

# BLANCO CASTELAR

## RAW BAR

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| <b>OYSTERS</b><br>From Bahia Falsa B.C. (pc)   | \$90    |
| <b>GRILLED OYSTERS</b><br>Butter and aged cheese gratin (pc)   | \$105   |
| <b>CAVIAR</b><br>Ossetra Kenoz sturgeon caviar, crème fraîche, blinis (15g)                          | \$1,990 |
| <b>TUNA TOSTADA</b><br>Yellowfin, ponzu, spicy mayo (50g)  | \$160   |
| <b>HAMACHI</b><br>Japanese with ponzu and serrano purée (100g)                                       | \$510   |
| <b>TUNA TARTARE</b><br>Bluefin, Ossetra sturgeon caviar, avocado carpaccio, lemon vinaigrette (100g) | \$515   |
| <b>SHAVED PUNTA MITA OCTOPUS</b><br>Olive oil, yellow lemon, soy sauce and serrano chile (100g)      | \$495   |
| <b>SCALLOP</b><br>Mandarin vinaigrette, black sauces and dried chile (100g)                          | \$560   |
| <b>SNAPPER CRUDO</b><br>Fennel aguachile with grapefruit, serrano and basil (120g)                   | \$340   |

## TO SHARE

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| <b>IBERIAN HAM</b><br>100% acorn-fed(80g)   | \$1,380 |
| <b>OLIVES AND SMOKED BURRATA</b><br>Genovese pesto, pistachio, yellow lemon (240g)          | \$380   |
| <b>STEAK TARTAR</b><br>Prime beef filet, caper, béarnaise, parmesan, soufflé potato (120g)  | \$580   |
| <b>IBERIAN HAM CROQUETTES</b><br>Aioli, slices of Iberian ham (6 pcs)                       | \$295   |
| <b>BAKED EMPANADAS</b><br>Braised short rib, aged cheese and hoja santa chimichurri (4 pcs) | \$360   |
| <b>CONFIT SUCKLING PIG TACOS</b><br>Blue corn tortilla, green apple (4 pcs)                 | \$370   |
| <b>BIRRIA TACOS</b><br>Asadero cheese, crushed salsa (4 pcs)                                | \$320   |
| <b>PORK BELLY TACOS</b><br>Flour tortillas, octopus chicharrón, mashed beans (2 pcs)        | \$420   |
| <b>PRIME FILET CHALUPAS</b><br>Semi-cured manchego, piquillo peppers (3 pcs)                | \$390   |
| <b>RIB EYE CHEESE CRUSTS</b><br>Flour tortilla, asadero cheese, charred chiles (180g)       | \$440   |

## FROM THE GARDEN

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| <b>TOMATO GAZPACHO</b><br>Sourdough loaf and olive oil (200 ml)  | \$190 |
| <b>ROCKEFELLER ARTICHOKE</b><br>Creamed spinach, aged brie cheese gratin (1 pc)                          | \$235 |
| <b>ORGANIC BEETS AND BURRATA</b><br>Warm burrata, orange reduction, truffled balsamic cream (200 g)      | \$395 |
| <b>CAESAR SALAD</b><br>Romaine heart, Parmigiano Reggiano, anchovy dressing (200g)                       | \$330 |
| <b>HOUSE SALAD</b><br>Hearts of palm, avocado, heirloom tomato, asparagus, white wine vinaigrette (200g) | \$320 |
| <b>MEDITERRANEAN SALAD</b><br>Spinach, endives, feta cheese, kalamata olive, yogurt dressing (200g)      | \$320 |

## PASTAS & RICE DISHES

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| <b>PECORINO FETTUCCINE</b><br>Butter, pecorino cheese, fresh truffle (280g)                | \$460 |
| <b>RIGATONI ROSÉ ALLA VODKA</b><br>Butter, Parmigiano Reggiano (280g)                      | \$395 |
| <b>DUCK CONFIT RAVIOLI</b><br>Fromage d'Affinois, truffle, seasonal mushrooms (250g)       | \$450 |
| <b>GREEN RISOTTO</b><br>Burrata, asparagus, Parmigiano Reggiano, pistachio (250g)          | \$440 |
| <b>PRAWN RISOTTO</b><br>San Marzano tomato sauce, Parmigiano Reggiano, yellow lemon (250g) | \$480 |

## FROM THE SEA

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| <b>CURRY FISH</b><br>Tomato sofrito, red curry, caperberry (200g)                                  | \$580   |
| <b>SNAPPER IN THE MILPA</b><br>Creamy esquites, pumpkin seed crust (200g)                          | \$540   |
| <b>BAKED SALMON</b><br>Ginger sauce, sesame oil, creamy mashed potato(200g)                        | \$495   |
| <b>COLOSSAL SHRIMP</b><br>Butter, lemon, parsley (220g)  | \$490   |
| <b>GRILLED RED SNAPPER LOIN</b><br>Salsa a la talla, green salad (450g)                            | \$1,100 |
| <b>SALT-CRUSTED FISH</b> (To share)<br>Red snapper, roasted tomato, artichoke, mashed potato(1 kg) | \$1,780 |

## FROM THE GRILL

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| <b>PRIME FILET WITH BUTTER</b><br>Mashed potato, Oporto sauce and confit shallots (200g)                 | \$980   |
| <b>STEAK &amp; FRITES</b> (To share)<br>New York prime, gravy sauce, Dijonese sauce (350g)               | \$1,190 |
| <b>BEEF WELLINGTON</b> (To share)<br>Mushroom duxelles, prosciutto, buttered asparagus(400g)             | \$1,385 |
| <b>BRAISED SHORT RIB</b><br>Slow cooked, piloncillo and morita sauce, portobello, confit tomatoes (160g) | \$695   |
| <b>RIB EYE BURGER</b><br>House brioche, gruyère cheese, smoked bacon, confit onion(240g)                 | \$495   |
| <b>WOOD-FIRED RIB EYE CHOP</b> (To share)<br>Butter and fine herbs (800g)                                | \$2,580 |

## SIDES

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| SOUFFLÉ POTATOES (150g)                  | \$160 |
| FRENCH FRIES (200g)                      | \$160 |
| BUTTER MASHED POTATOES WITH GRAVY (180g) | \$190 |
| GRILLED ASPARAGUS (100g)                 | \$210 |
| TOMATOES WITH VINAIGRETTE (200g)         | \$210 |
| CREAMED SPINACH (180g)                   | \$195 |
| GRILLED SWEET CORN (160g)                | \$185 |
| GRILLED VEGETABLES (200g)                | \$210 |