



Cascal Restaurant

Old World taste meets New World appeal at Cascal. This vibrant restaurant concept brings the traditions of Spain, with its savory flavors and warm hospitality, together with the exotic culture of Latin America--the land of sexy cocktails, music, and epicurean delights.

The idea of Cascal came to creator Don Durante some time ago while tasting many of the dishes the kitchen staff of his various restaurants would cook for themselves. These authentic tastes inspired the "Tapa" style menu of small bites and communal sharing. The idea was nurtured during a brief retirement and after the perfect location was found, Cascal became a reality.

The tastes and flavors that make up the menu begin their journey in Spain and continue into the New World of South America and Mexico. To enhance the dining scene, Don sought out award winning Designer/Architect, Chuck Thompson who has designed over ninety restaurants, including; Boulevard, San Francisco, The Red Car, Los Angeles, University Cafe in Palo Alto and the Village Cafe in Santana Row. Cascal's unique interior, with its elegant, yet casual atmosphere of bold colors, expansive bar, and rustic chandeliers, creates a lively and lingering experience.

With ingredients spanning the globe from Spain to South America, Cascal's menu brings together the bold and seductive flavors of both the Old World and New World in Downtown Mountain View.

Please download for more information on catering and dining at Cascal Restaurant. You may also inquire through the website or by contacting the General Manager at brad@cascalrestaurant.com or call us at 650.940.9500.

Photos of Dining areas



CENTER BANQUETTE



FRONT AREA



CENTER AREA



BACK AREA (SEMI PRIVATE)

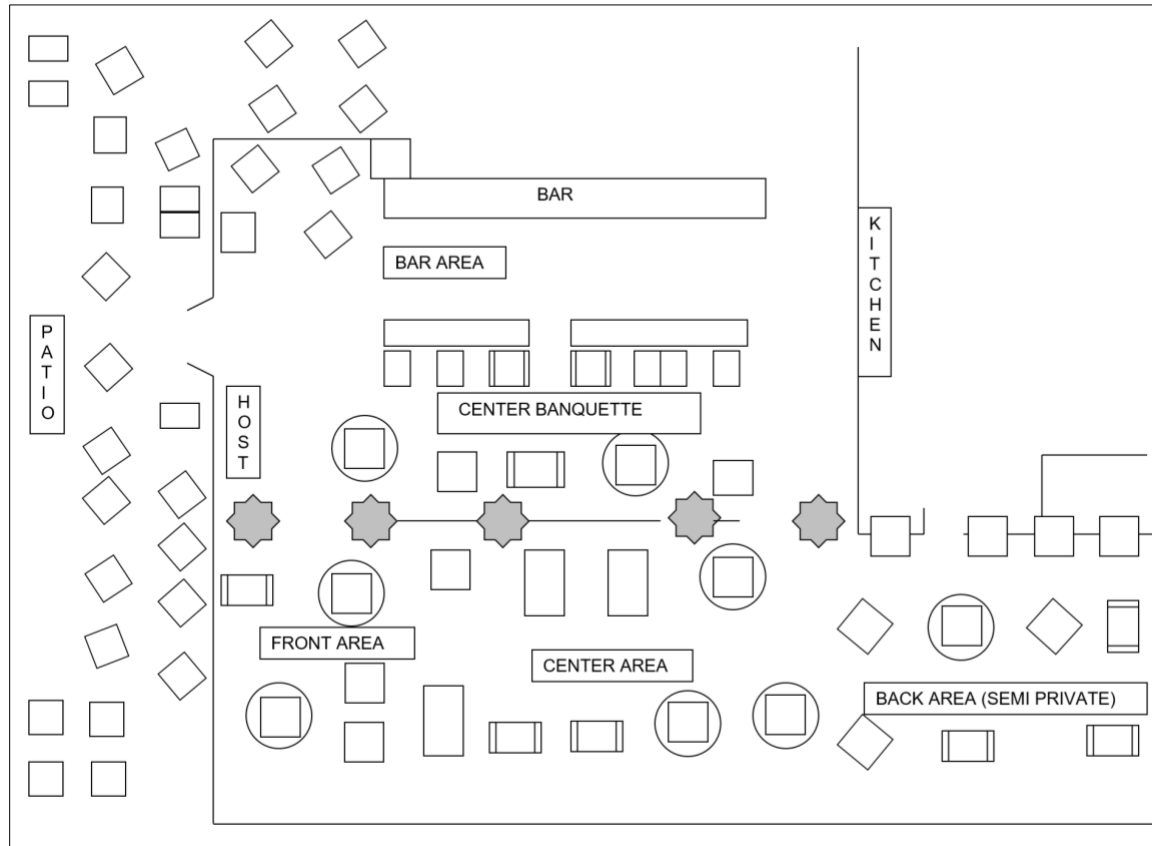


BAR AREA



PATIO

Floor Plan:



*Bar area available for reservations of up to 25 people before 5 pm.

