



caracol

MEXICAN COASTAL KITCHEN



Caracol will donate \$5 to the Houston Food Bank from each \$55 Dinner Menu sold and \$1 for each \$25 Lunch Menu sold.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any allergies.

MENÚ NUESTRO ESTILO

- our style -



BOCADILLO

Sopa de Flor de Calabaza y Taquito de Papa  

squash blossom soup and pan-fried potato taco

ENTREMES

Panucho de Cochinita Pibil 

stuffed masa cake, slow-cooked pork rubbed in achiote, refritos, hard-boiled egg, pickled onions

paired with '20 M. Chapoutier Luberon La Ciboise - Rhone Valley, France -

PLATO FUERTE

Bistec con Guajillo Adobo* 

seared New York strip steak, ancho - guajillo sauce, layered tortilla casserole *paired with '23 Raymond Sommelier Selection Cabernet Sauvignon - North Coast, California -*

POSTRE

Empanada de Cereza

cherry empanada, vanilla gel, orange cinnamon streusel, chocolate ice cream *paired with '19 Acinatico Recioto Della Valpolicella Classico - Veneto, Italy -*

Optional Beverage Pairing + \$33

MENÚ ENTRE LAS OLAS

- between the waves -



BOCADILLO

Sopa de Flor de Calabaza y Taquito de Papa  

squash blossom soup and pan-fried potato taco

ENTREMES

Vuelve a la Vida* 

seafood cocktail, oyster, squid, shrimp, crab, tomato, avocado, serrano, cilantro *paired with Besito de Sandia - tequila blanco, fresh watermelon, basil, lime juice, basil syrup*

PLATO FUERTE

Mero en Chilpachole 

seared grouper, tamal jarocho, blue crab broth

paired with Señor del Fuego - Illegal Blanco Mezcal, roasted pineapple infusion, red wine syrup, peach bitters

POSTRE

Pastel de Queso y Coco

coconut cheesecake, bananas, mango, salted caramel, coconut meringue, raspberry sorbet *paired with Sueño de Coco - Maker's Mark, Kalani, Louisa's caramel cream, coconut cream, almond milk, espresso*

Optional Beverage Pairing + \$33

MENÚ VEGETARIANO

- vegetarian -



BOCADILLO

Sopa de Flor de Calabaza y Taquito de Papa  

squash blossom soup and pan-fried potato taco

ENTREMES

Tartare de Tomate  

tomato, red onion, cucumber, egg, capers, mustard, gazpacho, chipotle aioli, avocado purée, lemon aioli *paired with Travaglino Ramato Pinot Grigio - Lombardia, Italy -*

PLATO FUERTE

Enchiladas Verdes  

zucchini, corn, poblano, tomatillo sauce, Chihuahua cheese, crema, rice, refritos *paired with Bodegas La Val Albariño - Rias Baixas, Spain -*

POSTRE

Pastel de Chocolate

Chef Ruben's vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries *paired with '12 M. Chapoutier Banyuls Rimage - Rhone Valley, France -*

Optional Beverage Pairing + \$33