



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

TUNA ROLL* 3.5 oz

Wrapped in lettuce. With avocado purée, ginger aioli, truffle soy sauce, olive oil, olives, and ikura

DRY AGED BEEF "MONTADITOS" 2 oz

On biscuit bread, roasted garlic aioli, and chimichurri

LEMON LIME SHRIMP SOUP 2 oz

Lemon base, coconut milk, red curry, lemongrass with sweet chili, avocado cubes, and crispy tortilla strips

TRADITIONAL GUACAMOLE 7 oz

With pico de gallo and coriander

Main Course

To choose

DOUBLE CHEESE BURGUER 7 oz

Black Onyx and Prime Beef mix, brioche bread, Oaxaca and gouda cheese, portobello, crunchy onion, and guacamole. With french fries.

TUNA "MOJO CANARIO" 7 oz

Piquillo pepper sauce, olive-coriander crust, cherry tomato, and parsley oil

CHIKEN IN PISTACHIO "ADOBO" 12 oz

Grilled with green pistachio marinade, mashed potatoes, and buttery corn

CRISPY ARTICHOKE 4 oz

Quinoa bowl. With artichoke hearts, olive oil, Italian garlic, kabayaki sauce, broccoli, cornmeal, mix of peppers, carrots, shelled edamame, and green lime

Dessert

To choose

PISTACHIO CAKE

Sliced vanilla biscuit with pistachio "tres leches", dulce de leche, Italian meringue, and caramelized shredded pistachios

TIRAMISU CREPE CAKE

Chocolate cake layers, creamy mascarpone cheese. With coffee caramel, and chocolate syrup

\$680 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

Appetizer

To choose

TUNA GUAC* 3.5 oz
Ponzu marinated tuna, mixed with serrano pepper, radish, spicy couscous, coriander, and kimchi-mayo

NORTHERN SPRING ROLLS 4 pcs

Filled with beef "machaca Norteña" and refried beans. With avocado purée, and raw Mexican sauce

WEDGE SALAD 7 oz

Romaine lettuce wedge, topped with avocado-Roquefort dressing, bacon and crispy parsley, roasted red sweet pepper, red onion, and cherry tomato

POTATO CORN 2 pcs

Corn cob wrapped with potatoes fried with yuzu butter. With eggplant-mayo sauce, Cotija cheese, and Tajin® chili powder

Main Course

To choose

GRILLED SALMON 7 oz
Seafood chowder, black caviar, sautéed green beans and butter, pico de gallo sauce. With asparagus, and parsley oil

CAO BURGER 7 oz

Black Onyx and Prime Beef mix, brioche bread, cheese from Tenosique (Tabasco), truffle-mayo sauce, and egg over easy. With french fries

CRISPY ARTICHOKE 4 oz

Quinoa bowl. With artichoke hearts, olive oil, Italian garlic, kabayaki sauce, broccoli, cornmeal, mix of peppers, carrots, shelled edamame, and green lime

BEEF FILET 9.4 oz

Dessert

To choose

CHOCOLATE CAKE

Sliced brownie and chocolate biscuit with caramel and white chocolate frosting. Topped with cream cheese frosting, bitter chocolate 70%, with hibiscus powder, and blueberry coulis with port

TIRAMISU CREPE CAKE

Chocolate cake layers, creamy mascarpone cheese. With coffee caramel, and chocolate syrup

BANANA PIE

Puff pastry with banana and whipped cream, drizzled in dulce de leche sauce. With vanilla ice cream

\$780 MEXICAN PESOS
PRICE PER PERSON

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BLACK

Appetizer

To choose

RAW HIRAMASA* 3.5 oz
Marinated with red aguachile, "leche de tigre", red onion, crunchy corn, cherry tomato, and edamame

BLACK ANGUS BEEF FILLET AGUACHILE 3.5 oz
Breaded with black pepper crust, ponzu sauce, avocado purée, quinoa, arugula, cucumber, and coriander

SHREDDED SWEETBREADS 7 oz
With coriander salad, "shaved" sauce, roasted lime, and olive oil

SMOKED BURRATA 5 oz
Cherry tomato, watermelon, fennel, pesto, roasted tomato, cucumber, balsamic vinaigrette, hearts of palm, and dates

Main Course

To choose

GRILLED OCTOPUS 9 oz
With roasted vegetables and potato cream

SHORT RIB 14 oz
Cooked for 12 hours. Served with chambray onions, avocado, and serrano chili

CRISPY ARTICHOKE 4 oz
Quinoa bowl. With artichoke hearts, olive oil, Italian garlic, kabayaki sauce, broccoli, cornmeal, mix of peppers, carrots, shelled edamame, and green lime

RIB EYE 14 oz

Dessert

To choose

DONUT TOWER 3 pcs
Matcha tea and vanilla ice cream with whipped cream, creamy caramel sauce, and crunchy cereal

CHOCOLATE CAKE
Sliced brownie and chocolate biscuit with caramel and white chocolate frosting. Topped with cream cheese frosting, bitter chocolate 70%, with hibiscus powder, and blueberry coulis with port

BANANA PIE
Puff pastry with banana and whipped cream, drizzled in dulce de leche sauce. With vanilla ice cream

\$950 MEXICAN PESOS
PRICE PER PERSON

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CAO

MODERN MEXICAN KITCHEN

REGULAR *Open Bar*

\$600 MEXICAN PESOS
PRICE PER PERSON
(\$300 MXN ADDITIONAL HOUR)

INCLUDES:

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

Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul

Whisky: J.W. Red Label, Jack Daniels, Bulleit

Tequila: Tradicional Reposado, Tradicional Plata

Ginebra: Tanqueray, Boodles, Beefeater,

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

Licores Brandy: Torres 10, Baileys



*Wines, bottled water, and energizing drinks are not included

PREMIUM *Open Bar*

\$850 MEXICAN PESOS
PRICE PER PERSON
(\$425 MXN ADDITIONAL HOUR)

INCLUDES:

Ron: 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: J.W. Red Label, Jack Daniels, Bulleit, J.W. Black Label, Buchanna's 12, Bushmills Black Bush, Dewar's 12

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

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

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

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

*Wines, bottled water, and energizing drinks are not included





Capacity



TOTAL: 210 pax

1 TERRACE
80 pax

2 INTERIOR
120 pax

3 BAR
10 pax

4 RESTROOMS



Specialty: Meat cuts and botanero snacks inspired by the cuisine of Baja California and the north of the country.

Marina Puerto Cancún, Hotel Zone, Cancún, Q Roo.

Sales and Groups

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

JUAN CARLOS GARZA

juancarlos.garza@grupoandersons.com

 @caorestaurante  caorestaurante  CAO Restaurante

WWW.CAORESTAURANTE.COM

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