

Carolina

MENU



ST REGIS
PUNTA MITA

Embraced by the gentle Pacific breeze and fueled by immense pride in our country's traditions, we extend a warm welcome to Carolina. Chef Alejandro Euroza and his culinary team have curated a seasonal menu featuring ingredients that echo the ancient gastronomic heritage spanning the entire Mexican Republic.

This talented team pays homage to each ingredient

using a blend of both traditional and contemporary techniques, highlighting aromas and flavors of elements such as corn, vegetables, and locally-sourced fish and seafood. Throughout the dinner, bread also claims a special spot on the table.

We are delighted to be your companions on this exquisite journey at Carolina, representing a Mexican culinary expression, presented in St. Regis style.

10-Course Tasting Menu

\$3,140

This menu takes you on a culinary journey spanning the entire country, exploring seasonal ingredients and flavors, all in Carolina's distinctive way of celebrating Mexican gastronomy.

4-Course Tasting Menu

\$2,664

KAMPACHI WITH PILONCILLO VINAIGRETTE (GF)(DF)
Chili powder, avocado foam, crispy corn.

LOBSTER (75g)
With onion and vanilla sauce, samphire, stewed artichokes, crispy dried shrimp.

IN-HOUSE-AGED NEW YORK STRIP (75g) (GF)(DF)
Our version of mole manchamanteles, date relish, Chicatana ants.

CHOCOLATE (80g)
Almond -cinnamon crisp, mango and passion fruit honey.

GLUTEN FREE (GF) – DAIRY FREE (DF) – NUTS (N) – VEGAN (V)

All prices include tax and are in Mexican Pesos. The raw protein weight may vary after cooking.

Starters

VUELVE A LA VIDA (120g) (DF) — \$545
Seafood with our version of traditional sweet and sour tomato sauce, cucumber, roasted avocado.

RICE "A LA TUMBADA" (75g) (GF)(DF) — \$573
Brothy rice, parsley mojo, saffron mayonnaise, and soft-shell crab.

PLANTAIN CROQUETTE — \$425
Dark-beer salsa borracha, smoked cream.

Main Dishes

GRILLED CABBAGE (200g) (GF)(DF)(V) — \$588
Green pipián, quinoa salad, and fresh leaves.

IN-HOUSE-AGED DUCK (150g) (GF)(DF) — \$875
Peanut and tamarind mole, roasted pineapple purée, strained-dough tamale.

VERACRUZ-STYLE FISH (150g) (GF)(DF) — \$793
Our version of the iconic dish from the Port of Veracruz, with roasted potatoes, peppers, and crispy capers.

IN-HOUSE-AGED BEEF FILET (150g) (GF) — \$1,100
Black chichilo mole, fermented plantain purée, roasted cauliflower, pickled chayote.

RACK OF LAMB (140g) (DF) — \$1,130
With yellow mole, chochoyotas, pickled chilaca, hoja santa oil.

CONFIT SUCKLING PIG (140g) (GF)(DF) — \$987
Cooked for 36 hours, bean demi-glace scented with avocado leaf, tomatillo, and purslane.

ROASTED HUITLACOCHE (120g) (GF) — \$438
Crottin cheese sauce, quelites salad.

CHOCHOYOTAS (150g) (GF)(DF) — \$536
With artichoke and Chiapas coffee sauce, aged sheep cheese.

Desserts

CHILATE (140g) — \$389
Cocoa sponge cake, piloncillo cookie, chocolate and cinnamon ice cream.

LIME TAPIOCA (120g) (GF) — \$358
Avocado cream, soursop sorbet, avocado nitro popcorn.

STRAWBERRIES WITH CREAM AND YOGURT (120g) — \$330
Raspberry mousseline, lychees, strawberries, yogurt foam.

MAZORCA DE PALOMITAS (130g) — \$389
Corn silk honey, crispy corn, sponge cake.