



Dear Guests,

Welcome to our restaurant, Pastillo.

In a cozy atmosphere, we continue to strive to fulfill your wishes.
Upon request, we are happy to offer you a complete menu paired with a suitable
wine or other beverages.

For celebrations such as birthdays, communions, weddings, etc.,
we offer seating for about 120 people.

We wish you a pleasant stay and bon appétit at our restaurant.

Best regards,

Pastillo Restaurant & Bar Team

Marktplatz 23, 35510 Butzbach | Tel: 06033 974 7771
www.PASTILLO.de | info@pastillo.de

INSTAGRAM | FACEBOOK | TIKTOK
PASTILLO_BUTZBACH



PASTILLO SALAD



GREEK SALAD



TUNA SALAD



CRISPY CHICKEN SALAD

SALADS

- 20- **Mediterranean Salad €12,50** 
Mix of salad, tomatoes, peppers, and cucumbers
- 21- **Caesar Salad €14,50**
Iceberg lettuce, cherry tomatoes, cucumbers, grilled chicken strips, herb croutons, and Parmesan
- 22- **Greek Salad €14,50**
Tomatoes, peppers, onions, parsley, and feta cheese
- 23- **Tuna Salad €14,50**
Mix of salad, cherry tomatoes, cucumbers, red onions, olives, and corn
- 24- **Pastillo Salad with Beef Strips €19,50**
Mix of salad, mushrooms, garlic, peppers, onions, served with soy sauce
- 25- **Crispy Chicken Salad €15,50 [NEW]**
Mix of salad, tomatoes, cucumbers, oranges, apples, and breaded chicken

[All salads served with homemade dressing]

SOUPS €6,50

- 10- Changing soup
- 11- Tomato soup

WARM STARTERS

- 30- **Funghi al Forno €9,50**
Mushrooms with olive oil, garlic, and cheese, baked in the oven
- 31- **Prince Hummus €13,50**
Warm hummus bed with lamb or beef ham, drizzled with hot butter¹
- 32- **Calamari €12,50**
Breaded calamari with a special sauce
- 33- **Baked Cheese €12,50**
Diced feta cheese, tomatoes with olive oil, served with pesto and Parmesan
- 34- **Grilled Octopus €14,50**
Grilled octopus tentacle on a bed of arugula salad with cherry tomatoes and saffron sauce
- 35- **Cheddar Fumé €14,50**
Cooked beef strips served with cheddar sauce, baked in the oven
- 36- **Chef's Special €14,50**
Beef ham, peppers, garlic, tomatoes, onions, baked in the oven
- 37- **Shrimp Pan €14,50**
Shrimp sautéed with garlic, white wine, and butter

COLD STARTERS

- 40- **Köföglu – Aegean Specialty €7,50**
Fried diced potatoes, zucchini, eggplant, peppers with garlic sauce and butter
- 41- **Smoked Eggplant with Yogurt €7,50**
Grilled eggplant, yogurt, garlic, and olive oil
- 42- **Hummus €7,50**
Chickpea paste
- 43- **Mushroom Salad €7,50** 
With corn, olives, peppers, and olive oil
- 44- **Cold Appetizer Platter €16,50 [NEW]**
Various cold appetizers served with bread
- 45- **Cheese Platter €18,50 [NEW]**
Assorted cheeses, fruits, and spicy chocolate
- 46- **Cheese Platter with 1 Bottle of Wine €39,90 [NEW]**
Assorted cheeses, fruits, spicy chocolate, wine of your choice



KÖFOĞLU
HUMMUS



[All our dishes are served with bread]

MEAT DISHES

Our steaks are of the highest quality and are exclusively made from fillet steak.
All of our steaks are cut from premium beef fillet to offer you an unparalleled taste experience.

