

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, chichatana 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

Drawing on the local surroundings our menus are crafted using the freshest, locally sourced ingredients from suppliers in the Nayarit and Jalisco regions.

There is risk on consuming raw or undercooked food.

Grammages represent raw protein net weight.

It is forbidden to sell or procure alcohol to minors under 18 years.