

# BLANCO CASTELAR

## FIRST THINGS FIRST

Iberico Pork, served with a side of tomato puree and grilled olive and chive bread (80 g)	\$995
Tuna tostada, marinated in ancho chili soy sauce and crispy vegetables (50 g)	\$175
Raw hamachi, served with ponzu, serrano pepper and jalapeño pepper puree (100g)	\$495
Fine seafood selection tostada served with a side of assorted sauces and dips (160g)	\$900
Punta Mita shaved octopus, with olive oil, charred chopped serrano pepper, lemon and paprika (90g)	\$395
Ham croquettes, Filled with Iberico pork and béchamel sauce with a thin slice of iberico on the top (6 pc)	\$295
Sirloin chalupa, served with piquillo peppers, manzano pepper sauce, apple and Manchego cheese (75 g)	\$220
Grilled padron peppers, glazed with black sauce and homemade paprika (10 pc aprox)	\$265
Huitlacoche fondue, with a touch of mezcal, and sourdough tortillas (200 g)	\$290
Rib Eye crust, with asadero cheese (200 g)	\$395
Confit suckling pig tacos, served with a side of Charro beans (4 pz)	\$360
Melted cheese with birria, served with flour tortilla (200 g)	\$445

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## SUSTAINABLE CATCH

Kampachi tiradito, white almond garlic, banana pepper and cilantro oil (120g)	\$445
Milpa sea bass, pumpkin seed crust served over "Esquites" creamy Mexican corn salad (180 g)	\$495
Grilled sea bass, potato and olive sauce with sautéed fava beans (180 g)	\$495
Blue shrimp, "zarandeado" Mexican style grilled shrimp seasoned with curry, served with coconut and chipotle sauce (3pcs)	\$695
Salted Red Snapper, served with a side of roasted artichoke hearts and mashed potatoes (1.2kg)	\$1,580

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PRICES ARE IN MEXICAN PESOS  
THEY INCLUDE 16% VAT

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## FAUNA

Wagyu tartare, soufflé potatoes, parmesan cheese and caper dressing (100 g)	\$395
Wagyu carpaccio, served with "Chiles Toreados" glazed Mexican blistered peppers and raw mushroom	\$395
Duck and mushroom ravioli, with fromagere sauce and truffle essence (6 pcs)	\$395
Grilled sirloin, with iberico broth and honeydew melon (150 g)	\$480
Steak frites, with pepper sauce and confit piquillo peppers (225 g)	\$660
Iberico pork milanese breaded iberico, bean broth and avocado puree (180 g)	\$490
Short rib in birria broth with freshly made tortillas (150 g)	\$495
3 Bone Short Ribs, smoked chipotle pepper and Mexican raw cane sugar sauce (800g)	\$2,350
Grilled txuleton, with NZ butter & sea salt (1 kg)	\$1,950

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## F L O R A

House salad, asparagus, organic tomatoes, hearts of palm, potatoes & olives	\$175
Seasoned French lettuce, warm Fromagere cheese, rustic crostini	\$195
Heart of palm tiradito, over white almond garlic sauce, cilantro sprouts and cilantro oil	\$195
Organic beets served with burrata and orange balsamic glaze	\$350
White and green asparagus risotto, with almonds and parmesan crisps	\$445
Pasta with huitlacoche, corn and pine nut praline	\$295
Grilled artichoke hearts, cured Manchego cheese and "quelites" pigweed leaves	\$445
Zucchini ravioli, "Escalivada" Catalan roasted vegetables and corn glaze	\$285

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## SIDE DISHES

Grilled Brocolini with pistachio, parmesan cheese & arugula (100 g)	\$185
Charred kale, with key lime butter (140 g)	\$125
Grilled asparagus, with Hollandaise sauce (120 g)	\$175
Piquillo peppers, confit piquillo peppers and potatoes (120 g)	\$175
French fries (160 g) salted pepper and truffle essence	\$150
Mashed potatoes with truffle oil, garnished with chopped fresh chives (160 g)	\$150
Souffle potatoes (12 pz) with salt and pepper	\$150

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