[All our dishes are served with bread]

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- 50- **Chicken Skewer €16,50**
Grilled chicken, grilled vegetables, sesame potatoes, tomatoes, and peppers drizzled with hot butter
 - 51- **Balkan Meatballs €17,50**
Grilled meatballs on a bed of eggplant puree, tomatoes, and peppers drizzled with hot butter
 - 52- **Bruschetta de Pollo €18,50**
Grilled chicken breast with mozzarella strips, pine nuts, pesto sauce, cherry tomatoes, grilled vegetables, and sesame potatoes
 - 53- **Lamb Skewer €22,50**
Grilled lamb, grilled vegetables, sesame potatoes, tomatoes, and peppers drizzled with hot butter
 - 54- **Beef Fillet Steak with Pepper Sauce €29,50**
Served with grilled vegetables and sesame potatoes
 - 55- **Lamb Chops €24,50**
Grilled lamb chops on a bed of eggplant puree, grilled vegetables, sesame potatoes, tomatoes, and peppers drizzled with hot butter
 - 56- **Beef Medallions Provençal €29,50**
Three medallions served on a marinated potato bed with red wine sauce and grilled vegetables
 - 57- **Bistecca alla Fiorentina €29,50**
Beef steak seasoned with Norwegian Béarnaise sauce, complemented by a mushroom sauce, asparagus, and grilled vegetables
 - 58- **Black'n' White Steak €29,50**
Two beef medallions on toasted bread with Norwegian Béarnaise and red wine sauce, accompanied by grilled vegetables and sesame potatoes
 - 59- **Mixed Grill €29,50**
Grilled lamb, chicken, lamb chops, and meatballs, served with grilled vegetables, sesame potatoes, tomatoes, and peppers drizzled with hot butter

»PASTILLO SPEZIALITÄT

60

Lamb Shank €27,50

Slow-cooked lamb shank in red wine, served on a bed of mashed potatoes with grilled vegetables

61- **New York Steak €39,50 [NEW]**

ca. 300-350 g Steak Served with grilled vegetables, sesame potatoes, Gorgonzola, and red wine sauce

62- **T-Bone Steak €39,50 [NEW]**

ca. 450-500 g Steak Served with grilled vegetables, sesame potatoes, Gorgonzola, and red wine sauce

63- **Tomahawk Steak €44,50 [NEW]**

ca. 550-600 g Steak Served with grilled vegetables, sesame potatoes, Gorgonzola, and red wine sauce



T O M A H A W K ca 500-600 g



T - B O N E S T E A K
ca 450-500 g

PAN DISHES



HONEY CHICKEN



BEEF FILLET IN CURRY SAUCE



PASTILLO PAN



BEEF BOURGUIGNON

- 70- **Vegetable Pan €14,50**
Vegetarian vegetable pan with creamy tomato sauce and cheese, baked in the oven
- 71- **Chef's Special Chicken €19,50**
Mushrooms, peppers, garlic, onions with Gabardine sauce and dressing
- 72- **Honey Chicken €19,50**
Sliced chicken breast with honey, almonds, onions, garlic, carrots, and oyster sauce)
- 73- **Chicken Curry €19,50**
Sliced chicken breast with peppers, apple, garlic, raisins, and mushrooms
- 74- **Pollo de Mexico €19,50**
Spicy chicken breast slices with onions, peppers, garlic, jalapenos, olives, and corn

- 75- **Pastillo Pan €19,50**
Mixed seafood in a spicy, creamy sauce
- 76- **Beef Flemion €21,50**
Sliced beef fillet with mushrooms, pickles, onions, served with red wine sauce and sour cream
- 77- **Beef Teriyaki €22,50**
Sliced beef fillet with onions, peppers, garlic, mushrooms in teriyaki sauce
- 78- **Beef Fillet in Curry Sauce €22,50**
Sliced beef fillet with peppers, apple, garlic, raisins, and mushrooms
- 79- **Beef Bourguignon €22,50**
Sliced beef fillet with creamy red wine sauce, shallots, mushrooms, garlic, and rosemary

[All pan dishes are served with grilled vegetables and sesame potatoes, except No. 70 and 75]

PINSA

- 85- **Margherita €10,50** With tomato sauce and cheese
- 86- **Caprese €12,50**
With tomato sauce, cheese, cherry tomatoes, mozzarella, and fresh basil
- 87- **Funghi €12,50**
With tomato sauce, cheese, and mushrooms
- 88- **Salami €12,50** With tomato sauce and cheese
- 89- **Ham €12,50** With tomato sauce and cheese
- 90- **Chicken €14,50 [NEW]**
With tomato sauce, cheese, grilled chicken pieces, and pesto sauce
- 91- **Tuna €14,50**
With tomato sauce, cheese, tuna, and onions
- 92- **Vegetarian €14,50**
With tomato sauce, cheese, olives, broccoli, grilled vegetables, and corn
- 93- **Quattro Formaggi €16,50**
Without tomato sauce, with four different types of cheese
- 94- **Beef Carpaccio €17,50**
With tomato sauce, cheese, arugula, and cherry tomatoes
- 95- **Di Mare €17,50**
With tomato sauce, cheese, and seafood
- 96- **« SWEET » ALLA NUTELLA €15,50**
With Nutella, pistachios, and strawberries
- 97- **Ala Turca €15,50 [NEW]**
With Bolognese sauce
- 98- **Hawaii €15,50 [NEW]**
With tomato sauce, cheese, beef ham, and pineapple

