

Cold Apettizers

Grilled lettuce, stone crab, cauliflower pureé, furikake 220g G-SH-N	\$590
Tuna tartare, chili ashes emulsion. S-R-G	\$860
Charred avocado, shrimp, scallop, red jalapeño 140g S-R	\$690
Pastor pineapple. 150g PB	\$420

Hot Apettizers

Black beans tamal, cactus, red salsa, purslane, ranchero cheese. 110g D	\$420
Fish chorizo & cheese. 120g D-N	\$690
Fried octopus, garlic mayonnaise. 120g D-G-S	\$720

Main Courses

Rice in seafood broth, octopus, snail. 220g SH-S	\$840
Grilled catch of the day. 450g S	\$1495
Grilled shrimp. 450g SH	\$1495
Grilled lobster, garlic butter, capers, chili powder. 450g D-SH	\$2490
Chicken mixiote, beans, cactus. 450g D	\$995
Rib eye, jus , grilled onions 500g	\$2750
Oyster mushroom birria. 130g	\$640
Leek milanese, almond mole 230g G-N-D	\$640

Side Dishes

Rice. D	\$370
Guacamole. PB	\$370
Beans. PB	\$370
Mashed potatoes. D	\$370
Grilled vegetables. PB	\$370

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TACO BAR AT CARAO

SET MENU

I

Esquites, sea snail 15g
Cielito Lindo Lager, Guadalajara

II

Crispy rice, bluefin tuna, furikake 25g
Cielito Lindo Lager, Guadalajara

III

Avocado tempura, roosterfish, capers guacachile 25g
Mezcal Jurame, SLP

IV

Huitlacoche, eggplant, macadamia 25g
Mezcal Jurame, SLP

V

White clam tostada, chicatana ant paste 30g
Cielito Lindo Session IPA

VI

Blue shrimp al ajillo, black beans 70g
Cielito Lindo Session IPA

VII

Octopus sope, white ayocote, olive pico de gallo 25g
Cielito Lindo Stout

VIII

Wagyu cross, yuzu kosho, finnel salt 35g
Cielito Lindo Stout

IX

Seasonal sorbet 50g

Cost per person \$2,977 MX

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	Desserts	
Chocolate tamal, coconut ice cream 130g D		\$ 390
Corn impossible cake 130g G-D		\$ 390
Cinnamon buñuelos 260g G-D-N		\$ 390
Vanilla cream, berries, lemon balm 150g D		\$ 390
Seasonal sorbet 80g		\$ 390

	Coffee	
Espresso 30ml		\$ 163
Americano 150ml		\$ 163
Latte 150ml		\$ 163
Capuccino 150ml		\$ 163

	Tea	
Great Hunan 200ml		\$ 240
Happy Birthday 200ml		\$ 240
Les Herbes 200ml		\$ 240
British Breakfast 200ml		\$ 240
Travel to India 200ml		\$ 240
Carpe Diem 200ml		\$ 240
Oolong 200ml		\$ 240

	Dessert Wines	
2018 Zibibbo Tschida Grüner Gebler, Muscateeler Eiswein, Austria 90ml/ 300ml		\$ 841 / \$ 4110
2018 Passito Di Pantelleria, Donafugata Ben Rye, Italia 375ml		\$ 2600

	Fortified	
Graham´s 10, Tawny Port, Portugal 90ml		\$ 580 /\$ 4200
Graham´s 20, Port, Portugal 90ml		\$ 1050/\$ 7580
Port, Taylor 30 years, Port Portugal 90ml		\$ 2440/\$ 17560

	Digestive Cocktails	
Carajillo		\$ 290
Licor 43 45ml, espresso		
Carajillo Nixta		\$ 290
Nixta 45ml, espresso		
Espresso Martini		\$ 325
Ketel One 45ml, Kahlúa , espresso		

