

CAO[®]

MODERN MEXICAN KITCHEN

PÔS[🎄]DAS

ENGLISH





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

TO CHOOSE:

- 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

ENTRÉE

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 ICE CREAM AND DULCE DE LECHE SAUCE

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

APPETIZER

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

2 oz
WITH FLOUR TORTILLAS

ENTRÉE

TO CHOOSE

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

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

\$800 MEXICAN PESOS

PRICE PER PERSON

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BLACK



APPETIZER

TO CHOOSE

ENTRÉE

TO CHOOSE

DESSERT

TO CHOOSE

SALMON TIRADITO*

4 oz

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

GRANDMA'S BEEF MEATBALLS

7 oz

WITH CHIPOTLE SAUCE AND PARMESAN CHEESE

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

REFRIED BEANS, GREEN SAUCE, 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 PORT COULIS

\$950 MEXICAN PESOS

PRICE PER PERSON

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OPEN BAR

REGULAR

\$600 MEXICAN PESOS

PRICE PER PERSON

(\$300 MXN ADDITIONAL HOUR)

INCLUDES:

RUM: BACARDI BLANCO, MATUSALEM PLATINO, MATUSALEM CLÁSICO, CAPTAIN MORGAN SPICED

VODKA: SMIRNOFF, SMIRNOFF TAMARINDO, ABSOLUT AZUL

WHISKY: JOHNY WALKER RED LABEL, JACK DANIELS, BULLEIT BOURBON

TEQUILA: TRADICIONAL REPOSADO, TRADICIONAL PLATA, PATRÓN CRISTALINO

GIN: TANQUERAY, BEEFEATER, PUERTO DE INDIAS STRAWBERRY

MEZCAL: UNION, 400 CONEJOS ESPADÍN JOVEN, 400 CONEJOS REPOSADO

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 CLUB 7Y, ZACAPA CENTENARIO 23Y

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

WHISKY: JOHNY WALKER RED LABEL, JOHNY WALKER BLACK LABEL, JACK DANIELS, BULLEIT BOURBON, BUCHANNA'S 12Y, BUSHMILLS BLACK BUSH, DEWARDS 12Y

TEQUILA: CUERVO TRADICIONAL REPOSADO, CUERVO TRADICIONAL PLATA, PATRÓN CRISTALINO, PATRÓN SILVER, DON JULIO BLANCO, DON JULIO REPOSADO, MAESTRO DOBEL DIAMANTE, 1800 CRISTALINO, HERRADURA REPOSADO

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: HENNESSY VS

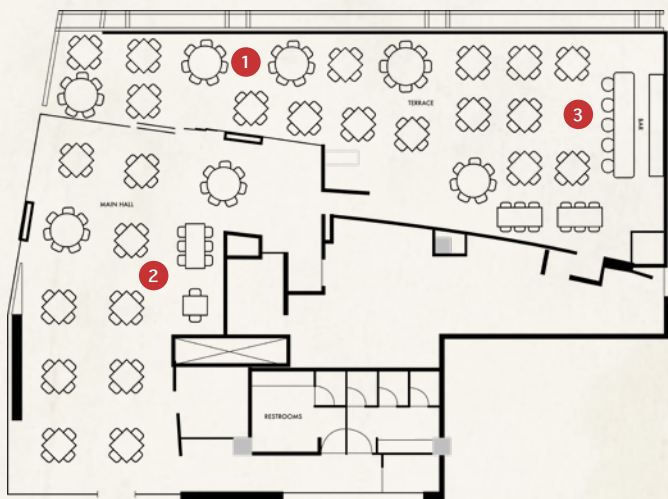
LIQUER: BAILEYS

BEER: NATIONAL AND INTERNATIONAL





CAPACITY



TOTAL: 210 pax

- 1** TERRACE
120 pax
- 2** MAIN HALL
80 pax
- 3** BAR
10 pax



MARINA PUERTO CANCUN, HOTEL ZONE, CANCUN, QROO.

SALES AND GROUPS

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MODERN MEXICAN KITCHEN



MERRY
CHRISTMAS

