CARACOL

APPETIZERS

GUACAMOLE WITH CARNITAS
Traditional guacamole with cherry tomatoes and red onion. Served with malanga and sweet potato chips, and Rib Eye carnitas.

AZTECA SOUP
Traditional criollo corn tortilla soup with avocado, cream, and artisanal cheese.

CRIOLLA SALAD
Organic lettuce, wild herbs, radish, papaya, nixtamalized peach, toasted seeds, and passion fruit with bitter orange vinaigrette.

FRESH CEVICHE
Seasonal fresh fish ceviche marinated in citrus, with green cucumber, tomato, red onion, cilantro chlorophyll, avocado cream, and chaya. Served with quinoa tostadas.

SHRIMP AGUACHILE
Blue shrimp marinated in Yucatecan lime with Persian cucumber, pickled shallots, roasted jicama, mint oil, hoja santa, and roasted onion powder.

MADE FROM CORN, THE HEART OF MEXICAN CUISINE

SOPE PIBIL
Corn sope filled with traditional Yucatecan-style cochinita pibil, sikil pak, refried beans, fresh cheese, and red onion.

CHICKEN & BEEF BARBACOA TOSTADAS
Crispy tostadas with refried beans, Pueblan-style chicken and beef barbacoa, topped with pickled onion.

PACIFIC TUNA TOSTADA
Yellowfin tuna marinated in tamarind dressing, served with avocado, lemon mayo, red radish, and wild Mexican greens.

MACHETE POBLANO
Handmade corn tortilla filled with organic Oaxaca cheese, huitlacoche, seasonal mushrooms, and epazote. Served with homemade sauce.

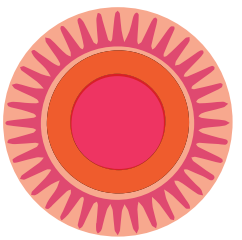
TACOS

RIB EYE
Grilled Rib Eye with caramelized onion, avocado cream, and roasted garlic mayo in a white corn tortilla.

AL PASTOR
Pork shoulder marinated in red recado, cooked on a vertical spit, topped with grilled pineapple relish, onion, cilantro, and scallions. Served in chaya tortillas with salsas and lime.

FISH
Seasonal battered fish with chipotle mayo and raw coleslaw. Served in yellow corn tortillas with salsas and lime.

MAYAN OCTOPUS
Crispy Yucatecan octopus with pork crackling, cherry tomatoes, red onion, and pea shoots. Served in guajillo chili tortillas with xnipec salsa and lime.



- Gluten
- Gluten Free
- Vegan
- Crustaceans
- Fish
- Vegetarian
- Dairy
- Sulfites
- Mollusks
- Organic

CARACOL

MAIN DISHES

TAMPIQUEÑA-STYLE GRILLED BEEF RUMP STEAK

Grilled rump steak with shrimp-stuffed tomato sauce envueltos, grilled green onions, roasted jalapeño, pickled red onion, pico de gallo, and refried beans. Served with tortillas.

SEA BASS IN GREEN PIPIÁN SAUCE

Crispy-skin filet over poblano green pipián, sautéed spinach with sweet garlic, textured cauliflower, and chili oil.

SHORT RIB IN TRADITIONAL WHITE RECADO

Short rib marinated in white recado, served with purple sweet potato purée, plum demi-glace, shallots, Tabasco pepper, and red onion. Served with tortillas.

LAMB MIXIOTE

Lamb shank in guajillo chili adobo, slow-cooked in a maguey leaf with roasted vegetables. Served with tortillas.

BECAUSE THE SALSA IS THE SOUL OF THE TACO

VERDE TAQUERA SAUCE

Fresh sauce made with jalapeño, tomatillo, onion, and garlic.

XNIPEC SAUCE

Pickled red onion with habanero and lime.

MOLCAJETE SAUCE

Traditional molcajete sauce made with roasted tomatoes, piquín chili, grilled onion, and garlic.

MACHA SAUCE

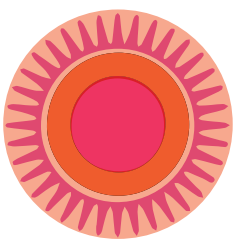
Bold sauce made with guajillo and cascabel chilies, peanuts, sesame seeds, oil, salt, and grasshopper.

DRIED CHILI SAUCE

Sauce made with cera chili, onion, lime, and vinegar.

CENIZA SAUCE

Spicy sauce made with roasted habanero chili, onion, garlic, and oil.



DESSERTS

TRADITION

Creamy guava flan served with a crispy sugar-and-cinnamon buñuelo and guava sauce.

FRUIT & FLOWER GARDEN

Vanilla crisp with light anise and cream cheese mousse, carrot sponge cake, fresh berries, and crystallized rose petals. Served with strawberry and hibiscus sauce.

ANCESTRAL ROOTS

Stone-ground chocolate cream with cacao crunch, mandarin sauce, vanilla crisp from Papantla, and citrus.

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