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	MARGARITAS
Clásica	\$ 520
Siete Leguas blanco, cointreau, lemon	
Mezcal	\$ 520
Koch Espadín, agave, lemon	
Guava	\$ 520
Tequila Volcan, guava cordial, Pink pepper	
Spicy	\$ 730
Casa Dragones blanco, Cointreau, habanero, lemon	
	CARAO'S
Urraca	\$ 520
Sotol Chihuahua infused with pea flower, orange, ginger, chapulín salt, pepper	
Quetzal	\$ 520
Raicilla Tesoro del Oeste, coconut cordial, matcha, lemon juice, soda	
Zorzal	\$ 520
Mezcal Ojo de Tigre, campari infused with strawberry, banana syrup	
Carao	\$ 520
Charanda Uruapan, tangerine liqueur, achiote cordial, passion fruit, tangerine	
Gorrión	\$ 520
Sotol Durango infused with coffee, banana and vanilla oleo, clarified cola	
Mirlo	\$ 520
Abasolo Whiskey infused with cocoa butter, angostura, agave honey	
Pinzón	\$ 520
Classic Condesa Gin, raspberry cordial, purple basil, pineapple juice	
	ZERO PROOF
Cocohorchata	\$ 320
Coconut, almond, basmati rice, piloncillo, cinnamon	
Maracuyá Jamaica	\$ 320
Passion fruit, lemon, orange, agave honey	
Agua de Sandía	\$ 320
Watermelon, agave honey, lemon, mint	
Pastorcito	\$ 320
Pineapple juice, cilantro basil, cinnamon syrup, soda	
Acai Berry Bliss	\$ 320
Alcohol-free gin, pineapple, monk fruit, berries, acai	

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WINE BOTTLES / VINOS POR
BOTELLA 750ml

CHAMPAGNE / CHAMPAÑA

Veuve Clicquot, Brut	\$ 4900
Ruinart, R de Ruinart, Brut	\$ 6800
Veuve Clicquot Rose, Brut	\$ 7500
Ruinart, Blanc de Blancs, Brut	\$ 9500
Dom Pérignon, Brut	\$ 23000

SPARKLING / ESPUMOSO

Chandon, Brut, Mendoza, Argentina	\$ 2200
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WHITES / BLANCOS

México

Chardonnay, Casa Madero, Valle de Parras	\$ 2500
Sauvignon Blanc, Tres Raíces, Dolores Hidalgo	\$ 2500
Sauvignon Blanc, Venacava, Valle de Guadalupe	\$ 3000

United States / Estados Unidos

Chardonnay, Artesa Blank Verse, Napa Valley	\$ 2500
Chardonnay, Farm Worker, Napa Valley	\$ 3600
Sauvignon Blanc, Cakebread, Napa Valley	\$ 5800
Chardonnay, Cakebread, Napa Valley	\$ 7100

Spain / España

Albariño, Alvinde, Rías Baixas	\$ 2100
Godello, La Revelia, Bierzo	\$ 4000
Mezcla Atlantica, Habla del Mar, Extremadura	\$ 5200

France / Francia

Chardonnay, Les Jamelles, Pays d'Oc	\$ 2100
Anjou Blanc, L'Hexagone, Loire Valley	\$ 2600
Pouilly-Fumé, Chateau De Tracy, Loire Valley	\$ 4500
Pouilly-Fuissé, Domaine Luquet, Burgundy	\$ 4500
Sancerre Cuvée Florès, Domaine Vincent Pinard, Loire Valley	\$ 4900

Italy / Italia

Pinot Grigio, Elena Walch, Trentino-Alto Adige	\$ 2500
Timorasso, Colli Tortonesi La Zerba, Cantine Volpi, Piedmont	\$ 2500
Fiano, Donnachiara, Fiano di Avellino, Campania	\$ 3000
Roero Arneis Anterisio, Cascina Chicco, Piedmont	\$ 3800
Chardonnay, Elena Walch "Beyond the Clouds", Trentino-Alto Adige	\$ 9800

New Zealand / Nueva Zelanda

Sauvignon Blanc, Invivo, Marlborough	\$ 3300
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ROSÉ / ROSADOS

Grenache, Caladoc, Tres Raices, Dolores Hidalgo, Mexico	\$ 2100
Shiraz Rosé V, Casa Madero, Valle de Parras, Mexico	\$ 2100
Grenache, Cinsault, Rolle, Whispering Angel, Côte de Provence, France	\$ 3500

SKIN CONTACT / NARANJAS

Muscat, Semillon, Octagono, San Miguel de Allende, Mexico	\$ 3330
Ribolla Gialla, Primosic, Venezia, Giulia IGP, Veneto, Italia	\$ 4800

