



CAST IRON

GRILL

STARTERS

| | |
|---|----|
| Pulpo | 17 |
| Teriyaki, Jerusalem artichoke, avocado, sesame | |
| 210g Steak Tartare | 19 |
| Shallots, capers, gherkins, tomato, fried egg yolk, roasted bread | |
| Tuna Ceviche Nikkei Style | 18 |
| Tuna, cucumber, sesame, soy, celery, lime, chili, garlic | |

SALADS

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| Superfood Salad (vegan) | 18 |
| Quinoa, spinach, pomegranate, cashew nuts, avocado, chickpea, orange | |

| | |
|--|----|
| Burrata | 16 |
| Mixed tomatoes, braised bell pepper, green asparagus, ciabatta | |
| Coconut Lemongrass Soup (vegan) | 12 |
| Edamame | |
| Corn Whisky Soup (vegan) | 12 |
| Popcorn | |

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|---|-----|
| Classic Caesar (vegetarian) | 15 |
| Romaine lettuce, parmesan, bread chips, Caesar dressing | |
| add grilled corn poulard breast | +13 |
| add fried prawns | +14 |
| add salmon trout | +15 |

SHARING PLATES

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|--|----|
| Tarte Flambée | |
| Serrano Ham | 16 |
| Crème fraîche, arugula, dried tomatoes, olive, pepperoni | |
| Goat Cheese | 15 |
| Crème fraîche, fig, walnut, wild herb salad, thyme honey | |

LOW & SLOW

| | |
|--|----|
| Veal Cheeks | 34 |
| Celery, mushroom, beans, garlic, hazelnut, gravy | |
| 500g Spare Ribs | 29 |
| French fries, BBQ sauce | |

GRILL

STEAKS

| | |
|----------------------------------|----|
| 300g Rib Eye | 42 |
| 250g Dry Aged Teres Major | 38 |
| 200g Beef Tenderloin | 45 |
| 200g Dry Aged Flank Steak | 31 |

*Best quality meat of the region.
All steaks with fries, caramelized onions & Cast Iron butter.*

MAINS

| | |
|---|----|
| Tuna Sesame | 42 |
| Green asparagus, mixed carrots, snow pea, broccoli, bok choy, soy, wasabi, sesame | |
| Halibut | 39 |
| Fennel, carrot, tomato, parsley - Dauphine potatoes, lime | |

| | |
|---|----|
| Corn-Fed Chicken Involtini | 32 |
| Serrano ham, ricotta, ratatouille, parmesan polenta, wild herbs cream | |
| Pea Risotto (vegan) | 26 |
| Wild garlic, green asparagus, fennel, sea beans, wild herbs | |
| Lime and Basil Ravioli | 24 |
| Cream cheese, spinach, basil, lime, cherry tomato, parmesan | |



BURGER

| | | | |
|--|----|--|----|
| Cast Iron Burger | 24 | Vegan Burger | 22 |
| Brioche, 225g beef patty, cheddar, bacon, chipotle sauce, French fries | | Brioche, vegan patty, arugula, pickled red onions, Café de Paris cream, French fries | |

SAUCES

| | | | |
|------------------------|---|------------------------------------|---|
| Pepper sauce | 4 | Truffle mayonnaise | 4 |
| Béarnaise sauce | 4 | BBQ sauce | 4 |
| Chipotle sauce | 4 | Café de Paris cream (vegan) | 4 |

SIDES

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|---|---|
| Steak French fries, thyme sea salt | 5 |
| Parmesan truffle fries | 7 |
| Sweet potato fries | 6 |
| Rosemary potatoes | 6 |
| Mashed potatoes | 6 |
| Mixed beans | 6 |
| Spinach | 6 |
| Side salad | 6 |
| Grilled green asparagus | 6 |
| Ratatouille | 6 |

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices are in Euro including VAT.

Hamburg Marriott Hotel, ABC-Straße 52, 20354 Hamburg, Germany
T: +49 4035051735 | www.castirongrill.de/Hamburg | cast.iron@marriott.com

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#CASTIRONGRILL
 @CIG_HAMBURG_

WATER

0,35 l 0,7 l

Marriott Water still | sparkling 4.5 8.5

Fürst Bismarck Quelle still | sparkling 0,25 l 0,75 l
5 9.5**SOFT DRINKS**

0,2 l 0,4 l

Homemade Iced Tea 6.5

Pepsi^{2, 3, 5, 6} Coke, Zero 4.8Schwip Schwap^{2, 5, 6} Orange 4.87UP^{2, 5, 6} 4.8Schweppes^{2, 5, 6, 7, 8, 9} Bitter Lemon, Tonic Water, Ginger Ale 5Thomas Henry^{8, 10} Tonic Water, Botanical Tonic, Spicy Ginger 5Red Bull^{2, 3, 5, 9} 6.8**JUICES**

