



# CAROLINA

## Chef's Daily Tasting Menu

*Nature guides our menu.*

*Let yourself go; the order of the produce is important.  
The chords provided by nature are perfect.*

*The sea accompanies us...*

Chef's Daily Tasting Menu 1,550 | Wine Pairing\* 1,400

## 4 Course Tasting Menu

### ORGANIC AND NIXTAMALIZED BEETROOT (L)

Fresh Herbs Dressing | *Cilantro Criollo* Yogurt | Natural Sea Water Foam

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### ZARANDEADO STYLE CATCH OF THE DAY (LINE-CAUGHT)

Roasted Pineapple and Avocado Puree | *Xoconates* | Trout Caviar | *Pápalo* Oil | Fennel

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### DUCK MAGRET FROM TAPALPA (L) (N)

Dried Chilies *Adobo* | Cashews | Wild Berries | Bok Choi | Jus Seasoned with Avocado Leaf

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### GAZNATE (G) (L)

Homemade Honey Ice Cream | Frozen Raspberry | Goat Cheese

4 Course Tasting Menu 1,100 | Wine Pairing\* 850

\*75 ml. per glass of wine paired

All prices include 16% VAT | Prices in Mexican Pesos  
+10% Service Charge

