIC MUSHROOMS
160 (serves: 1) 380 (serves: sharing)

L'APPERETIF

BAR CHOW

PLATEAU DE RACLETTE
650 (serves: 1-2)
A plate of melted raclette cheese served with house bread.

PLATEAU DE FROMAGE ET CHARCUTERIE
900 (serves: 1-2) 1750 (serves: 3-4)
An assortment of cold cuts and cheese served with bread, crackers and dried fruit.

PLANCHE DE BRIE
980 (serves: 1-2) 1750 (serves: 4-5)
Creamy Brie spread topped with nuts, jam and dried fruit. Served with bread.

BOUCHEES DE STEAK AU POIVRE ET VIN ROUGE
760 (serves: 1-2)
Tenderloin cubes in a black pepper and red wine sauce.

GAMBAS à LA GRENOBLOISE
680 (serves: 1-2)
Shrimps in a lemon, garlic and caper sauce. Served with house bread.

ESCARGOTS DE BOURGOGNE
700 (serves: 6) 1200 (serves: 12)
Burgundy snails roasted in herbed garlic butter, served with bread.

VALUE DEALS

LES PROMOS

STEAK & WINE
3500 (serves: 2)
500 grams of USDA Rib-Eye, choice of baby potatoes or rice pilaf & 2 glasses of house red wine

BUY 1 TAKE 1 SOUFFLE 500
Choice of chocolate or Grand Marnier (save 460)

SALAD + SOUP 690
Choice of salad: salmon, Caesar or Lyonnaise
Choice of soup: Forest mushroom or French Onion
(save up to P130)

DESSERTS

LES DESSERTS DOLCI

SOUFFLÉ 480
Choice of Grand Marnier or Dark Chocolate.
Baked to order. Please allow 15-20 minutes for preparation

CREPES SUZETTE 490
Two pieces of dessert crêpes flambéed in butter, orange & Grand Marnier sauce, and candied oranges. served with vanilla ice cream.

CREPES SOUFFLE 480
Dessert crêpe baked with soufflé filling, served with chocolate sauce & candied oranges.

PROFITEROLE 460
Three choux buns filled with vanilla ice cream, topped with chocolate sauce.

MANGO BISCOTTATO 370
Mango cheese float.

TIRAMISU 420
Layers of coffee-soaked sponge and mascarpone cream.

PANNA COTTA 420
Choose between:
Caramelo, Ciocolato or Arancia (orange syrup)

ANANAS UBRIACO 480
Pineapple cooked in brandy, topped with vanilla ice cream.

PRICES ARE INCLUSIVE OF 12% VAT & IS SUBJECT TO 10% SERVICE CHARGE

DRINKS

LES BOISSON BEVANDE

BOTTLED WATER 70

SPARKLING WATER 160

CANNED SODA 140
COKE | COKE ZERO | SPRITE | ROYAL

SMB LIGHT | PALE PILSEN 140

AMERICANO 150

SINGLE ESPRESSO 150

DOUBLE ESPRESSO 180

LATTE 180

CAPPUCCINO 200

TEA 120

WHITE WINE

VIN BLANC VINO BLANCO

COLOMBELLE BLANC 1200
Cave Producteurs Plaimont, Southwest France

CAMAS CHARDONNAY 1400
Cave Ann de Joyeuse, Languedoc-Roussillion France

MOUSSE DE FOIE DE VOLLAILE 1400
Cave Ann de Joyeuse, Languedoc-Roussillion France

CLOS DES VERDOTS BLANC 1750
Vignoble des Verdots, Southwest France.

PUMO SAUVIGNON MALVASIA 1550
Cantine San Marzano, Puglia, Italy

RED WINE

VIN ROGUE VINO ROSSO

COLOMBELLE ROGUE 1200
Cave Producteurs Plaimont, Southwest France

CAMAS CABERNET SAUVIGNON 1400
Cave Ann de Joyeuse, Languedoc-Roussillion France

CAMAS MERLOT 1400
Cave Ann de Joyeuse, Languedoc-Roussillion France

LAMADORO PRIMITIVO 1200
Terre de Sava, Puglia Italy

PUMO ROSSO 1500
Cantine San Marzano, Puglia, Italy

SPARKLING

LIBOL ROSE SPUMANTE EXTRA DRY 1950
Cantine San Marzano, Puglia, Italy

PRICES ARE INCLUSIVE OF 12% VAT & IS SUBJECT TO 10% SERVICE CHARGE







CENTRALE

PATISSERIE - PANETTERIA

VISIT US AT
MOLITO LIFESTLYE
CENTER BUILDING 10
NEAR THE ELEVATOR







PASTRIES
TEA COFFEE
FRENCH ITALIAN
CAKE TIRAMISU PIE
ÉCLAIR CREAM PUFF
EMAPANADA BREADS