

BLANCO CASTELAR

IBERIAN HAM	
100% pure acorn-fed Cinco Jotas (80g)	\$1300
CHEESE BOARD	
Parmigiano Reggiano, Fromager d’Affinois, natural goat cheese, semi-cured Manchego (120 g)	\$1100
RAW ASSORTMENT	
Hamachi, salmon gravlax, bluefin tuna, catch of the day, chocolate clam, oyster, lion's paw scallop (300 g)	\$1300
OYSTERS	
Oysters Sol Azul (6pz)	\$580
CAVIAR	
Oscietra sturgeon caviar, crème fraîche, blinis (15g/30g/50 g)	\$110 per gram

COLD STARTERS

SHRIMP CEVICHE	
Shrimp, mango, avocado, green tomato, ginger (120g)	\$380
AVOCADO AND HEART OF PALM CARPACCIO	
Heart of palm ceviche, artichoke, black olive, caper (200g)	\$315
TUNA TOAST	
Baja California, ponzu habanera, spicy mayo (40g)	\$190
HAMACHI	
Japanese, ponzu, poblano serrano purée (80g)	\$575
SHAVED PUNTA MITA OCTOPUS	
Olive oil, lime, serrano pepper, matcha sauce (100g)	\$490
STEAK TARTAR PRIME	
Soufflé potato, caper dressing (100g)	\$490

AGUACHILES

GREEN MUSHROOM AGUACHILE	
Green serrano, apple, cucumber, mint (120g)	\$295
RED LION'S PAW AGUACHILE	
Chintextle, red serrano, onion (120g)	\$490
WAGYU AGUACHILE	
Red serrano, ginger, sesame, bao bun (90g)	\$490

HOT STARTERS

MILPA-STYLE SOUP	
Huitlacoche, corn, squash, poblano pepper, panela cheese (300g)	\$260
HUITLACOCHES QUESADILLAS	
Sourdough, Oaxaca cheese, epazote (4pzs)	\$280
OCTOPUS CHICHARRÓN	
Organic dough gorditas, Oaxacan fresh cheese (2pzs)	\$280
IBERIAN HAM CROQUETTES	
Alioli, slices of Iberian ham (6pzs)	\$320
CONFIT SUCKLING PIG TACOS	
Charro beans, guacamole (4pzs)	\$395
NORTHERN TACOS	
Suckling goat, charred onions, grilled cheese (2pzs)	\$385
SHORT RIB BARBACOA TACOS	
Crushed sauce, charred avocado, pickled onions (4pzs)	\$420
QUESABIRRIA	
Short rib, sobaquera tortilla, cheese mix, consommé (1pz)	\$320
RIB EYE CRACKLING	
Guacamole, grilled onions, corn tortillas (160g)	\$385
PRIME FILET CHALUPAS	
Semi-cured Manchego, piquillo peppers (2pzs)	\$360
RIB EYE CRUST	
Asadero cheese, grilled chiles (180g)	\$490

TASTING MENU

\$1800

SALADS

BURRATA AND ORGANIC BEETS	
Warm burrata, orange reduction, truffle balsamic cream (200g)	\$420
HOUSE SALAD	
Hearts of palm, avocado, heirloom tomato, asparagus (200g)	\$320
CHARRED PEAR SALAD	
Goat cheese, almonds, cassis vinaigrette with rosemary (200g)	\$320
CAESAR SALAD	
Romaine heart, aged parmesan, anchovy dressing (200g)	\$320

PASTAS AND RICES

DUCK CONFIT RAVIOLI	
Fromager d’ Affinois, truffle, seasonal mushrooms (250g)	\$475
WHITE AND GREEN ASPARAGUS RISOTTO	
Cilantro pesto, burrata (250g)	\$495
SEASONAL MUSHROOM RISOTTO	
Garlic style, mushroom ragù (250g)	\$495
WOOD-FIRED PULLED PORK RICE	
Smoked pork belly, sweet pepper, spicy aioli (250g)	\$595

FISHING

SOFT-SHELL BLUE CRAB TACO	
Creamy scallop, avocado, sesame (2pzs)	\$385
SNAPPER IN THE MILPA	
Creamy esquites, pumpkin seed crust (160g)	\$560
SALT-BAKED FISH	
Red snapper, roasted tomato, artichokes, mashed potatoes (1kg)	\$1925
FISH A LA TALLA	
Mesquite-grilled red snapper, beans, charred spring onions, tortillas, dry noodles (1kg)	\$1925

MEAT

PRIME FILET WITH FOIE GRAS	
Potato mille-feuille, French green beans, port wine and shallot sauce (180g)	\$790
STEAK & FRITES	
Kansas high choice, potatoes, demi-glace (400g)	\$860
RIB EYE PRIME CHEMITA	
Caramelized peppers, mashed potatoes, crispy onion, chemita sauce (400g)	\$860
COWBOY STEAK	
Black Angus, heirloom tomato salad, piquillo peppers (1kg)	\$2845
PRIME FILET CENTER	
Mushroom casserole with bone marrow, cream spinach (600g)	\$2690
BRAISED SHORT RIB	
Piloncillo and morita sauce, portobello, cherry tomatoes (160g)	\$790

SIDES

GRILLED SWEET CORN (160g)	\$150
GRILLED ASPARAGUS (100g)	\$210
GRILLED VEGETABLES (200g)	\$240
CONFIT ARTICHOKE AOVE (3pzs)	\$360
FRENCH FRIES (160g)	\$140
BUTTER MASHED POTATOES (160g)	\$150
FIDEO SECO (160g)	\$150

PRICES IN LOCAL CURRENCY INCLUDE 16% VAT

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