Contact:

400 Castro St.,
Mountain View, CA 94041

Main: (650) 940-9500
email: brad@cascalrestaurant.com

Cascal Group Dining Menus

Family Style Lunch

- All items are served “family style” in the Spanish tapas tradition.
- Menu offerings may change due to seasonal and market availability. All dining packages include house made bread with Mojo de Ajo dipping sauce.

Three Course Lunch “Tapas Party” \$30 per person

Choice of Two Salads

Caesar Salad: Shaved Manchego cheese with a Creamy Anchovy-Tarragon Dressing

Valencia Salad: Fresh fennel, arugula, oranges, strawberries, almonds, and goat cheese *gf*

Ensalada Mixta: Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Individual Choice of Tapa

Banana Leaf Chicken: Braised chicken in poblano chile, tomato and onion sauce with rice

Cuban Wraps: Sliced Adobo marinated pork tenderloin, rolled in a house made tortilla

Eggplant Tian: Layered grilled eggplant, piquillo peppers, Manchego cheese *gf*

Churrasco: Marinated Flat Iron steak topped with Cabrales cheese butter and chimichurri

Wild Mushroom Empanadas- With Manchego cheese and truffle oil *gf*

Individual Choice of Dessert (chosen while dining)

Spanish Flan: Traditional Flan with finely diced marinated orange and vanilla bean caramel

Helados: House made ice cream or sorbet *gf*

Three Course Lunch “Paella Party” \$40 per person

Choice of Two Salads

Caesar Salad: Shaved Manchego cheese with a Creamy Anchovy-Tarragon Dressing

Valencia Salad: Fresh fennel, arugula, oranges, strawberries, almonds, and goat cheese *gf*

Ensalada Mixta: Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Choice of 3 Paellas

Paella Cascal: Saffron Rice, Chicken, pork, chorizo sausage, shrimp, mussels, clams *gf*

Paella Rustica: Lamb, Chorizo, chicken, Morcilla, green beans, peppers saffron rice *gf*

Vegetable Paella: Seasonal fresh vegetables and saffron rice baked in a vegetable and herb stock and topped with Romesco sauce *gf*

Individual Choice of Dessert (chosen while dining)

Spanish Flan: Traditional Flan with finely diced marinated orange and vanilla bean caramel

Helados: House made ice cream or sorbet *gf*

Tres Leches Cake: Coconut infused “three milk cake” with fruit salsa and meringue topping

Four Course Lunch - \$45 per person

Choice of Three Salads

Caesar Salad: Shaved Manchego cheese with a Creamy Anchovy-Tarragon Dressing

Valencia Salad: Fresh fennel, arugula, oranges, strawberries, almonds and goat cheese *gf*

Ensalada Mixta: Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Choice of Four Tapas

Peruvian Ceviche: Fresh white fish marinated in lime juice, red onion, ginger, chili arbol *gf*

Sizzling Shrimp: “Mojo de Ajo” garlic, EVOO, chili arbol, fresh lime *gf*

Queso Fundido: Oaxacan cheese and smoked mushroom fondue with corn tortillas

Wild Mushroom Empanadas: with Manchego cheese and truffle oil *gf*

Pork Ribs: Achiote rubbed grilled pork ribs with pickled red-onion arugula salad *gf*

Mussels Pimenton: Prepared in a saffron cream sauce with serrano ham *gf*

Cuban Wraps: Sliced Adobo marinated pork tenderloin, rolled in fresh house made tortillas

Choice of Three Entrees

Paella Cascas: Saffron Rice, Chicken, pork, chorizo sausage, shrimp, mussels, clams *gf*

Paella Rustica: Lamb, Chorizo, chicken, Morcilla, green beans, peppers saffron rice *gf*

Vegetable Paella: Seasonal fresh vegetables and saffron rice baked in a vegetable and herb stock and topped with Romesco sauce *gf*

Asado: Argentinian asado of marinated and grilled Flat Iron steak, braised pork belly, lamb chops, patatas bravas, chimichurri sauce, and grilled Shishito peppers *gf*

Puerco Cubano en Mojo: Marinated slow roasted pork shank with Cuban black beans steamed rice and sweet potato-plantain mash *gf*

Individual Choice of Dessert (chosen while dining)

Spanish Flan: Traditional Flan with finely diced marinated orange and vanilla bean caramel

Helados: House made ice cream or sorbet *gf*

Tres Leches Cake: Coconut infused “three milk cake” with fruit salsa and meringue topping

Three Course Tapas Dinner \$40 per person

Choice of Two Salads

Caesar Salad: Shaved Manchego cheese with a Creamy Anchovy-Tarragon Dressing

Valencia Salad: Fresh fennel, arugula, oranges, strawberries, almonds and goat cheese *gf*

Ensalada Mixta: Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Individual Choice of Tapa

Banana Leaf Chicken: Braised chicken in poblano chile, tomato and onion sauce with rice

Cuban Wraps: Sliced Adobo Marinated pork tenderloin in a house made tortilla

Wild Mushroom Empanadas- With Manchego cheese and truffle oil.

