rotisserie castillo
CASTILLO SPECIALTIES

GOLDEN GLAZED LANGOSTA — PLENAMAR
A Large Fresh Caught Native Langosta is Boiled, The Rich Plump Pieces are Removed and Blended with Cream, Mushrooms and Sherry. This Fragrant Mixture is Put Back in the Shell, Topped with Crumbs and Old Cheddar and Baked Just to a Split Second Turn — Garnished with Broiled Tomatoes and Long Branch Potatoes. (Please Allow 15 Minutes) 4.50

BAKED STUFFED PINEAPPLE — CARIBE HILTON
A Half Pineapple Baked on Rock Salt is Filled with Tender Pieces of Chicken Simmered in Cream with Mushrooms and Sherry — Topped with Almonds and Coconut and Served Wrapped in Cellophane — Steamed Rice and Chutney Accompany this Delectable Dish. 3.60

SHISH — KEBAB
Pieces of Tender Marinated Lamb, Cooked with Mushrooms, Tomato and Pepper. Served with Buttered Rice, Pimento and Sauce Robert — As Served at The Istanbul Hilton 4.10

CASTILLO FLAMBE SPECIALTIES

STEAK DIANE
Two Generous Pieces of Filet Mignon are Cooked in Butter at Your Table — A sauce is Made with Red Burgundy, Chopped Shallots, Mushrooms and Beef Glacé — Flamed in Cognac and Served on a Bed of Wild Rice. 5.25

EL PESCADOR
Fresh Caribbean Shrimps and Native Langosta are sauteed at your tableside by “El Pescador”, Pablo González — and are simmered in a distinctive sauce flavored with oregano, mushrooms, achiote, onions and native herbs. Served with Spanish Rice. 4.75

BANANES FLAMBEES “AMANDINE”
Native Bananas Glazed in Brown Sugar on a Ball of Pineapple Sherbert. Sauce Made with Fresh Orange and Pineapple Juice, Creme de Banane and Flamed with XXX Brandy. 1.75

CREPES “EL YUNQUE”
Filled with Crushed Fresh Pineapple. Flamed with Native Golden Rum, Prepared at your Table. 1.60
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<tr>
<td>7 Bollinger, Brut</td>
<td>11.00</td>
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<tr>
<td>2 G. H. Mumm, Cordon Vert, Demi-Sec</td>
<td>11.00</td>
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<td>5 Piper Heidsieck</td>
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<td>8 Moët &amp; Chandon, Dom Perignon, 1947</td>
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<td>3 Veuve Clicquot, Demi Sec</td>
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<td>12 Dry Monopole Rosé, Brut</td>
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<tr>
<td>32 Sparkling Nectarose</td>
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<td>40 Chateau D’Yquem, 1949</td>
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<td>41 Chateau Rabaud 1949</td>
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<tr>
<td>45 Graves, Barton &amp; Guestier</td>
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<tr>
<td>46 Sauternes, Barton &amp; Guestier</td>
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<td>37 Chateau Pontet Canet</td>
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<td>38 Chateau Cos d’Estournel, 1948</td>
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<td>23 Pouilly Fuissé 1953</td>
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<td>25 Meursault, Liger Belair 1953</td>
<td>6.50</td>
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<tr>
<td>26 Chablis, Barton &amp; Guestier 1952</td>
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<td>17 Gevrey Chambertin</td>
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<td>18 Chambolle Musigny, 1952</td>
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<td>20 Beaujolais, 1955</td>
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<td>19 Pommard, 1953</td>
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<td>15 Corton, 1953</td>
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<tr>
<td>22 Chateauneuf du Pape, 1955</td>
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<td>54 Liebfraumilch, 1949</td>
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<tr>
<td>47 Marques de Riscal 1953</td>
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<td>48 Claret, Logroño</td>
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<td>49 Brilliante Rioja, 1950</td>
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<td>51 Sidra Aldeana</td>
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<td>52 Chianti Melini 1949</td>
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<td>53 Lancers du Portugal, 1949</td>
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<td>28 Rose de Tavel, 1953</td>
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<tr>
<td>29 Chateau Ste. Roseline 1952 *1949</td>
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<tr>
<td>30 Nectarose D’Anjou</td>
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Beef at its Best!

