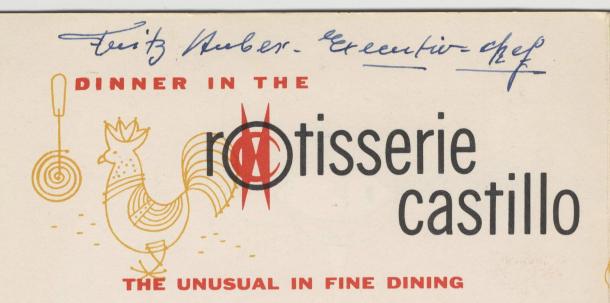






rotisserie castillo



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.

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 2 G. H. Mumm, Cordon Vert, Demi-Sec 5 Piper Heidsieck 8 Moet & Chandon, Dom Perignon, 1947	11.00 11.00 9.50 13.00	5.75
3 Veuve Cliquot, Demi Sec 12 Dry Monopole Rosé, Brut	11.00	5.25
32 Sparkling Nectarose	7.50	
40 Chateau D' Yquem, 1949 41 Chateau Rabaud 1949	8.50 6.00	
45 Graves, Barton & Guestier 46 Sauternes, Barton & Guestier	4.00 5.00	2.25
37 Chateau Pontet Canet	5.00	
38 Chateau Cos d' Estournel, 1948 23 Pouilly Fuissé 1953	5.25 5.25	2.75 2.75
25 Meursault, Liger Belair 1953 26 Chablis, Barton & Guestier 1952	6.50	3.25
17 Gevrey Chambertin	6.00	3.00
18 Chambolle Musigny, 1952 20 Beaujolais, 1955	5.25 4.00	2.25
19 Pommard, 1953 15 Corton, 1953	6.00 7.25	3.00
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	0.50
28 Rose de Tavel, 1953 29 Chateau Ste. Roseline 1952 *1949	4.75 4.75 4.00	2.50 2.50
30 Nectarose D'Anjou	4.00	

Beef at its Best!

ROAST PRIM 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



ay 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 Crabmest 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

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 Valencienne, 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

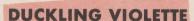
Coupe Maison .65 Vanilla Layer Cake .65 Selection of French Pastries (2) Delicious Ice Cream or Sherbet .40 Macedoine of Fresh Fruits au Kirsch Puerto Rican Flan .55 Choice of Fine Cheeses .60 Soufflé Glacée Grand Marnier, Frivolites .90 Sauercream Fruit Cake .65 Puerto Rican Banana lie .55

> 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



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



PHILAPELPHIA 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