CAROLINA

SIGNATURE COCKTAILS - 480

LORENZO
Mezcal Creyente Cristalino (45 ml), Aperol (20 ml), Pineapple, Serrano Honey, Rimmed with Chili Salt

EL TONY
Bacardi Blanco (60 ml), Mint, Brown Sugar, Topo Chico

ALMA
Hacienda de Chihuahua Sotol (45ml), Corn Liqueur (30 ml), Grapefruit, Top Soda Grapefruit

IN A MARTINI GLASS - 510

JUANA
Tito's Vodka (60 ml), Grand Marnier (30 ml), Berries, Passion Fruit, Cranberry

ROSA
Belvedere Vodka (60 ml), St. Germain (30 ml), Grapefruit, Pineapple

SOL
Tanqueray Gin (60 ml), Green Chartreuse (30 ml), Passion Fruit, Cucumber, Cardamom Honey

ZERO PROOF & WELLNESS - 250

DALIA
Macerated Radish and Red Cabbage, Aloe Vera, Agave Honey, Lime

OLIVIA
Macerated Kiwi and Cucumber, Agave Honey, Lime, Ginger Ale

AMBER
Non-Alcoholic Beer, Passion Fruit, Mango, Pink Pepper

HARMONIZED WATER- 160
355 ML

Casa del Agua Natural
Casa del Agua Mineral

FROM OUR CORNER WINE BY THE GLASS

CHAMPAGNE & SPARKLING - 150 ml

Il Follo, Prosecco, IT	580
Veuve Clicquot Imperial, FR	720
Moet Rose Imperial, FR	910

WHITE - 150 ml

Chateau St. Michelle, Riesling, Columbia Valley, USA	460
Banfi Le Rime, Pinot Grigio, Tuscany, IT	460
Kul, Chardonnay, Valle San Jacinto, MX	480
Mina Penelope, Sauvignon Blanc, Valle de Guadalupe, MX	560
Paco & Lola NO. 12, Albariño, Rias Baixas, SP	570
Folie a Deux, Chardonnay, Russian River Sonoma, USA	700

ROSÉ - 150 ml

Los Cedros Rose, Pinot Noir, Shiraz, Arteaga, Coahuila, MX	550
Minuty Prestige, Grenache, Provence, FR	580

RED - 150 ml

Las Perdices, Malbec, Mendoza, AR	460
Casa Madero, Malbec, Parras Valley, Coahuila, MX	520
Menaje a Trois Lavish, Merlot, Sonoma/Napa Valley, USA	570
Emilio Moro, Tempranillo, Ribera del Duero, SP	700
Pezat, Merlot/Cabernet Franc, Bordeaux supérieur, FR	730
Minotauro, Cabernet Sauvignon, Ruby Cabernet, Ensenada, MX	820
Banshee, Pinot Noir, Sonoma, USA	830
Amado IV, Blend, Valle de Guadalupe, MX	960
Frank Family, Cabernet Sauvignon, Napa Valley, USA	2,100

ARTISANAL BEER - 190
355 ML

Buclas Pale Ale
Buclas Session
IPA Buclas
Witbier

All prices include taxes and are listed in Mexican pesos. Payments are accepted only in Mexican Pesos or with credit/debit cards.
Excessive alcohol consumption is harmful to your health. The sale of alcoholic beverages to persons under 18 years of age is prohibited

CAROLINA

APPETIZERS

BLACK ANGUS BEEF TARTARE 150gr - 630
Cured Egg Yolk, Onion, Capers, Mustard, Cornichone, Olive Oil, Rustic Bread

CAESAR SALAD - 490
Romaine Lettuce, Parmigiano-Reggiano, Anchovies, Crispy Bread, Caesar Dressing (DF)

CATCH OF THE DAY CRUDO 120gr - 590
Macha Sauce with Dried Shrimp, Black Lime (GF)

QUESO FUNDIDO - 560
Chihuahua Cheese, Chorizo, Mushrooms Mix, Charred Green Salsa, Flour Tortillas

CAROLINA SALAD - 480
Mixed Greens, Purslane, Pepitas, Avocado, Carrots, Cucumber, Pickled Beets, Raspberry Vinaigrette (V) (GF)

BROCCOLI, CAULIFLOWER & TRUFFLE - 520
Charred Leek Purée (V) (GF) (NF)

