

# CARLOTA

BISTRO+

# CARLOTA

BRUNCH & BISTRO

Welcome to **Carlota Brunch & Bistró**,  
a corner where every dish tells a story  
and every glass celebrates a moment.

Here you will find a fusion of contemporary  
and traditional flavors that represent  
the essence and soul of **Comala Pueblo Mágico**.

# BISTRO

## CARLOTA BITES

### PARMESAN FRIES

Crispy French fries topped with Parmesan cheese and lemon pepper seasoning..

**\$119**

### GRILLED PANELA CHEESE

Grilled panela cheese seasoned with fine herbs.

**\$145**

### GUACAMOLE WITH CECINA

Fresh avocado with tomato and onion, served with traditional cured beef

**\$169**



## TO SHARE

### CHEESE BOARD (IDEAL FOR 2 GUESTS)

Selection of cheeses, seasonal fruit, Serrano ham, dried fruits, and traditional Mexican fruit pastes.

**\$229**

### CHEESE BOARD (IDEAL FOR 4 GUESTS)

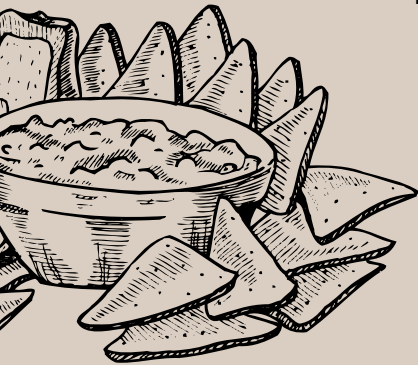
Selection of cheeses, seasonal fruit, Serrano ham, dried fruits, and traditional Mexican fruit pastes.

**\$359**

### CARLOTA ESQUITE

Traditional Mexican street-style corn with cream and cheese, topped with Rib Eye steak and crushed chili flakes.

**\$185**



### CÓMALA TAPAS (8 pieces)

4 topped with cream cheese, figs, Serrano ham, and a touch of balsamic glaze.

4 topped with cream cheese, tuna salad, olives, rosemary, and house dressing..

**\$169**

### RIB EYE TACOS (3 pieces)

Served with fresh pico de gallo and guacamole.

**\$219**



# CARLOTA

# BISTRO

## COOL MEXICAN BITES

### COCHINITA SOPES (4 pzas)

Traditional corn sopes layered with beans, slow-roasted cochinita pibil, pickled onions, and guacamole.

**\$139**

### FLAUTAS HACIENDA

Crispy rolled tacos filled with ricotta-style Mexican cheese and topped with your favorite protein:

- Cochinita **\$159**
- Rib eye **\$189**

### TAGUACHILES (3 pzas)

Crispy potato tacos topped with refreshing shrimp green aguachile, cucumber, and red onion.

**\$169**

## FROM THE SEA:

### SURF & TURF TACOS (2 pcs)

Crispy cheese crust on a bed of guacamole, topped with sautéed shrimp and crispy arrachera flank steak bites.

**\$140**

### GOBERNADOR TACOS (3 pzas)

Shrimp tacos served with guacamole and pickled onions.

**\$159**

### CARLOTA MUSSELS

Cooked in a white wine sauce with garlic, cream, and fresh parsley.

**\$189**

### TUNA TIRADITO

Thinly sliced tuna over cucumber and onion, finished with Asian-style sauce, crispy onions, and sesame seeds.

