

# CAROLO

COCINA MEDITERRÁNEA

## APPETIZERS

**TUNA TOAST**, chipotle mayo, cucumber, apple and avocado (1 pc) \$180

**ARTISAN JOCOQUE** with za'atar, olive oil and house bread (120 g) \$220

**GRILLED AVOCADOS**, mignonette with black sauces, feta cheese and arugula (340 g) \$215

**CHARCOAL-GRILLED ARTICHOKE** with Mediterranean spice aioli (1 pc) \$170

**TUNA TIRADITO**, with matcha sauce, pistachio, and yellow lemon (180 g) \$480

**OCTOPUS CARPACCIO**, with dill, citrus oil, and cuaresmeño chile (100 g) \$405

**BEEF CARPACCIO** with white truffle aioli and Parmigiano Reggiano (100 g) \$410

**CONFIT MUSHROOM CARPACCIO**, with house vinaigrette, arugula, and Parmigiano Reggiano (280 g) \$310

**BAKED BURRATA** with roasted cherry tomatoes and arugula (290 g) \$290

**POPCORN SHRIMP** with jalapeños, spicy mayo and ponzu (130 g) \$345

**CRISPY CALAMARI** with tartar sauce (200 g) \$325

**BAJA SHRIMP TACOS**, coleslaw, avocado and pico de gallo (2 pcs) \$310

**RIB EYE CRUST** with asadero cheese and chiles toreados (280 g) \$425

## SOUPS

**MILPA SOUP** with huitlacoche, squash blossom and tender corn (500 ml) \$230

**ROASTED TOMATO SOUP** with Boursin cheese and pesto (300 ml) \$220

**ORGANIC CHICKEN CONSOMMÉ** with vegetables and pasta (500 ml) \$220

## SALADS

**GREEK SALAD** with feta cheese, cucumber, tomato, Kalamata olives, and red onion (380 g) \$240

**CAROLO SALAD** with sun-dried tomato, artichoke hearts, asparagus, palm hearts, goat cheese, and almonds (320 g) \$290

**CAESAR SALAD**, romaine lettuce, Caesar dressing, Parmigiano Reggiano, and croutons (140 g) \$265

**GREEN SALAD** with bonito flakes, avocado dressing, tomato, and toasted seeds (180 g) \$350

### Extras:

Grilled organic chicken breast (200 g) + \$150

Grilled salmon (200 g) + \$180

## PASTA & RISOTTO

**PENNE ARRABBIATA** with warm burrata (360 g) \$430

**TRUFFLED SPAGHETTI** with Parmigiano Reggiano and pepper (560 g) \$495

**MUSHROOM RISOTTO** with garlic oil and Parmigiano Reggiano (490 g) \$415

**DIAVOLA RISOTTO** with shrimp (560 g) \$475

**ARTICHOKE CONFIT RISOTTO**, with burrata and Parmigiano Reggiano (490 g) \$430

**BOLOGNESE LASAGNA** with béchamel and pecorino (400 g) \$440

## SEAFOOD

**CEDAR-PLANKED SALMON** with pesto, sautéed vegetables and mashed potatoes (200 g) \$540

**FISH WITH CILANTRO SAUCE** and jasmine rice (200 g) \$560

**PROVENÇAL FISH** with roasted asparagus, capers and herbs (200 g) \$580

**CRISPY OCTOPUS** with capers, smashed potatoes and Eureka lemon (180 g) \$565

## MEATS

**CHARCOAL-GRILLED ORGANIC BREAST**, with truffled mashed potatoes and palm heart salad (200 g) \$385

**GRILLED FILET**, with chimichurri, sautéed onions, and tortillas (200 g) \$595

**RIB EYE** with béarnaise sauce and smashed potatoes with roasted peppers (400 g) \$920

**RIB EYE MILANESE**, with pomodoro sauce, mozzarella, and basil (200 g) \$595

## SANDWICHES

**CHICKEN PESTO PANINI**, arugula, sun-dried tomato and Parmigiano Reggiano (240 g) \$410

**FRENCH DIP WITH RIB EYE**, Dijon, Gruyère, and beef jus (180 g) \$540

**CAROLO BURGER** with Gruyère cheese, caramelized onion, tomato, and lettuce (200 g) \$440

## PIZZAS

**MARGHERITA**, burrata, pomodoro, basil, and Parmigiano Reggiano  
Small \$295 | Large \$390

**BIANCA WITH ARTICHOKEs**, sun-dried tomato, mozzarella, and Parmigiano Reggiano  
Small \$350 | Large \$455

**PEPPERONI, SALAMI, AND CALABRIAN CHILES**  
Small \$325 | Large \$430

**SAN DANIELE**, prosciutto, Parmigiano Reggiano, mozzarella, and arugula  
Small \$325 | Large \$430

**FORMAGGIO** Small \$315 | Large \$410

Consuming raw or undercooked proteins is at the guest's own risk.  
All prices include 16% VAT. Weight before cooking.