Beef Short Rib Adobo: Braised short rib in a Rioja wine sauce with potato gratin

Scallops Marbella: Baked delicate fish with preserved lemon and serrano ham *gf*

Eggplant Tian: Layered grilled eggplant, peppers, Manchego cheese tomato sauce *gf*

Individual Choice of Dessert (chosen while dining)

Spanish Flan: Traditional Flan with finely diced marinated orange and vanilla bean caramel

Helados: House made ice cream or sorbet *gf*

Tres Leches Cake: Coconut infused “three milk cake” with fruit salsa and meringue topping

Three Course “Paella Party” Dinner \$50 per person

Choice of Two Salads

Caesar Salad: Shaved Manchego cheese with a Creamy Anchovy-Tarragon Dressing

Valencia Salad: Fresh fennel, arugula, oranges, strawberries, almonds, and goat cheese *gf*

Ensalada Mixta: Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Choice of Three Paellas

Paella Cascal: Saffron Rice, Chicken, pork, chorizo sausage, shrimp, mussels, clams *gf*

Paella Rustica: Lamb, Chorizo, chicken, Morcilla, green beans, peppers saffron rice *gf*

Vegetable Paella: Seasonal fresh vegetables and saffron rice baked in a vegetable and herb stock and topped with Romesco sauce *gf*

Paella Marinera: Fresh fish, clams, mussels, shrimp, calamari, scallops, octopus saffron rice *gf*

Individual Choice of Dessert (chosen while dining)

Spanish Flan: Traditional Flan with finely diced marinated orange and vanilla bean caramel

Helados: House made ice cream or sorbet *gf*

Tres Leches Cake: Coconut infused “three milk cake” with fruit salsa and meringue topping

Four Course Dinner “Paella and Tapas Party” - \$60 per person

Choice of Two Salads

Caesar Salad: Shaved Manchego cheese with a Creamy Anchovy-Tarragon Dressing

Valencia Salad: Fresh fennel, arugula, oranges, strawberries, almonds and goat cheese *gf*

Ensalada Mixta: Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Choice of Four Tapas

Peruvian Ceviche: Fresh white fish marinated in lime juice, red onion, ginger, chili arbol *gf*

Sizzling Shrimp: “Mojo de Ajo” garlic, EVOO, chili arbol, fresh lime *gf*

Queso Fundido: Oaxacan cheese and smoked mushroom fondue with corn tortillas *gf*

Wild Mushroom Empanadas: with Manchego cheese and truffle oil

Pork Ribs: Achiote rubbed grilled pork ribs with pickled red-onion arugula salad *gf*

Mussels Pimenton: Prepared in a saffron cream sauce with serrano ham *gf*

Cuban Wraps: Sliced Adobo marinated pork tenderloin, rolled in fresh house made tortillas

Fried Calamari: Corn Mesa crusted chipotle aioli, shaved vegetables

Albondigas: Moroccan lamb meatballs, in an almond saffron sauce

Choice of Four Entrees

Paella Cascal: Saffron Rice, Chicken, pork, chorizo sausage, shrimp, mussels, clams *gf*

Paella Rustica: Lamb, Chorizo, chicken, Morcilla, green beans, peppers saffron rice *gf*

Vegetable Paella: Seasonal fresh vegetables and saffron rice baked in a vegetable and herb stock and topped with Romesco sauce *gf*

Salmon: Line caught Pacific Northwest salmon, fresh corn-asparagus, saffron sauce, basil-almond gremolata *gf*

Puerco Cubano en Mojo: Marinated slow roasted pork shank with Cuban black beans, steamed rice and sweet potato-plantain mash *gf*

Asado: Argentinian asado of marinated Flat Iron steak, braised pork belly, lamb chops patatas bravas, chimichurri sauce and grilled Shishito peppers *gf*

Individual Choice of Dessert (chosen while dining)

Spanish Flan: Traditional Flan with finely diced marinated orange and vanilla bean caramel

Helados: House made ice cream or sorbet *gf*

Tres Leches Cake: Coconut infused “three milk cake” with fruit salsa and meringue topping

Warm Chocolate Souffle Cake: With cinnamon and orange essence and served with coffee ice cream

More Details

Beverages:

The group dining menus do not include beverages, they are charged for as they are consumed. However, we offer the option of pre-ordering the type and number of beverages to be hosted. Our wine list features a variety of wines from Spain and Latin American countries. If requested, we are happy to suggest wine pairings with the menu items selected. In addition, our cocktail list includes uniquely crafted drinks with a flair, for a true Latin experience.

Gratuuity, Tax and Passport Dining:

- Cascal has a policy of a 20% gratuity on parties of 6 or more.
- All menu prices are before a 9% California State Sales Tax.
- We do not offer a passport discount on parties larger than 6.

Corkage:

Cascal is happy to serve your personal wines at your event with a corkage fee of \$20 per bottle.

Music:

Cascal features live music and dancing every Friday and Saturday night from 9:00PM to Midnight. You may also inquire if you would like one of our bands to play at your event.

Catering:

We offer two types of catering services depending on your needs:

- Delivery, set-up and menu inquiries on site - \$45
- Delivery, set-up, menu inquiries, chef on site and breakdown - \$140 for 4 hours

