

TO SHARE

|                                                                   |         |
|-------------------------------------------------------------------|---------|
| Iberian acorn ham (80 gr)                                         | \$1,175 |
| Charred avocados, black sauces, sobaquera tortilla (215 gr)       | \$190   |
| Wood-fired burrata, roasted tomatoes with coarse pesto (310 gr)   | \$360   |
| Rock shrimp with chipotle mayonnaise (8 pcs)                      | \$405   |
| Smoked short rib and aged cheese empanadas (3 pcs)                | \$370   |
| Beef filet carpaccio, yellow lemon, Parmesan,and arugula (120 gr) | \$535   |

RAW BAR

|                                                                          |       |
|--------------------------------------------------------------------------|-------|
| False bay oyster (pc)                                                    | \$100 |
| Rockefeller oyster with aged Brie cheese (pc)                            | \$130 |
| Tuna tostada (50 g)                                                      | \$195 |
| Shaved Ensenada abalone with chipotle (70 g)                             | \$375 |
| Fresh tuna sashimi, ponzu sauce, tempura onion,and serrano pepper (80 g) | \$310 |
| Octopus carpaccio, lemon vinaigrette, and caperberries (150 g)           | \$395 |

ANTOJITOS

|                                                                |                |
|----------------------------------------------------------------|----------------|
| Beef juice with smoked short rib (250 ml)                      | \$195          |
| Panucho with cochinita pibil (1 pc)                            | \$115          |
| Melted asadero cheese (200 g)<br>+rib eye chicharrón (150 g)   | \$285<br>\$460 |
| Pork belly tacos, roasted salsa, and crispy chicharrón (2 pcs) | \$315          |
| Milk-fed goat tacos (2 pcs)                                    | \$295          |
| Oven-baked rib tacos (2 pcs)                                   | \$315          |
| Sope with cecina, beans, guacamole, and crushed salsa (100 g)  | \$295          |
| Rib eye crust, tormented chilies, and truffle sauce (2 pcs)    | \$385          |

A GRUPO CAROLO RESTAURANT

ALL OUR PRICES INCLUDE 16% VAT.  
ALL OUR WEIGHTS ARE CALCULATED RAW

IG. CACHAVA\_MX

BLACK ANGUS / USDA PRIME CUTS

|                                                                                        |                    |                    |
|----------------------------------------------------------------------------------------|--------------------|--------------------|
| <b>Filet center</b><br>HIGH CHOICE                                                     | (9 oz)<br>(18 oz)  | \$720<br>\$1,440   |
| <b>Filet center</b><br>USDA PRIME                                                      | (9 oz)             | \$995              |
| <b>Picanha</b><br>USDA PRIME                                                           | (10 oz)<br>(23 oz) | \$995<br>\$2,180   |
| <b>New York</b><br>USDA PRIME                                                          | (10 oz)<br>(21 oz) | \$795<br>\$1,590   |
| <b>Rib eye</b><br>USDA PRIME                                                           | (14 oz)<br>(28 oz) | \$1,380<br>\$2,440 |
| <b>Porterhouse</b><br>USDA PRIME                                                       | (35 oz)            | \$2,440            |
| <b>Beef milanese</b><br>French fries and salad                                         | (7 oz)             | \$570              |
| <b>Rib eye burger</b><br>USDA PRIME<br>Bacon, cheddar cheese, and brioche bun / slider | (4 oz)<br>(8 oz)   | \$310<br>\$465     |

SLOW - COOKED

|                                                                             |         |         |
|-----------------------------------------------------------------------------|---------|---------|
| <b>Mesquite oven-baked short rib</b><br>with chemita sauce and crispy onion | (35 oz) | \$2,150 |
| <b>Oven-Roasted Suckling Pig</b>                                            | (18 oz) | \$1,550 |
| <b>Smoked baby back ribs</b><br>habanero BBQ                                | (18 oz) | \$695   |

PASTAS AND RICE

|                                                                                               |       |
|-----------------------------------------------------------------------------------------------|-------|
| Pomodoro, fresh tagliolini pasta, burrata, San Marzano tomatoes, basil, and olive oil (400 g) | \$395 |
| Cacio e pepe, bucatini, pecorino cheese, and fresh black pepper (350 g)                       | \$415 |
| Lobster arrabbiata, spaghetti, pomodoro sauce, lobster, and peperoncino (400 g)               | \$525 |
| Butter pasta with fresh truffle (350 g)                                                       | \$395 |
| Short rib cannelloni, Brie cheese sauce and sautéed mushrooms (400 g)                         | \$410 |
| Wood-fired wild boar creamy rice with morels and Iberian ham (500 g)                          | \$995 |

SEA

|                                                                                                   |                  |
|---------------------------------------------------------------------------------------------------|------------------|
| Grilled jumbo shrimp, butter, capers and yellow lemon (300 g)                                     | \$680            |
| Wood-fired Norwegian salmon with homemade tzatziki and cucumber relish (200 g)                    | \$495            |
| Grilled octopus with garlic butter, mashed potatoes (250 g)                                       | \$635            |
| Grilled catch of the day, with caper sofrito (200 g)<br>/ (1.2 kg)                                | \$510<br>\$1,420 |
| Grilled catch of the day, olive oil sauce, roasted garlic, and yellow lemon (200 g)<br>/ (1.2 kg) | \$510<br>\$1,480 |
| Fried red snapper (500 g)                                                                         | \$780            |

SIDES

|                                    |       |                                      |       |
|------------------------------------|-------|--------------------------------------|-------|
| French fries (200 g)               | \$185 | Mac and cheese (225 g)               | \$180 |
| Grilled asparagus (150 g)          | \$200 | Parmesan cheese risotto (180 g)      | \$180 |
| Mashed potatoes and butter (175 g) | \$185 | Heirloom tomatoes (220 g)            | \$175 |
| Creamed spinach (175 g)            | \$185 | Grilled broccolini with kale (250 g) | \$210 |

VEGETABLES

|                                                                                       |       |                                                                                                      |       |
|---------------------------------------------------------------------------------------|-------|------------------------------------------------------------------------------------------------------|-------|
| Wood-fired charred cauliflower, eggplant purée, feta cheese, and crispy onion (300 g) | \$275 | Artichoke salad, Parmigiano Reggiano, green apple, mushrooms and yellow lemon vinaigrette (220 g)    | \$335 |
| Grilled mushrooms, fresh herb vinaigrette, feta cheese and garden salad (220 g)       | \$290 | Wedge salad (350 g)                                                                                  | \$280 |
| Caesar salad, sourdough croutons, aged parmesan (250 g)                               | \$230 | Cachava salad, organic lettuces, avocado, zucchini, French green beans and house vinaigrette (230 g) | \$225 |