BAJA CALIFORNIA OYSTERS
(6 pcs) - 600 | (12 pcs) - 1,100
Mignonette, Salsa Brava, Black Pearl Sauce

STEAKS

LINZ HERITAGE ANGUS

Premium marbling, superior tenderness and fantastic flavor, crafted from carefully selected Black Angus genetics

BEEF TENDERLOIN (227 gr | 8 oz)	1,350
RIBEYE (450 gr | 16 oz)	2,250
COWBOY STEAK (550 gr | 19 oz)	3,400
NEW YORK STEAK (450 gr | 16 oz)	2,100
PORTERHOUSE (800 gr | 36 oz)	3,900
TOMAHAWK (1.100 kg | 52 oz)	4,250

Served with your choice of sauce, and side dish

SAUCES
Bérnaise | Pepper (DF) | Chimichurri (V) (GF) | Martajada (V) (GF) | Horseradish Cream

+ 1,000 MAKE YOUR STEAK SURF WITH FOUR LOCAL SHRIMP U10

ENTRÉES

GRILLED CATCH OF THE DAY 180gr - 980
Potatoes with Scallion Cream, Caper Butter and Charred Parsley

ROASTED CHICKEN 400gr - 780
Breast, Leg and Thigh, Toreado Baby Potatoes, Tomato Sauce and Morita Pepper

TEQUILA SHRIMP 200gr - 1,200
Asparagus, Chile Guajillo Butter with Garlic, Chives, Árbol Chili, Lemon

SAFFRON RICE - 650
Artichokes, Asparagus, Coconut Milk (V) (GF) (NF)

SIDES

MASHED POTATOES - 190 (GF)
+ Truffle – 100

FRENCH FRIES - 190
+ Truffle & Parmesan Cheese – 100

ROASTED VEGETABLES - 190
Seasonal Selection (V) (GF)

BRUSSELS SPROUTS - 190
Miso, Honey, Shiitake Powder, Nori, Sesame Seeds (V)

ESQUITES AND TENDER CORN - 240
Cotija Cheese, Sour Cream, Chili Powder, Lime (GF)

VEGAN (V) DAIRY FREE (DF) LACTOSE FREE (LF) GLUTEN FREE (GF) NUTS FREE (NF) VEGETARIAN (VEG)

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At Carolina, we prioritize locally sourced seafood from responsible or certified fisheries

DESSERTS
420

CHOCOLATE MOLTEN CAKE
Pistachio, Coffee Ice Cream and Sesame Cookie (GF)

ROASTED PEACHES
Almond Sponge Cake, Yogurt Ice Cream, Almonds, Honey, Coconut, Vanilla, Peaches and Mint (V) (GF)

BANANAS FOSTER
Tres Leches, Rum-Caramelized Banana, Vanilla Ice Cream, Lemon (NF)

CLASSIC AFTER DINNER DRINKS
480

EL BOULEVARD
Abasolo Mexican Whiskey (30ml), Campari (30ml), Vermouth Rosso (30ml)

CARAJILLO
Licor 43 (45ml), Espresso

CLASSIC NEGRONI
Tanqueray 10 Gin (30ml), Campari (30ml), Vermouth Rosso (30ml)

ESPRESSO MARTINI
Stolichnaya Vodka (45ml), Kahlua (15ml), Espresso, Cane Juice

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CHILDREN'S MENU

CHICKEN BREAST TENDERS
(3 Pcs | 150 gr)- 360
French Fries, Mashed Potatoes or Steamed Vegetables

QUESADILLAS
(2 Pcs)- 230
Oaxaca Cheese and Mozzarella, Flour Tortillas and Guacamole

GRILLED FLANK STEAK
(110 gr | 4 oz) - 350
French Fries, Mashed Potatoes or Steamed Vegetables

GRILLED CHICKEN BREAST
(110 gr | 4 oz) - 330
French Fries, Mashed Potatoes or Steamed Vegetables

SMASH BURGER
(100 gr | 3.5 oz) - 360
American Cheese, Pickle, Lettuce, Special Dressing
French Fries, Mashed Potatoes or Steamed Vegetables

PASTA
(120 gr | 4.2 oz) - 330
Fusilli, Maccheroni, Spaghetti
Cheese Sauce
Tomato Sauce (V)
Bolognese Sauce (100 gr | 3.5 oz)

DESSERTS
210

STRAWBERRIES WITH WHIPPED CREAM

BROWNIE WITH VANILLA ICE CREAM

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