



Castle On The Delaware

Walton, NY



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APPETIZER

PELMENI \$10.50
Ukrainian Dumplings

MUCVER \$10.00
Pan fried zucchini fritters

HUMMUS \$9.00
Chickpea spread Pita Bread

BABAGANOUSH \$9.00
Eggplant spread and Pita bread

CHICKEN TENDERS \$10.50
Served with French Fries

WINGS \$15.00
Served with blue cheese

GRAPE LEAVES \$8.00
Stuffed with rice and meat

MOZZARELLA STICKS \$9.00
Beer battered with marinara sauce

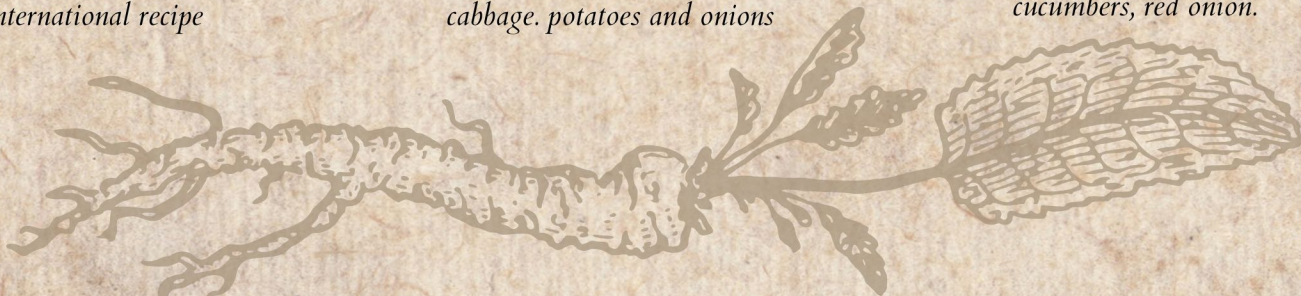
BACON CHEESE FRIES \$10.00
Melted Cheese & Apple Bacon

SOUP & SALAD

SOUP OF THE DAY \$6.00
Chef's special
International recipe

UKRAINIAN BORTSH \$6.00
Soup with beef, beets, carrots,
cabbage, potatoes and onions

GARDEN SALAD \$5.00
Lettuce, tomatoes,
cucumbers, red onion.



SANDWICHES & BURGERS

PULLED PORK \$12.00
lettuce, tomato, pickles.
Potato chips on the side.

RUBEN \$14.00
Corned beef, Swiss cheese,
Sauerkraut, 1000 Island

ANGUS BURGER \$12.50
Fries, add cheese \$1.50.
Add \$3 Bacon, Mushrooms, Onions

FALAFEL BURGER \$10.00
Made of chick peas,
lettuce, tomato, pickles, tahini



*I saw nothing here and we
are having fun. The boys
do not seem to be too
I will stay but am interested*

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ENTREES

All Entrees come with soup or salad with one side item

GRASS FED RIBEYE STEAK \$27.50

12oz grilled and served with one side

GRASS FED NY STRIP \$27.50

12oz grilled and served with one side

ZWIEBELROSTBRATEN \$27.50

12oz grassfed NY strip with fried onions

PULLED PORK \$20.00

BBQ pulled pork with choice of side

LAMB SHISH KEBAB \$25.00

Grilled leg of lamb on a skewer

WIENERSCHNITZEL \$24.00

Viennese Pork Loin, fried with spices

CHICKEN KIEVSKIY \$22.00

Fried chicken cutlet with butter and herbs

CHICKEN CORDON BLEU \$23.00

Fried chicken cutlet with cheese and ham



SEAFOOD

COHO SALMON \$25.00

Fillet baked or grilled

SHRIMP COCKTAIL \$12.00

Jumbo Shrimp with cocktail sauce

FISH OF THE DAY \$25.00

Fresh catch of the day



KIDS MENU

Kids menu includes small soda or apple juice.

CHICKEN TENDERS \$8.00

KIDS BURGER \$8.00

MAC & CHEESE \$5.00

SIDES

MASH POTATOES, FRIES, STRING BEANS, AUSTRIAN RED CABBAGE, SAUTEED SPINACH, ROASTED POTATOES

DESSERTS

NY CHEESECAKE \$6.00

CHOCOLATE MOUSE CAKE \$6.00

RED VELVET CAKE \$6.00

CARROT CAKE \$6.00

WALNUT BAKLAVA \$6.00



BEVERAGES

COFFEE, TEA, SODA \$3.00

ESPRESSO \$4.00

CAPPUCINO \$4.00

TURKISH COFFEE \$4.00

WINES BEERS

GLASS OF WINE \$7.00

BOTTLE BEER \$4.50 - \$7

COCKTAILS \$7 / \$12 UP



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Chef Mustafa Sav's culinary journey spans continents and cultures, reflecting a deep-seated passion for gastronomy and hospitality. Born in Istanbul, Turkey, Chef Mustafa's culinary odyssey began with his education at esteemed institutions across Europe, including schools in Turkey, Switzerland, Germany, and Austria. His formal training culminated in a comprehensive five-year culinary program at the renowned Klessheim International Hotel and Restaurant Management School in Salzburg.

Chef Mustafa's career trajectory has been marked by notable achievements and experiences. From contributing to the grand openings of prestigious hotels like the Sheraton and Intercontinental in Istanbul to his tenure as the Food and Beverage Manager at the esteemed Divan Hotel, his expertise and commitment to excellence have always been evident. It was during his tenure at the Divan that Chef Mustafa's talent caught the attention of a visiting Personnel Manager from the United States, ultimately leading him to Miami and later to New York City. In the bustling culinary scene of New York City, Chef Mustafa found success and acclaim, working at renowned establishments like the iconic "Vienna 79" restaurant under the mentorship of legendary Austrian chef Peter Gr nauer. Yet, amidst the fast-paced city life, Chef Mustafa longed for a deeper connection to nature and heritage.

In 1986, a fateful journey brought Chef Mustafa to the picturesque town of Walton, New York. Enchanted by the area's natural beauty, reminiscent of his Bavarian roots, he felt an immediate connection to the serene surroundings. After a few years of residing in Walton, Chef Mustafa, alongside his wife Olena Sav, who is originally from Ukraine, took ownership of the historic Castle in Delaware county, a testament to their shared vision and commitment to preserving local history in the village of Walton, NY.

Together, Chef Mustafa and Olena along with their family, embarked on a journey in the heart of Walton. Inspired by the town's charm and heritage, they ventured into new endeavors, and made a permanent home in Delaware county while acquiring ownership of the majestic armory building.

Determined to honor the Castle Armory's legacy while breathing new life into the space, Chef Mustafa and his wife Olena embarked on a meticulous restoration project. Their unwavering dedication and passion culminated in the rebirth of the Armory today known as "The Castle On The Delaware" in November 2013.

Today the Castle serves as a beacon of hospitality and cultural enrichment, that stands as a testament to Chef Mustafa and Olena's shared vision, inviting guests to experience the magic of Walton's history and heritage firsthand.



Castle

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Menu Design By: ModernCitizenDesigns.com