

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

TUNA TIRADITO, with matcha sauce, pistachio, and yellow lemon (180 g) \$480

OCTOPUS CARPACCIO, with dill, citrus oil, and cuaresmeño chile (100 g) \$405

BEEF CARPACCIO with white truffle aioli and Parmigiano Reggiano (100 g) \$410

CONFIT MUSHROOM CARPACCIO, with house vinaigrette, arugula, and Parmigiano Reggiano (280 g) \$310

BAKED BURRATA with roasted cherry tomatoes and arugula (290 g) \$290

POPCORN SHRIMP with jalapeños, spicy mayo and ponzu (130 g) \$345

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

MILPA SOUP with huitlacoche, squash blossom and tender corn (500 ml) \$230

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

PASTA & RISOTTO

PENNE ARRABBIATA with warm burrata (360 g) \$430

TRUFFLED SPAGHETTI with Parmigiano Reggiano and pepper (560 g) \$495

MUSHROOM RISOTTO with garlic oil and Parmigiano Reggiano (490 g) \$415

DIAVOLA RISOTTO with shrimp (560 g) \$475

ARTICHOKE CONFIT RISOTTO, with burrata and Parmigiano Reggiano (490 g) \$430

BOLOGNESE LASAGNA with béchamel and pecorino (400 g) \$440

SEAFOOD

CEDAR-PLANKED SALMON with pesto, sautéed vegetables and mashed potatoes (200 g) \$540

FISH WITH CILANTRO SAUCE and jasmine rice (200 g) \$560

PROVENÇAL FISH with roasted asparagus, capers and herbs (200 g) \$580

CRISPY OCTOPUS with capers, smashed potatoes and Eureka lemon (180 g) \$565

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 with béarnaise sauce and smashed potatoes with roasted peppers (400 g) \$920

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

SAN DANIELE, prosciutto, Parmigiano Reggiano, mozzarella, and arugula
Small \$325 | Large \$430

FORMAGGIO Small \$315 | Large \$410