



# BAR CASTILLÉJAR

— Spanish Tapas Restaurant —

## Comiendo con Nosotros en Bar Castillejar

*Bar Castilléjar offers a wide selection of Tapas 'little dishes' to be enjoyed with friends & a glass of Vino! Our tapas are served quite small, therefore we recommend 2 or 3 dishes per person. We also recommend bread, patatas bravas & a salad to share. All of our dishes are prepared fresh to order, & will come out staggered.*

### Aceitunas

*A portion of marinated olives, please ask your server what olives are available today!*

### Pan con Aceite

*Focaccia bread, served with oil & balsamic vinegar*

### Patatas Bravas

*Deep fried potatoes served with alioli or salsa brava*

## Ensaladas

### Ensalada de la Casa Pequeña

*House salad ideal for two*

### Ensalada de la Casa

*House salad, for the whole table*

### Ensalada Tropical

*Generous helping of mixed salad, with Ham, Pineapple & Manchego cheese*

### Ensalada Especial

*Special salad with a medley of seafood - Please ask your server for more details*

**If you have any allergies or dietary requirements, please speak to a member of staff.**



Please bare in mind this is a sample menu as our menu changes daily depending on what we can source locally. If you have any questions regarding our menu, or any allergies/dietary requirements – Please email [tapas@barcastillejar.co.uk](mailto:tapas@barcastillejar.co.uk)

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**Paella de Pollo y Chorizo**

*Spanish rice with chicken and chorizo*

**Jamón y Queso**

*Serrano ham & Manchego cheese platter*

**Chorizo Ahumado**

*Specialty smoked chorizo sausage with toastlets*

**Pinchito Andaluz**

*Skewered chicken with Moroccan seasoning*

**Caracoles**

*Half dozen oven cooked garlic butter snails*

**Lomo de cerdo y Chorizo a la barbacoa**

*Salted pork loin and chorizo cooked on the BBQ*

**Pato a la Plancha**

*Duck breast, salted & cooked on the grill (medium rare)*

**Espárragos y Jamón**

*Asparagus wrapped in Pancetta ham*

**Queso a la Plancha**

*Halloumi cheese, cooked on the plancha with fresh garlic & chilli*

**Pimiento Relleno de Verduras**

*Large sweet red pepper stuffed with Mediterranean vegetables topped with cheese*

**Cebolla Caramelizada**

*Caramalised onions on a crustini topped with Brie*

**Pimiento Frito**

*Large sweet pepper deep fried with salt*

**Seta con Queso y Ajo**

*Grilled mushroom stuffed with soft cheese & garlic*

**Calabacín, Tomate Deshidratado y Queso**

*Courgette with sun dried tomato, salsa, olives and cheese*

**Tomate al Ajo**

*Four Halves of tomatoes & cherry tomatoes roasted in garlic and herbs*

**Manchego Frito**

*Deep fried breaded manchego served with cranberry sauce*

**Gambas al ajillo**

*Large, salted crevettes cooked in butter & garlic in their shells*

**Mejillones con Queso**

*Large New Zealand mussels with sweet chilli & cheese*

**Boquerones**

*White anchovy fillets marinated in lemon & garlic*

**Tartas de Cangrejo**

*Crab cakes with a hint of chilli & ginger served with sweet chilli sauce*

**Salmón Marinado**

*Fresh grilled salmon fillet with sweet chilli sauce*

**Lubina a la Alcaparra**

*Pan seared sea bass drizzled with a citrus caper sauce. May contain bones*

**Fideou de Mariscos**

*Traditional Spanish pasta with seafood*

**Caballa ahumada**

*Side of smoked mackerel with a lemon and olive oil dressing served cold*