

sopas | ensaladas

Cold beetroot-pineapple soup with Greek yoghurt and crunchy granola	16
Cold watermelon gazpacho with feta cheese and chopped pistachios	18
Warming seasonal soup of the house	16
Salade Niçoise with pink seared tuna, baby potatoes, green beans, Free-range egg and crisp lettuce	28/38
Greek salad with Cretan Paximadi bread, tri-coloured tomatoes, Paprika, capers & Kalamata olives	22/32
Castellan's garden salads with avocado, organic egg, sweetcorn kernels and crunchy radishes & Datterini tomatoes served with Mediterranean marjoram dressing or honey-ginger dressing	18/28

tapas para compartir

Crispy fried langostinos wrapped in panko with spicy Sriracha mayonnaise & guacamole	28
Jamon Iberico Pata negra - thinly sliced with tomato salsa & Sardinian Carasau bread	36
Potato Millefeuille Brava Style with fresh lime aioli & spicy Sriracha mayonnaise	21
Pimientos del Padron with Maldon salt & black olive powder	18
Selection of swiss cheese specialities from Jumi Hof with fig mustard & fruit bread	32

Especialidades de la casa

Tuna tartare with avocado, crunchy cucumber, datterini tomatoes & flavoured with soy sauce	32
Homemade Argentinian beef empanadas & chimichurri sauce	25
Feta cheese wrapped in filo pastry with thyme honey, roasted sesame seeds and fresh figs	23
Grilled mini vegetables on fava bean puree refined with chilli and olive oil	31



pastas | arroces

Homemade potato gnocchi with creamy Manchego cheese sauce, sliced black truffle & caramelised hazelnuts	38
Bomba de arroz negra with fresh seafood, fried pulpo & lime aioli	48
Homemade raviolacci filled with artichokes & served with sweet figs	37
Linguine alle Vongole in white wine broth with sun-ripened Datterini tomatoes	39
Aquarello risotto with roasted mushrooms, apricots and sliced Belper Knolle (Swiss cheese)	39

Vegetariano

Parmigiana di Melanzane in a spicy tomato sauce with burrata and fresh basil	38
Paella Vegetariana with bomba rice, colourful market vegetables and homemade aioli	41
Pisto andaluz de verduras with braised vegetables, poached organic egg, oregano and herbs	35

mar

Ovenbaked sea bream fillet on Andalusian pisto vegetables with mojo verde and golden brown fried potatoes	48
Norwegian fjord salmon steak with fresh pak choi salad, soya gel and bomba rice	45
Roasted pike-perch with crispy skin served with wild broccoli and lemon sauce	48
Tender sea bass fillet with sepia ink sauce, capers and mini carrots	49
Slow cooked cod with lobster bisque, coconut milk, peperoncini and vongole	46



tierra

Secreto of Ibérico pork, cooked sous-vide for 24 hours, with crispy french fries & chimichurri sauce	48
Rib-eye steak 250 g with shallots, demi-glace & balsamic vinegar	56
Roasted chicken thighs in mojo rojo with coriander, sprout salad and crispy panko	39
Rack of lamb with green beans, tomato, potatoes and pear	52
Luma beef burger in a brioche bun with Manchego, onion chutney and sweet potato fries	38

sidedishes

Patatas Bravas Sweet Potato Fries Linguine Grilled Vegetables Bomba Rice Leaf Salad	8.5
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dulce

Thomas Tiramisu with cafe ice cream with mascarpone espuma and homemade almond biscuit	18
Basque cheesecake with aged Gruyère cheese and vanilla	16
Parfait with Greek yoghurt, lemon thyme & apricot	16
Seasonal fruit salad with tonka beans & mango sorbet	14
Homemade ice cream or sorbet of the day per scoop	6

Digestiv

Averna 20% Vol. 4cl	10
Ramazotti 30% Vol. 4cl	11
Bulleit Bourbon Whiskey 45% Vol. 4cl	16
Säntis Malt Föhnsturm Whiskey 46% Vol. 4cl	20
Ron Zacapa Centenario 23 Sistema Solera 40% Vol. 2cl	16

