

CAROLO

COCINA MEDITERRÁNEA

FRUITS & BOWLS

BOWL OF MIXED FRUITS (210g) \$110

GRAPEFRUIT (220g) \$165

MIXED FRUIT PLATE (310g) \$190

MIXED RED BERRIES Carolo's granola and yogurt (310g) \$205

AÇAÍ BOWL berries, almond milk, banana, grated coconut and granola (280g) \$260

OUR BAKERY

CAROLO PANCAKES hazelnut sauce, cajeta and maple syrup (260g) \$220

BAKED GOODS croissants, chokolatines and conchas (1pz) \$70

POUND CAKE green tea, banana with cajeta and walnut, lime and poppy seed (slice) (120 gr) \$70

SEASONAL POUND CAKE (120 gr) \$70

TOASTS

AVOCADO TOAST cherry tomatoes and parmesan cheese (280g) \$250

SALMON TOAST mascarpone, avocado, shallot and caper vinaigrette (280g) \$330

CROQUE MADAME turkey ham, gruyere cheese, bechamel and fried egg (320g) \$295

MOLLETES refried beans, manchego cheese, pico de gallo and guacamole (2pz) \$240

CLASSICS

TAMAL OAXAQUEÑO filled with chicharron in green sauce with purslane, grilled cecina, cream, fresh cheese

and purple onion (280gr) \$250

SWISS ENCHILADAS chicken and melted manchego cheese (4pz) \$275

GREEN OR RED CHICKEN CHILAQUILES fresh cheese, sour cream and onion (460g) \$265

GREEN OR RED CHILAQUILES fresh cheese, sour cream and onion (360g) \$210

CHILAQUILES WITH CECINA

habanero sauce (460g) \$290

ENFRIJOLADAS CAROLO stuffed with egg and chorizo, melted cheese (4pz) \$265

HUARACHES

SERVED WITH A FRIED EGG

Chicken (100g) \$270 / Cecina (100g) \$295 / Rib Eye (100g) \$315

Sauce: green, red or habanero

EGGS (2 PCS)

MARIANITA'S EGGS poached in Marianita sauce, chipotle stuffed with cheese and jocoque \$240

RANCHEROS CAROLO two separate sauces with melted cheese \$265

EGGS BENEDICT

turkey breast \$295

or norwegian smoked salmon \$305

MEXICAN STYLE scrambled eggs \$230

CHAPULTEPEC EGGS fried, laid on a flour tortilla, manchego cheese, turkey ham and avocado with green tomato sauce \$265

MACHACA NORTEÑA scrambled eggs with machaca and pico de gallo \$265

OMELETTE (3 PCS)

CAROLO OMELETTE zucchini flower, manchego cheese and poblano sauce \$265

MUSHROOMS OMELETTE spinach and goat cheese \$265

NORWEGIAN SMOKED SALMON OMELETTE cream cheese and capers \$310

TURKEY HAM OMELETTE with gruyere cheese crust and chipotle cream \$295

LIGHT

HUEVOS RANCHEROS with nopal base, mushroom tinga and fried eggs, dressed in ranchera sauce (2pz) \$260

CHILAQUILES 360 Susalia baked nopal chips, with chicken and swiss yogurt sauce (210g) \$290

ROASTED PANELA CHEESE WITH NOPALES (230g) \$235

EXTRA ORDER

Egg (1 piece) \$40

Chicken (100 g) \$95

Chorizo (80 g) \$85

Bacon (50 g) \$95

Turkey ham (60 g) \$85

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

JUICE (350ml)

CLASSIC orange, grapefruit and carrot \$95

TROPICAL mango, coconut and pineapple \$95

ZERO PERCENT nopal, celery and citrus \$100

PUNTA MITA cucumber, pineapple, mint and honey \$100

MULTIENZYMES apple, celery, spinach, lime juice and ginger \$100

ROOTS beet, carrot, ginger, celery, red apple and lemon \$100

MATCHA LEMONADE lemon, matcha, honey and water (sparkling or still) \$100

ANTIOXIDANT orange juice, raspberry, strawberry, blackberry \$100

SMOOTHIES (450ml)

Apple, pear, raspberry, grape and orange juice \$135

Blueberry, blackberry, ginger, orange juice and greek yoghurt \$135

MILKSHAKES (450ml)

CLASSIC vanilla, chocolate or strawberry \$115

BANANA AND CAJETA \$115

VANILLA AND NUTELLA \$115

FRAPPUCCINO

Moka, chai latte, vanilla, coffee or green tea (450ml) \$115

COFFEE

ESPRESSO (30ml) \$75

DOUBLE ESPRESSO (60ml) \$85

DOUBLE ESPRESSO WITH A

DASH OF MILK (70ml) \$85

DECAFFEINATED ESPRESSO (30ml) \$75

CAPUCHINO (340ml) \$75

LATTE (340ml) \$75

DECAF (340ml) \$75

AMERICANO (340ml) \$75

MATCHA(340ml) \$110

CHAI (340ml) \$95

CHOCOLATE (340ml) \$85

EXTRA SHOT (30ml) \$25

TEAS

Chai Herbal \$80

English Breakfast \$80

Icebreaker \$80

Jazmin \$80

Apple \$80

Passion fruit \$80

Relax \$80

Rooibos Caramel Cream \$80

Matcha green \$80

Yin Zhen \$80

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Contemporary Mediterranean cuisine. We take care of the quality, the ingredients and the entire process farm to table. We work with the best producers, who follow our philosophy of excellence and sustainability. Carolo is a lifestyle, synonym of quality and excellence.

We are a team of experts committed to make you happy!