



CAST IRON

GRILL

STARTERS

Salmon Trout 16
Beetroot, apple, cucumber, lemon

Pickled Beef Tenderloin 19
Eggplant, pearl onion, lamb's lettuce, pumpkin-apple chutney

Grilled Leek (vegan) 14
Pea, chickpea, carrot, pomegranate

Coconut-Carrot Soup (vegan) 11
Edamame

Parsley Root Soup 11
Truffle, dill

SHARING PLATES

Tarte Flambée

Serrano Ham 15
Crème fraîche, arugula, dried tomatoes, olive, pepperoni

Goat Cheese 14
Crème fraîche, fig, walnut, lamb's lettuce, thyme honey

SALADS

Superfood Salad (vegan) 17
Quinoa, spinach, pomegranate, cashew nuts, avocado, chickpea, orange

Classic Caesar (vegetarian) 14
Romaine lettuce, parmesan, bread chips, Caesar dressing

add grilled corn poulard breast +12
add fried prawns +13
add salmon trout +14

LOW & SLOW

Braised Beef Shoulder 29
Pointed cabbage, truffle, mashed potatoes, gravy

500g Spare Ribs 26
French fries, BBQ sauce

GRILL

STEAKS

300g Rib Eye 38
250g Roast Beef 35
200g Beef Tenderloin 39
200g Dry Aged Flat Iron 29

Best quality meat of the region.

All steaks with fries, caramelized onions & Cast Iron butter.

MAINS

Pannfisch 34
Roasted potato thaler, pepper baby carrots, mustard

Halibut 36
Fennel, green asparagus, Dauphine potatoes, saffron

Beetroot Risotto (vegan) 24
Horseradish, beetroot, arugula, pine nuts

Ravioli Pecorino Fig 21
Thyme cream, poppy, green asparagus, cherry tomatoes, parmesan



BURGER

Cast Iron Burger 23
Brioche, 225g beef patty, cheddar, bacon, chipotle sauce, French fries

Vegan Burger 21
Brioche, vegan patty, arugula, pickled red onions, Café de Paris cream, French fries

SIDES

Steak French fries, thyme sea salt 5

Parmesan truffle fries 7

Sweet potato fries 6

Rosemary potatoes 5

Mashed potatoes 5

Pointed cabbage 5

Butter carrots 5

Spinach 5

Side salad 5

SAUCES

Lime aioli 3

Chipotle sauce 3

Truffle mayonnaise 3

Pepper sauce 3

BBQ sauce 3

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

@CASTIRONGRILLHAMBURG
#CASTIRONGRILL
 @CIG_HAMBURG_

| WATER | | 0,35 l | 0,7 l |
|---|--|--------|--------|
| Marriott Wasser still sparkling | | 4.5 | 8.5 |
| | | 0,25 l | 0,75 l |
| Fürst Bismarck Quelle still sparkling | | 4.5 | 9 |

| SOFT DRINKS | | 0,2 l | 0,4 l |
|---------------------------------------|---|-------|-------|
| Homemade Iced Tea | | | 6.5 |
| Pepsi ^{2, 3, 5, 6} | Coke, Zero | 4.5 | |
| Mirinda ^{2, 5, 6} | | 4.5 | |
| 7UP ^{2, 5, 6} | | 4.5 | |
| Schweppes ^{2, 5, 6, 7, 8, 9} | Bitter Lemon, Tonic Water, Ginger Ale | 5 | |
| Thomas Henry ^{8, 10} | Tonic Water, Botanical Tonic, Spicy Ginger, Ultimate Grapefruit | 5 | |
| Red Bull ^{2, 3, 5, 9} | | 5.9 | |

| JUICES | | 0,3 l | |
|----------------------|--|-------|--|
| Granini fruit juices | Orange, Pineapple, Apple, Mango, Peach, Tomato | 4.3 | |
| Granini fruit nectar | Cherry, Black Currant, Banana, Passion Fruit, Cranberry, Rhubarb | 4.3 | |

| DRAFT BEER | | 0,3 l | 0,5 l |
|------------------------|--|-------|-------|
| Radeberger Pilsener | | 5 | 7 |
| Jever Pilsener | | 5 | 7 |
| Ratsherrn Zwickel | | 5 | 7 |
| Paulaner Münchner Hell | | 5 | 7 |

