

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

AÇAI 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, chocolatine 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.