

castellan's



menü

## Our salads

<b>Lamb's lettuce</b> figs   Goat cheese with brioche   Walnut Dressing <small>v/TN/D/MU/G</small>	25
<b>Beetroot – tangerine salad</b> with yoghurt dill dressing & walnuts <small>v/D/G/E</small>	22
<b>Greek Salad</b> with Tomatoes   Green Peppers   Red Onions   Kalamata Olives & Feta Cheese <small>v/TN/D/MU/G</small>	25
<b>Quinoa Salad</b> with Roasted Vegetables   Mint & Tahini – Lemon Vinaigrette	21
<b>Panzanella Salad</b> with Burrata   Tomato Mix   Basil & Balsamic Pearls <small>G</small>	22

## soups

<b>Andalusian gazpacho</b> with raspberries   Croutons   Olive Oil <small>v/D/G</small>	19
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## Our recommendations

<b>Beluga Lentil Tartar</b> Coffee Graved Salmon   Beetroot Beads   Herb Dressing <small>C/G/SS/C/S/F</small>	27   38
<b>Carpaccio of deer</b> Grana Padano   Raspberries & Marinated Mushrooms   Truffle Ali Oli <small>G/S/A</small>	24
<b>Tuna tartare</b> with avocado   Soy Sauce   Coriander   Banana Chips <small>S/SS/F</small>	28   36
<b>Roast beef</b> with capers   Red Onions   Arugula & Belper Tuber <small>C/G/SS/C/S/F</small>	38
<b>Jamón Iberico</b> de Bellota «Pata Negra» Karasao Bread   Tomato Dip <small>A</small>	30
<b>Olives &amp; Carpes</b> Oregano <small>v/SU</small>	10.5

## dessert

<b>Crema Catalana</b> Lemon Zest   Cinnamon   Oranges <small>D/E/C</small>	15
<b>Panna Cotta</b>   Tonka Bean   Wild Berries <small>G</small>	12
<b>Brownie</b> with Yogurt Ice Cream <small>G/A</small>	14
<b>Ice cream</b> vanilla, chocolate, strawberry and coffee (per scoop) <small>D/E/G/P</small>	6.5
<b>Sorbet</b> raspberries, mango and lemons (per scoop)	6.5
<b>Affogato</b> al caffè Amaretto <small>G</small>	9.5