

BLANCO CASTELAR

FIRST THINGS FIRST

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| Iberian Ham, with tomato bread (80 g) | \$890 |
| Tuna Tostada,, marinated in chile ancho soy sauce with crispy vegetables (60 g) | \$130 |
| Hamachi Raw, ponzu serrano and jalapeño pure (125 g) | \$390 |
| Raw Fish Mix Seleccction, assortment of sauces (160 g) | \$850 |
| Punta Mita Shaved Octopus, with olive oil, lemon, paprika & matcha chile sauce (90 g) | \$360 |
| Pata Negra Croquettes, Iberian sashimi, alioli (8 pz) | \$290 |
| Sirloin Chalupa with Piquillos, piquillo peppers, apple, apple sauce & sheep manchego (100g) | \$165 |
| Charcoal Padron Peppers, infused poison (10 pz aprox) | \$185 |
| Fish & Fried Calamari, gaditan marinade, alioli (120 g) | \$230 |
| Huitlacoche Foundue, sourdough tortillas (200 g) | \$265 |
| Rib Eye Crust, asadero cheese (200 g) | \$340 |
| Confit Suckling Pig Tacos, alubias charras (4 pz) | \$295 |
| Short Rib QuesoBirria, with flour tortilla (200 g) | \$290 |

PRICES IN NATIONAL CURRENCY
INCLUDES 16% VAT

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SUSTAINABLE CATCH

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|---|---------|
| Kampachi Sealed in Ash, vegetable salad, light mayonnaise canned tuna (120 g) | \$395 |
| Sea Bass Cured in Paprika, with olives and mussels (100 g) | \$290 |
| Kampachi Tiradito, almond white garlic, chile güero (120 g) | \$395 |
| Robalo in the Milpa, pepita crust, mellow esquites (200 g) | \$455 |
| Confit Totoaba, roasted leek emulsion, hazelnut (150 g) | \$465 |
| Charcoal Fish, olive potato sauce and sautéed broad beans (200 g) | \$455 |
| Green Sauce Sea Bass, clam and parsley, with purslane (200 g) | \$455 |
| Blue Shrimp, seasoned with curry, coconut American (3pz) | \$560 |
| Salted Red Snapper, roasted artichoke hearts & mashed potatoes (1.2 kg) | \$1,190 |

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FAUNA

| | |
|---|---------|
| Steak Tartare, souffled potatoes and parmesan caper dressing (90 g) | \$295 |
| Wagyu Tiradito, infusion of bullfighting chiles, raw mushroom (90 g) | \$295 |
| Foie Alegría, homemade terrine, amaranth, agave syrup and wafers (60 g) | \$295 |
| Ravioli with Confit Duck, mushrooms, fromagere sauce and truffle essence (6 pcs) | \$360 |
| Grilled Sirloin, Iberian juice, cambray melon (100 g) | \$465 |
| Rack of Lamb from NZ, mushroom duxelle, puff pastry & sage broth (150 g) | \$625 |
| Steak Frites, green pepper sauce, piquillo pepper (200 g) | \$550 |
| Iberian Pork Milanese bean broth, pickles (150 g) | \$435 |
| Rib in Birria Broth with freshly made tortillas (150 g) | \$495 |
| 3 Bone Short Rib, smoked chipotle sauce and piloncillo (800 g) | \$1,595 |
| Charcoal Txuleton, piquillo peppers, green salad (1 kg) | \$1,650 |

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FLORA

| | |
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| House salad, asparagus, organic tomato, heart of palm, potato, etc. | \$150 |
| Seasoned french lettuce, warm Fromagere cheese, rustic bread crostinis | \$225 |
| Tiradito of palm heart, almond and coriander | \$150 |
| Burrata & organic beets orange reduction with balsamic | \$260 |
| White and green asparagus risotto, almond, crispy parmesan | \$360 |
| Spaghetti with huitlacoche, corn and pine nut praline | \$265 |
| Grilled artichoke hearts, cured manchego and quelites | \$275 |
| Fake pumpkin ravioli, escalivada and corn reduction | \$165 |

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SIDE DISHES

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| Charcoal brocolini pistachio, parmesan & arugula | \$165 |
| Roasted kale, canned lemon butter | \$115 |
| Creamy esquites, risotto style | \$145 |
| Grilled asparagus, with hollandaise sauce | \$165 |
| Piquillo peppers, confined with juice | \$165 |

POTATOES

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|----------------------------|-------|
| French fries | \$95 |
| Truffled puree | \$120 |
| Confined with herbs | \$95 |
| Gratinated with meat broth | \$120 |
| Souffle (8 pz) | \$120 |

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