

CARLOTA

BRUNCH

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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.**

BRUNCH

LIGHT FARE

Seasonal Fruit Bowl.

\$80

Seasonal Fruit Bowl with Yogurt.

\$99

Tropical Bowl with seasonal fruit, granola & honey.

\$109

SWEET TREATS

Traditional Comala Sweet Bread.

\$25

Pan dulce artesanal.

\$65

Sweet Molletes with fresh nata.

\$80

FROM THE RANCH

Three Gorditas served with crema, fresh cheese & artisanal jocoque

\$109

FROM THE GRIDDLE

Traditional Gorditas (homemade corn dough)
with crema & fresh cheese

\$99

GORDITAS CUI CUI

Additional gorditas topped with pork cracklings in green salsa,
Mexican crema & fresh cheese, served with beans.

\$149

GORDITAS COCHI

Gorditas topped with cochinita pibil

\$149

CARLOTA



BRUNCH

EGGS

Choice of: ham, bacon, chorizo sausage,
Mexican-style scrambled, or simply scrambled/fried.

\$119

DIVORCED EGGS

Green & red salsa, served with a side of chilaquiles and beans.

\$125

EGGS WITH MACHACA

Savory dried beef in red salsa, served with beans and flour tortillas.

\$155

MOTULEÑO-STYLE EGGS

Crispy tortilla, bed of beans, Sunny-side-up eggs topped
with a traditional tomato, pea & ham sauce.

\$155

HUEVOS RANCHEROS NORTEÑOS

Crispy tortilla, beans, sunny-side-up eggs in mixed
campechana salsa or your choice, topped with grilled arrachera steak.

\$175



OMELETTES

LIGHT OMELETTE

Egg whites filled with panela cheese, mushrooms and spinach.

\$155

POBLANO OMELETTE

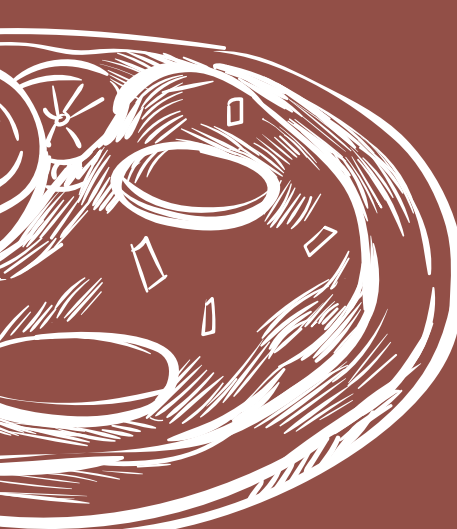
Filled with roasted peppers (rajas) and corn,
with grilled panela, bathed in poblano cream.

\$165

CÓMALA OMELETTE

Filled with sautéed mushrooms, bacon and bell
peppers, finished with a creamy mushroom sauce.

\$165



CARLOTA

BRUNCH

CLASSIC CHILAQUILES

RED OR GREEN CHILAQUILES \$115

Choose your protein:

Egg **+\$15** Chicken **+\$45** Arrachera Beef **+\$60**

Also available "Colimotes style" (served with egg) \$125

SPECIALTY CHILAQUILES

SWISS CHILAQUILES

Creamy Swiss-style sauce, gratinéed with chicken.

\$185

POBLANOS CHILAQUILES

Poblano cream, roasted pepper strips, corn, and chicken.

\$185

CUI CUI CHILAQUILES

Topped with chicharrón in green sauce.

\$185

COMALTECOS CHILAQUILES

Creamy white sauce with assorted cheeses and habanero, with chicken.

\$185

AHOGADO CHILAQUILES

Drowned in rich beef broth with fresh pico de gallo.

\$185

COCHI CHILAQUILES

Crowned with our delicious cochinita pibil.

\$185

Make them Colimotes (with egg) for an additional \$20

MEXICAN ANTOJITOS

SWISS NCHILADAS

Enchiladas stuffed with shredded chicken, bathed in Swiss cream sauce, sour cream and melted cheese.

\$179

ENMOLADAS

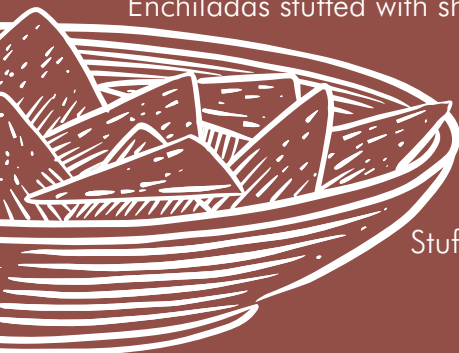
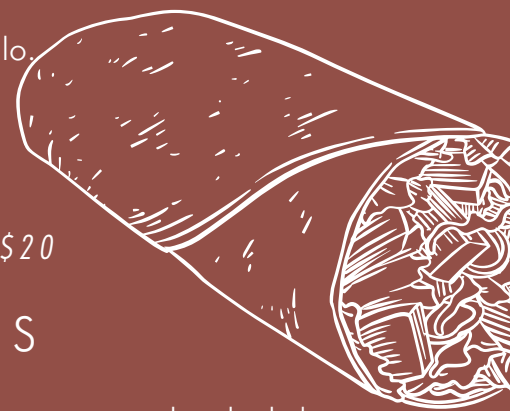
Homemade mole sauce and stuffed with chicken.

