CARACOL

STARTERS

GUACAMOLE
With cherry tomatoes and red onion, served with malanga and sweet potato chips. Optional: with ribeye carnitas.

AZTECA SOUP
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
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

SOPE PIBIL
With traditional cochinita pibil, sikil pak, refried beans, fresh cheese, and red onion.

BARBACOA TOSTADAS
With refried beans, Pueblan-style chicken and beef barbacoa, topped with pickled onion.

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

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

TACOS

RIBEYE
Grilled ribeye with caramelized onion, avocado cream, and roasted garlic mayo in a white corn tortilla.

AL PASTOR
Pork shoulder 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
Battered fish with chipotle mayo and coleslaw. Served in yellow corn tortillas with salsas and lime.

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

SALSAS

VERDE TAQUERA
Jalapeño, tomatillo, onion, and garlic.

XNIPEC
Pickled red onion with habanero and lime.

MOLCAJETE
Roasted tomatoes, piquín chili, grilled onion, and garlic.

MACHA
Guajillo and cascabel chilies, peanuts, sesame seeds, oil, salt, and grasshopper.

DRIED CHILI
Cera chili, onion, lime, and vinegar.

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

CARACOL

MAIN DISHES

TAMPIQUEÑA-STYLE FLANK STEAK

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

SEA BASS IN GREEN PIPIÁN

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

SHORT RIB IN WHITE RECADO

Short rib in white recado, 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.

ROASTED STUFFED SQUASH

Local roasted squash, filled with quinoa and seasonal mushrooms, served with a charred tomato sauce and toasted seeds.

PEPPER ENCHILADAS

Corn tortillas filled with roasted peppers, topped with red sauce, almond cream, avocado, and red onion.

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.

DULCE DE CALABAZA

Sweet pumpkin simmered in piloncillo syrup.

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

Crafted with fresh ingredients from the Mexican Caribbean and a selection of internationally sourced products, our menus feature organic vegetables and sustainably sourced proteins.