

Regionals gourmet menu

Our offering is inspired by tradition and respect for the produce, offering honest and authentic cuisine. A culinary experience free from prejudice, rooted in the land and open to creativity, designed to awaken the senses and evoke emotions. That is why we invite you to discover our land through a gastronomic journey.

65,00€

VAT Included. Full table.

Wine and coffee are not included.

This menu cannot be adapted for vegans, vegetarians, or those with lactose or fructose intolerance.

TO BEGIN WITH

Extra virgin olive oil from La Finca La Varona and bread from Vitorino's bakery.

WELCOME SNACKS

Smoked tuna ventresca from J.C. Mackintosh with onion compote

Smoked beef jerky and tomato jam

Pani puri stuffed with creamy potato and trout

Iberian ham toastie, cheese

Doughnut with chicken-liver pâté with partridge and pear compote

'Almendruco' of foie gras with torrón

THE STONES

Goat's cheese with sorrel

Salted sardine cake

Rice sausage

OUR BREAKFAST

Pumpkin cappuccino with roasted chestnuts

FROM THE SEA

Barquer's cod-neck stew with chickpeas

JC Mackintosh's wild tuna marmitako consommé

A LITTLE RICE

Creamy lamb and rosemary rice

AND OF MEAT

Beef tongue cooked at low temperature and its jus

ANOTHER CLASSIC

Wild berries, creamy cheese and red fruits

TO FINISH

Pistachio, Caramel and Dark Chocolate

Restaurant menu

DAL
UAN

COLD STARTERS

- Smoked tuna carpaccio by JC Mackintosh (100grs) **25€**
Carpaccio of smoked agnus beef jerky (100 grs) **25€**
Iberian ham carpaccio with sheep's cheese (100grs) **20€**
A thousand slices of beef jerky and caramelised foie gras (4 pax) **28€**
Our ham, cheese and beef jerky dish (4pax) **26€**
The welcome snacks from the tasting menu (2 pax) **30€**

HOT STARTERS

- Our Morellanes croquettes (8 unid) **24€**
Our croquettes of mushrooms, pine nuts and spinach (8 unid) **24€**
Our D.O. Teruel ham croquettes (8 unid) **24€**
Chickpea and Bacalao Collar Stew El Barquero **18€**
Wild Tuna Marmitako Consommé JC Mackintosh **18€**

FISH, MEAT AND RICE

- Goat's milk and rosemary rice from Morella (min. 2 racions) **20€/ración**
Venison loin with red wine sauce and its compote **21€**
Morella lamb, cooked for 14 hours, deboned and served with its juices **22€**
Beef steak with sauce (cheese or five-pepper) **22€**
Baked chicken roll with sheep's cheese and its own roast juices **22€**
Beef tongue cooked at a low temperature in its own juices **15€**
Duroc pork cheek and its juices **15€**
El Barquer cod loin, raisins, pine nuts, orange and honey **22€**

DESSERTS

- Creamy cakes, to choose from (Pistachio, caramel and cheese) **8€**
Morel jelly **5€**
Pineapple carpaccio with Liqueur 43 **8€**
Wild berries, creamy cheese and red fruits **7€**
Pistachio brownie with ice cream and chocolate sauce **8€**
Desserts from the tasting menu (pistachio, caramel and dark chocolate) **8€**
Ice creams to choose from: chocolate, vanilla, cream cheese and mango sorbet. **6€**
Lime sorbet with cava **6€**

We have an allergen menu;
please ask our staff.

VAT included



CASTELLO
RUTA DE
SABOR

