

CAROLO

COCINA MEDITERRÁNEA

PIZZAS

MARGARITA

Burrata, parmesan, pomodoro, basil and olive oil (640g)
Small \$280 / Large \$375

PEPPERONI, SALAMI, PROSCIUTTO COTTO
and calabrian chilies (640g)
Small \$315 / Large \$420

SAN DANIELLE

Prosciutto, parmesan, mozzarella and arugula (640g)
Small \$315 / Large \$420
6 CHEESES(640g)
Small \$305 / Large \$410

ENTREES

ARTISAN JOCOQUE WITH ZAAATAR olive oil and house bread (120 g) \$210

GRILLED AVOCADOS mignonette with black sauces, feta cheese and crispy parsley (340g) \$165

SHRIMP TACOS spicy mayo, beans, pico de gallo, avocado and cabbage (2 pieces) \$270

HEARTS OF PALM artichoke, tomato, cucumber, avocado and olives (310g) \$240

TUNA TOSTADA avocado and ponzu (1pc) \$165

BEEF CARPACCIO white truffle aioli and reggiano parmesan cheese (100 g) \$385

BURRATA figs, arugula, prosciutto, honey and balsamic (1pc) \$325

CHARCOAL GRILLED ARTICHOKE and mediterranean spice aioli (1 pc) \$160

TUNA TIRADITO, avocado, ponzu, spicy mayonnaise and sesame oil with chiles(110 gr) \$445

POPCORN SHRIMP jalapeños, spicy mayo and ponzu (130 g) \$335

RIB EYE CRUST asadero cheese and chiles toreados (280 g) \$410

OCTOPUS CARPACCIO Eureka lemon, dill, citrus oil, cuaresmeño chili, and corn chips (100g) \$410

FIRST COURSE

ROASTED TOMATO SOUP, boursin cheese and pesto (300ml) \$210

ARTICHOKE SOUP with white truffle essence (300ml) \$210

ORGANIC CHICKEN SOUP vegetables and pasta (300ml) \$210

GREEK SALAD cucumber, tomatoes, kalamata olives, avocado, onion, parsley and feta (380g) \$230

CAROLO SALAD sun dried tomato, artichoke heart, asparagus, palm hearts, goat cheese and almonds \$240

- Organic charcoal grilled chicken breast (100 g) +\$110
- Grilled salmon (100 g) +\$150

MAIN COURSE

PENNE ARRABIATA

with warm burrata (360g) \$415

MACARONI

in pink sauce with vodka (450g) \$415

FUSILLI WITH SPINACH SAUCE

artichoke, asparagus, goat cheese and roasted tomato (550g) \$405

LASAGNA BOLOGNESE bechamel and pecorino (400g) \$425

TARTUFATA SPAGHETTI parmesan and pepper (560gr) \$480

GNOCCHIS with parmesan sauce and prosciutto (420g) \$460

PERGOLA NOODLES with saffron mushrooms, pumpkin blossom, parmesan, citrus zest and zucchini (620g) \$405

ARTICHOKE HEART RISOTTO (490g) \$415

MUSHROOM RISOTTO light garlic and parmesan cheese (490g) \$405

RISOTTO DIAVOLA shrimp, octopus and catch of the day (560g) \$460

NORWEGIAN CEDAR SALMON pesto, vegetables and mashed potatoes (190 g) \$515

CILANTRO BASS, olive oil, artichoke, capers, jalapeño and jazmin rice (200 g) \$540

CATCH OF THE DAY IN PUTTANESCA SAUCE, artichoke flower with crispy kale (200 g) \$545

CRISPY CHARCOAL GRILLED OCTOPUS

lemon, arugula, cherry and wood-fire capers (180 g) \$530

ORGANIC CHARCOAL GRILLED CHICKEN

truffled mashed potatoes and palm heart salad (200 g) \$365

GRILLED STEAK chimichurri, onions toreadas and tortillas (200 g) \$560

RIB EYE bearnaise and potatoes (400 g) \$770

PESTO CHICKEN PANINI arugula, dehydrated tomato and parmesan (240 g) \$385

RIB EYE MILANESE WITH POMODORO with mozzarella cheese and basil (200 g) \$605

FRENCH DIP rib eye, dijón, gruyere cheese and meat juice (180 g) \$510

CAROLO BURGER gruyere cheese, caramelized onion, tomato and lettuce (200 g) \$425

The consumption of raw or semi-raw proteins is under the responsibility of the diner.
All our prices include 16% VAT. Weight before cooking.