

CAROLO

COCINA MEDITERRÁNEA

FROM THE BAKERY

PASTRIES (1 pc)

Crissant, Pain au Chocolat, Vanilla or Chocolate Concha

POUND CAKE SLICE (90 g)

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)

FRUIT & BOWLS

GRAPEFRUIT SUPREMES (220 g)

FRUIT PLATE Small (210 g) | Large (420 g)

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

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

LIGHT

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

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

GRILLED PANELA CHEESE with nopales (230 g)

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

TOASTS & SANDWICHES

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

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

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

EGGS BENEDICT

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

With turkey breast

With Norwegian smoked salmon

Mexican-style

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

Choice of salsa verde, red salsa, or habanero salsa

With chicken (100 g)

With cecina (100 g)

With rib eye (100 g)

EGGS (2 EGGS)

EGGS YOUR WAY, with chilaquiles and beans

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

CAROLO RANCHERO EGGS divorced-style, topped with melted cheese

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

SCRAMBLED EGGS with machaca and pico de gallo

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

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

OMELETTES (3 EGGS)

CAROLO OMELETTE with squash blossoms, Manchego cheese, and poblano sauce

MUSHROOM OMELETTE, with spinach and goat cheese

SMOKED SALMON OMELETTE, with cream cheese and capers

TURKEY HAM OMELETTE with Gruyère crust and chipotle cream

ADD-ONS

Organic egg (1 pc)

Chicken (100 g)

Chorizo (80 g)

Bacon (50 g)

Avocado (45 g)

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

All prices include 16% VAT. Weight before cooking.