

BLANCO COLIMA

RAW BAR

OYSTERS From Bahía Falsa, B.C. (pc)	\$95
GRILLED OYSTERS Butter and aged cheese gratin (pc)	\$120
CAVIAR Osetra Malossol sturgeon caviar, served with crème fraîche and blinis (20 g)	\$2,450
Add-On: Osetra-Beluga hybrid Malossol sturgeon caviar \$90 / g	\$90
TUNA TOSTADA Yellowfin, ponzu, spicy mayo (50 g)	\$205
HAMACHI Japanese with ponzu and serrano purée (100 g)	\$540
TUNA TARTARE Bluefin, Osetra sturgeon caviar, avocado carpaccio, lemon vinaigrette (100 g)	\$540
SHAVED PUNTA MITA OCTOPUS Olive oil, yellow lemon, soy sauce and serrano chile (100 g)	\$495
SCALLOP Citrus tiger’s milk, serrano chile oil and green apple (100 g)	\$580
SEA BASS CRUDO Lemon, fresh wasabi, capers and olive oil (120 g)	\$365

TO SHARE

IBERIAN HAM 100% acorn-fed (80 g)	\$1,200
OLIVES AND SMOKED BURRATA Genovese pesto, pistachio, yellow lemon (240 g)	\$395
STEAK TARTAR Prime beef filet, caper, béarnaise, parmesan, soufflé potato (120 g)	\$590
IBERIAN HAM CROQUETTES Aioli, slices of Iberian ham (6 pcs)	\$295
BAKED EMPANADAS Braised short rib, aged cheese and hoja santa chimichurri (4 pcs)	\$385
CONFIT SUCKLING PIG TACOS Blue corn tortilla, green apple (4 pcs)	\$420
BIRRIA TACOS Asadero cheese, crushed salsa (4 pcs)	\$375
PORK BELLY TACOS Flour tortillas, octopus chicharrón, mashed beans (2 pcs)	\$430
PRIME FILET CHALUPAS Semi-cured manchego, piquillo peppers (3 pcs)	\$395
RIB EYE CHEESE CRUSTS Flour tortilla, asadero cheese, charred chiles (180 g)	\$455

FROM THE GARDEN

TOMATO GAZPACHO Sourdough loaf and olive oil (200 ml)	\$190
ROCKEFELLER ARTICHOKE Creamed spinach, aged brie cheese gratin (1 pc)	\$245
ORGANIC BEETS AND BURRATA Warm burrata, orange reduction, truffled balsamic cream (200 g)	\$405
CAESAR SALAD Romaine heart, Parmigiano Reggiano, anchovy dressing (200 g)	\$345
HOUSE SALAD Hearts of palm, avocado, heirloom tomato, asparagus, white wine vinaigrette (200 g)	\$335
MEDITERRANEAN SALAD Spinach, endives, feta cheese, kalamata olives, yogurt dressing (200 g)	\$335

PASTAS & RICE DISHES

PECORINO FETTUCCINE Butter, pecorino cheese, fresh truffle (280 g)	\$460
RIGATONI ROSÉ ALLA VODKA Butter, Parmigiano Reggiano (280 g)	\$440
DUCK CONFIT RAVIOLI Fromage d’Affinois, truffle, seasonal mushrooms (250 g)	\$485
GREEN RISOTTO Burrata, asparagus, Parmigiano Reggiano, pistachio (250 g)	\$460
PRAWN RISOTTO San Marzano tomato sauce, Parmigiano Reggiano, yellow lemon (250 g)	\$490

FROM THE SEA

CURRY FISH Tomato sofrito, red curry, caperberry (200 g)	\$590
SNAPPER IN THE MILPA Creamy esquites, pumpkin seed crust (200 g)	\$565
BAKED SALMON Ginger sauce, sesame oil, creamy mashed potato (200 g)	\$495
COLOSSAL SHRIMP Butter, lemon, parsley (220 g)	\$495
GRILLED RED SNAPPER LOIN Salsa a la talla, green salad (450 g)	\$1,150
SALT-CRUSTED FISH (To share) Red snapper, roasted tomato, artichoke, mashed potato (1 kg)	\$1,950

FROM THE GRILL

PRIME FILET WITH BUTTER Mashed potato, Oporto sauce and confit shallots (200 g)	\$990
STEAK & FRITES (To share) New York Prime, gravy sauce, Dijonese sauce (350 g)	\$1,210
BEEF WELLINGTON (To share) Mushroom duxelles, prosciutto, buttered asparagus (400 g)	\$1,420
BRAISED SHORT RIB Slow-cooked, piloncillo and morita sauce, portobello, confit tomatoes (160 g)	\$720
RIB EYE BURGER House brioche, gruyère cheese, smoked bacon, confit onion (240 g)	\$495
WOOD-FIRED RIB EYE CHOP (To share) Butter and fine herbs (800 g)	\$2,580

SIDES

SOUFFLÉ POTATOES (150 g)	\$195
FRENCH FRIES (200 g)	\$180
BUTTER MASHED POTATOES WITH GRAVY (180 g)	\$195
GRILLED ASPARAGUS (100 g)	\$225
TOMATOES WITH VINAIGRETTE (200 g)	\$210
CREAMED SPINACH (180 g)	\$195
GRILLED SWEET CORN (160 g)	\$205
GRILLED VEGETABLES (200 g)	\$225

A GRUPO CAROLO RESTAURANT

ALL OUR PRICES ARE IN NATIONAL CURRENCY (MXN) AND INCLUDE 16% VAT.
ALL OUR WEIGHTS ARE CALCULATED RAW. | IG.@BLANCO_COLIMA