**\$189**

### BLACK AGUACHILE

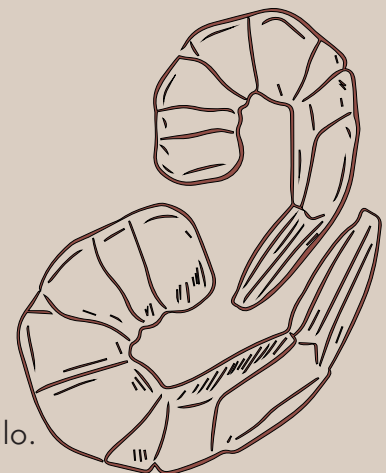
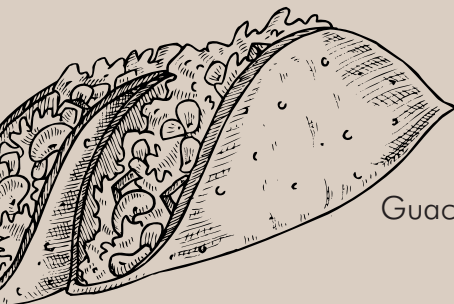
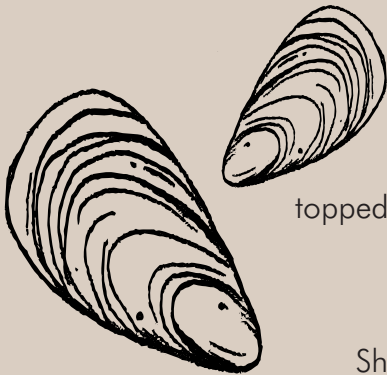
Fresh shrimp on a bed of cucumber and onion, drizzled with charred black sauce..

**\$209**

### CRISPY TUNA CHICHARRÓN

Guacamole topped with crispy tuna bites and fresh pico de gallo.

**\$210**



# BISTRO

## PIZZAS & BURGERS

### CLASSIC PIZZAS

Three Cheese - Pepperoni - Hawaiiin - Mexican.

**\$195      \$235      \$225      \$235**

### VEGGIE PIZZA

Pomodoro sauce base, cheese blend, mushrooms, and cherry tomatoes with an Italian touch, drizzled with basil pesto.

**\$239**

### COCHI PIZZA

Homemade pomodoro sauce base, slow-roasted pork (cochinita pibil) cheese blend, red onion, and fresh cilantro.

**\$259**

### COMALA PIZZA

Refried bean base, cheese, tender arrachera flank steak, sautéed onions, and fresh cilantro..

**\$299**

### CARLOTA PIZZA

Topped with Serrano ham, fresh figs, cheese, and a sweet balsamic reduction.

**\$279**

### GOBERNADORA PIZZA

Pomodoro sauce base, cheese blend, bell peppers, onions, and sautéed shrimp, topped with fresh cilantro.

**\$279**

### RUSTIC SERRANA PIZZA

Pomodoro sauce, mixed cheeses, mushrooms, cherry tomatoes, Serrano ham, fresh arugula, and a touch of balsamic vinaigrette

**\$279**

### SMASH BURGER

Double beef patties with melted cheese, caramelized onions, and bacon.

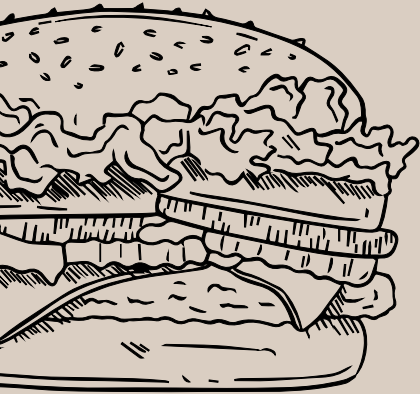
**\$209**

### MEZCAL BURGER

Brioche bun with cheese, bacon, and caramelized onions infused with a touch of mezcal.

**\$229**

**CARLOTA**



# BISTRO

## MAIN COURSES



### PASTA COMALTECA

Fettuccine tossed in a rich, creamy cheese sauce and topped with sautéed shrimp.

**\$239**

### LEMON PASTA

Creamy white wine sauce with shrimp, mussels, garlic, and a hint of Persian lime.

**\$239**

### BOLOGNESE PASTA

Al dente pasta bathed in house-made meat and tomato bolognese sauce, with a touch of Italian herbs and Parmesan cheese.

**\$229**

### PESTO PASTA WITH CHICKEN

Al dente pasta in a creamy pesto sauce with grilled chicken and Parmesan cheese.

**\$229**

### LASAÑA

Layered lasagna with house-made bolognese sauce, gratinéed cheeses, slow-baked to perfection.

