



*Fish and Seafood Sample Menu for
Bar Castelléjar, New Street, Louth*

Here at Bar Castelléjar we have a monthly Fish and Seafood evening which is held on the first Tuesday of the Month. Our produce is sourced from St.Peters Fish Stall located in the Indoor Market, Louth. Please bare in mind the Fish and Seafood Menu changes monthly.

If you would like to request certain 'Seafood tapas', please feel free to call the restaurant 1-2 days before your booking and we can try to accommodate.

We must be made aware of any allergens or dietary requirements.

The Bar Castelléjar Team!



Paella de Mariscos

Spanish rice with seafood

Gambas Pil Pil

Large Prawns served in hot oil with garlic & chilli

Filetes de Caballa de Andalucia

Mackerel fillets soaked in olive oil and served on toasted focaccia with tomato

Gambas al ajillo

Large, salted crevettes cooked in butter & garlic in their shells

Mejillones al Vapor

Bowl full of steamed mussels in cream & white wine

Boquerones Marinado

White anchovy fillets marinated in lemon & garlic, served cold

Mejillones Picante

Large green lip mussels with spicy sweet chilli & cheese

Gambas, Patatas y Pimienton al ajillo

Large, crevettes in their shells cooked with potatoes, sweet red pepper, & garlic

Festón al Ajillo

Two large king Scallops with garlic butter & a dusting of paprika

Gambas a la Plancha

Large tiger shrimp salted cooked on the griddle

Pimienton de Gambas

Sweet red pepper stuffed with king prawns marinated with sweet chilli & coriander

Tortilla de Salmon Ahumado

Spanish omelet with potato, onion & smoked salmon

Atún Marinado

Fresh tuna steak marinated with orange, lemon, soy sauce & herbs

Pinchitos del Mar

Seafood skewer with Salmon, Cod, king prawn & Haddock

Calamar al Ajillo

Stuffed baby squid lightly fried in garlic & fresh parsley

A la barbacoa – from the BBQ

Gambas Rojo

Pair of giant Argentinean red shrimp, salted & cooked on the BBQ

Trucha Arcoiris

Barbequed rainbow trout fillet

Sardinetas

Skewer of small sardines cooked over the BBQ. A classic from the costas!