| BOTTLED BEER | | 0,33 l | 0,5 l |
|--------------------------------------|--|--------|-------|
| Ratsherrn Westküsten Indian Pale Ale | | 5.9 | |
| Heineken | | 5.9 | |
| Guinness | | 5.9 | |
| Paulaner Wheat Beer | | | 7 |
| Paulaner Dark | | | 7 |
| Jever Fun (non-alcoholic) | | 5 | |
| Paulaner Wheat Beer (non-alcoholic) | | | 7 |

| COCKTAILS & LONGDRINKS | | |
|-----------------------------------|---|------|
| Aperol Spritz | | 14 |
| Lillet Wild Berry | | 14 |
| Mojito | | 15 |
| Moscow Mule | | 15 |
| Whiskey Sour | | 15 |
| Negroni | | 15 |
| Mai Tai | | 15 |
| Sex on the Beach | | 15 |
| Espresso Martini | | 15 |
| 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 | | 16 | 120 |
| Taittinger Brut Prestige Rosé | | 20 | 150 |
| Taittinger Prélude Grands Crus | | | 170 |

| SPARKLING | | 0,1 l | 0,75 l |
|---|--|-------|--------|
| Etichetta Nera Millesimato Prosecco Spumante | | 7 | 42 |
| Geldermann Sekt Carte Blanche | | 9 | 49 |
| Kloster Eberbach Sparkling Riesling (non-alcoholic) | | | 42 |

| WHITE WINE | | 0,2 l | 0,75 l |
|-------------------------------------|---|-------|--------|
| Sauvignon Blanc "Dreisatz" | Kitzer, Rhine-Hesse, Germany | 12 | 41 |
| Grauburgunder "Groh" | Winery Groh, Rhine-Hesse, Germany | 12 | 41 |
| Pinot Grigio "Friuli Grave" | Fernando Pighin e Figli, Friaul, Italy | 12 | 41 |
| Riesling "Kreuznacher" | In Den Zehn Morgen, Nahe, Germany | 13 | 45 |
| Chardonnay "Terroir d'Altitude" | Fortant de France, Languedoc, France | 14 | 48 |
| Sauvignon Blanc "Constantia" | Buitenverwachting, Western Cape, South Africa | | 45 |
| Weissburgunder "Finado" | Andrian, Trentino-Alto Adige, Italy | | 45 |
| Grüner Veltliner „Himmelstiege“ | Domäne Wachau, Wachau, Austria | | 55 |
| Chardonnay "Bruchsaler Muschelkalk" | Winery Klumpp, Baden, Germany | | 55 |
| Riesling "Vintages" | Dreissigacker, Rhine-Hesse, Germany | | 69 |

| ROSÉ WINE | | 0,2 l | 0,75 l |
|------------------|-------------------------------------|-------|--------|
| Rosé "Gutswein" | Winery Steitz, Rhine-Hesse, Germany | 12 | 41 |
| Pinot noir Rosé | Martin Waßmer, Baden, Germany | | 41 |

| RED WINE | | 0,2 l | 0,75 l |
|--------------------------|-----------------------------------|-------|--------|
| Primitivo "Lifili" | A6mani, Apulia, Italy | 12 | 41 |
| Rioja "Crianza" | Bodegas Montecillo, Rioja, Spain | 13 | 42 |
| Chianti "Castiglioni" | Frescobaldi, Toscana, Italy | 14 | 46 |
| Malbec "Amalaya" | Bodegas Amalaya, Salta, Argentina | 14 | 46 |
| Zinfandel "Old Vine Zin" | Gnarly Head, California, USA | 14 | 49 |
| Pinot Noir "Kreuznacher" | In Den Zehn Morgen, Nahe, Germany | | 55 |
| Syrah "La Clape" | Gerard Bertrand, La Clape, France | | 55 |
| Rioja "Reserva" | Baron de Ley, Rioja, Spain | | 55 |

| HOT BEVERAGES | | | |
|---------------------------------|--|-------------------------------------|-----|
| Espresso ³ | 3.2 | Cappuccino ^{3, 4} | 4.9 |
| Double Espresso ³ | 4 | Café au Lait ^{3, 4} | 4.8 |
| Espresso Macchiato ³ | 3.5 | Latte Macchiato ^{3, 4} | 5 |
| Double Espresso | 4.3 | Caramel Latte ^{2, 3, 4, 5} | 5.5 |
| Macchiato ³ | | Vanilla Latte ^{2, 3, 4, 5} | 5.5 |
| Caffè Crema ³ | 4.5 | Hot Chocolate ⁴ | 4.8 |
| 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 | | 4.8 |
| Fresh Mint Ginger Tea | | | 5.5 |