



TAPAS: PLATES TO SHARE

*GF	OLIVES & PICKLES	9
	Citrus-marinated mixed olives, pickles and onions in olive oil	
*GF	PATATAS BRAVAS	16
	Warm hand-cut potatoes serve with spicy brava sauce & aioli, a classic Spanish tapa	
*GF	GUACAMOLE	25
	Creamy avocado dip with corn chips, onion, chilli, tomato, and fresh coriander	
	MUSHROOM CROQUETTES	15
	Truffle-infused mushroom croquettes served with cream and aioli	
*GF	ENSALADA VERDE	19
	Seasonal green salad, almond, pesto dressing <i>Add grilled chicken</i> 9	
	JAMÓN SERRANO	19
	Aged Spanish dry-cured ham, matured for 18 months, served with bread, grissini & tomato sauce	
	FRIED CHICKEN	19
	Honey mustard, pickled red onion, caramel seeds, cornichons	
	ALBONDIGAS	16
	Meatballs wagyu & pork seasoned with parsley, pimento in a rich almond, sherry sauce, served with Castro's bread	
	SOBRASADA	18
	A famous Spicy chorizo (sausage) from Mallorca, spread on to house made bread topped with honey and caramelised seeds	
	CALAMARES FRITOS	19
	Crispy calamari served with zesty aioli and a wedge of lemon	
	MUSSELS AL AJILLO	21
	NZ green mussels, cooked with garlic, white wine & tomato, served with crusty bread	
*GF	PULPO A LA GALLEGA	24
	Is a classic dish from the Galicia region, tender octopus, drizzled in olive oil and sprinkled with smoked pimentón served with potato puree	

TRUST THE COCINERO

72PP

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

*GF Gluten Friendly - not 100% guaranteed

VEGETARIAN

FROM THE JOSPER

Enjoy the smoky, charcoal flavours that infuse through the dishes. Cooked in a traditional Basque fashion on hot coals, these flavourful dishes will surprise and inspire your culinary experience.

	CASTRO'S RUSTIC BREAD	13
	Mixed house bread, toasted on the josper served with garlic butter	
*GF	BEEF PICANHA	25
	300gm grass fed Angus steak, "Brazilian Favourite" charcoal-grilled to your liking, served with chimichurri sauce	
*GF	LAMB PICANHA	28
	300gm Canterbury lamb, marinated in Peruvian anticucho sauce, cooked over the charcoals oven	
*GF	CHORIZO A LA SIDRA	15
	Castro's chorizo sausage is cooked over charcoal, served on a hot plate with a cider reduction, resulting in a rich, smoky & slightly sweet flavour	
*GF	PORK RIBS	18
	Char-grilled pork short ribs glazed with BBQ sauce	
*GF	BEEF CHEEK	47
	6hr braised with pedro ximenez sherry wine and char-grilled, served with cauliflower purée	
	ALCACHOFAS	21
	Artichoke, grilled over charcoal, served on blanco salmorejo and black olive cream	
	PARRILLADA	125
	<i>Our latin american -style mixed grill with a selection of cuts cooked on the charcoal oven to mouth watering perfection.</i>	
	<i>Beef picanha, lamb picanha, Castro's chorizo, chicken, pork ribs, green salad, pico de gallo, fries, wedges, guasacaca, mojo rojo and chimichurri.</i>	

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

*GF	VEGETARIANA	63
	A variety of seasonal veggies, olives, broad beans, mushrooms, tomatoes, smoked pimenton, olive oil	
*GF	CARNE	69
	Pork ribs twice cooked, marinated chicken, broad beans, tomatoes, smoked pimenton, olive oil	
*GF	MARISCOS	79
	Locally sourced seafood, prawns, calamari, mussels, tomatoes, smoked pimenton, olive oil	
*GF	MAR Y TIERRA	84
	The most popular and traditional paella, combining twice cooked pork ribs, marinated chicken wings, prawns, squid, mussels, tomato, smoked pimenton, olive oil	