



CAST IRON

GRILL

STARTERS

Beetroot	12
Beetroot, goat cheese, walnut, apple	
Scallop	16
Pumpkin, chestnut, currant caviar	

Tatar	14
Beef, Shallots, capers, cornichons, tomato	
Pumpkin cream soup	8
Pumpkin seeds, pumpkin seed oil	
Onion soup	8
Cheese - garlic baguette	

SHARING PLATES

Our Favourites	21
Beetroot, tatar, scallop	
Tarte flambée	11
Crème fraîche, pear, brie, walnut, arugula, honey	

BURGER

Cast Iron Burger	19
225g beef patty, bacon, cheddar, french fries, chipotle sauce	

Veggie Burger	18
Brioche, vegan patty, potato straw fries, lime-mayonnaise, french fries	

LOW & SLOW

Ox cheek	28
Braised ox cheek, romanesco, potato mash, gravy	

GRILL

*Best quality meat of the region
All steaks with fries, caramelised onions & cast iron butter.*

STEAKS

300g Roastbeef	37
250g Rib Eye	34
200g Beef tenderloin	35

Cut of the Week
Varying meat cuts or fish depending on season and daily offer. Kindly ask your host for more information.

MAINS

Cod	28
Bacon coat, potato thaler, oven baked vegetables, mustard sauce	
Pumpkin risotto	18
Pumpkin, pumpkin seeds, parmesan cheese	
with fried prawns	+10
with fried scallops	+12

Linguine	16
Truffle, tomato, baby spinach	
Sauces	4
Hot habanero salsa Chipotle sauce Truffle mayonnaise Pepper sauce	



SALADS

Superfood Salat (vegan)	17
Quinoa, wakame (seaweed), pomegranate, cashew, avocado, chickpeas, apple	

Cast Iron Winter Club	18
Grilled corn chicken breast, lamb's lettuce, potato dressing, walnut, cranberry, pear, potato straw fries	

Classic Caesar (veggie)	13
Romaine lettuce, parmesan cheese, bread chips, caesar's dressing	

with grilled corn chicken breast	+9
with grilled prawns	+10

SIDES

Steak fries, thyme - sea salt	5
Parmesan - truffle fries	7
Sweet potato fries	6
Rosemary potatoes	6
Romanesco	6
Oven baked vegetables	6
Potato mash	6
Side salad	5

DESSERT

Brownie	8
Caramel, vanilla ice cream	

Fruit salad	6.5
Pear sorbet	

Pistachio Crème brûlée	7
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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 include VAT at the current rate (€)

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WATER & SOFTS

	0.25 l	0.75 l
Bad Brambacher Still Sparkling	3.5	7.8
Aqua Panna San Pellegrino	4	8.3
	0.2 l	
Pepsi Coke	4	
Light Max	4	
Mirinda		4
7UP	4	
Schweppes	4	
Bitter Lemon Tonic Water Ginger Ale		
Thomas Henry	4.5	
Tonic Water Ultimate Grapefruit Spicy Ginger		
Fever Tree Tonic Mediterranean	4.5	
Red Bull	0,2l	5.9

JUICES

	0.3 l	0.4 l
Granini fruit juices	4.3	5.7
Orange Pineapple Apple Mango Peach Tomato		
Granini fruit nectar	4.3	5.7
Cherry Black Currant Banana Passion fruit Cranberry Rhubarb		

WHITE WINE

	0.2 l	0.75 l
Pinot Grigio Delle Venezie	Villa Albinoni, Venetien, Italy	8 28
'Les Cèpages' Chardonnay	Baron Phillippe de Rothschild Languedoc, France	8.5 30
Grauburguder	Winery Groh Rheinhessen, Germany	9 31
'Straight' Riesling	Winery Krämer, Rheinhessen, Germany	9.5 32

RED WINE

	0,2 l	0,75 l
'Lifili' Primitivo	Salento Azienda Vinicola A6mani, Apulien, Italy	8.5 30
Tempranillo	Bodegas Moentecillo, Rioja, Spain	9 30
'Prachtstück' Cabernet Sauvignon	Weingut Groh Rheinhessen, Germany	11 36
Malbec Amalaya	Bodegas Amalaya, Mendoza, Argentina	12 38

GIN

	4cl
Monkey47	47% 14
Monkey 47Sloe	29% 13
Gin Sul	43% 14
GinSTR	44% 13
Tonka Gin	47% 14
Beefeater Dry	47% 10
Beefeater 24	45% 12
Bombay Sapphire East	45% 10
Brockmans	40% 12
Tanqueray	47.3% 10
Tanqueray Ten	47.3% 12
Plymouth	41.2% 12
Hendrick's	44% 12

VODKA

	4cl
Absolut	40% 10
Absolut Elyx	40% 16
Wyborowa	40% 10
Ketel One	40% 10
Russian Standard Imperia	40% 16
Grey Goose	40% 14
Tito's Handmade Vodka	40% 14

HOT DRINKS

Cappuccino	4	Milk coffee	4.5
Espresso	2.8	Latte Macchiato	4.8
Double Espresso	3.8	Caramel Vanilla Latte	5.5
Espresso Macchiato	3.1	Cup of coffee crema	3.8
Double Espresso Macchiato	4.1	or decaffeinated	
Hot Chocolate	4.5		
Pot of tea	Earl Grey Premium, Bio English Breakfast, Darjeeling Royal Second Flush, Assam Special Broken, Green Tea Superior, Spicy Black Chai Broken, Herbal Tea, Detox Broken, Pep- permint, Rooibos Vanilla, Camomile		4.5
Fresh Mint Ginger Tea			5.5
Chai Latte			5.5

BOTTLED BEER

	0.3 l	0.5 l
Westküsten Indian Pale Ale		5.9
Flensburger Dark		4.5

DRAFT BEER

	0,3 l	0,5 l
Becks Pilsener	4.5	6.5
Ratsherrn Pilsener	4.5	6.5
Paulaner Münchner lager	4.5	6.5
Paulaner wheat beer	4.5	6.5
Paulaner dark	4.5	6.5

CHAMPAGNE

	0.1 l	0.75 l
Lanson Brut Black Label	12	90
Lanson Brut Black Rosé	15	100
Perrier - Jouët Grand Brut		95
Perrier - Jouët Blason Rosé		110

SPARKLING

	0,1 l	0,75 l
Prosecco Spumante	8	35

RUM

	4cl
Bacardi Carta Blanca	38% 9
Bacardi Añejo Cuatro	40% 10
Bacardi Reserva Ocho	40% 12
Ron Zacapa Centenario 23	40% 15
Ron Zacapa Centenario XO	40% 24
Ron Botucal Reserva Exclusiva	40% 12
Gosling's Black Seal	40% 12
Matusalem Gran Reserva	40% 12
Plantation Barbados XO	40% 15
Plantation Pineapple Stiggins Fancy	40% 11

BRANDY

	4cl
Carlos I	40% 9

Spirit of your choice plus filler + 3€