ALLA NUTELLA



Extras:

Cheese, salami, ham, chicken, tuna, carpaccio: 2 eac

PASTA mit verschiedenen Soßen zur Auswahl



[All sauces are gluten-free]

Your pasta
tailored to
your taste

»Step 1: Choose your pasta

- 100- **Penne**
- 101- **Fusilli**
- 102- **Linguini**
- 103- **Tortelloni**
- 104- **Gluten-free Penne**

»Step 2: Combine with homemade sauces

- Napoli..... €9,50
- Bolognese €11,50
- Mushroom..... €11,50
- Cheddar €13,50
- Chicken €13,50
- Carbonara..... €13,50
- Pesto Rosso oder Verde..... €14,50
- Di Mare ²⁾..... €15,50

FISCH

- 120- **Sea Bass Fillet €16,50**
With mixed salad and potatoes, served with Hollandaise sauce
- 121- **Sea Bream Fillet €16,50**
With mixed salad and potatoes, served with Hollandaise sauce
- 122- **Salmon Fillet €22,50**
With vegetables and potatoes, served with saffron sauce
- 123- **Plaice €22,50 [NEW]**
With potatoes, side salad, and special sauce



SALMON FILLET

HOMEMADE BURGERS

[Our burgers are served with fries as a side dish]

Available upon request with a gluten-free hamburger bun: +2.00

110- **El Clásico €11,50**

Approx. 170g patty, iceberg lettuce, caramelized onions, pickles, and tomatoes

111- **Chicken Burger €11,50**

With crispy chicken, iceberg lettuce, caramelized onions, pickles, and tomatoes

112- **Cheddar Burger €13,50**

Approx. 170g patty, iceberg lettuce, caramelized onions, pickles, cheddar cheese, and tomatoes

113- **Cheeseburger €12,50**

Approx. 170g patty, iceberg lettuce, caramelized onions, pickles, cheese, and tomatoes

114- **Veggie Burger €12,50**

Approx. 170g veggie patty, iceberg lettuce, caramelized onions, pickles, and tomatoes

115- **Pastillo Burger €14,50**

Approx. 170g patty, iceberg lettuce, caramelized onions, pickles, tomatoes, and cheddar cheese, served with beef ham

116- **Mac'n'Cheese Burger €15,50**

Approx. 170g patty, iceberg lettuce, caramelized onions, pickles, tomatoes, served with macaroni

117- **BBQ Burger €13,50 [NEW]**

Approx. 170g patty, iceberg lettuce, caramelized onions, pickles, and tomatoes

118- **Mexican Burger €14,50 [NEW]**

Approx. 170g patty, iceberg lettuce, caramelized onions, pickles, tomatoes, and jalapenos (spicy)

119- **Beef Burger €16,50 [NEW]**

With high-quality beef fillet, mozzarella, and onions

Extra Patty: + €6,00
Sweet potato fries: + €2,00

Dips:
Honey-Mustard
and Garlic-Chilli

DESSERT

All desserts are homemade

150- **Chocolate Cake €7,50**

A type of soufflé, served with vanilla ice cream

151- **Panna Cotta €7,50**

An Italian specialty



CHOCOLATE CAKE

152- **Churros €7,50**

Traditional Spanish dessert



CHURROS



PANNA COTTA



CHEESECAKE

EXTRA

SAUCES & SIDES

Red wine or white wine sauce
Norwegian Béarnaise sauce
Norwegian Hollandaise sauce
Gorgonzola sauce
Mushroom sauce
Saffron sauce
Pepper sauce (spicy)

Per serving **3** Euro

Side salad
Grilled vegetables
Fries
Sweet potato fries
Rice
Yogurt

Per serving **5** Euro

DRINKS

HOT DRINKS

Espresso.....	€2,30
Doppio Espresso.....	€3,00
Espresso Macchiato	€2,60
Doppio Espresso Macchiato	€3,20
Coffee	€2,70
Cappuccino	€3,20
Latte Macchiato	€3,20
Tea - Various flavors.....	€2,50
Turkish Coffee	€3,50

