

Local gastronomic Menu

Our approach is inspired by tradition and respect for the product, offering honest and authentic cuisine.

A culinary experience free of prejudice, rooted in the territory and open to creativity, designed to awaken the senses and evoke emotions.

We therefore invite you to discover our land through a gastronomic journey.

A LITTLE BIT OF TRUFFLE

Truffle carpaccio (tuber melanosporum) and truffle butter.

WELCOME SNACKS

Smoked JCMackintosh tuna belly with truffle and onion.

Smoked agnus beef jerky with tomato and truffle jam.

Potato croissant with truffle omelette.

Iberian pork shoulder toast with cheese and truffle.

Venison fritter with truffle pear compote.

Foie gras almond cake with nougat and truffle.

THE STONES

Cheese and truffle.

Salted sardine flatbread.

Cod and rice black pudding.

OUR BREAKFAST

Pumpkin cappuccino with roasted chestnuts and truffle shavings.

FROM THE SEA

El Barquero cod tripe stew with chickpeas and truffle

Marmitako with truffle and wild JC Mackintosh tuna.

A LITTLE RICE

Creamy rice with suckling lamb, rosemary and truffle.

AND THE MEAT

Braised beef with truffle and its juice.

ANOTHER CLASSIC.

Berries, cream cheese and red berries.

TO CONCLUDE.

Pistachio, caramel, and dark chocolate.

70,00€

Price per full table .VAT Included.
Wine cellar and coffee not included.

This menu cannot be modified to accommodate vegans, vegetarians, or individuals with lactose or fructose intolerance.



1 SOL
Guía Repsol 2025



CASTELLO
RUTA DE
SABOR



L'EXQUISIT
mediterrani

The restaurant menu

DAL
UAN

COLD SNACKS

Truffle carpaccio (tuber melanosporum). 25 euros

Smoked tuna belly carpaccio from JC Mackintosh. (2 people) 25 euros

Iberian pork shoulder carpaccio with sheep's cheese and olive oil. (2 people) 20 euros

Smoked Angus beef carpaccio with tomato and truffle jam. (2 people) 25 euros

Air dried-beef with caramelised foie gras. (2 people) 16 euros

Our ham, cheese and cecina platter. (2 people) 16 euros

Welcome snacks from the tasting menu (2 people). 30 euros

HOT SNACKS

Our Morellanas croquettes. (4 pieces) 12 euros

Our raisin, pine nut and spinach croquettes. (4 pieces). 12 euros

Our Teruel D.O. ham croquettes (4 pieces) 12 euros

El Barquero chickpea and cod tripe stew 16 euros

Marmitako consommé with truffle and JC Mackintosh wild tuna. 18 euros

FISH, POULTRY AND RICE

Morella suckling lamb and rosemary rice (minimum 2 people) 19 euros

Roe deer sirloin with red wine sauce and blueberry compote. 21 euros

Morella lamb, slow-cooked for 14 hours, boneless, served with its own juices. 22 euros

Beef entrecôte with sauce (cheese or 5 peppers). 22 euros

Chicken cannelloni au gratin with sheep's cheese and roast vegetables. 22 euros

Beef tongue cooked at low temperature with truffle and its juices. 15 euros

Duroc pork cheeks with truffle and its juices. 15 euros

El Barquero cod loin, raisins, pine nuts, orange and honey from La Mata. 22 euros

DESSERTS

Creamy cakes (pistachio, caramel, cheese) 8 euros

Morellana curd Pineapple carpaccio 5 euros

Wild berries, cream cheese and red berries 8 euros

Walnut brownie with ice cream and chocolate sauce 7 euros

Dessert from the tasting menu 7 euros

Ice cream (pistachio, caramel and dark chocolate) 9 euros

Ice creams (chocolate, vanilla, cream cheese) 6 euros

We offer an allergen menu;
please consult our staff for details. **VAT INCLUDED**



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