



# CAST IRON

## GRILL

### STARTERS

<b>Salmon Tartare</b> Wasabi, cucumber, radish	14
<b>Beef Carpaccio</b> Herbs, parmesan, truffles, Fleur de sel, grilled bread	16

<b>Coconut Ginger Soup (vegan)</b> Edamame	11
<b>Burrata</b> Radish, green beans, baby turnip, green asparagus	15

### SHARING PLATES

<b>Tarte Flambée</b>	
<b>Serrano Ham</b> Crème fraîche, arugula, dried tomatoes, olive, pepperoni	15
<b>Blue Cheese</b> Crème fraîche, arugula, apricot, walnut, thyme honey	14

### SALADS

<b>Superfood salad (vegan)</b> Radicchio, quinoa, radish sprouts, green asparagus, blueberries, cashew nuts, chickpeas, wheatgrass	18
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<b>Classic Caesar (vegetarian)</b> Romaine lettuce, parmesan, bread chips, Caesar dressing	14
add grilled corn poulard breast	+12
add fried prawns	+13
add fried scallops	+15

### LOW & SLOW

<b>Osso Buco</b> Colorful root vegetables, truffled potato celery mash, gravy	29
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## GRILL

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



### STEAKS

300g Rib Eye	38
250g Roast Beef	35
200g Dry Aged Flat Iron	29
200g Dry Aged Pork Pluma	27
500g Spare Ribs BBQ sauce	26

### MAINS

<b>Tuna Sesame</b> Broccoli, sprouts, rainbow carrots, soy sauce, pak choi, sugar snaps, wasabi	38
<b>Sweet Vegan</b> Sweet potato, green beans, chickpeas, mini eggplant, carrot strips, tomato confit, grilled lime, gremolata	17

<b>Ravioli Goat's Cheese-Rosemary</b> Rosemary sauce, goat's cheese crumble, spinach, dried tomatoes	18
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<b>Sauces</b> Aioli Chipotle sauce Truffle mayonnaise Pepper sauce BBQ sauce	4
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### BURGER

<b>Cast Iron Burger</b> Brioche, 225g beef patty, cheddar, bacon, Chipotle sauce, French fries	23
<b>Vegan Burger</b> Brioche, vegan patty, arugula, pickled red onions, Cafe de Paris cream, French fries	21

### SIDES

<b>Steak French Fries, thyme sea salt</b>	5	<b>Colorful root vegetables</b>	5
<b>Parmesan Truffle Fries</b>	7	<b>Broccoli</b>	5
<b>Sweet Potato Fries</b>	6	<b>Sugar snaps</b>	5
<b>Rosemary Potatoes</b>	5	<b>Spinach</b>	5
<b>Mashed Potatoes</b>	5	<b>Side salad</b>	5

*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, Deutschland  
T: 04035051735 | www.castirongrill.de/Hamburg | cast.iron@marriott.com

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<b>WATER</b>		0,25 l	0,75 l
Fürst Bismarck Quelle still   sparkling		4.5	8.5
Aqua Panna   San Pellegrino		5	9.5

<b>SOFT DRINKS</b>		0,2 l	0,4 l
Homemade Iced Tea			6.5
Pepsi <sup>2, 3, 5, 6</sup>	Coke, Light, Zero	4.5	6.5
Mirinda <sup>2, 5, 6</sup>		4.5	6.5
7UP <sup>2, 5, 6</sup>		4.5	6.5
Schweppes <sup>2, 5, 6, 7, 8, 9</sup>	Bitter Lemon, Tonic Water, Ginger Ale	5	
Thomas Henry <sup>8, 10</sup>	Tonic Water, Botanical Tonic, Spicy Ginger, Ultimate Grapefruit	5	
Red Bull <sup>2, 3, 5, 9</sup>		5.9	

<b>JUICES</b>		0,3 l	0,4 l
Granini fruit juices	Orange, Pineapple, Apple, Mango, Peach, Tomato	4.3	5.7
Granini fruit nectar	Cherry, Black Currant, Banana, Passion Fruit, Cranberry, Rhubarb	4.3	5.7

<b>DRAFT BEER</b>		0,3 l	0,5 l
Becks Pilsener		5	7
Ratsherrn Pilsener		5	7
Paulaner Münchner Lager		5	7
Paulaner Dark		5	7
Paulaner Radler		5	7

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

<b>COCKTAILS &amp; LONGDRINKS</b>			
Aperol Spritz			14
Lillet Wild Berry			14
Strawberry Spritz			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

<b>CHAMPAGNE</b>		0,1 l	0,75 l
Lanson Brut Black Label		14	100
Lanson Brut Rosé Label		17	125
Perrier - Jouët Grand Brut			125

<b>SPARKLING</b>		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

<b>WHITE WINE</b>		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

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

<b>RED WINE</b>		0,2 l	0,75 l
Primitivo "Lifili"	A6mani, Apulia, Italy	12	41
Chianti "Castiglioni"	Frescobaldi, Toscana, Italy	14	46
Rioja "Crianza"	Bodegas Montecillo, Rioja, Spain	13	42
Zinfandel "Old Vine Zin"	Gnarly Head, California, USA	14	49
Malbec "Amalaya"	Bodegas Amalaya, Salta, Argentina	14	46
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

<b>HOT BEVERAGES</b>			
Espresso <sup>3</sup>	3.2	Cappuccino <sup>3, 4</sup>	4.9
Double Espresso <sup>3</sup>	4	Café au Lait <sup>3, 4</sup>	4.8
Espresso Macchiato <sup>3</sup>	3.5	Latte Macchiato <sup>3, 4</sup>	5
Double Espresso	4.3	Caramel Latte <sup>2, 3, 4, 5</sup>	5.5
Macchiato <sup>3</sup>		Vanilla Latte <sup>2, 3, 4, 5</sup>	5.5
Caffè Crema <sup>3</sup>	4.5	Hot Chocolate <sup>4</sup>	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