ROAST PRIME RIBS
OF BEEF

A Thick Generous Slice of
Prime Ribs of Beef Served with Its Natural Juice,
A Baked Russet Potato and a Caribe Salad Bowl

$4.75

May We Suggest For Dinner

As a Starter
Supreme of Fresh Caribbean Fruits au Kirsch .80
Marinated Herring in Sour Cream .80
Special Swiss Cheese Croquettes .85
Chopped Fresh Chicken Livers, Caribe Hilton 90
Baked Deviled Crabmeat au Gratin 1.10
Native Papaya with Prosciutto Ham 1.00
Native Jumbo Shrimp Cocktail 1.25
French Hors D’oeuvre from the Wagon 1.75

And a Soup
Barley Soup, Ecossaise .50
Double Consommé Biscotine .80
French Onion Soup au Gratin .85
Chilled Vichyssoise or Jellied Mardrile .75

For the Heart of the Meal

Diced Prime Beef Tenderloin and Fresh Mushrooms, Hongroise
Served in a Spicy Paprika Sauce, Flavored with Local Brandy
Garnished with Buttered Egg Noodles 4.15

Charcoal Broiled Baby T Bone Steak a la Durroc
Topped with Stewed Tomatoes and Buttered Mushrooms,
Garnished with Braised Romaine Lettuce and
French Fried Potatoes 3.60

Charcoal Broiled Caribbean Fresh Jumbo Shrimps on Skewer, Diabélique
Sauce Robert, Served on Rice Valencienne, Garnished with
Grilled Tomatoes and Fresh Mushroom Caps

Mixed Green Salad Bowl
Choice of Dressing

SPECIAL CAESAR SALAD MIXED AT YOUR TABLE BY
OUR MAITRE D’HOTEL 1.50

Desserts to Top Off the Meal

MERENGUE GLACEE SUCHARD 1.00

- Vanilla Layer Cake .85
- Delicious Ice Cream or Sherbet .40
- Macedoine of Fresh Fruits au Kirch .25
- Soufflé Glacé Grand Marnier, Frivolites .90
- Puerto Rican Banana ice .85

- Bread and Butter .25
- Room Service Charge .50
Rotisserie Barbecue
Cooked by an Open Flame to Preserve All the Natural Goodness of These Fine Dishes

**DUCKLING VIOLETTE**
A Long Island Duckling is cooked on our Rotisserie Grill and served to you nicely garnished with Fresh Sliced Pineapple, Fried Banana and Sliced Almonds and Petit-Pois à la Française
$4.25

**WHOLE SQUAB CHICKEN**
Stuffed with Wild Rice and Cooked to a Golden Brown—Served with a Wine Sauce and Petit-Pois à la Française
$3.75

**FEATURED THIS EVENING**

**PHILADELPHIA CA PON À LA BR è CHE**
**FRESH MUSHROOM SAUCE**
**FRENCH FRIED POTATOES**
**PEARS À LA FRANÇAISE** $4.00

**From The Charcoal Broiler**

18 OZ. CHATEAUBRIAND BOUQUETIERE (For 2)
World Renowned for Tenderness and Flavor
Served with Bearnaise Sauce ............................................. 15.50
New York Cut 28 oz. U. S. Prime Sirloin Steak for Two,
Sliced and Served at Your Table, Fresh Mushrooms,
Maitre d’Hotel Butter, Broiled Tomatoes .......................... 11.50
Eight Ounce Filet Mignon, Marie Louise .......................... 6.00
Thirteen Ounce Prime Sirloin Steak, Maitre d’Hotel .......... 6.00
Double Spring Lamb Chops (2), Mint Jelly ........................ 4.50
Ten Ounce Minute Steak, Butter Sauce ............................ 5.00
Veal T. Bone Steak, Chasseur ........................................... 4.25
Sugar Cured Ham Steak, Geronimo ................................. 3.50
Spring Chicken a La Diable ............................................. 3.60
Nova Scotia Salmon Steak, Sauce Bearnaise ..................... 3.60

**Baked Idaho Russet or French Fried Potatoes,**
**Coriêre Salad Bowl,**
**Served with Rotisserie and Charcoal Broiled Selections**

**Beverages**

American and Puerto Rican Coffee .45 Hot Chocolate .40
Sanka Coffee .40 Individual Milk .25

Café Diablé, For Two 1.75
Café Blended with Brandy and Spices and Flamed at Your Table