

CAROLO

COCINA MEDITERRÁNEA

SUGERENCIAS DESAYUNO

MANGO AND PAPAYA BOWL greek yogurt, grapefruit segments, pineapple and granola \$195

CHICKEN CREPPES with mole and cheese au gratin \$220

HUITLACOCHÉ CREPPES with squash blossom with poblano sauce \$215

CHORIZO AND POTATO TOAST covered in two sauces (Martajada and habanero) \$210

BARBACHERA TACOS \$245

SPRING OMELETTE filled with spiralled vegetables, and roasted tomato sauce \$215

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

Precios en moneda nacional e incluyen 16% de IVA

Cocina mediterránea contemporánea, cuidamos la calidad, los ingredientes y los procesos del campo a la mesa. Trabajamos con los mejores productores que comparten nuestra filosofía de excelencia y sustentabilidad. Carolo es un estilo de vida, sinónimo de calidad y excelencia.

¡Somos un equipo de expertos comprometidos contigo dedicados a hacerte feliz!

CAROLO

COCINA MEDITERRÁNEA

FRUITS & BOWLS

BOWL OF MIXED FRUITS \$95

GRAPEFRUIT \$125

MIXED FRUIT PLATE \$145

MIXED RED BERRIES Carolo's granola, yogurt and cottage cheese \$155

AÇAÍ BOWL berries, almond milk, banana, grated coconut and granola \$195

OUR BAKERY

CAROLO PANCAKES hazelnut sauce, cajeta and maple syrup \$185

BAKED GOODS croissants, chokolatines and conchas \$55

PANCAKE BREAD green tea, banana with cajeta and walnut, lime and poppy seed \$60

TOASTS

AVOCADO TOAST cherry tomatoes and parmesan cheese \$195

SALMON TOAST mascarpone, avocado, shallot and caper vinaigrette \$265

CROQUE MADAME turkey ham, gruyere cheese, bechamel and fried egg \$245

MOLLETES refried beans, fresh mozzarella, pico de gallo and guacamole \$185

CLASSICS

SWISS ENCHILADAS chicken and melted mozzarella cheese \$215

CHILAQUILES fresh cheese, sour cream and onion \$175

CHILAQUILES WITH CECINA habanero sauce \$245

ENFRIJOLADAS CAROLO stuffed with egg and chorizo, melted cheese \$215

EXTRA ORDEN

Eggs (2 piezas) \$40

Chicken, chorizo, bacon or turkey

ham (60 g) \$75

HUARACHES

COOKED TO ORDER, SERVED WITH A FRIED EGG

Chicken \$225 / Cecina \$250 / **Rib Eye** \$265
Sauce: green, red, mole or habanero

ORGANIC EGGS (2 PZAS)*

MARIANITA'S EGGS poached in Marianita sauce, chipotle stuffed with cheese and jocoque \$195

RANCHEROS CAROLO two separate sauces with melted cheese \$215

EGGS BENEDICT turkey breast or norwegian smoked salmon \$245

MEXICAN STYLE scrambled eggs \$185

CHAPULTEPEC EGGS fried, laid on a flour tortilla, mozzarella cheese, turkey ham and avocado with green tomato sauce \$215

MACHACA NORTEÑA scrambled eggs with machaca and pico de gallo \$225

* Eggs from Valle de Bravo, rancho Dos Aguas.

OMELETTES

CAROLO OMELETTE pumpkin flower, mozzarella cheese and poblano sauce \$215

MUSHROOMS OMELETTE spinach and goat cheese \$215

NORWEGIAN SMOKED SALMON OMELETTE cream cheese and capers \$260

GRUYERE OMELETTE turkey ham and chipotle cream \$245

LIGHT

HUEVOS RANCHEROS with nopal base, mushroom tinga and fried eggs, dressed in ranchera sauce \$210

CHILAQUILES 360 Susalia baked nopal chips, with chicken and swiss yogurt sauce \$235

ROASTED PANELA CHEESE WITH NOPALES \$195

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