

SUGGESTIONS

PORTOBELLO CARPACCIO, ARTICHOKE HEARTS, CARAMELIZED
ONIONS, OLIVE OIL, AND BALSAMIC VINEGAR

\$335

SHRIMP WITH ROMERITOS
IN MOLE NEGRO

\$415

MEXICAN-STYLE BEEF FAJITAS, WHITE RICE,
REFRIED BEANS, AND CORN TORTILLAS

\$520

CHEESECAKE WITH
RED BERRY COULIS

\$220

CAROLO

COCINA MEDITERRÁNEA

PIZZAS

MARGARITA

Burrata, parmesan, pomodoro, basil and olive oil

Small \$260 / Large \$350

PEPPERONI, SALAMI, PROSCIUTTO COTTO and calabrian chillies

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

OCTOPUS CARPACCIO Eureka lemon, dill, citrus oil, cuaresmeño chili, and corn chips

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

RIB EYE MILANESE WITH POMODORO 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

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