

Castro's Set Menus

\$55 pax – 4 Courses

First Course

Fried Chicken

(Honey Mustard, furikake, pickled red onion & gherkins)

Second Course

Mushroom Al Ajillo

(Wine, chilli & garlic)

Third Course

Chorizo a la Sidra

(Homemade garlic pork sausage, cider & orange reduction)

Fourth Course

Paella

(Traditional Spanish rice with tomatoes, veggies, smoked pimenton & olive oil.) *choices
between Seafood, Chicken & Chorizo and/or Vegetarian

\$65 pax – 5 Courses

First Course

Mushroom Croquettes

(Truffle, aioli & serrano ham)

Second Course

Calamares

(Deep fried squid, lemon skin salt, aioli & togarashi)

Or

Fried Chicken

(Honey Mustard, furikake, pickled red onion & gherkins)

Third Course

Leeks a la brasa

(Homemade garlic pork sausage, cider & orange reduction)

Fourth Course

Dry-Aged Sirloin

(300g, porterhouse steak with canary Island red mojo)

Fifth Course

Paella

(Traditional Spanish rice with tomatoes, veggies, smoked pimenton & olive oil.) ***choices between Seafood, Chicken & Chorizo and/or Vegetarian**

\$75 pax – 6 Courses

First Course

Mushroom Croquettes

(Truffle, aioli & serrano ham)

Second Course

Cured Plate

(Cured chorizo, serrano ham, guindilla & manchego)

Third Course

Camarones al Ajillo

(Prawns, brown butter, white wine, garlic & parsley)

Fourth Course

Venison Picanha

(Herb Salsa, cardamom Jus & patatas)

Fifth Course

Paella

(Traditional Spanish rice with tomatoes, veggies, smoked pimenton & olive oil.) *choices
between Seafood, Chicken & Chorizo and/or Vegetarian

Sixth Course

Churros Rellenos

(Filled with pastry cream, dulce de leche & toasted almonds)