

SUGERENCIAS  
**COMIDA**

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ENSALADA DE SANDÍA, QUESO  
FETA, PESTO Y PISTACHE

**\$215**

CARPACCIO DE PULPO, LIMÓN EUREKA, ENELDO, ACEITE  
DE CÍTRICOS, CHILE CUARESMEÑO, ENELDO Y CHIPS DE MAÍZ

**\$385**

RÓBALO A LA PUTANESCA,  
ALCACHOFA Y KALE CRUJIENTE

**\$485**

PIZZA POMODORO, CALABAZA ROSTIZADA,  
LEMON PEPPER, JOCOQUE Y CHIPS DE BERENJENA

**\$395**

# CAROLO

COCINA MEDITERRÁNEA

## PIZZAS

### MARGARITA

Burrata, parmesan, pomodoro, basil and olive oil

Small \$260 / Large \$350

### PEPPERONI, SALAMI, PROSCIUTTO COTTO and calabrian chilies

Small \$295 / Large \$395

### SAN DANIELLE

Prosciutto, parmesan, mozzarella and arugula

Small \$295 / Large \$395

### 6 CHEESES

Small \$285 / Large \$395

## ENTREES

**ARTISAN JOCOQUE WITH ZAATAR** olive oil and house bread (120 g) \$195

**GRILLED AVOCADOS** mignonette with black sauces, feta cheese and crispy parsley \$150

**SHRIMP TACOS** spicy mayo, beans, pico de gallo, avocado and cabbage (2 pieces) \$250

**HEARTS OF PALM** artichoke, tomato, cucumber, avocado and olives \$225

**TUNA TOSTADA** avocado and ponzu \$155

**BEEF CARPACCIO** white truffle aioli and reggiano parmesan cheese (100 g) \$360

**BURRATA** figs, arugula, prosciutto, honey and balsamic \$305

**CHARCOAL GRILLED ARTICHOKE** and mediterranean spice aioli (1 pc) \$150

**POPCORN SHRIMP** jalapeños, spicy mayo and ponzu (130 g) \$305

**RIB EYE CRUST** asadero cheese and chiles toreados (280 g) \$385

## FIRST COURSE

**ROASTED TOMATO SOUP**, boursin cheese and pesto \$195

**ARTICHOKE SOUP** with white truffle essence \$195

**ORGANIC CHICKEN SOUP** vegetables and pasta \$195

**GREEK SALAD** cucumber, tomatoes, kalamata olives, avocado, onion, parsley and feta \$215

**CAROLO SALAD** sun dried tomato, artichoke heart, asparagus, palm hearts, goat cheese and almonds \$225

- Organic charcoal grilled chicken breast (100 g) +\$100
- Grilled salmon (100 g) +\$140

## MAIN COURSE

**PENNE ARRABIATA** with warm burrata \$385

**MACARONI** in pink sauce with vodka \$395

### FUSILLI WITH SPINACH SAUCE

artichoke, asparagus, goat cheese and roasted tomato \$375

**LASAGNA BOLOGNESE** bechamel and pecorino cheese \$395

**TARTUFATA SPAGHETTI** parmesan and pepper (200gr) \$445

**GNOCCHIS** with parmesan sauce and prosciutto \$430

**PERGOLA NOODLES** with saffron mushrooms, pumpkin blossom, parmesan, citrus zest and zucchini \$375

**ARTICHOKE HEART RISOTTO** \$385

**MUSHROOM RISOTTO** light garlic and parmesan cheese \$375

**RISOTTO DIAVOLA** shrimp, octopus and catch of the day \$410

**NORWEGIAN CEDAR SALMON** pesto, vegetables and mashed potatoes (190 g) \$470

**CILANTRO BASS**, olive oil, artichoke, capers, jalapeño and jazmin rice (190 g) \$470

### CRISPY CHARCOAL GRILLED OCTOPUS

lemon, arugula, cherry and wood-fire capers (180 g) \$475

**ORGANIC CHARCOAL GRILLED CHICKEN** truffled mashed potatoes and palm heart salad (200 g) \$340

**GRILLED STEAK** chimichurri, onions toreadas and tortillas (200 g) \$520

**RIB EYE** bearnaise and potatoes (400 g) \$690

**PESTO CHICKEN PANINI** arugula, dehydrated tomato and parmesan \$355

**VEAL POMODORO MILANESE** with mozzarella cheese and basil (200 g) \$560

**FRENCH DIP** rib eye, dijón, gruyere cheese and meat juice (180 g) \$470

**CAROLO BURGER** gruyere cheese, caramelized onion, tomato and lettuce (200 g) \$385