RED / TINTOS

México

Cabernet Sauvignon, Naufrago, Valle de Parras	\$ 2600
Cabernet Sauvignon, Monte Xanic, Valle de Guadalupe	\$ 3000
Cabernet Sauvignon, Merlot, Cabernet Franc, Los Nietos, Emeve, Valle de Guadalupe	\$ 3500
Shiraz, Casa Grande Reserva, Casa Madero, Valle de Parras	\$ 5000
Syrah, La Carrodilla, Valle de Guadalupe	\$ 5200
Cabernet Sauvignon, Nebbiolo, Rafael, Adobe Guadalupe, Valle de Guadalupe	\$ 5200
Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Gran Ricardo, Monte Xanic, Valle de Guadalupe	\$ 6800
Cabernet Sauvignon, Merlot, Tempranillo, Zinfandel, Gran Amado, Viñas de Garza, Valle de Guadalupe	\$ 7500

Estados Unidos / United States

Pinot Noir, Mac Murray, Central Coast	\$ 3000
Cabernet Sauvignon, Ste Michelle Indian Wells, Columbia Valley	\$ 3250
Zinfandel, Seghesio, Sonoma	\$ 4100
Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Farm Worker, Napa Valley	\$ 4600
Zinfandel, The Prisoner Wine Co, California	\$ 5800
Pinot Noir, Duckhorn Goldeneye, Anderson Valley	\$ 8200
Cabernet Sauvignon, Artemis, Stag's Leap Wine Cellar, Napa Valley	\$ 9800
Cabernet Sauvignon, Opus One, Napa Valley	\$ 40000

France/ Francia

Bourgogne, Le Chapitre, Domaine Rene Bouvier, Burgundy	\$ 3700
Saint-Emilion Grand Cru Classe, Chateau Tour de Pressac, Bordeaux	\$ 4200
Pinot Noir, M. Chapoutier Schieferkopf, Alsace	\$ 4900
Corton, Clos du Roi, Grand Cru, Domaine Dubreuil-Fontaine, Burgundy	\$ 14000
Saint-Estèphe, Cos d'Estournel, Bordeaux	\$ 25000

Italy / Italia

Primitivo di Manduria, Brunilde di Menzione, Puglia	\$ 2400
Chianti Classico, Rocca delle Macie, Tuscany	\$ 3100
Pinot Nero, Elena Walch Ludwig, Trentino Alto-Adige	\$ 5600
Barolo, Prunotto, Piedmont	\$ 6300
Brunello di Montalcino, Pian delle Vigne Antinori, Tuscany	\$ 7500
Tenuta Guado al Tasso, Antinori, Bolgheri Superiore	\$ 16500

Spain / España

Tempranillo, Emilio Moro, Malleolus, Ribera del Duero	\$ 4500
Tempranillo, Graciano, Viña Arana Gran Reserva, Rioja	\$ 4600
Tinta de Toro, Numanthia, Toro	\$ 6200
Tempranillo, Vega Sicilia, 5to Valbuena, Ribera del Duero	\$ 15800

Rest of the Word / Resto del Mundo

Pinot Noir, The Mediator, Uralar, Waiararapa, New Zealand	\$ 3000
Malbec, Catena Alta, Mendoza, Argentina	\$ 4800

KID'S MENU

Flatbread, cheddar cheese, avocado, tomato 110g G, D	\$ 373
Rib eye 110g	\$ 667
Fried fish-sticks 110g G	\$ 373
Corn quesadillas 110g D	\$ 300
Grilled chicken 110g	\$ 300
Grilled vegetables 110g PB	\$ 300
Potato bites, tomato puree 110g D	\$ 300

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Bites

Guacamole 300g PB	\$ 560
Seasonal aguachile 310g S	\$ 630
Crudités, cauliflower sauce 175g PB	\$ 570
Rib eye tacos 200g	\$ 655
Fish ceviche 310g S-R	\$ 630
Shrimp burrito 230g S-G- D	\$ 541
Squash blossom quesadillas 180g D	\$ 300

Dessert

Seasonal sorbet 80g	\$ 390
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Botanas

Guacamole 300g PB	\$ 560
Aguachile de temporada 310g S	\$ 630
Crudités, puré de coliflor 175g PB	\$ 570
Tacos de rib eye 200g	\$ 655
Ceviche de pescado 310g S-R	\$ 630
Burrito de camarón 230g S-G-D	\$ 541
Quesadillas, flor de calabaza 180g D	\$ 300

