BLANCO CASTELAR

RAW BAR

OYSTERS $95
From Bahía Falsa, B.C. (pc)

GRILLED OYSTERS $120
Butter and aged cheese gratin (pc)

CAVIAR $2,450
Osetra Malossol sturgeon caviar, served with crème fraîche and blinis (20 g)

Add-On: $90
Osetra-Beluga hybrid Malossol sturgeon caviar $90 / g

TUNA TOSTADA $205
Yellowfin, ponzu, spicy mayo (50 g)

HAMACHI $540
Japanese with ponzu and serrano purée (100 g)

TUNA TARTARE $540
Bluefin, Osetra sturgeon caviar, avocado carpaccio, lemon vinaigrette (100 g)

SHAVED PUNTA MITA OCTOPUS $495
Olive oil, yellow lemon, soy sauce and serrano chile (100 g)

SCALLOP $580
Citrus tiger's milk, serrano chile oil and green apple (100 g)

SEA BASS CRUDO $365
Lemon, fresh wasabi, capers and olive oil (120 g)

TO SHARE

IBERIAN HAM $1,200
100% acorn-fed (80 g)

OLIVES AND SMOKED BURRATA $395
Genovese pesto, pistachio, yellow lemon (240 g)

STEAK TARTAR $590
Prime beef filet, caper, béarnaise, parmesan, soufflé potato (120 g)

IBERIAN HAM CROQUETTES $295
Aioli, slices of Iberian ham (6 pcs)

BAKED EMPANADAS $385
Braised short rib, aged cheese and hoja santa chimichurri (4 pcs)

CONFIT SUCKLING PIG TACOS $420
Blue corn tortilla, green apple (4 pcs)

BIRRIA TACOS $375
Asadero cheese, crushed salsa (4 pcs)

PORK BELLY TACOS $430
Flour tortillas, octopus chicharrón, mashed beans (2 pcs)

PRIME FILET CHALUPAS $395
Semi-cured manchego, piquillo peppers (3 pcs)

RIB EYE CHEESE CRUSTS $455
Flour tortilla, asadero cheese, charred chiles (180 g)

FROM THE GARDEN

TOMATO GAZPACHO $190
Sourdough loaf and olive oil (200 ml)

ROCKEFELLER ARTICHOKE $245
Creamed spinach, aged brie cheese gratin (1 pc)

ORGANIC BEETS AND BURRATA $405
Warm burrata, orange reduction, truffled balsamic cream (200 g)

CAESAR SALAD $345
Romaine heart, Parmigiano Reggiano, anchovy dressing (200 g)

HOUSE SALAD $335
Hearts of palm, avocado, heirloom tomato, asparagus, white wine vinaigrette (200 g)

MEDITERRANEAN SALAD $335
Spinach, endives, feta cheese, kalamata olives, yogurt dressing (200 g)

PASTAS & RICE DISHES

PECORINO FETTUCCINE $460
Butter, pecorino cheese, fresh truffle (280 g)

RIGATONI ROSÉ ALLA VODKA $440
Butter, Parmigiano Reggiano (280 g)

DUCK CONFIT RAVIOLI $485
Fromage d'Affinois, truffle, seasonal mushrooms (250 g)

GREEN RISOTTO $460
Burrata, asparagus, Parmigiano Reggiano, pistachio (250 g)

PRAWN RISOTTO $490
San Marzano tomato sauce, Parmigiano Reggiano, yellow lemon (250 g)

FROM THE SEA

CURRY FISH $590
Tomato sofrito, red curry, caperberry (200 g)

SNAPPER IN THE MILPA $565
Creamy esquites, pumpkin seed crust (200 g)

BAKED SALMON $495
Ginger sauce, sesame oil, creamy mashed potato (200 g)

COLOSSAL SHRIMP $495
Butter, lemon, parsley (220 g)

GRILLED RED SNAPPER LOIN $1,150
Salsa a la talla, green salad (450 g)

SALT-CRUSTED FISH (To share) $1,950
Red snapper, roasted tomato, artichoke, mashed potato (1 kg)

FROM THE GRILL

PRIME FILET WITH BUTTER $990
Mashed potato, Oporto sauce and confit shallots (200 g)

STEAK & FRITES (To share) $1,210
New York Prime, gravy sauce, Dijonese sauce (350 g)

BEEF WELLINGTON (To share) $1,420
Mushroom duxelles, prosciutto, buttered asparagus (400 g)

BRAISED SHORT RIB $720
Slow-cooked, piloncillo and morita sauce, portobello, confit tomatoes (160 g)

RIB EYE BURGER $495
House brioche, gruyère cheese, smoked bacon, confit onion (240 g)

WOOD-FIRED RIB EYE CHOP (To share) $2,580
Butter and fine herbs (800 g)

SIDES

SOUFFLÉ POTATOES (150 g)	$195
FRENCH FRIES (200 g)	$180
BUTTER MASHED POTATOES WITH GRAVY (180 g)	$195
GRILLED ASPARAGUS (100 g)	$225
TOMATOES WITH VINAIGRETTE (200 g)	$210
CREAMED SPINACH (180 g)	$195
GRILLED SWEET CORN (160 g)	$205
GRILLED VEGETABLES (200 g)	$225

A GRUPO CAROLO RESTAURANT

ALL OUR PRICES ARE IN NATIONAL CURRENCY (MXN) AND INCLUDE 16% VAT.
ALL OUR WEIGHTS ARE CALCULATED RAW. | IG. @BLANCO_CASTELAR