

LOCATED IN ITS NAMESAKE EMILIO CASTELAR, IT IS ONE OF THE
MOST REFINED SPACES IN MEXICO CITY. GRUPO CAROLO
REINVENTS ITSELF BY TURNING EMILIO INTO A HOTSPOT
DEDICATED TO BASQUE-SPANISH CUISINE.

THROUGH OUR UNIQUE GASTRONOMIC OFFER AND FLAVOR, WE WANT OUR CLIENTS TO FEEL AS IF THEY WERE ON A TRIP TO SPAIN, RECALLING FLAVORS, TEXTURES, AND GOOD EXPERIENCES.

WE FOCUS ON SUSTAINABILITY, FROM WOOD TO FISH, ALL WITH EXTRAORDINARY QUALITY. THE TECHNIQUE OF MAKING RICE OVER A WOOD FIRE ENHANCES THE FLAVORS IN THE RICE, A UNIQUE PREPARATION METHOD FROM SPAIN.

IG. @EMILIORESTAURANTE / FB. @EMILIOREST

PACKAGED BREAKFASTS

INCLUDES: JUICE, FRUIT, AMERICANO COFFEE OR TEA, SWEET BREAD, SAVORY BREAD, AND MAIN DISH OF YOUR CHOICE

*PACKAGES ARE INDIVIDUAL AND NON-TRANSFERABLE
AND DO NOT APPLY FOR TAKEAWAY

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BREAKFAST

by CAROLO

FRUITS AND DUWLS	
FRUIT PLATE (300gr)	\$160
RED FRUITS, CAROLO GRANOLA, NATURAL YOGURT	\$ 1 8 5
OVERNIGHT OATS, BERRIES, BANANA, APPLE, AND	
ALMONDS(210gr)	\$ 2 1 0
O U R B A K E R Y	
CAROLO PANCAKES: RED BERRY COMPOTE OR FILLED	
WITH NUTELLA, WITH CAJETA SAUCE AND BANANA (250gr)	\$215
CREAMY RICOTTA FRENCH TOAST, FIG JAM	
WITH WINE (300gr)	. \$250
VARIETY OF SWEET BREAD: CROISSANTS,	
PAIN ALL CHOCOLAT FILLED CONCHAS (1 pgg)	\$ 6.5

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TOASTS	INDIVIDUAL	PACKAGE
AVOCADO, CHERRY TOMATOES, AND GRANA PADANO CHEESE		
(190gr)	\$ 2 2 5	\$ 4 5 0
MARINATED SALMON, MASCARPONE MOUSSE, AVOCADO,	\$ 2 9 0	\$ 5 2 0
SUN-DRIED TOMATOES, AND CAPERS (230gr)		
TRADITIONAL MOLLETES: MANCHEGO CHEESE, REFRIED BEANS	\$ 220	\$ 4 2 0
MEXICAN SALSA, AND GUACAMOLE (300gr)		
ARTICHOKE BLOSSOM MOLETTES WITH CRISPY BACON,	\$ 2 8 5	\$ 5 5 5
AVOCADO, AND MANCHEGO (350gr)		
CLASSICS		
SWISS ENCHILADAS WITH CHICKEN, TOPPED WITH MANCHEGO	\$ 2 5 5	\$ 4 5 5
CHEESE (4 PZAS)		
CHILAQUILES WITH RED OR GREEN CHICKEN, FRESH CHEESE,	\$ 2 4 5	\$ 4 5 5
SOUR CREAM, AND ONION (120gr)		
CHILAQUILES WITH CECINA AND CHARRED HABANERO SAUCE	\$ 2 6 5	\$ 5 2 0
(120gr)	\$ 2 7 0	\$ 5 5 5
COCHINITA CREPES WITH BEAN SAUCE AND XNIPEC (150 gr)		
HUARACHES		
MADE TO ORDER, SERVED WITH A SUNNY-SIDE-UP EGG		
CECINA (100gr)	\$ 2 8 0	\$ 5 2 0
RIB EYE (100gr)	\$ 2 9 5	\$ 5 5 5
SAUCES: GREEN, RED, OR ASH HABANERO		

by CAROLO

ORGANIC EGGS	INDIVIDUAL	PACKAGE
TURKISH-STYLE CILBIR EGGS WITH NATURAL YOGURT AND JOCOQUE SAUCE, PAPRIKA OIL	\$ 2 3 5	\$ 480
CAROLO RANCH-STYLE EGGS, DIVORCED AND GRATINATED	\$ 2 2 5	\$ 4 5 5
BENEDICT EGGS WITH TURKEY BREAST, SPINACH, AND CARA- MELIZED GREEN ONIONS	\$ 2 6 5	\$ 480
BENEDICT EGGS WITH HOUSE-MARINATED NORWEGIAN	\$ 2 8 0	\$ 5 2 0
SALMON, CITRUS, AND CHAMOMILE FLOWER EGG BURRITO WITH MACHACA, PICO DE GALLO, AND MACHA SAUCE	\$ 2 5 0	\$ 5 2 0
BROKEN EGGS WITH SPANISH SAUSAGE	\$ 2 4 5	\$ 4 5 5
OMELETTES 3 PIEZAS		
CAROLO OMELETTE WITH ZUCCHINI BLOSSOM, MANCHEGO CHEESE, AND POBLANO SAUCE	\$ 2 4 0	\$ 480
MUSHROOM, SPINACH, AND GOAT CHEESE OMELETTE	\$ 2 4 5	\$ 4 8 0
MARINATED SALMON OMELETTE WITH CREAM CHEESE AND CAPERS	\$ 2 7 0	\$ 5 2 0
ROASTED VEGETABLE OMELETTE WITH CHEDDAR CHEESE	\$ 2 5 5	\$ 480
LIGHT		
SUNNY-SIDE-UP EGGS ON A BED OF NOPAL, MUSHROOM TINGA, BATHED IN RANCHERA SAUCE (270g)	, \$220	\$ 4 5 5
CARROT HUMMUS TOAST WITH ARTICHOKE BLOSSOM, BURRATA, WHEAT SEEDS, AND SOFT-BOILED EGG (310g)	\$270	\$ 480
ADD ORDER		I
EXTRA EGG	\$ 3 0	
CHORIZO (100 gr)		
BACON (100 gr)	\$ 9 0	
CHICKEN (100 gr)	\$ 9 0	
RIB EYE (100 gr)	\$ 1 1 0	
CECINA (100 gr)	\$ 1 0 0	
TURKEY HAM (80 gr)	\$ 7 0	

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