

CAROLO

COCINA MEDITERRÁNEA

FRUITS & BOWLS

- MIXED FRUIT BOWL** (210g) \$110
- GRAPEFRUIT SUPREME** (220g) \$165
- FRUIT PLATE**(310g) \$195
- RED BERRIES** Carolo granola and natural yogurt (310g) \$215
- AÇAÍ BOWL** berries, almond milk, banana, shredded coconut and granola (280g) \$270

OUR BAKERY

- CAROLO HOT CAKES** hazelnut sauce, cajeta and maple (260g) \$230
- SWEET BREAD** croissants, chocolate and conchas (1pz) \$75
- POUND CAKES** green tea, banana with dulce de leche and walnut, lemon and poppy seed, chocolate (slice 90 g) \$75
- SEASONAL POUND CAKE** (slice 90 g) \$75

TOASTS

- AVOCADO** cherry tomatoes and parmesan cheese (280g) \$260
- SALMON** mascarpone, avocado, shallot vinaigrette and capers (280g) \$345
- CROQUE MADAME** turkey ham, gruyere cheese, béchamel and fried egg (320g) \$310
- MOLLETES** refried beans, manchego cheese, pico de gallo and guacamole (2pz) \$245
- CHILAMOLLETES**, scrambled with chilaquiles, refried beans and gratinated habanero sauce (4pz) \$270

CLASSICS

- OAXACAN TAMAL FILLED WITH PORK CRACKLING IN GREEN SAUCE AND PURSLANE**, griddled cecina, cream, fresh cheese (280gr) \$265
- SWISS ENCHILADAS WITH CHICKEN**,gratinated with manchego cheese (4pz) \$290
- CHILAQUILES WITH CHICKEN RED OR GREEN** fresh cheese, sour cream and onion (460g) \$275
- CHILAQUILES RED OR GREEN** fresh cheese, sour cream and onion (360g) \$230
- CHILAQUILES WITH CECINA** and charred habanero sauce (460g) \$310
- CAROLO ENFRIJOLADAS** filled with egg and chorizo, gratinated (4pz) \$280

HUARACHES

- SERVED WITH A SUNNY-SIDE-UP EGG**
Chicken (100g) \$285 / Cecina (100g) \$310 / Rib Eye (100g)\$335
Sauces: green, red or habanero

EGGS (2 PZAS)

- MARIANITA EGGS** poached in Marianita sauce with chipotle stuffed with cheese and jocoque \$245
- CAROLO RANCHEROS** divorced and gratinated \$265
- EGGS BENEDICT**
turkey breast \$305
smoked Norwegian salmon \$320
- MEXICAN-STYLE** \$235
- CHAPULTEPEC EGGS** sunny-side-up over a sincronizada, manchego cheese, turkey ham and avocado, topped with green sauce \$270
- NORTHERN-STYLE MACHACA** scrambled eggs with machaca and pico de gallo \$270
- HUEVOQUILES**, scrambled with tortilla chips, topped with bean sauce, rib eye and charred chiles (350g) \$310

OMELETTES (3 PCS OF EGG)

- CAROLO OMELETTE** squash blossom, manchego cheese and poblano sauce \$280
- MUSHROOM OMELETTE** spinach and goat cheese \$280
- SMOKED NORWEGIAN SALMON OMELETTE** cream cheese and capers \$320
- TURKEY HAM OMELETTE** with a gruyere crust and chipotle cream \$310
- PRIMAVERA OMELETTE** egg whites filled with sautéed vegetables and roasted tomato sauce \$280

LIGHT

- HUEVOS RANCHEROS** on a bed of nopal, mushroom tinga and sunny-side-up eggs, topped with ranchera sauce (2pz) \$275
- CHILAQUILES 360** baked nopal totopos by Susalia with chicken and Swiss yogurt sauce (210g) \$310
- GRILLED PANELA CHEESE WITH NOPALES** (230g) \$240

ADD SIDE ORDER

- Organic egg (1 piece) \$40
- Chicken (100 g) \$95
- Chorizo (80 g) \$90
- Bacon (50 g) \$95
- Avocado (45 g) \$50

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