Postre

Sorbet de temporada 80g	\$ 390
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Basándonos en el entorno local, nuestros menús han sido elaborados con los ingredientes más frescos, provenientes de las regiones de Nayarit y Jalisco

El consumo de alimentos crudos o poco cocidos aumenta el riesgo de enfermedad
Los gramajes marcados representan el peso de la proteína en crudo

MARGARITAS

Clásica	\$ 410
Jimador cristalino 60ml, Cointreau, lime	
Mezcal	\$ 410
Unión mezcal 60ml, agave, lime	
Spicy	\$ 410
Jimador cristalino 60ml, Cointreau 30ml, habanero, lime	
Guava	\$ 410
Jimador cristalino 60ml, guava cordial 60ml, pink pepper	

CLASSICS

Daiquiri	\$ 360
Bacardi blanco 60ml, agave, lime	
Tom Collins	\$ 320
Beefeater gin 45ml, lime, soda	
Moscow Mule	\$ 390
Ketel One vodka 60ml, ginger beer	
Kentucky Maid	\$ 360
Bulleit bourbon 60ml, St. Germain 15ml, cucumber, mint	
Piña Colada	\$ 320
Havana 3 yr 15ml, Bacardi blanco 45ml, pineapple, coconut cream	
Carajillo	\$ 290
Licor 43 45ml, coffe espresso	

HEALTHY

Cocohorchata 210ml	\$ 240
Coconut, almonds, basmati rice, piloncillo, cinnamon	
Passion fruit, hibiscus 210ml	\$ 240
Passion fruit, lime, orange juice, agave syrup, hibiscus	
Watermelon Agua Fresca 210ml	\$ 240
Watermelon, agave syrup, lime, mint	

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WATER

Agua de Piedra Natural <i>650ml</i>	\$ 237
Agua de Piedra Mineral <i>650ml</i>	\$ 237
Casa del Agua Natural <i>600ml</i>	\$ 237
Agua Majahua (Locally Sourced)	Complementary

**WINES
GLASS/BOTTLE***150ml/750ml*

NV Veuve Clicquot, Brut, France	\$ 720 / \$ 4200
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ESPUMOSO

NV Chandon, Brut, Argentina	\$ 400 / \$ 2000
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ROSADO

2022 Grenache, Caladoc, Tres Raíces, Hidalgo	\$ 330 / \$ 2200
2020 Pierre & Remy Gauthier “La Borie”	\$2650

BLANCO

2021 Sauvignon Blanc, Corona del Valle	\$ 510 / \$ 2210
2019 Albariño Pazo Pondal, Rías Baixas	\$ 2210

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	BEERS 355ml
Cielito Lindo Session IPA	\$ 342
Cielito Lindo, Lager	\$ 310
Pacifico	\$ 163
Corona	\$ 163
Corona Light	\$ 163
Modelo Especial	\$ 163
Negra Modelo	\$ 163

	NON-ALCOHOLIC
Heineken Cero	\$ 163

	TEQUILA 60 MIL SHOT / PER BOTTLE
	Blanco
Cascahuin Tahona Blanco	\$ 700 / \$ 9900
Casa Amigos	\$ 352 / \$ 3187
Casa Dragones	\$ 660 / \$ 7660

	Reposado
Don Julio	\$ 415 / \$ 4196
Komos	\$ 1402 / \$ 11587

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	Añejo
Casa Dragones Añejo	\$ 1297 / \$ 12637
Fortaleza	\$ 772 / \$ 8122
Seleccion Suprema	\$ 1612 / \$ 17362
Reserva de la familia	\$ 1192 / \$ 12742
	Joven
Casa Dragones Joven	\$ 1612 / \$ 17362
	Cristalino
Don Julio 70	\$ 520 / \$ 5320
Maestro Dobel	\$ 478 / \$ 4888
Komos	\$ 1402 / \$ 14317
	MEZCAL
	SHOT 60ml
Tepextate, Marca Negra, San Luís del Río, Oaxaca	\$ 877 / \$ 9277
Barril, Bruxo No. 3, San Martín Lachilá, Oaxaca.	\$ 730 / \$ 7660
Tobalá, Bruxo No. 5, San Agustín, Oaxaca.	\$ 877 / \$ 9277

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