



CAO MODERN MEXICAN KITCHEN OFFERS AN IRREVERENT GASTRONOMIC PROPOSAL, INSPIRED BY THE BEST RECIPES FROM THE NORTH OF MEXICO, WHERE THE CUTS, THE GRILL AND THE SMOKE WILL BE THE PROTAGONISTS OF THE KITCHEN. A PLACE OF AUTHENTIC AND INTIMATE CHARACTER

GOLD

APPETIZER

TO CHOOSE

EMPANADAS 2 pcs

то снооѕ

· SPICY BEEF

· POBLANO STRIPS WITH CORN

· QUESILLO

WITH HABANERO CHIMICHURRI

TORTILLA SOUP

PANELA CHEESE, AVOCADO, SOUR CREAM, AND PASILLA CHILI

TUNA TOSTADAS* 2 pcs

BLUE CORN TORTILLA WITH AVOCADO, CHIPOTLE MAYONNAISE, SOY SAUCE,
AND CILANTRO

MAIN COURSE

TO CHOOSE

SKIRT STEAK 10.5 oz

SERVED WITH FRENCH FRIES OR HOUSE SALAD

CHICKEN BREAST IN MOLE SAUCE 9 oz

GRILLED WITH TAMARIND MOLE, VEGETABLES, AND SESAME SEEDS

GARLIC SHRIMPS 6 oz

WITH SPICY POTATOES AND PEPPERS

DESSERT

TO CHOOSE

BANANA PIE

PUFF PASTRY WITH BANANA AND DIPLOMAT CINNAMON CREAM, VANILLA

CHOCOLATE CAKE

WITH BROWNIE, CARAMEL GANACHE AND WHITE CHOCOLATE. COVERED
WITH CHOCOLATE FROSTING, HIBISCUS POWDER AND BLUEBERRY AND
PORT COULIS

\$700 MEXICAN PESOS

PRICE PER PERSON

THIS MENU ONLY APPLIES TO GROUPS OF 10 OR MORE PEOPLE | ALL PRICES INCLUDE TAXES | *CONSUMPTION OF RAW PRODUCTS IS UNDER YOUR RESPONSIBILITY SSA. | GRATUITY AND BEVERAGES ARE NOT INCLUDED.







PLATINUM

ENTRANCE

TO CHOOSE

MAIN COURSE

TO CHOOSE

DESSERT

TO CHOOSE

SHRIMP SONORITAS

4 pcs

GRILLED FLOUR TORTILLA FILLED
WITH SHRIMP TINGA, BEANS, AND
CHEESE. SERVED WITH CREAMY
AVOCADO SAUCE

MEXICAN CAPRESE SALAD

TOMATOES, OAXACA CHEESE, YUCATECAN LIME VINAIGRETTE, AND TOASTED PUMPKIN SEEDS

QUESO FUNDIDO WITH CHISTORRA SAUSAGE 207

WITH FLOUR TORTILLAS

CHEMITA STEAK 8.5 oz

WITH BUTTERY MASHED POTATOES AND BEEF BROTH

ZARANDEADO SALMON 9 oz

GRILLED WITH MUSTARD BUTTER, CHARD,
ZARANDEADO SAUCE, AND ROASTED
CORN ESQUITES

FETTUCCINE ALFREDO WITH TEQUILA STYLE SHRIMPS 5 oz

WITH DRY CHILI POWDER AND PARSLEY

CORN CAKE

WHITE CORN SPONGE CAKE, TRES
LECHES-CAJETA SAUCE, WHIPPED
CREAM AND CRUNCHY VANILLA
COOKIE

CHOCOLATE CAKE

WITH BROWNIE, CARAMEL GANACHE
AND WHITE CHOCOLATE. COVERED
WITH CHOCOLATE FROSTING,
HIBISCUS POWDER AND BLUEBERRY
AND PORT COULIS

\$800 MEXICAN PESOS

PRICE PER PERSON



BLACK

ENTRANCE

TO CHOOSE

MAIN COURSE

TO CHOOSE

DESSERT

TO CHOOSE

SALMON TIRADITO*

4 oz

GREEN AGUACHILE, SOUR ORANGE,
YUCATECAN LIME, PICKLED ONION, AND
AVOCADO

GRANDMA'S BEEF MEATBALLS 707

WITH CHIPOTLE SAUCE AND PARMESAN

CAESAR SALAD

TRADITIONAL RECIPE; LETTUCE,
PARMESAN CHEESE, ANCHOVY
DRESSING, AND GARLIC CROUTONS

TO CHOOSE:

- · WITH GRILLED CHICKEN 6 oz
- · WITH GRILLED SALMON 5 oz

RIB EYE 10.5 oz

SERVED WITH FRENCH FRIES OR HOUSE SALAD

GRILLED OCTOPUS

9 oz

WITH ROASTED POTATOES AND FINE HERB BUTTER

FLAT BEEF MILANESE 6 oz

GOUDA CHEESE, CILANTRO, AND
CORN TORTILLAS

BERRY BLISS CHEESECAKE

CHOCOLATE COOKIE BASE, YOGURT,
STRAWBERRY CREAM AND BERRY
JELLY. WITH BERRIES COULIS,
MINT AND TANGERINE

CHOCOLATE CAKE

WITH BROWNIE, CARAMEL GANACHE
AND WHITE CHOCOLATE. COVERED
WITH CHOCOLATE FROSTING,
HIBISCUS POWDER AND BLUEBERRY
AND POBT COLL IS

\$950 MEXICAN PESOS

PRICE PER PERSON

OPEN BAR REGULAR

\$600 MEXICAN PESOS

PRICE PER PERSON
(\$300 MXN ADDITIONAL HOUR)

INCLUDES:

RUM: BACARDI BLANCO, MATUSALEM PLATINO, MATUSALEM

VODKA: SMIRNOFF, SMIRNOFF TAMARINDO, ABSOLUT AZUL

WHISKY: JW RED LABEL, JACK DANIELS, BULLEIT

TEQUILA: TRADICIONAL REPOSADO, TRADICIONAL PLATA,

GIN: TANQUERAY, BEEFEATER, PUERTO DE INDIAS STRAWBERRY

MEZCAL: UNION, 400 CONEJOS ESPADÍN JOVEN, 400

BRANDY: TORRES 10

LIQUER: BAILEYS

BEER: NATIONAL AND INTERNATIONAL

*WINES, BOTTLED WATER AND ENERGIZING DRINKS ARE NOT INCLUDED. 2 HOURS OF OPEN BAR MINIMUM CONSUMPTION





OPEN BAR PREMIUM

\$850 MEXICAN PESOS

PRICE PER PERSON

(\$425 MXN ADDITIONAL HOUR)

INCLUDES:

RUM: BACARDI BLANCO, MATUSALEM PLATINO, MATUSALEM CLÁSICO, CAPTAIN MORGAN SPICED, APPLETON SIGNATURE BLEND. HAVANA 7

VODKA: SMIRNOFF, SMIRNOFF TAMARINDO, ABSOLUT AZUL, KETEL ONE

WHISKY: JW RED LABEL, JACK DANIELS, BULLEIT, JW BLACK LABEL, BUCHANNA'S 12, BUSHMILLS BLACK BUSH, DEWARDS 12

TEQUILA: TRADICIONAL REPOSADO, TRADICIONAL PLATA, PATRÓN CRISTALINO, DON JULIO REPOSADO, DOBEL DIAMANTE, 1800 CRISTALINO, HERRADURA REPOSADO, DON JULIO BLANCO, CASA AMIGOS BLANCO

GIN: TANQUERAY, BEEFEATER, PUERTO DE INDIAS STRAWBERRY BOMBAY SAPPHIRE. HENDRICKS

MEZCAL: UNION, 400 CONEJOS ESPADÍN JOVEN, 400 CONEJOS

REPOSADO MONTELOBOS JOVEN

BRANDY: TORRES 10

COGNAC: HENNESY V.S.O.P.

LIQUER: BAILEYS

BEER: NATIONAL AND INTERNATIONAL

*WINES, BOTTLED WATER AND ENERGIZING DRINKS ARE NOT INCLUDED. 2 HOURS OF OPEN BAR MINIMUM CONSUMPTION



CAPACITY



TOTAL: 210 pax











SCHEDULE: DAILY FROM 1:00 PM TO 2:00 AM PARKING INSIDE THE SHOPPING MALL

SPECIALTY: MEAT CUTS AND BOTANERO SNACKS INSPIRED BY THE CUISINE OF BAJA CALIFORNIA AND THE NORTH

OF THE COUNTRY.

MARINA PUERTO CANCUN, HOTEL ZONE, CANCUN, QROO.

SALES AND GROUPS

ventas@andermail.com Tel. 998 840 7183 / 84

JUAN CARLOS GARZA

juancarlos.garza@grupoandersons.com

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PROUD MEMBER