**\$239**

### CARLOTA FILET

Beef tenderloin bathed in red wine mushroom gravy, served over a bed of mashed potatoes.

**\$340**

### SALMON

Juicy salmon fillet glazed in a sweet mango sauce, served with a side of house salad.

**\$319**

### PAN-SEARED RIB EYE

Served with creamy mashed potatoes and a side of house salad.

**\$439**



# CARLOTA

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## SALADS

### GARDEN SALAD

Vegetarian salad with mixed greens, spinach, cherry tomatoes, peppers, carrot, onion and cucumber with rosemary vinaigrette.

**\$149**

### BERRYS SALAD

Mixed spinach and lettuce with grilled chicken, cranberries, chopped walnuts, strawberries and sweet balsamic vinaigrette.

**\$189**

### TUSCAN SALAD

Mix of arugula and baby spinach, fresh fig and green apple, goat cheese and caramelized walnuts with honey-balsamic vinaigrette.

**\$219**

## KIDS MENU

### MINI BURGER

Mini beef burger with cheese, served with french fries.  
perfect for the little ones.

**\$149**

### CHICKEN POPCORN

Crispy golden chicken bites served  
with french fries and dipping sauce.

**\$139**

**CARLOTA**

# BISTRO

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## DESSERTS

### CHOCOLATE LAVA CAKE

Warm chocolate sponge cake with a molten chocolate center, served with a scoop of ice cream and crunchy crumble.

**\$110**

### DULCE DE LECHE LAVA CAKE

Warm sponge cake with a silky dulce de leche center, served with a scoop of ice cream and crunchy crumble..

**\$110**

### CARLOTA

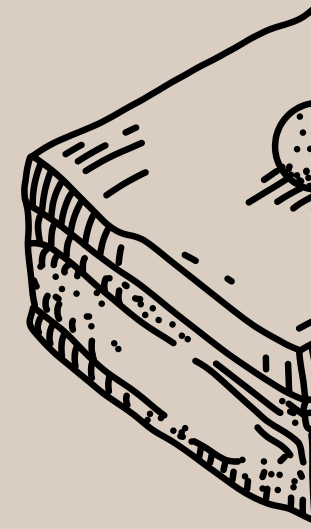
A chilled, creamy dessert with layers of cookie and a delicate citrus touch.

**\$90**

### CHEESECAKE

Smooth and creamy cheesecake on a crisp cookie crust, with the perfect balance of sweetness and freshness.

**\$90**



## CARLOTA

# DRINKS

## REFRESH

Soda	<b>\$45</b>
Topochico (sparkling water)	<b>\$55</b>
Fresh Fruit Water	<b>\$55</b>
Lemonade	<b>\$50</b>
Orangeade	<b>\$50</b>
Red Berry Lemonade	<b>\$75</b>
Agua Lahar (Mineral water)	<b>\$65</b>

## DOMESTIC BEER

Corona	<b>\$45</b>
Victoria	<b>\$45</b>
Modelo Especial	<b>\$60</b>
Ultra	<b>\$60</b>

## IMPORTED BEER

Heineken	<b>\$45</b>
Tecate	<b>\$45</b>
XX lager	<b>\$45</b>
Bohemia	<b>\$60</b>
Bohemia oscura	<b>\$60</b>
Amstel Ultra	<b>\$60</b>
Miller	<b>\$65</b>

## CRAFT BEER

Cayaco	<b>\$70</b>
Colimita	<b>\$75</b>
Piedra Lisa	<b>\$80</b>
Páramo	<b>\$80</b>
Ticus	<b>\$80</b>

## COFFEE

Americano	<b>\$45</b>
Espresso	<b>\$45</b>
Hot Chocolate	<b>\$65</b>
Cappuccino	<b>\$69</b>
Frappuccino	<b>\$80</b>

