

MEAL

SUGGESTIONS

CAROLO GAZPACHO WITH CUCUMBER, FETA CHEESE, AND BASIL
\$195

TUNA TIRADITO WITH AVOCADO, PONZU, SPICY MAYONNAISE,
AND SESAME OIL WITH CHILIES (110 G)
\$420

BAKED RICE, RIB EYE, AND VEGETABLES (180 G)
\$715

PECAN PIE WITH CARAMEL ICE CREAM
\$220

CAROLO

COCINA MEDITERRÁNEA

PIZZAS

MARGARITA

Burrata, parmesan, pomodoro,
basil and olive oil

Small \$260 / Large \$350

PEPPERONI, SALAMI, PROSCIUTTO COTTO and calabrian chilies

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

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

VEAL POMODORO MILANESE 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