

Gastronomic Menu

Our approach draws inspiration from tradition and a profound respect for the product, presenting honest and authentic cuisine.

This culinary experience is devoid of prejudice, firmly rooted in the local territory while remaining open to creativity, crafted to awaken the senses and evoke emotions.

We invite you to explore our land through a gastronomic journey.

WELCOME SNACKS .

Organic EVOO oil from Finca Varona la Vella.

Sourdough bread from Vitorino's bakery.

THE APPETIZERS .

Green liquid olive.

Cheese and olive

Sardine coca salad.

Venison marinated with thyme, partridge, cheese and a tomato compote.

Olive oil toast with truffled cured cheese from Tot de Poble.

JC Mackintosh's smoked tuna belly bite infused.

Iberian pork toast, mustard and cheese.

FROM THE GARDEN .

Fresh L'Escressola cheese, tomatoes, Aguaviva pistachios, and La Mata honey.

FROM TARIFA TO MORELLA .

JC Mackintosh tuna with a citrus marinade, chanterelles, truffle and vegetables.

A TIME LESS CLASSIC .

Mille-feuille of cured meat and caramelized foie and spiced apple.

SEA .

El Barquero cod tripe with chickpeas.

A SMALL PORTION OF RICE .

Creamy suckling rice, rosemary.

AND A SELECTION OF MEATS TO CHOOSE FROM .

Beef tenderloin cooked with its beef juice and potatoes.

Venison sirloin, steak with red wine sauce and apple compote.

ANOTHER TIME LESS MASTERPIECE .

Lime-lemon

TO CONCLUDE.

Tiramisu

65,00€

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

Smoked JC Mackintosh tuna belly carpaccio. (2 pax) 24 €

Venison marinated in thyme, partridge, cheese, and tomato compote. (4 units) 20 €

Iberian ham carpaccio with and olive oil. (2pax) 18 €

Fresh l'Escressola cheese, tomatoes, Aguaviva pistachios and honey. (2pax) 15 €

JC Mackintosh tuna with a citrus marinade, chanterelles and vegetables. (2 pax) 24 €

Mille-feuille of cured meat and caramelized foie gras, spiced apple. (4 units) 28 €

Our platter of ham, cheese and cured meat. (4pax) 25 €

HOT SNACKS

Our Morellanas croquettes (4 pieces). 12 €

Our spinach croquettes with raisins
and pine nuts (4 units). 12 €

Our D.O. Teruel ham croquettes
(4 units). 12 €

El Barquero cod "kokotxas" with
chickpeas. 16 €

FISH, POULTRY, AND RICE

Rice with lamb from Morella and
rosemary (minimum 2 guests) 19 €

Venison sirloin with red wine and apple
compote. 21 €

Beef tenderloin cooked with its beef
sauce. 25 €

Morella lamb, aged for 14 hours and
boneless, served with its natural juices. 22 €

Grilled beef entrecôte with pastry
potatoes 21 €

El Barquero cod loin, raisins, pistachios,
citrus fruits, and honey from La Mata 21 €

Chicken cannelloni. 19 €

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

VAT INCLUDED



DESSERTS

Cheesecake with ice cream. 7 €

Morellana curd. 5 €

Pineapple carpaccio with Catalan cream. 8 €

Tiramisu. 8 €

Brownie with ice cream and chocolate sauce. 7 €

Ice cream. 6 €