

CASTILE

RESTAURANT • LOUNGE • 360° ROOFTOP

TAPAS

JUMBO STUFFED MEATBALL 13

beef, chorizo, crispy serrano ham, caramelized onion, fire roasted red peppers, queso fresco, heirloom tomato chimichurri sauce

YUCCA CROQUETTES 14

house cured pork belly, cured tomatoes, manchego cheese, yellow pepper jam

FLIGHT OF CEVICHE GF DF 18

tuna ceviche, conch ceviche, shrimp ceviche, jicama lime slaw, yucca chips, plantain chips

CALAMARI GF 14

lightly dusted with rice flour, sour orange saffron aioli

ZAMORA MUSSELS 18

lemon butter, fresh basil, fennel, heirloom tomatoes, fresh herbs, grilled baguette

ARGENTINA JUMBO RED SHRIMP GF 14

poached in lobster butter, apple slaw

HOUSE CURED PORK BELLY GF 13

mango bbq chutney, pork au jus

CHEESE & CHARCUTERIE PLATE 24

serrano ham, dried chorizo and chef's choice of meat, manchego cheese, gorgonzola, chef's choice of cheese, house chutney, house marmalade, honey comb, cornichon, quince, marinated olives, mixed nuts, cracker bread

GRILLED OYSTERS ALA ROSEMARY GF 15

fresh rosemary, horseradish, parmesan cheese, lemon butter

ENSALADA

GOLDEN BEET CAPRICCIO GF 14

hydrated watercress greens, gorgonzola mousse, brûléed ruby red grapefruit supremes, citrus vinaigrette

GRILLED CAESAR 12

parmesan basket, white anchovies, avocado caesar dressing

BURRATA GF 14

arugula, oven roasted red & yellow tomatoes

ADD

CHICKEN 8 MARKET CATCH OF THE DAY 10 SHRIMP 10

SOUP

GROUPEL CHOWDER 8

SOUP OF THE DAY 7

CARNE Y POLLO

BONELESS SHORT RIB GF 32

celery root puree, braised rainbow chard, sweet potato frites, natural au jus

OAK GRILLED TENDERLOIN GF 39

duck fat crispy fingerling potatoes, sautéed roasted garlic spinach, roja cinnamon reduction

LA VACA GORDA MARKET PRICE

chef's special of the day utilizing the full anatomy of the steer

CRISPY DUCK BREAST GF 30

spiced pecan farro, charred scallions, apricot brandy demi-glace

ARROZ CON POLLO 27

airline chicken breast, saffron risotto, sofrito, peas, roasted red peppers, dry chorizo

DUCK CONFIT GF 33

merguez lamb sausage, white bean cassoulet

SIDES

MANCHEGO RISOTTO 8

BRAISED RAINBOW CHARD 7

DUCK FAT FINGERLING POTATOES 8

SAUTÉED SPINACH 7

PASTA

BUCATINI 26

oven roasted heirloom tomato, maldon salt, zucchini, olive oil poached free range egg

HOMEMADE PAPPARDELLE 27

smoked tomato prosecco sauce, stuffed meatball

PESCAL

CORIANDER CRUSTED AHI TUNA GF 29

mafongo, crispy pork belly, tomato orange broth

SEARED DIVER SCALLOPS 30

manchego risotto, baby spinach, smoked tomato prosecco cream

PAELLA ZAMORA GF 40

shrimp, scallops, mussels, fish, saffron risotto, tomato broth, roasted garlic crostini

MAINE LOBSTER AJILLO 39

shaved fennel, citrus, tomato broth

MARKET CATCH OF THE DAY 40

manchego risotto, wilted spinach, lemon saffron gremolata

GF gluten free

DF dairy free

We support local farms including Harvest Fresh Organics, Dakin Dairy and Sunrise Farms. We feature some of the area's freshest, locally obtained and most sustainably produced items available.

EXECUTIVE CHEF LOUIS SCARAMUZZI