

CAROLO

COCINA MEDITERRÁNEA

FROM THE BAKERY

PASTRIES (1 pc) \$75

Croissant, Pain au Chocolat, Vanilla or Chocolate Concha

POUND CAKE SLICE (90 g) \$75

Green tea, Banana Walnut with Caramel Sauce, Lemon Poppy Seed, Chocolate or Seasonal Flavor

CAROLO PANCAKES, with hazelnut sauce, cajeta, and maple syrup (260 g) \$230

FRUIT & BOWLS

GRAPEFRUIT SUPREMES (220 g) \$165

FRUIT PLATE Small (210 g) \$110 | Large (420 g) \$220

MIXED BERRIES with Carolo granola and plain yogurt (320 g) \$215

BERRY AÇAÍ BOWL, almond milk, banana, shredded coconut and granola (420 g) \$270

LIGHT

HUEVOS RANCHEROS with nopales, mushroom tinga-style, topped with ranchera sauce (2 pcs) \$275

CHILAQUILES (360 kcal), baked nopal chips, chicken, and Swiss yogurt sauce (210 g) \$310

GRILLED PANELA CHEESE with nopales (230 g) \$240

EGG WHITE OMELETTE with turkey breast, panela cheese and salsa verde (3 egg whites) \$275

TOASTS & SANDWICHES

AVOCADO TOAST, with cherry tomatoes and Parmesan (280 g) \$260

SALMON TOAST with mascarpone, avocado, shallot vinaigrette, and capers (280 g) \$345

CROQUE MADAME with turkey ham, Gruyère, béchamel and a fried egg (320 g) \$310

EGGS BENEDICT

Poached eggs on an English muffin with Béarnaise sauce and house salad \$260

With turkey breast \$305

With Norwegian smoked salmon \$320

Mexican-style \$235

CLASSICS

RED OR GREEN CHILAQUILES, with fresh cheese, sour cream and onion (560 g) \$250

With chicken (120 g) \$290

With egg (120 g) \$265

With cecina (120 g) \$315

CHILAQUILES with cecina and roasted habanero sauce (460 g) \$315

SWISS ENCHILADAS with chicken, topped with melted Manchego cheese (4 pcs) \$315

ENFRIJOLADAS CAROLO stuffed with egg and chorizo, topped with melted cheese (4 pcs) \$290

MOLLETES with refried beans, Manchego cheese, pico de gallo and guacamole (4 pcs) \$255

MOLLETES WITH CHILAQUILES, with refried beans and habanero sauce, topped with melted cheese (4 pcs) \$275

OAXACA-STYLE TAMAL filled with chicharrón in salsa verde, verdolagas, grilled cecina, sour cream, and fresh cheese (280 g) \$265

HUARACHES

CORN HUARACHE with fried egg, salsa, beans, and fresh cheese \$230

Choice of salsa verde, red salsa, or habanero salsa

With chicken (100 g) \$290

With cecina (100 g) \$315

With rib eye (100 g) \$335

EGGS (2 EGGS)

EGGS YOUR WAY, with chilaquiles and beans \$270

MARIANITA EGGS, poached in chipotle sauce with cheese-stuffed chile and jocoque \$245

CAROLO RANCHERO EGGS divorced-style, topped with melted cheese \$265

CHAPULTEPEC EGGS fried eggs over a turkey ham, Manchego, and avocado sincronizada, topped with salsa verde \$270

SCRAMBLED EGGS with machaca and pico de gallo \$270

NORTHERN-STYLE EGGS with rib eye gaonera, beans, and ranchera sauce \$315

SCRAMBLED EGGS WITH CHILAQUILES served with bean sauce, rib eye, and chiles toreados \$345

OMELETTES (3 EGGS)

CAROLO OMELETTE with squash blossoms, Manchego cheese, and poblano sauce \$280

MUSHROOM OMELETTE, with spinach and goat cheese \$280

SMOKED SALMON OMELETTE, with cream cheese and capers \$320

TURKEY HAM OMELETTE with Gruyère crust and chipotle cream \$310

ADD-ONS

Organic egg (1 pc) \$40

Chicken (100 g) \$95

Chorizo (80 g) \$90

Bacon (50 g) \$95

Avocado (45 g) \$50

Consuming raw or undercooked proteins is at the guest's own risk.

All prices include 16% VAT. Weight before cooking.