

CAROLO

COCINA MEDITERRÁNEA

PIZZAS

MARGARITA

Burrata, parmesan, pomodoro, basil and olive oil (640g)
Small \$295 / Large \$390

PEPPERONI, SALAMI, PROSCIUTTO COTTO

and Calabrian chiles (640g)
Small \$325 / Large \$430

SAN DANIELLE

Prosciutto, parmesan, mozzarella and arugula (640g)
Small \$325 / Large \$430

WITH 6 CHEESES (640g)

Small \$315 / Large \$420

STARTERS

ARTISANAL JOCOQUE with zaatar, olive oil and house bread (120 g) \$220

GRILLED AVOCADOS mignonette of black sauces, feta cheese and crispy parsley (340g) \$195

SHRIMP TACOS spicy mayo, beans, pico de gallo, avocado and cabbage (2 pieces) \$290

HEARTS OF PALM artichoke, tomato, cucumber, avocado and olives (310g) \$255

TUNA TOSTADA avocado and ponzu (1 pza) \$175

BEEF CARPACCIO white truffle aioli and Parmigiano Reggiano (100 g) \$390

BURRATA figs, arugula, prosciutto, honey and balsamic (190 g) \$335

CHARCOAL-GRILLED ARTICHOKE and Mediterranean spice aioli (1 pza) \$170

TUNA TIRADITO, avocado, ponzu, spicy mayo and sesame oil with chiles. (110 gr) \$460

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

RIB EYE CRUST asadero cheese and charred chiles (280 g) \$425

OCTOPUS CARPACCIO Eureka lemon, dill, citrus oil, chile cuaresmeño and corn chips (100g) \$430

FIRST COURSES

ROASTED TOMATO SOUP

boursin cheese and pesto (300ml) \$220

ARTICHOKE SOUP

with white truffle essence (300ml) \$220

ORGANIC CHICKEN CONSOMMÉ

vegetables and pasta (300ml) \$220

GREEK SALAD cucumber, tomato, parsley, kalamata, avocado, onion and feta (380g) \$240

CAROLO SALAD sun-dried tomato, artichoke heart, asparagus, hearts of palm, goat cheese and almonds (320 g) \$250

- Grilled organic chicken breast (100 g) +\$120
- Grilled salmon (100 g) +\$160

MAIN COURSES

PENNE ARRABIATA

with warm burrata (360g) \$430

MACARONI in pink vodka sauce (450g) \$430

FUSILLI WITH SPINACH SAUCE

artichoke, asparagus, goat cheese and roasted tomato (550g) \$420

BOLOGNESE LASAGNA

béchamel and pecorino (400g) \$440

TARTUFATA SPAGHETTI

parmesan and pepper (560g) \$495

GNOCCHIS with parmesan sauce and prosciutto (420g) \$475

PÉRGOLA TAGLIATELLE WITH SAFFRON

mushrooms, squash blossom, parmesan, citrus zest and zucchini (620g) \$425

ARTICHOKE HEART RISOTTO (490g) \$430

MUSHROOM RISOTTO light garlic and parmesan cheese (490g) \$415

RISOTTO DIAVOLA shrimp, octopus and catch of the day (560g) \$475

CEDAR-PLANK SALMON pesto, sautéed vegetables and mashed potato (200 g) \$540

CILANTRO FISH olive oil, capers, Eureka lemon, jalapeño and jasmine rice (200 g) \$560

PROVENÇAL FISH roasted asparagus, capers and herbs \$560

CRISPY CHARCOAL-GRILLED OCTOPUS, yellow lemon, arugula, cherry and caper (180 g) \$565

CHARCOAL-GRILLED ORGANIC CHICKEN

BREAST truffled mashed potato and salad with hearts of palm (200 g) \$385

CHARCOAL-GRILLED FILET chimichurri, charred onions and tortillas (200 g) \$595

RIB EYE béarnaise and smashed potatoes (400 g) \$820

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

RIB EYE MILANESE WITH POMODORO

mozzarella cheese and basil (200 g) \$635

FRENCH DIP rib eye, dijon, gruyere and jus (180 g) \$540

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

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