

BLANCO CASTELAR

RAW BAR

OYSTERS
From Bahia Falsa B.C. (pc)

GRILLED OYSTERS
Butter and aged cheese gratin (pc)

CAVIAR
Ossetra Malossol Sturgeon Caviar, served with crème fraîche and blinis (20 g)

Add-On:
Ossetra-Beluga Hybrid Malossol Sturgeon Caviar \$90 / g

TUNA TOSTADA
Yellowfin, ponzu, spicy mayo (50g)

HAMACHI
Japanese with ponzu and serrano purée (100g)

TUNA TARTARE
Bluefin, Ossetra sturgeon caviar, avocado carpaccio, lemon vinaigrette (100g)

SHAVED PUNTA MITA OCTOPUS
Olive oil, yellow lemon, soy sauce and serrano chile (100g)

SCALLOP
Citrus tiger’s milk, serrano chile oil, and green apple (100 g)

SEA BASS CRUDO
Lemon, fresh wasabi, capers, and olive oil (120 g)

TO SHARE

IBERIAN HAM
100% acorn-fed(80g)

OLIVES AND SMOKED BURRATA
Genovese pesto, pistachio, yellow lemon (240g)

STEAK TARTAR
Prime beef filet, caper, béarnaise, parmesan, soufflé potato (120g)

IBERIAN HAM CROQUETTES
Aioli, slices of Iberian ham (6 pcs)

BAKED EMPANADAS
Braised short rib, aged cheese and hoja santa chimichurri (4 pcs)

CONFIT SUCKLING PIG TACOS
Blue corn tortilla, green apple (4 pcs)

BIRRIA TACOS
Asadero cheese, crushed salsa (4 pcs)

PORK BELLY TACOS
Flour tortillas, octopus chicharrón, mashed beans (2 pcs)

PRIME FILET CHALUPAS
Semi-cured manchego, piquillo peppers (3 pcs)

RIB EYE CHEESE CRUSTS
Flour tortilla, asadero cheese, charred chiles (180g)

FROM THE GARDEN

TOMATO GAZPACHO
Sourdough loaf and olive oil (200 ml)

ROCKEFELLER ARTICHOKE
Creamed spinach, aged brie cheese gratin (1 pc)

ORGANIC BEETS AND BURRATA
Warm burrata, orange reduction, truffled balsamic cream (200 g)

CAESAR SALAD
Romaine heart, Parmigiano Reggiano, anchovy dressing (200g)

HOUSE SALAD
Hearts of palm, avocado, heirloom tomato, asparagus, white wine vinaigrette (200g)

MEDITERRANEAN SALAD
Spinach, endives, feta cheese, kalamata olive, yogurt dressing (200g)

PASTAS & RICE DISHES

PECORINO FETTUCCINE
Butter, pecorino cheese, fresh truffle (280g)

RIGATONI ROSÉ ALLA VODKA
Butter, Parmigiano Reggiano (280g)

DUCK CONFIT RAVIOLI
Fromage d’Affinois, truffle, seasonal mushrooms (250g)

GREEN RISOTTO
Burrata, asparagus, Parmigiano Reggiano, pistachio (250g)

PRAWN RISOTTO
San Marzano tomato sauce, Parmigiano Reggiano, yellow lemon (250g)

FROM THE SEA

CURRY FISH
Tomato sofrito, red curry, caperberry (200g)

SNAPPER IN THE MILPA
Creamy esquites, pumpkin seed crust (200g)

BAKED SALMON
Ginger sauce, sesame oil, creamy mashed potato(200g)

COLOSSAL SHRIMP
Butter, lemon, parsley (220g)

GRILLED RED SNAPPER LOIN
Salsa a la talla, green salad (450g)

SALT-CRUSTED FISH (To share)
Red snapper, roasted tomato, artichoke, mashed potato(1 kg)

FROM THE GRILL

PRIME FILET WITH BUTTER
Mashed potato, Oporto sauce and confit shallots (200g)

STEAK & FRITES (To share)
New York prime, gravy sauce, Dijonese sauce (350g)

BEEF WELLINGTON (To share)
Mushroom duxelles, prosciutto, buttered asparagus(400g)

BRAISED SHORT RIB
Slow cooked, piloncillo and morita sauce, portobello, confit tomatoes (160g)

RIB EYE BURGER
House brioche, gruyère cheese, smoked bacon, confit onion(240g)

WOOD-FIRED RIB EYE CHOP (To share)
Butter and fine herbs (800g)

SIDES

SOUFFLÉ POTATOES (150g)

FRENCH FRIES (200g)

BUTTER MASHED POTATOES WITH GRAVY (180g)

GRILLED ASPARAGUS (100g)

TOMATOES WITH VINAIGRETTE (200g)

CREAMED SPINACH (180g)

GRILLED SWEET CORN (160g)

GRILLED VEGETABLES (200g)