

CAROLO

COCINA MEDITERRÁNEA

PIZZAS

MARGARITA

Burrata, parmesan, pomodoro, basil and olive oil

Small \$250 / Large \$330

PEPPERONI, SALAMI, PROSCIUTTO COTTO and calabrian chilies

Small \$280 / Large \$380

SAN DANIELLE

Prosciutto, parmesan, mozzarella and arugula

Small \$285 / Large \$385

6 CHEESES

Small \$265 / Large \$380

ENTREES

ARTISAN JOCOQUE WITH ZAATAR olive oil and house bread (120 g) \$190

GRILLED AVOCADOS mignonette with black sauces, feta cheese and crispy parsley \$140

SHRIMP TACOS spicy mayo, beans, pico de gallo, avocado and cabbage (2 pieces) \$240

HEARTS OF PALM artichoke, tomato, cucumber, avocado and olives \$215

TUNA TOSTADA avocado and ponzu \$145

RAW FISH with sriracha ponzu, citrus juice, dill and olive oil (100g) \$340

BEEF CARPACCIO white truffle aioli and reggiano parmesan cheese (100 g) \$340

BURRATA figs, arugula, prosciutto, honey and balsamic \$295

CHARCOAL GRILLED ARTICHOKE and mediterranean spice aioli (1 pc) \$140

POPCORN SHRIMP jalapeños, spicy mayo and ponzu (130 g) \$285

RIB EYE CRUST asadero cheese and chiles toreados (280 g) \$365

FIRST COURSE

ROASTED TOMATO SOUP, boursin cheese and pesto \$190

ARTICHOKE SOUP with white truffle essence \$190

ORGANIC CHICKEN SOUP vegetables and pasta \$190

GREEK SALAD cucumber, tomatoes, kalamata olives, avocado, onion, parsley and feta \$205

CAROLO SALAD sun dried tomato, artichoke heart, asparagus, palm hearts, goat cheese and almonds \$220

- Organic charcoal grilled chicken breast (100 g) + \$110
- Grilled salmon (100 g) + \$135

MAIN COURSE

PENNE ARRABIATA with warm burrata \$370

MACARONI in pink sauce with vodka \$380

FUSILLI WITH SPINACH SAUCE artichoke, asparagus, goat cheese and roasted tomato \$360

LASAGNA BOLOGNESE bechamel and pecorino cheese \$385

TARTUFATA SPAGHETTI parmesan and pepper (200gr) \$430

GNOCCHIS with parmesan sauce and prosciutto \$410

PERGOLA NOODLES with saffron mushrooms, pumpkin blossom, parmesan, citrus zest and zucchini \$360

ARTICHOKE HEART RISOTTO \$370

MUSHROOM RISOTTO light garlic and parmesan cheese \$360

RISOTTO DIAVOLA shrimp, octopus and catch of the day \$390

NORWEGIAN CEDAR SALMON pesto, vegetables and mashed potatoes (190 g) \$445

CILANTRO BASS olive oil, artichoke, capers, jalapeño and jazmin rice (190 g) \$445

CRISPY CHARCOAL GRILLED OCTOPUS lemon, arugula, cherry and wood-fire capers (180 g) \$445

ORGANIC CHARCOAL GRILLED CHICKEN truffled mashed potatoes and palm heart salad (200 g) \$315

GRILLED STEAK chimichurri, onions toreadas and tortillas (200 g) \$495

RIB EYE bearnaise and potatoes (400 g) \$660

PESTO CHICKEN PANINI arugula, dehydrated tomato and parmesan \$345

VEAL POMODORO MILANESE with mozzarella cheese and basil (200 g) \$540

FRENCH DIP rib eye, dijón, gruyere cheese and meat juice (180 g) \$450

CAROLO BURGER gruyere cheese, caramelized onion, tomato and lettuce (200 g) \$375

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