



menu

## our salads

Baby spinach with blue cheese, walnuts, grapes & quinoa with fig and honey dressing	21
Caprese with mozzarella (mozzarella filled with ricotta) with homemade foccacia, Datterini tomatoes & balsamic pearl	22
Greek salad with bell peppers, cucumber, tomatoes, capers, oregano & feta + avocado <i>or</i> fried aubergines <i>oder</i> burrata	20 each +5.5

## soups

Seasonal soup of the day	14
Watermelon gazpacho with feta, mint & pistachios	17
Vegan, lukewarm minestrone with soya alioli & fresh spring vegetables	19

## our recommendations

Homemade asparagus tortellini with pea, basil sauce & olive powder	24
Swordfish ceviche with San Marzano tomatoes, avocado, coriander, chilli, lime & banana chips	28

## tapas

Pimientos del Padron with sea salt & tomato powder	15
Patatas bravas with lime aioli & sriracha mayonnaise	18
Homemade beef empanadas with chimichurri sauce	17
Olives & capers with oregano	9.5

Declaration: Beef CH, Ireland | Chicken CH | Pork CH, Spain  
Tuna Fao 71 | Pulpo Marocco Fao 34 | Monkfish Fao 27 | Mussels Italy Fao 37  
Gambero Rosso Fao 37 Sicily | Lobster Fao 21

 Vegetarian  
 Vegan



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu description do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergens information is available.  
All prices in CHF including VAT at the current rate.

## pasta

Potato gnocchi with Belper Knolle, almonds and saffron-tangerine sauce	39
Castellan's parmigana di melanzane with burrata & fresh herbs	37
Spaghetti with cherry tomatoes, rocket & parmesan	34
Linguini vongole with clams, garlic, chilli & white wine	42
Ravioloni with ricotta-spinach filling with white wine and lemon sauce & datterini tomatoes	44
Gluten-free pasta on request	

## seafood

Grilled pulpo tentacles (200 gr.) on lukewarm potato-pea salad & lime vinaigrette	52
Baked Mediterranean sea bream with pisto, parsley potatoes & mojo verde	49
Whole sea bass (1.2 kg) with lemon beurre blanc, sea salt potatoes & seasonal vegetables (2 persons, price per person)	68
Paella with scallops, prawns & pulpo (please book 1 day in advance) (2 persons, price per person)	55

## field

Spanish Charra Entrecôte with glazed green asparagus, mini carrots and Rioja Jus	67
Swiss Black Angus burger in a John Baker brioche bun, Gruyère, onion chutney, rocket salad, sweet potato fries and aioli	43
Grilled Iberico Secreto with potatoes, grilled vegetables & chimichurri	49
Corn-fed poulard with rosemary potatoes, grilled vegetables & lemon vinaigrette	44
Beef Tomahawk (1.4 kg) with side dishes of your choice (please book 1 day in advance) (2 persons, price per person)	89

### Side dishes:

Grilled vegetables	7.5
Rosemary salted potatoes	6.5
Green asparagus	9.5
Fries	5.5



## dessert

«Thomas Tiramisu» with homemade coffee ice cream, mascarpone espuma & almond sponge	17
Crema Catalana with lemon zest & cinnamon	13
«Apricot Symphony» with Greek yoghurt and thyme parfait	15
Ice cream: vanilla, chocolate, strawberry and sour cream (per scoop)	5.5
Sorbet: raspberry, mango and lemon (per scoop)	4.5
+ hot Lindor chocolate or mascarpone espuma or fruit	je +3.5
Affogato al caffè with Amaretto	9.5
Café "Carlos I" (café with Spanish cognac)	9.5

## Music Night

Enjoy your dinner to the sounds of the fantastic Soul Maniacs! Their live performance will make your evening at Castellán's not only a feast for the palate but also for the ears.

Every Wednesday from 6 p.m. at Castellán's.

Every Saturday

**SANAPA** (Saturday-Afternoon-Party)

**Cava à discretion & Tapas**

**CHF 75.00**

Share your  
castellan's moment

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