



CAO[®]

MODERN MEXICAN KITCHEN

ENGLISH





Taste the DIFFERENCE

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

MEXICAN STREET CORN

Off the cob: with mayonnaise, cheese, chili powder and lime

EMPANADAS 2 pcs

To choose:

- Ground Sirloin
- Poblano Pepper

With chimichurri

TORTILLA SOUP

Panela cheese, avocado, sour cream and pasilla chili

CAO GUACAMOLE

With pico de gallo and coriander

MAIN COURSE

To choose

CHEESE BURGER 7 oz

Blend of Black Onyx and USDA Prime, brioche bun, cheddar cheese, crispy onion, avocado, tomato, lettuce, and Aurora dressing. Served with French fries

TACOS SALMON 3 pcs

In corn tortilla with cheese crust, bean sauce and caramelized onions

TAMARIND MOLE CHICKEN BREAST 7 oz

With vegetables and white sesame seeds

🌿 FOUR CHEESE PASTA 5 oz

With roasted tomatoes and basil

DESSERT

To choose

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





PLATINUM

APPETIZER

To choose

TUNA TOSTADAS* 2 pcs

With avocado, chipotle mayonnaise, coriander and soy sauce

ASPARAGUS WITH RIB EYE 4 oz

With sweet soy sauce

FIGS SALAD

Spinach, figs, cherry tomato, red onion, walnuts, goat cheese and hibiscus vinaigrette

MELTED CHEESE WITH CHISTORRA 3.5 oz

With flour tortillas

MAIN COURSE

To choose

GRILLED SALMON 7 oz

With mustard butter, chard, "zarandeada" sauce and roasted esquites

FLAT BEEF MILANESE 8 oz

Refried black beans, green sauce, gouda cheese, coriander and corn tortillas

FOUR CHEESE PASTA 5 oz

With roasted tomatoes and basil

CHEMITA BEEF FILET 9 oz

DESSERT

To choose

CHOCOLATE CAKE

With brownie, caramel ganache and white chocolate. Covered with chocolate frosting, hibiscus powder and blueberry and port coulis

CORN CAKE

White corn sponge cake, tres leches-cajeta sauce, whipped cream and crunchy vanilla cookie

BANANA PIE

Puff pastry with banana and diplomat cinnamon cream, vanilla ice cream and dulce de leche sauce



BLACK

APPETIZER

To choose

SALMON TIRADITO* 4 oz
In yuzu soy sauce, with avocado and serrano-toreado chili

BEEF GIZZARD 7 oz
Coriander salad, rasurado sauce with balsamic, roasted lemon and olive oil

NEW YORK AGUACHILE 6 oz
Avocado, garlic, onion and coriander
- Flamed tableside with mezcál

QUESO CILANTRO
Crispy gouda cheese sticks with green coriander sauce and sesame seeds

MAIN COURSE

To choose

SHORT RIB 14 oz
With spring onions, avocado and roasted serrano chili
- Cooked for 12 hours

GARLIC MOJO SHRIMP 6 oz
Grilled. With sautéed potatoes in a chili adobo
- Flamed tableside with mezcál

FOUR CHEESE PASTA 5 oz
With roasted tomatoes and basil

RIB EYE 10 oz

DESSERT

To choose

CHOCOLATE CAKE
With brownie, caramel ganache and white chocolate. Covered with chocolate frosting, hibiscus powder and blueberry and port coulis

CORN CAKE
White corn sponge cake, tres leches-cajeta sauce, whipped cream and crunchy vanilla cookie

BANANA PIE
Puff pastry with banana and diplomat cinnamon cream, vanilla ice cream and dulce de leche sauce

REGULAR
OPEN BAR

INCLUDES:

Rum: Bacardi Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced

Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul

Whisky: JW Red Label, Jack Daniels, Bulleit

Tequila: Tradicional Reposado, Tradicional Plata

Gin: Tanqueray, Boodles, Beefeater

Mezcal: Union, 400 Conejos Espadín Joven, 400 Conejos Reposado

Brandy: Torres 10, Baileys

Beer: National and international

*Wines, bottled water and energizing drinks are not included.
2 hours of open bar minimum consumption



PREMIUM
OPEN BAR

INCLUDES:

Rum: Bacardi Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana 7, Zacapa Ambar

Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One, Ciroc

Whisky: JW Red Label, Jack Daniels, Bulleit, JW Black Label, Buchanna's 12, Bushmills Black Bush, Dewards 12

Tequila: Tradicional Reposado, Tradicional Plata, Don Julio Reposado, Doble Diamante, 1800 Cristalino, Herradura Reposado, Don Julio Blanco, Casa Amigos Blanco

Gin: Tanqueray, Boodles, Beefeater, Bombay Sapphire, Hendricks

Mezcal: Union, 400 Conejos Espadín Joven, 400 Conejos Reposado, Amaras Joven, Montelobos Joven

Brandy: Torres 10, Baileys, Hennessy V.S.O.P.

Beer: National and international

*Wines, bottled water and energizing drinks are not included.
2 hours of open bar minimum consumption





CAPACITY



TOTAL: 210 pax

1 TERRACE
120 pax

2 MAIN HALL
80 pax

3 BAR
10 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, Q.Roo.

SALES AND GROUPS

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PROUD MEMBER

GRUPO
ANDERSON'S
50 AÑOS

PORTENO TITOS  PORFIRIO'S  CAO  LA VICENTA   MANTELA  Nicoletta  ERIZO