\$179

KING'S ENFRIJOLADAS

Stuffed with panela cheese and crowned with arrachera beef.

\$185



CARLOTA

BRUNCH

TOAST

CLASIC

Guacamole, egg and bacon with a touch of crushed chili.

\$155

LIGHT

Served over guacamole, eggs with sautéed peppers and grilled panela cheese.

\$155

ROAST BEEF AVOCADO TOAST

Bed of spinach, roast beef, confit cherry tomatoes, sautéed onion and chimichurri.

\$189

BETWEEN THE BREAD

FIT SANDWICH

Ham, panela cheese, spinach and tomato

\$149

KIKIRIKI SANDWICH

Pesto chicken with cheese and sautéed peppers.

\$179

ROAST BEEF SANDWICH

Roast beef, spinach and tomato with chimichurri.

\$189

GOOD MORNING BREAKFAST

French toast served with sweet cream & berry jam
+ two eggs (scrambled or fried) + two strips of bacon.

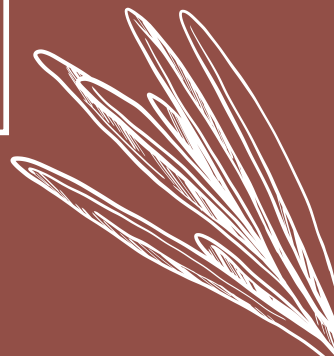
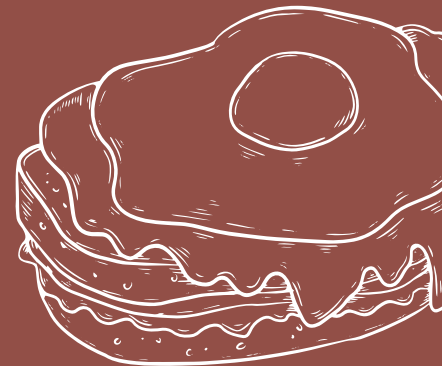
\$179

COUNTRY BREAKFAST

Grilled beef steak + side of chilaquiles (red or green)
+ 1 egg (scrambled or fried) + beans.

\$189

CARLOTA



BRUNCH

CARLOTA'S DELIGHTS

CLASSIC PANCAKES

Crowned with fresh fruit and honey

\$119

CARLOTA PANCAKES

Bathed in sweet cream with carrot, banana and walnut.

\$169

BERRY PANCAKES

Sweet cream, jam, topped with red berries and sliced almonds.

\$179

FRENCH TOAST

Bathed in cream and jam, crowned with red berries and sliced almonds.

\$145

COMALTECO FRENCH TOAST

Bathed in coffee cream and chocolate chips.

\$145

CARLOTA BABY MENÚ

Scrambled Eggs with Ham

\$89

Mini Pancakes with Seasonal Fruit & Honey

\$119



CARLOTA

DRINKS

CLASSIC COCKTAILS

Mojito (Classic or Red Berry)	\$95
Mimosa	\$95
Clericot	\$115
Pink Clericot	\$130
White Clericot	\$115
Apperol Spritz	\$125
Margarita	\$120
Cosmopolitan	\$130
Negroni	\$140
Old Fashion	\$140
Martini	\$120
Gin Tonic	\$130
Esspreso Martini	\$145
Limoncello Spritz	\$145
St. Germain Spritz	\$145

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

MIXOLOGY

Lemon Mezcalita	\$120
Hibiscus Mezcalita	\$120
Passion Fruit Mezcalita	\$130
Red Berry Gin	\$140
Cucumber Gin	\$140
Citrus Gin	\$140

DIGESTIFS

Carajillo	\$145
Carajilla	\$155
Martín Carajillo	\$169

TRADITIONAL MEXICAN

PUNCHES Available Flavors: **\$70**

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



CARLOTA

DRINKS

CLASSIC COFFEE

American Coffee	\$49
Cafe de olla	\$59
<small>Traditional Mexican spiced coffee</small>	
Refill	\$ 5
Cappuccino	\$65
Espreso	\$45
Frapuccino	\$89
Latte	\$70
Vanilla Latte	\$75
Dalgona Coffee (Whipped coffee)	\$75
Golden Milk (Turmeric latte)	\$75
Matcha Latte	\$90
Chai Latte	\$85
Hot Chocolate	\$65

TEA INFUSIONS

Chamomile	\$35
Lemon Tea	\$35
Green Tea	\$35
Ginger Tea	\$40
Red Berry Tea	\$40
Red Berry Tisane (Fruit infusion)	\$65

FRESH JUICES

Orange Juice	\$49
Green Juice	\$60
Mixed Juice	\$55

REFRESH

Soda	\$40
Topochico (sparkling water)	\$50
Fresh Fruit Water	\$50
Lemonade	\$45
Orangeade	\$45
Red Berry Lemonade	\$60
Agua Lahar (Mineral water)	\$60

COOL JUICE

RED JUICE

Celery, beet, pineapple, and cucumber. **\$75**

CARLOTA JUICE

Carrot, cactus pear, beet, and orange. **\$79**

BERRY JUICE

Red berries, apple, orange, and beet. **\$79**

TROPI JUICE

Mango, papaya and orange **\$79**

Choco milk drink

\$65

SMOTHIES

Red Fruits	\$85
Strawberry	\$85
Mangonada (Mango with a spicy-tangy twist)	\$85
Yellow fresh	\$85
Passion Fruit	\$85



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