

Castro's

TAPAS TO SHARE

*GF OLIVES & PICKLES 🌿 with citrus olive oil	9
CASTRO'S FOCACCIA 🌿 garlic butter	12
JAMÓN SERRANO dry cured ham aged for 18 months	14
SOBRASADA cured spicy chorizo spread, focaccia	14
ALBONDIGAS wagyu & pork meatball, almond sauce, sherry, parsley	16
GRILLED ASPARAGUS 🌿 char-grilled asparagus, romesco, manchego cheese	18
CHORIZO A LA SIDRA pork chorizo, cider reduction	14
PATATAS BRAVAS 🌿 *GF potatoes, spicy tomato sauce, aioli	16
MUSHROOM CROQUETTES 🌿 aioli, cream	14
*GF ALCACHOFAS 🌿 artichoke, almond salmorejo, black olive	16
CALAMARES FRITOS fried squid, aioli	17
MUSSELS AL AJILLO green mussels, wine, garlic, bread	17
PULPO A LA GALLEGA octopus, potato, olive oil, paprika	22
MARROW BONE TARTAR char-grilled marrow bone, beef tartar, focaccia, grissini, guasacaca	22
BEEF CHEEK 6hr braised, char-grilled beef cheek, pedro ximenez sherry, cauliflower purée	41
CHEESE BOARD selection of cured or aged meats, paired cheese, pickled vegetables, breads, dips	49

PAELLAS

allow at least 30 minutes cooking time

The iconic symbol of Spanish cuisine and hospitality, our paella brings the taste and spirit of Valencia to every table. Bomba rice is cooked in traditional pans and brought to you straight from the charcoal oven, allow 30 mins.

*GF VEGETARIANA 🌿	59
a variety of seasonal veggies, olives, broad beans, mushrooms, tomatoes, smoked pimenton, olive oil	
*GF CARNE	64
pork ribs twice cooked, marinated chicken, broad beans, tomatoes, smoked pimenton, olive oil	
*GF MARISCOS	76
locally sourced seafood, prawns, calamari, mussels, tomatoes, smoked pimenton, olive oil	
*GF MAR Y TIERRA	82
the most popular and traditional paella, combining twice cooked pork ribs, marinated chicken wings, prawns, squid, mussels, tomato, smoked pimenton, olive oil	

TRUST THE COCINERO

65PP

Sit back and relax and let us take you on a culinary journey, sampling the best of our chef's talents, featuring items both on and off our menu. Please inform your server of any dietaries. Can only be enjoyed as a complete party.

PARRILLADA

119

Our latin american -style mixed grill with a selection of cuts cooked on the Josper charcoal oven to mouth watering perfection. Beef picanha, lamb picanha, chorizo, chicken, pork ribs, pico de gallo, fries, arepas, guasacaca, mojo rojo and chimmichurri.

DESSERTS

CREMA CATALANA	17
traditional spanish crème brulee, vanilla ice-cream	
CHURROS	14
chocolate ganache, dulce de leche	