BLANCO CASTELAR

RAW BAR

OYSTERS
From Bahia Falsa B.C. (pc) $95

GRILLED OYSTERS
Butter and aged cheese gratin (pc) $115

CAVIAR
Ossetra Malossol Sturgeon Caviar, served with crème fraîche and blinis (20 g) $2,450

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

TUNA TOSTADA
Yellowfin, ponzu, spicy mayo (50g) $180

HAMACHI
Japanese with ponzu and serrano purée (100g) $525

TUNA TARTARE
Bluefin, Ossetra sturgeon caviar, avocado carpaccio, lemon vinaigrette (100g) $525

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

SCALLOP
Citrus tiger's milk, serrano chile oil, and green apple (100 g) $560

SEA BASS CRUDO
Lemon, fresh wasabi, capers, and olive oil (120 g) $345

TO SHARE

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

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

STEAK TARTAR
Prime beef filet, caper, béarnaise, parmesan, soufflé potato (120g) $580

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

BAKED EMPANADAS
Braised short rib, aged cheese and hoja santa chimichurri (4 pcs) $380

CONFIT SUCKLING PIG TACOS
Blue corn tortilla, green apple (4 pcs) $385

BIRRIA TACOS
Asadero cheese, crushed salsa (4 pcs) $365

PORK BELLY TACOS
Flour tortillas, octopus chicharrón, mashed beans (2 pcs) $420

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

RIB EYE CHEESE CRUSTS
Flour tortilla, asadero cheese, charred chiles (180g) $445

FROM THE GARDEN

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

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

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

CAESAR SALAD
Romaine heart, Parmigiano Reggiano, anchovy dressing (200g) $330

HOUSE SALAD
Hearts of palm, avocado, heirloom tomato, asparagus, white wine vinaigrette (200g) $330

MEDITERRANEAN SALAD
Spinach, endives, feta cheese, kalamata olive, yogurt dressing (200g) $330

PASTAS & RICE DISHES

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

RIGATONI ROSÉ ALLA VODKA
Butter, Parmigiano Reggiano (280g) $395

DUCK CONFIT RAVIOLI
Fromage d'Affinois, truffle, seasonal mushrooms (250g) $450

GREEN RISOTTO
Burrata, asparagus, Parmigiano Reggiano, pistachio (250g) $445

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

FROM THE SEA

CURRY FISH
Tomato sofrito, red curry, caperberry (200g) $580

SNAPPER IN THE MILPA
Creamy esquites, pumpkin seed crust (200g) $550

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

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

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

SALT-CRUSTED FISH (To share)
Red snapper, roasted tomato, artichoke, mashed potato(1 kg) $1,910

FROM THE GRILL

PRIME FILET WITH BUTTER
Mashed potato, Oporto sauce and confit shallots (200g) $980

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

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

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

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

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

SIDES

SOUFFLÉ POTATOES (150g)	$180
FRENCH FRIES (200g)	$160
BUTTER MASHED POTATOES WITH GRAVY (180g)	$190
GRILLED ASPARAGUS (100g)	$225
TOMATOES WITH VINAIGRETTE (200g)	$210
CREAMED SPINACH (180g)	$195
GRILLED SWEET CORN (160g)	$195
GRILLED VEGETABLES (200g)	$225

ALL OUR PRICES INCLUDE 16% VAT. ALL OUR WEIGHTS ARE CALCULATED RAW

IG. @blanco_castelar | FB. @blancocastelar