



## Castile Easter Brunch Menu

### TAPAS

<b>Smoked Crispy Chicharrons</b> Tamarind Gastrique, Jicama Habanero Pina Slaw	\$12
<b>Breakfast Empanadas</b> Scrambled Free Range Eggs, Crispy Yucca, Breakfast Sausage, Manchego Cheese, Heirloom Tomato Caponata, Pickled Jalapenos	\$13
<b>Bacon Butterscotch Beignets</b> Navel Orange Gastrique	\$10
<b>Spanish Monkey bread</b> Mango Pineapple Glaze, Iced Milk	\$9
<b>Cornmeal Crusted Calamari</b> Hot Slaw, Smoked Paprika Lime Honey, Spicy Cilantro Avocado Aioli	\$13
<b>Yellow Fin Tuna Poke</b> Citrus Trinity, Sesame Oil, Soy, Tomatillo Lychee Salsa, Crispy Lotus Root	\$16

### ENTREES

<b>Waffle Flight</b> Pineapple Rum Marmalade, Blackberry Cardamon Jam, Navel Orange Vanilla Bean Marmalade, Chantilly	\$12
<b>Traditional 3</b> Free Range Eggs Anyway, Crispy Chicharron Bacon or Castile Breakfast Chorizo, Yucca Hash Browns	\$12
<b>The Benedict</b> Castile Canadian Bacon, Serrano Braised Spanish Greens, Poached Free Range Eggs, Ciabatta English Muffin, Preserved Lemon Hollandaise, Yucca Soffrito Hash Browns	\$14
<b>Seasonal French Toast</b> Castile Brioche, Coulis, Chantilly, Choice of Syrup	\$12
<b>Castile Omelette</b> Smoked Chicharrons, Mahon Cheddar, Guanciale Pepper, Heirloom Tomatoes, Caramelized Onions, Avocado Yucca Soffrito Hash	\$13
<b>Zamora Omelette</b> Ratatouille, Braised Wild Mushrooms, Spanish, Manchego Cheese, Lime Crème Fraiche, Yucca Soffrito Hash	\$13
<b>Breakfast Tacos</b> Castile Chorizo, Scrambled Free Range Eggs, Caramelized Onions, Heirloom Tomato Caponata, Avocado Crema, Chimichurri	\$14
<b>Black Grouper Cheeks</b> Jamon Serrano Crisp, Avocado Kaffir Crema, Heirloom Tomato Caponata, Mojito Vinagrette	\$16
<b>Plancha Yellow Fin Tuna</b> Chipotle Crema, Yuza Gastrique, Pickled Papaya Salsa, Micro Amarenth	\$17
<b>Smoked Prime Rib</b> Gratin Dauphinoise, Garlic Spinach, Grilled White Asparagus	\$27
<b>Seared American Red Snapper</b> Chili Cheddar Anson Mills Grits, Braised Swiss Chard, Yellow Pepper Rouille	\$26
<b>Bourbon Glazed Ham</b> Sweet Potato Mash, Haricot Vert, Mango Cilantro Corn Bread	\$18

**CASTILE**

RESTAURANT • LOUNGE • ROOFTOP



## Castile Easter Brunch Menu

### SAMMY'S

---

<b>Gulf Black Grouper (Fried or Grilled)</b> House Spanish Pancetta, Citrus Remoulade, Pink Grapefruit Escabeche, Yucca Boule	\$16
<b>Grilled Free Range Chicken</b> Queso Mahon, Frisee, Pickled Papaya Salsa, Soffrito Aioli, House Focaccia	\$14
<b>Blackout BLT</b> Peppered Bacon, Bloody Mary Aioli, Fried Green Tomato, Red Onion, Baby Gem Lettuce, Fried Egg, Pumpnickel	\$15
<b>Buenos Dias</b> Hydro Bibb, Pickled Onions, Heirloom Tomato Caponata, Smoked Crispy Chicharron, Aged Manchego, Roast Garlic Aioli	\$13
<b>Buenos Manana</b> Crispy Serrano, Port Salut Cheddar, Caramelized Onion and Shallot Jam, Fried Free Range Duck Egg, Yucca Boule	\$14
<b>Lobster BLT</b> House Bacon, Avocado, Heirloom Tomatoes, Baby Arugula, Lemon Aioli	\$15

### DESSERTS

---

<b>Strawberry Shortcake Doughnut</b> Pomegranate Glaze Meyer Lemon Chantilly	\$13
<b>Bourbon Bruleed Banana Pudding</b> Beccas Nilla Waffles Cocoa Dusted Smoked Coconut	\$11
<b>Chocolate Peanut Butter Pot De Crème</b> Peanut Florentine Orange Chantilly, Candied Orange Nest	\$13
<b>Flan Cheesecake</b> Candied Orange Caramel Guava Gastrique	\$11

**CASTILE**

RESTAURANT • LOUNGE • ROOFTOP