

CAROLO

COCINA MEDITERRÁNEA

APPETIZERS

- TUNA TOAST**, chipotle mayo, cucumber, apple and avocado (1 pc) \$180
- ARTISAN JOCOQUE** with za'atar, olive oil and house bread (120 g) \$220
- GRILLED AVOCADOS**, mignonette with black sauces, feta cheese and arugula (340 g) \$215
- CHARCOAL-GRILLED ARTICHOKE** with Mediterranean spice aioli (1 pc) \$170
- CONFIT MUSHROOM CARPACCIO**, with house vinaigrette, arugula, and Parmigiano Reggiano (280 g) \$310
- BAKED BURRATA** with roasted cherry tomatoes and arugula (290 g) \$290
- CRISPY CALAMARI** with tartar sauce (200 g) \$325
- BAJA SHRIMP TACOS**, coleslaw, avocado and pico de gallo (2 pcs) \$310
- RIB EYE CRUST** with asadero cheese and chiles toreados (280 g) \$425

SOUPS

- ROASTED TOMATO SOUP** with Boursin cheese and pesto (300 ml) \$220
- ORGANIC CHICKEN CONSOMMÉ** with vegetables and pasta (500 ml) \$220

SALADS

- GREEK SALAD** with feta cheese, cucumber, tomato, Kalamata olives, and red onion (380 g) \$240
- CAROLO SALAD** with sun-dried tomato, artichoke hearts, asparagus, palm hearts, goat cheese, and almonds (320 g) \$290
- CAESAR SALAD**, romaine lettuce, Caesar dressing, Parmigiano Reggiano, and croutons (140 g) \$265
- GREEN SALAD** with bonito flakes, avocado dressing, tomato, and toasted seeds (180 g) \$350

Extras:

- Grilled organic chicken breast (200 g) + \$150
- Grilled salmon (200 g) + \$180

PASTAS AND RICE

- PENNE ARRABBIATA** with warm burrata (360 g) \$430
- MUSHROOM RISOTTO** with garlic oil and Parmigiano Reggiano (490 g) \$415
- DIAVOLA RISOTTO** with shrimp (560 g) \$475
- BOLOGNESE LASAGNA** with béchamel and pecorino (400 g) \$440

SEAFOOD

- CEDAR-PLANKED SALMON** with pesto, sautéed vegetables and mashed potatoes (200 g) \$540
- PROVENÇAL FISH** with roasted asparagus, capers and herbs (200 g) \$580

MEATS

- CHARCOAL-GRILLED ORGANIC BREAST**, with truffled mashed potatoes and palm heart salad (200 g) \$385
- GRILLED FILET**, with chimichurri, sautéed onions, and tortillas (200 g) \$595
- RIB EYE MILANESE**, with pomodoro sauce, mozzarella, and basil (200 g) \$595

SANDWICHES

- CHICKEN PESTO PANINI**, arugula, sun-dried tomato and Parmigiano Reggiano (240 g) \$410
- FRENCH DIP WITH RIB EYE**, Dijon, Gruyère, and beef jus (180 g) \$540
- CAROLO BURGER** with Gruyère cheese, caramelized onion, tomato, and lettuce (200 g) \$440

PIZZAS

- MARGHERITA**, burrata, pomodoro, basil, and Parmigiano Reggiano
Small \$295 | Large \$390
- BIANCA WITH ARTICHOKEs**, sun-dried tomato, mozzarella, and Parmigiano Reggiano
Small \$350 | Large \$455
- PEPPERONI, SALAMI, AND CALABRIAN CHILES**
Small \$325 | Large \$430
- FORMAGGIO** Small \$315 | Large \$410

DESSERTS

- CARROT CAKE** with mascarpone and yogurt ice cream (1 pc) \$230
- COCADA FLAN** with Papantla vanilla, passion fruit and coconut ice cream (1 pc) \$230
- CHEESECAKE** with mixed berries and mascarpone ice cream (1 pc) \$230
- GREEN TEA POUND CAKE SLICE** with lemon ice cream (1 pc) \$190

Consuming raw or undercooked proteins is at the guest's own risk.
All prices include 16% VAT. Weight before cooking.