

BLANCO CASTELAR

SEASON'S SPECIAL

Nogada piquillo peppers,
filled with confit suckling pig and caramelized nut nogada \$320

FIRST THINGS FIRST

Iberian Ham, with tomato bread (80 g)	\$995
Foie alegría, homemade terrine, amaranth, agave syrup and wafers (100 g)	\$305
Tuna tostada, marinated in chile ancho soy sauce with crispy vegetables (50 g)	\$140
Hamachi raw, ponzu serrano and jalapeño pure (100 g)	\$395
Raw fish mix selection, assortment of sauces (160 g)	\$900
Punta Mita shaved octopus, with olive oil, lemon, paprika & matcha chile sauce (90 g)	\$370
Pata Negra croquettes, Iberian sashimi, truffled alioli (8 pz)	\$295
Sirloin chalupa with piquillos, piquillo peppers, apple, apple sauce & sheep manchego (75 g)	\$190
Charcoal Padron peppers, infused poison (10 pz aprox)	\$255
Fish & fried calamari, andalusian marinade, alioli (120 g)	\$270
Huitlacoche fondue, sourdough tortillas (200 g)	\$290
Rib Eye crust, asadero cheese (200 g)	\$380
Confit suckling pig tacos, alubias charras (4 pz)	\$330
Melted cheese with birria, with flour tortilla (200 g)	\$395

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SUSTAINABLE CATCH

Sea Bass cured in paprika, with olives and mussels 100 g)	\$395
Kampachi tiradito, tiger's milk, chile güero (120 g)	\$405
Robalo in the milpa, pepita crust, mellow esquites (180 g)	\$495
Confit Totoaba, roasted leek emulsion, hazelnut (180 g)	\$495
Charcoal fish, olive potato sauce and sautéed broad beans (180 g)	\$495
Salmonated Trout creamy cauliflower and roasted chard (180 g)	\$470
Blue shrimp, seasoned with curry, coconut American (3 pcs)	\$575
Salted Red Snapper, roasted artichoke hearts & mashed potatoes (1.2 kg)	\$1,380

PRICES IN NATIONAL CURRENCY
INCLUDES 16% VAT

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FAUNA

Wagyu tartare, souffled potatoes and parmesan caper dressing (100 g)	\$360
Wagyu tiradito, infusion of bullfighting chiles, raw mushroom (100 g)	\$395
Ravioli with confit duck, mushrooms, fromagere sauce and truffle essence (6 pcs)	\$370
Grilled sirloin, Iberian juice, cambray melon (150 g)	\$480
Steak frites, green pepper sauce, piquillo pepper (225 g)	\$660
Veal milanese bean broth, pickles (180 g)	\$465
Rib in birria broth with freshly made tortillas (150 g)	\$495
3 Bone Short Rib, smoked chipotle sauce and piloncillo (800 g)	\$1,850
Charcoal txuleton, with NZ butter & marine salt (1 kg)	\$1,850

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FLORA

House salad, asparagus, organic tomato, heart of palm, potato & olives	\$165
Seasoned french lettuce, warm Fromagere cheese, rustic bread crostinis	\$180
Tiradito of palm heart, almond and coriander	\$170
Burrata & organic beets orange reduction with balsamic	\$290
White and green asparagus risotto, almond, crispy parmesan	\$370
Spaghetti with huitlacoche, corn and pine nut praline	\$275
Grilled artichoke hearts, cured manchego and quelites	\$280
Fake zucchini ravioli, escalivada and corn reduction	\$270

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SIDE DISHES

Charcoal brocolini pistachio, parmesan & arugula (100 g)	\$165
Roasted kale, canned lemon butter (140 g)	\$120
Grilled asparagus, with hollandaise sauce (120 g)	\$170
Piquillo peppers, with candied potatoes (120 g)	\$170
French fries (160 g)	\$115
Mashed potatoes with butter (160 g)	\$150
Souffle potatoes (12 pz)	\$150

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