## CLASSIC COCKTAILS

Mojito (Classic or Red Berry)	<b>\$115</b>
Mimosa	<b>\$95</b>
Clericot	<b>\$130</b>
Pink Clericot	<b>\$140</b>
White Clericot	<b>\$130</b>
Apperol Spritz	<b>\$140</b>
Margarita	<b>\$130</b>
Cosmopolitan	<b>\$140</b>
Negroni	<b>\$145</b>
Old Fashion	<b>\$140</b>
Martini	<b>\$130</b>
Gin Tonic	<b>\$140</b>
Esspreso Martini	<b>\$155</b>
Limoncello Spritz	<b>\$150</b>
St. Germain Spritz	<b>\$145</b>

## TRADITIONAL MEXICAN

### PUNCHES Available Flavors: **\$70**

Coffee • Walnut • Almond • Peanut  
Pomegranate • Blueberry with Red Wine

## DIGESTIFS

Carajillo	<b>\$145</b>
Carajilla	<b>\$155</b>
Martin Carajillo	<b>\$169</b>



# CARLOTA

# DRINKS

## MOCKTAILS (Non-Alcoholic Drinks)

ROMELIA **\$80**  
A refreshing blend of grapefruit, orange, and lime juice with a hint of rosemary.

SOLEDAD **\$85**  
Mango, turmeric, orange juice, tonic water, and a touch of rosemary.

LEONELA **\$85**  
Cucumber blend with grapefruit juice, ginger ale, and house citrus syrup.

AZEALIA **\$90**  
Tamarind purée, citrus syrup, and a delicate touch of fresh basil.

## MIXOLOGY

Lemon Mezcalita **\$130**  
Hibiscus Mezcalita **\$130**  
Passion Fruit Mezcalita **\$140**  
Red Berry Gin **\$150**  
Cucumber Gin **\$150**  
Citrus Gin **\$150**

## SIGNATURE MIXOLOGY

CLEMENCIA **\$150**  
Tequila, triple sec, hibiscus syrup, fresh jalapeño, and a splash of lime juice.

JOSEFINA **\$155**  
Mezcal with pineapple syrup, chili, tamarind pulp, and citrus blend.

AGUSTINA **\$155**  
House gin, natural coconut water, red berries, and fresh mint.

SALMONCITO **\$155**  
House gin, Campari, citrus blend, and grapefruit juice.

BLANCO COMALA **\$160**  
White rum, frozen banana, Baileys, and coconut water.



# CARLOTA

# WINES

## & SPIRITS

	Bottle	By the Glass (2 oz)
<b>TEQUILAS</b>		
Don julio 70	<b>\$2,050</b>	<b>\$215</b>
1800 cristalino	<b>\$1,850</b>	<b>\$195</b>
Maestro dobel	<b>\$1,750</b>	<b>\$185</b>
Tradicional cristalino	<b>\$1,350</b>	<b>\$145</b>
Centenario plata	<b>\$750</b>	<b>\$85</b>
<b>GIN</b>		
Tanqueray	<b>\$1,150</b>	<b>\$125</b>
Bombay	<b>\$1,100</b>	<b>\$120</b>
Hendricks	<b>\$2,200</b>	<b>\$230</b>
<b>WHISKY</b>		
Black label	<b>\$1,800</b>	<b>\$190</b>
Old par	<b>\$1,600</b>	<b>\$170</b>
Buchanas	<b>\$1,650</b>	<b>\$175</b>
<b>RUM</b>		
Bacardi	<b>\$600</b>	<b>\$70</b>
<b>MEZCAL</b>		
400 conejos	<b>\$1,200</b>	<b>\$130</b>
Mezcal de la casa		<b>\$50</b>
Amores	<b>\$1,300</b>	
Zanate	<b>\$1,250</b>	

## WINES

House Wine by the Glass	<b>\$120</b>
Finca de las Moras	<b>\$435</b>
Reservado	<b>\$435</b>
Merlot, Cabernet y Sauvignon	<b>\$435</b>
L.A. Cetto	<b>\$435</b>
Navarro Correas Blend	<b>\$800</b>
Santo Tomas 31.8	<b>\$800</b>
Navarro	<b>\$900</b>
Correas Merlot/Cabernet	
Balero	<b>\$900</b>
Casa Madero	<b>\$990</b>
Cune Rioja	<b>\$990</b>
Monte Xanic	<b>\$1,200</b>



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