[Optionally available with a shot of
Baileys, Sambuca, Rum, Grappa,
or Frangelico for an extra 1.00]



BEERS

Licher on tap.....0,2 l:	€2,10
Licher on tap.....0,4 l:	€4,10
Alcohol-free pilsner.....0,3 l:	€3,50
Radler.....0,2 l:	€2,10
Radler.....0,4 l:	€4,10
Crystal wheat beer.....0,5 l:	€4,70
Yeast wheat beer.....0,5 l:	€4,70
Alcohol-free beer.....0,5 l:	€4,70

Apler Wine | sweet | sour | pur
0,25 l: €2,60 0,5 l: €4,50

SEKT & CHAMPAGNER

Prosecco..... €24,90

Moët & Chandon Brut Imperial €129,00
Moët & Chandon Rosé Impérial..... €129,00

SOFT DRINKS

Gerolsteiner Water | Still or Sparkling
0,25 l: €2,30 0,75 l: €5,90



Coca-Cola, Cola Zero, Sprite, Mezzo-Mix
Fanta Orange, Fanta Exotic, Fanta Zitronen
0,3 l €3,50

Homemade Lemonade
Lemon | Strawberry
0,4 l: €5,50

Schweppes 
Bitter Lemon, Tonic Water,
Ginger Ale, Wild Berry
0,2 l: €2,80

Rapp's Juices 
Apple, Orange, Passion Fruit,
Cherry, Banana, mixed Fruit
0,4 l: €3,70

Fuze Tea | Peach oder Lemon
0,3 l: €3,30

WINE

House Wine | Red, White or Rosé
0,2 l: €5,00
Lambrusco 0,2 l: €5,00

BOOTLED WINE

Primitivo Puglia | Red €29,00
Yakut | Red €29,00
la Sasteria | Red €29,00

Lal | Rosé €29,00
Primitivo Rosato | Rosé €29,00
la Sasteria | Rosé €29,00

Pinot Grigio | White €29,00
la Sasteria | White €29,00
Lugana Cà dei Frati | White €49,00

LONG DRINKS



Vodka Red Bull€8,00

Jack Daniels & Coke€8,50

Vodka Lemon€8,50

Tonic, lemon juice with soda

Cuba Libre€8,50

Bacardi, lime juice with Coke and crushed ice

Gin Bramble€8,50

Bombay Gin, blackberry liqueur,
lemon juice, and sugar

Caipirinha€8,50

Pitu, lime, brown sugar, and soda

Mojito.....€8,50

Bacardi, lime juice, mint, sugar, and soda

Skinny Bitch€9,50

Vodka, lemon juice, Wild Berry, and soda

Moscow Mule €10,00

Vodka, cucumber, lime, ginger beer,
and bitters

APERITIF

Aperol Spritz.....€6,00

Wild Berry Lillet.....€6,00

Hugo.....€6,00

Bellini.....€7,00

Campari Soda.....€6,00

Campari Orange.....€6,00

Martini.....€6,00

Prosecco 0,1l.....€3,00

COCKTAILS

Sours & Co.

Whiskey Sour €9,90
Bourbon, lime juice, sugar syrup,
and egg white

Margarita €9,90
Tequila, orange liqueur,
and lime juice

Espresso Martini €9,90
Coffee liqueur, vodka, espresso,
and sugar syrup

Cosmopolitan €9,90
Vodka, triple sec, lime juice,
and cranberry juice

Baileys Colada €9,90
Baileys, coconut, cream,
and pineapple juice

Pina Colada €9,90
Bacardi, coconut, cream,
and pineapple juice

Mai Tai €9,90
White rum, dark rum, lime juice,
orange juice, and sugar syrup

Tequila Sunrise €9,90
Tequila, lemon juice, orange juice,
and grenadine syrup

Long Island Ice Tea €9,90
Rum, Cointreau, vodka, gin,
lime juice, and Coke

Barchef's Special €11,00
Surprise yourself!

