

TAPAS TO SHARE

*GF OLIVES & PICKLES 	9
Citrus-marinated olives, pickles and onions in olive oil	
CASTRO'S FOCCACIA 	12
Italian flatbread with garlic butter	
ALBONDIGAS	16
Wagyu, pork and parsley meatballs in almond, sherry sauce, serve with focaccia	
*GF PATATAS BRAVAS 	16
Hand-cut potatoes served warm with spicy brava sauce and aioli, a classic Spanish	
JAMÓN SERRANO	18
Aged Spanish dry-cured ham, matured for 18 months, served with focaccia, grissini & tomaca	
FRIED CHICKEN	19
Honey mustard, pickled red onion, caramel seeds, cornichons	
*GF GUACAMOLE 	23
Creamy avocado dip with corn chips, onion, chili, tomato, and fresh coriander	
SOBRASADA	15
Spicy chorizo spread with agave nectar and seeds, served on fresh focaccia	
*GF CHORIZO A LA SIDRA	14
Castro's Pork chorizo simmered in cider reduction	
*GF PORK RIBS	17
Char-grilled pork short ribs glazed with BBQ sauce	
MUSHROOM CROQUETTES 	15
Truffle-infused mushroom croquettes served with cream and aioli	
*GF ALCACHOFAS 	19
Char-grilled artichoke, blanco salmorejo and black olive cream	
CALAMARES FRITOS	18
Crispy fried calamari served with zesty aioli and a wedge of lemon	
MUSSELS AL AJILLO	19
Green mussels, white wine, tomato and garlic, served with crusty focaccia	
*GF PULPO A LA GALLEGA	23
Tender octopus with potato puree, drizzled in olive oil and sprinkled with smoked pimenton	
*GF BEEF PICANHA	23
300gm Angus steak, charcoal-cooked to your liking, served with chimichurri sauce	
*GF LAMB PICANHA	24
300gm lamb marinated in anticucho sauce, cooked to your liking in a charcoal oven	
*GF BEEF CHEEK	41
6hr braised, char-grilled beef cheek, pedro ximenez sherry, cauliflower purée	

Castro's

Summer 2025

TRUST THE COCINERO

69PP

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. Minimum 2 pax. Can only be enjoyed as a complete party.

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	65
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	

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, Castro's chorizo, chicken, pork ribs, pico de gallo, fries, wedges, guasacaca, mojo rojo and chimmichurri.

*GF Gluten Friendly - not 100% guaranteed

 Vegetarian