DAL UAN

Gastronomic *Menu*

Our proposal comes from the heart of these mountains, where tradition and respect for the product lead the way.

We offer a sincere and authentic cuisine, with roots in Morella and creative soul.

We invite you to travel through our land through a journey full of flavor and emotion.

WELCOME SNACKS

Organic EVOO oil from Finca Varona la Vella.

Sourdough bread from the Vitorino oven.

THE STARTERS

Green liquid olives

Salted sardine flatbread

Marinated fallow deer partridge, cheese and blackberry compote

Bite of JC Mackintosh tuna tartare.

Iberian pork toast, mustard, cheese,

Potatoes and Galician style octopus.

FROM THE GARDEN .

Fresh Escressola cheese, tomato, Aguaviva pistachios and honey from La Mata.

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FROM TARIFA TO MORELLA .

Tournedo of JC Mackintosh tuna and cecina with Vitello Tonnato and blown bread.

A CLASSIC .

Thousand leaves of cecina and caramelised foie, apple, mango and persimmon.

OF THE SEA .

Cocochas of codfish

A SMALL PORTION OF RICE.

Creamy rice with suckling lamb and rosemary.

ANOTHER CLASSIC .

Fruit salad and celery mojito.

TO CONCLUDE .

Carrot, pumpkin, cream cheese and arrope (grape syrup).

PARA EL CAFÉ .

Chocolate

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 · MICHELIN BIB GOURMAND · CASTELLÓ RUTA DE SABOR · L'EXQUISIT mediterrani

The restaurant menu

DAL UAN

COLD SNACKS

Fallow deer marinated with thyme, partridge, cheese and blackberry compote (4 units) 20 euros

Carpaccio of smoked JC Mackintosh tuna belly fillet. (2pax) 24 euros

Carpaccio of Iberian pork with sheep's cheese and olive oil. (2pax) 18 euros

Carpaccio of smoked Angus beef. (2pax) 18 euros

Tomato, tuna belly, spring onions and olives. (2pax) 15 euros

Salad of fresh cheese from l'escressola, tomato, pistachios and honey. (2pax) 15 euros

Thousand leaves of cecina and caramelised foie, apple, mango, persimmon. (4 units) 28 euros

Our ham, cheese and cecina dish.(4pax) 25 euros

Oil bread, flame-baked escalivada and anchovies from Vinaròs. (2units) 15 euros

HOT SNACKS

Our Morellanas croquettes (4 pcs) 12 euros

Croquettes of raisins, pine nuts
and spinach (4 pcs) 12 euros

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

FISH, POULTRY AND RICE

Morella suckling lamb and
rosemary rice (min 2 pax) 19 euros

Roe deer sirloin steak with red wine sauce
and blueberry compote. 22 euros

Lamb from Morella 14 hours, boneless,
accompanied by its juices. 22 euros

Grilled veal entrecote with garnish 22 euros

Grilled Iberian pluma with garnish. 25 euros

Chicken cannelloni au gratin
with sheep's cheese and roast sauce 19 euros

JC Mackintosh tuna and cecina
with Vitello Tonnato and puffed bread. 25 euros

Grilled octopus leg. 25 euros

Cocochas of cod and
cream of organic saffron. 22 euros

DESSERTS

Cheese cake with ice cream. 7 euros

Morella curd. 5 euros

Pineapple carpaccio with crème brûlée. 8 euros

Fruit salad and celery mojito. 8 euros

Nut brownie with ice cream
and chocolate sauce 7 euros

Carrot, pumpkin,
cream cheese and and grape syrup. 8 euros

Ice cream. 6 euros

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

1 SOL Guía Repsol 2025

MICHELIN BIB GOURMAND

CASTELLÓ RUTA DE SABOR

L'EXQUISIT mediterrani