

CAROLO

COCINA MEDITERRÁNEA

SUGGESTIONS LUNCH & DINNER

PORTOBELLO CARPACCIO burrata with truffled balsamic reduction \$295

FLAT BREAD feta cheese and truffle \$280

SAFFRON RISOTTO seafood, garlic and parmesan cheese \$380

CHICKEN BRIOCHE marinara sauce, provolone and arugula \$340

 [CAROLO.MX](#)  [@CAROLOMX](#)

All our prices are in Mexican Pesos and include 16% VAT

Contemporary Mediterranean cuisine. We take care of the quality, the ingredients and the entire process farm to table. We work with the best producers, who follow our philosophy of excellence and sustainability. Carolo is a lifestyle, synonym of quality and excellence.

We are a team of experts committed to make you happy!

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PIZZAS

MARGARITA

Burrata, parmesan, pomodoro,
basil and olive oil
Small \$250 / Large \$330

PEPPERONI

Salami, prosciutto cotto and calabrian chilies
Small \$280 / Large \$375

SAN DANIELLE

Prosciutto, parmesan,
mozzarella and arugula
Small \$285 / Large \$385

MARGARITA 6 CHEESES

Small \$265 / Large \$355

ENTREES

ARTISAN JOCOQUE WITH ZAATAR olive oil
and house bread (100 g) \$180

MARINATED HEARTS OF PALM

avocado and olives \$195

TUNA TOAST avocado and ponzu (1 pc) \$120

OCTOPUS CARPACCIO with olive oil, lemon
and cuaresmeño (130g) \$330

BEEF CARPACCIO white truffle aioli and
reggiano parmesan cheese (100 g) \$325

BURRATA figs, arugula, prosciutto,
honey and balsamic \$285

CHARCOAL GRILLED ARTICHOKE and
mediterranean spice aioli (1 pc) \$125

POPCORN SHRIMP jalapeños, spicy chipotle
aioli and ponzu (120 g) \$270

RIB EYE CRUST asadero cheese and chiles
toreados (280 g) \$350

FIRST COURSE

ROASTED TOMATO SOUP, boursin cheese
and pesto \$175

ARTICHOKE SOUP with white truffle
essence \$175

ORGANIC CHICKEN SOUP vegetables
and pasta \$175

GREEK SALAD cucumber, tomatoes,
kalamata olives, avocado, onion,
parsley and feta \$195

CAROLO SALAD sun dried tomato, artichoke
heart, asparagus, palm hearts, goat cheese
and almonds \$195

- Organic charcoal grilled
chicken breast (100 g) + \$100
- Grilled salmon (100 g) + \$145

MAIN COURSE

PENNE ARRABIATA with warm burrata \$350

CONCHIGLIONI in pink sauce with vodka
and salmon \$395

FUSILLI WITH SPINACH SAUCE

artichoke, asparagus, goat cheese
and roasted tomato \$350

LASAGNA BOLOGNESE bechamel
and pecorino cheese \$350

TARTUFATA SPAGHETTI parmesan
and pepper (200gr) \$390

GNOCCHIS with parmesan sauce
and prosciutto \$380

ARTICHOKE HEART RISOTTO \$340

MUSHROOM RISOTTO light garlic and
parmesan cheese \$340

RISOTTO DIAVOLA shrimp, octopus
and catch of the day \$380

NORWEGIAN CEDAR SALMON pesto,
vegetables and mashed potatoes (180 g) \$395

CILANTRO BASS olive oil, capers
and jalapeño (180 g) \$395

CRISPY CHARCOAL GRILLED OCTOPUS

lemon, arugula, cherry and wood-fire
capers (180 g) \$395

ORGANIC CHARCOAL GRILLED CHICKEN

truffled mashed potatoes and palm heart
salad (200 g) \$295

GRILLED STEAK chimichurri, onions toreadas
and flour tortillas (200 g) \$485

RIB EYE bearnaise and broken
potatoes (400 g) \$595

PESTO CHICKEN PANINI arugula, dehydrated
tomato and parmesan \$325

VEAL PARMESAN MILANESE pomodoro and
basil (200 g) \$480

FRENCH DIP rib eye, dijón, gruyere cheese
and meat juice (180 g) \$390

CAROLO BURGER provolone cheese and pork
belly (200 g) \$355

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