CAFÉS E INFUSIONES

$75	Tés e infusiones
$75	Americano
$75	Descafeinado
$75	Espresso
$95	Espresso doble
$75	Capuchino
$75	Latte

EL REMATE FINAL

$175	Amaretto Disaronno
$175	Anís Chinchón dulce
$175	Baileys
$230	Carajillo con Licor 43
$185	Frangélico
$320	Hennessy VSOP
$155	Limoncello
$165	Oporto Ferreira
$190	Pacharán Baines
$195	Vaccari Nero

Nuestros precios incluyen IVA y están en moneda nacional.

CASTIZOROMA

55 6486 5990 | 55 5533 2235
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C.ORIZABA74 ROMA NORTE

La vida
es corta,



alarga tu
sobremesa.

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CON LA MANO *FRÍA*

$850 Jamón ibérico cortado a cuchillo - **Salamanca** (100 grs)
$480 Jamón ibérico cortado a cuchillo - **Salamanca** (50 grs)
$390 Tabla de quesos europeos (100 grs)
$180 Aceitunas gordal aliñadas (15 uds)
$290 Matrimonio de anchoa y boquerón (2 uds) sobre pan con tomate y guacamole
$190 Las Gildas (1 de anchoa y 1 de boquerón)
$320 Boquerones en vinagre, ajo y perejil 10 uds
$190 Boquerones en vinagre, ajo y perejil 5 uds
$80 Pan con tomate

CON LA MANO *CALIENTE*

$280 Croquetas CASTIZO (8 uds)
$290 Pimientos de padrón con flor de sal
$390 Pincho de solomillo (80 grs) con foie (40 grs)
$190 Croquetón de short rib (2 uds)

AL CENTRO *(O NO)*

$290 Flores de calabaza en tempura rellenas de queso trufado
$280 Tortilla de patata con cebolla caramelizada
$360 Ensalada de burrata y jitomate orgánico
$250 Ensalada Castizo: Arúgula, espinaca, jitomate cherry, aguacate y almendras
$390 Carpaccio de picaña de wagyu, arúgula y parmesano
$320 Espinacas tostadas a la mantequilla con parmesano
$190 Flor de alcachofa española a la parrilla con salsa romesco

LETRA PEQUEÑA:

El consumo de alimentos crudos o poco cocinados es responsabilidad del comensal. Todos nuestros productos provienen de proveedores certificados y de alta calidad.

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DEL MAR

$460 Arroz negro con chopitos andaluces
$290 Sandwich estilo japonés de salmón crujiente, mayonesa de trufa y huevas ahumadas de trucha
$580 Pulpo a la brasa (180 grs) con puré de alubias y tinta de calamar
$590 Pesca del día (250 grs) a la meunière con judía verde y papa cambray
$590 Pesca del día a la donostiarra con patata al horno

DE LA TIERRA

$350 Papardelle de rabo de toro
$690 Solomillo importado (250 grs) a la pimienta con papas francesa
$280 Tacos de ribeye **Sterling Silver** (2 uds) con salsa Richi
$690 Arroz de ribeye **Sterling Silver** (250 grs)
$490 Costillas lacadas de **US Pork** (5 uds) con pistache y macadamia
$390 Wagyu Burger (180 grs) **Café de Paris:** con tocino, queso Gouda y papas a la francesa
$990 Ribeye **Sterling Silver** (400 grs)

GUARNICIONES

$130 Ensalada verde
$130 Papas a la francesa
$130 Espárragos a la parrilla
$130 Aguacate

POSTRES

$350 Croissant Lotus relleno de helado de vainilla
$280 Tarta invertida de queso y frutos rojos
$250 Torrija de pan de leche con helado de miel de abeja
$280 Tarta cremosa de Nutella

Sin gluten Vegetariano

Nuestros precios incluyen IVA y están en moneda nacional.

COFFEE & INFUSIONS

$75	Teas & Infusions
$75	Americano
$75	Decaf Coffee
$75	Espresso
$95	Double Espresso
$75	Cappuccino
$75	Latte

THE FINAL TOUCH

$175	Disaronno Amaretto
$175	Chinchón Sweet Anise
$175	Baileys
$230	Carajillo with Licor 43
$185	Frangelico
$320	Hennessy VSOP
$155	Limoncello
$165	Ferreira Port
$190	Baines Pacharán
$195	Vaccari Nero

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Life is short,



make your *sobremesa* longer.

CASTIZOROMA

COLD
FINGER FOOD

$850	Hand-carved Iberian ham **(Salamanca)** (100 grs)
$480	Hand-carved Iberian ham **(Salamanca)** (50 grs)
$390	European Cheese Board (100 grs)
$180	Marinated Gordal Olives (15 pcs)
$290	Anchovy & white anchovy "Matrimonio" (2 pcs) on tomato bread and guacamole
$190	Gildas (1 with anchovy and 1 with white anchovy)
$320	White anchovies in vinegar, garlic and parsley – 10 pcs
$190	White anchovies in vinegar, garlic and parsley – 5 pcs
$80	Tomato Bread

HOT
FINGER FOOD

$280	CASTIZO Croquettes (8 pcs)
$290	Padrón Peppers with flaky sea salt
$390	Beef Tenderloin Skewer (80 grs) with foie gras (40 grs)
$190	Short Rib Croquetón (2 pcs)

TO SHARE
(OR NOT)

$290	Zucchini Blossoms in tempura stuffed with truffled cheese
$280	Spanish tortilla de patatas with caramelized onions
$360	Burrata salad with organic tomatoes
$250	Castizo Salad: arugula, spinach, cherry tomatoes, avocado and almonds
$390	Wagyu picanha carpaccio with arugula and parmesan
$320	Butter-roasted spinach with parmesan
$190	Grilled Spanish artichoke flower with romesco sauce

FINE PRINT:

Our prices include VAT and are listed in local currency.

Consumption of raw or undercooked foods is at the guest's own risk.
All our products come from certified, high-quality suppliers.

CASTIZOROMA

FROM
THE SEA

$460	Black rice with Andalusian baby squid
$290	Japanese-style crispy salmon sandwich with truffle mayonnaise and smoked trout roe
$580	Grilled octopus (180 g) with white bean purée and squid ink
$590	Catch of the day (250 g) meunière with green beans and baby potatoes
$590	Catch of the day Donostiarra-style with roasted potatoes

FROM
THE LAND

$350	Oxtail pappardelle
$690	Imported beef tenderloin (250 grs) in pepper sauce with French fries
$280	**Sterling Silver** ribeye tacos (2 pcs) with Richi sauce
$690	**Sterling Silver** ribeye rice (250 grs)
$490	Glazed US Pork ribs (5 pcs) with pistachio and macadamia
$390	Wagyu Burger (180 grs) Café de Paris style (with bacon and Gouda cheese) and French fries
$990	**Sterling Silver** Ribeye (400 grs)

SIDES

$130	Green salad
$130	French fries
$130	Grilled asparagus
$130	Avocado

DESSERTS

$350	Lotus croissant filled with vanilla ice cream
$280	Upside-down cheesecake with red berries
$250	Milk bread torrija with honey ice cream
$280	Creamy Nutella tart

Gutenfree Vegetarian