0,3 l

Granini fruit juices Orange, Pineapple, Apple, Mango, Peach, Tomato 5

Granini fruit nectar Cherry, Black Currant, Banana, Passion Fruit, Cranberry, Rhubarb 5

DRAFT BEER

0,3 l 0,5 l

Radeberger Pilsener 5.5 7.5

Jever Pilsener 5.5 7.5

Ratsherrn Zwickel 5.5 7.5

Paulaner Münchner Hell 5.5 7.5

BOTTLED BEER

0,33 l 0,5 l

Ratsherrn Westküsten Indian Pale Ale 6

Heineken 6

Guinness 6

Paulaner Wheat Beer 7.5

Paulaner Dark 7.5

Jever Fun (non-alcoholic) 5.5

Paulaner Wheat Beer (non-alcoholic) 7.5

COCKTAILS & LONGDRINKS

Aperol Spritz 14

Lillet Wild Berry 14

Sarti Spritz 14

Moscow Mule 15

Whiskey Sour 15

Negroni 15

Espresso Martini 15

Per Se Tonic 15

Per Se Sour Nr. 1 16

Gin Sul & Tonic citrus fruits, rosemary | Hamburg 17.5

Monkey 47 & Tonic floral, citrus fruits, berries | Black Forest 18.5

Hendrick's & Tonic cucumber, roses | Scotland 16.5

CHAMPAGNE

0,1 l 0,75 l

Taittinger Brut Réserve 18 130

Taittinger Brut Prestige Rosé 160

Taittinger Prélude Grands Crus 190

SPARKLING

0,1 l 0,75 l

Kessler Sekt Sec „Klassik“ 8 48

Kessler Sekt Brut Rosé „Klassik“ 48

Crémant de Bourgogne - Blanc de Blancs - Brut 65

Crémant de Bourgogne Brut Rosé 10 65

WHITE WINE

0,2 l 0,75 l

Cas "tell me" White VDP. Winery Castell, Franconia, Germany (tangy) 13 45

Grauburgunder Gutswein VDP. Winery Winter, Rhine-Hesse, Germany (dry) 14 48

Lugana DOC Cecilia Beretta, Veneto, Italy (dry) 15 52

"Isabella" Chardonnay Winery Muratie, Stellenbosch, South Africa (dry) 16 56

Schiefer Riesling Gutswein VDP. Winery Nik Weis, Moselle, Germany (dry) 16 56

Sauvignon Blanc "Constantia" Buitenverwachting, Western Cape, South Africa (dry) 52

Gavi di Gavi DOCG Winery Fontanafredda, Piedmont, Italy (dry) 52

Grüner Veltliner "Himmelstiege" Domäne Wachau, Wachau, Austria (dry) 55

Weißburgunder Ortswein Winery Steitz, Rhine-Hesse, Germany (dry) 58

Bockstein Riesling "Kabinett" VDP. Winery Nik Weis, Moselle, Germany (fruity) 62

Riesling "Von den Ersten Lagen" Winery Klumpp, Baden, Germany (dry) 69

ROSÉ WINE

0,2 l 0,75 l

Rosé Gutswein Winery Steitz, Rhine-Hesse, Germany (dry) 12 41

"Alie" Rosé, Toscana IGT Frescobaldi, Tenuta Ammiraglia, Tuscany, Italy (dry) 54

RED WINE

0,2 l 0,75 l

Primitivo „Orus“ Vinosia, Apulia, Italy (dry) 14 48

Tempranillo Crianza Bodegas Ramón Bilbao, Rioja, Spain (dry) 14 48

Syrah "Terroir d'Altitude" Fortant de France, Languedoc, France (dry) 15 52

Pinot Noir "Terroir d'Altitude" Fortant de France, Pays d'Oc, France (dry) 15 52

Malbec "Barrel Selection" Bodegas Salentein, Mendoza, Argentina (dry) 15 52

Zinfandel "Old Vine aus Lodi" Ravenswood, California, USA (dry) 58

Cabernet Franc "Barrel Selection" Bodegas Salentein, Mendoza, Argentina (dry) 60

Maltesergarten Spätburgunder "Alte Reben" Winery Walz, Baden, Germany (dry) 62

HOT BEVERAGESEspresso³ 3.5 Cappuccino^{3, 4} 5.2Double Espresso³ 4.9 Café au Lait^{3, 4} 5.5Espresso Macchiato³ 3.9 Latte Macchiato^{3, 4} 5.5Double Espresso 5 Caramel Latte^{2, 3, 4, 5} 5.5Macchiato³ 5 Vanilla Latte^{2, 3, 4, 5} 5.5Caffè Crema³ 4.9 Hot Chocolate⁴ 5.5

Pot of Tea Earl Grey Premium, Organic English Breakfast, Darjeeling Royal Second Flush, Assam Special Broken, Green Tea Superior, Spicy Black Chai Broken, Herbal Tea, Detox Broken, Peppermint, Rooibos Vanilla, Chamomile 5.5

Fresh Mint Ginger Tea 6