



rotisserie
castillo

Fritz Huber - Executive chef



DINNER IN THE



rotisserie castillo

THE UNUSUAL IN FINE DINING

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. **4.50**

(Please Allow 15 Minutes)

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 Flambee 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**

Specialties Served with Caribe Salad Bowl

BANANES FLAMBES "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**





to make a meal a feast

	Bot	½ Bot
7 Bollinger, Brut	11.00	
2 G. H. Mumm, Cordon Vert, Demi-Sec	11.00	5.75
5 Piper Heidsieck	9.50	
8 Moet & Chandon, Dom Perignon, 1947	13.00	
3 Veuve Cliquot, Demi Sec		5.25
12 Dry Monopole Rosé, Brut	11.00	
32 Sparkling Nectarose	7.50	
40 Chateau D' Yquem, 1949	8.50	
41 Chateau Rabaud 1949	6.00	
45 Graves, Barton & Guestier	4.00	2.25
46 Sauternes, Barton & Guestier	5.00	2.50
37 Chateau Pontet Canet	5.00	
38 Chateau Cos d' Estournel, 1948	5.25	2.75
23 Pouilly Fuissé 1953	5.25	2.75
25 Meursault, Liger Belair 1953	6.50	3.25
26 Chablis, Barton & Guestier 1952		3.00
17 Gevrey Chambertin	6.00	3.00
18 Chambolle Musigny, 1952	8.25	
20 Beaujolais, 1955	4.00	2.25
19 Pommard, 1953	6.00	3.00
15 Corton, 1953	7.25	
22 Chateauneuf du Pape, 1955	5.00	2.75
54 Liebfraumilch, 1949	6.75	3.50
47 Marques de Riscal 1953	4.25	2.25
48 Claret, Logroño	3.25	
49 Brillante Rioja, 1950	3.75	
51 Sidra Aldeana	2.75	
52 Chianti Melini 1949	3.75	2.00
53 Lancers du Portugal, 1949	6.50	
28 Rose de Tavel, 1953	4.75	2.50
29 Chateau Ste. Roseline 1952 *1949	4.75	2.50*
30 Nectarose D'Anjou	4.00	

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 .50
- French Onion Soup au Gratin .85
- Chilled Vichyssoise or Jellied Madrilene .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 Duroc
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, Diablée
Sauce Robert, Served on Rice Valenciennne, Garnished with
Grilled Tomatoes and Fresh Mushroom Caps 3.00

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

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| Coupe Maison .65 | Vanilla Layer Cake .65 |
| Selection of French Pastries (2) .60 | Delicious Ice Cream or Sherbet .40 |
| Puerto Rican Flan .55 | Macedoine of Fresh Fruits au Kirsch .85 |
| Choice of Fine Cheeses .60 | Soufflé Glacée Grand Marnier, Frivolites .90 |
| Sauercrream Fruit Cake .65 | Puerto Rican Banana Pie .55 |

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 a la Francaise

\$4.25

WHOLE SQUAB CHICKEN

Stuffed with Wild Rice and Cooked to a Golden Brown— Served with a Wine Sauce and Petit-Pois a la Francaise

\$3.75

FEATURED THIS EVENING

PHILADELPHIA CAPON A LA BROCHE
FRESH MUSHROOM SAUCE
FRENCH FRIED POTATOES
PEAS A 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,
Caribe 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*



Caribe Hilton

SAN JUAN. PUERTO RICO