Ipanema €8,50
Lime, brown sugar, ginger ale, and passion fruit juice

Fruit Punch €8,50
Orange, pineapple, banana, lemon juice, and pomegranate

Virgin Colada €8,50
Coconut, cream, and pineapple juice

Swimmingpool €8,50
Pineapple juice, Blue Curaçao, coconut milk, and cream

Berry Punch €8,50
Raspberries, strawberries, blueberries, soda, strawberry juice,
lemon juice, and rosemary



SPIRITS

2 cl

Vodka Absolut.....	€3,50
Bacardi.....	€3,50
Raki.....	€3,50
Bombay Gin.....	€4,00

Johnnie Walker.....	€4,00
Jack Daniels	€4,00
Chivas Regal 12 Jahre.....	€5,00

Hennesy VS Cognac	€6,00
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DIGESTIF

2 cl

Grappa Riserva.....	€3,00
Sambuca	€3,00
Limoncello	€3,00
Jägermeister	€3,00
Tequila.....	€3,00
Ouzo	€3,00
Ramazotti.....	€4,50
Averna	€4,50
Frangelico.....	€4,50
Baileys.....	€4,50

BOTTLE SPIRITS

Vodka Smirnoff.....	€59,00
Vodka Absolut.....	€79,00

Bacardi Carta Blanca	€69,00
Bombay Gin.....	€69,00

Efe Gold Raki 0,35 l.....	€39,00
Efe Gold Raki 0,7 l.....	€79,00

Johnnie Walker.....	€79,00
Jack Daniels No7	€89,00
Chivas Regal 12 Jahre.....	€99,00
Hennesy VS Cognac	€99,00





ALLERGEN INFORMATION:

a) Contains gluten, b) Crustaceans, c) Eggs, d) Fish, e) Peanuts f) Soy, g) Milk, h) Nuts, l) Celery, m) Mustard, n) Sesame, o) Sulfur dioxide, p) Lupin, r) Mollusks

ADDITIVES:

1. Contains coloring 2. Contains preservatives 3. Contains antioxidants 4. Contains flavor enhancers 5. Contains sulfur dioxide 6. Blackened 7. Contains phosphate 8. Contains milk protein 9. Contains caffeine 10. Contains quinine 11. Contains sweeteners 12. Contains a source of phenylalanine 13. Waxed 14. Contains taurine 15. Contains nitrite curing salt 16. Contains sorbic acid 17. Contains benzoic acid

Zusatzstoffklasse	Zusatzstoff	Zusatz in Lebensmitteln
Konservierungsstoffe	Sorbinsäure und ihre Salze	Feinkostprodukte, Margarine, Marmelade, Mayonnaise, Wein
	PHB-Ester	Fischmarinaden, Süßwaren
	Biphenyl	Schalen von Zitrusfrüchten
Antioxidationsmittel	Butylhydroxytoluol BHT	Trockensuppe,-soße,-brühe, Kartoffeltrockenerzeugnisse
Farbstoffe	Lahtoflavin	Teigwaren, Mayonnaise
	Tatrazin	Liköre, Süßwaren, Überzüge
	Zuckerulör	Gebäck, Cola
Emulgatoren	Lecithin	Margarine, Schokolade
	Mono- und Diglyceride von Speisefettsäuren	Margarine, feine Backwaren, Soßen, schaumige Desserts, Cremespeisen
Geliermittel	Pectine	Konfitüre, Gelierzucker
Verdickungsmittel	Carragen	Milchprodukte, Desserts, Babynahrung, Dressing
	Johannisbrotkernmehl	Backwaren, Milchmischgetränke
Stabilisatoren	Phosphate	Kondensmilch, Schmelzkäse, Brühwurst, Schlagsahne, Eiscreme
Geschmacksverstärker	Natriumglutamat und andere Salze der Glutaminsäure	Fertiggerichte, Trockensuppen, Würzmittel, Wurst
Süßungsmittel	Sorbit	Zahnschonende Süßungsmittel für
	Isomalt	„Diabetiker-Lebensmittel“
	Aspartam	brennwertverminderte Lebensmittel
Koffeinhaltig		Kaffee, Milchkaffee, Cappuccino
enthält eine Phenylalaninquelle		Coca Cola, Cola Zero, Coca Cola Light
erhöhter Koffeingehalt (mg/100 ml 32)		RedBull



OPENING HOURS:

Monday	11:00 bis 23:00
Tuesday	Closed
Wednesday	11:00 bis 23:00
Thursday	11:00 bis 23:00
Fridayg & Saturday	11:00 bis 01:00
Sunday	11:00 bis 23:00

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