

DALUAN



# Gourmet *rice* menu

A proposal rooted in Morella and Els Ports, where the region's rice and milk-fed lamb are the main stars of a modern and creative cuisine that preserves the memory, tradition, and flavors of our land.

## we started by sharing

Our plant-based spreads, served with bread

## Daluan's Classics

Crispy Goat Cheese with Rosemary Honey

Pizza with Roe Deer Tataki, Partridge Pâté, and Aged Cheese

Tuna, Beet, and Avocado Tartlet

## the rocks of Els Ports

Cheese and Thyme Stone

Tuna Coca Stone

Roasted Vegetable and Salted Sardine Coca Stone

Pickled Mussel Stone

## box of hot snacks

Morella-style croquette, Iberian ham croquette, cod croquette, blood sausage croquette, tortilla panipuri, and patatas bravas

Lightly marinated quail with garden vegetables

Parsnip purée with poached egg and ham

## we finished

Creamy rice with lamb and rosemary.

## desserts

Coconut, mango, and passion fruit

55,00€

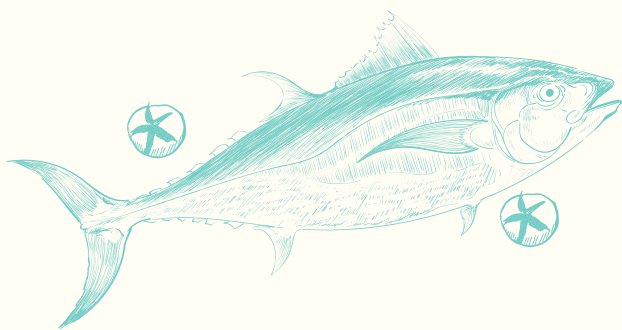
VAT included

Full meal

Wine and coffee not included

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





# Gastronomic menu *the region*

Our proposal is born from tradition and respect for the product. An honest cuisine, rooted in Morella and the Ports, that preserves the memory of the territory and opens up to creativity.

## we started by sharing

Our plant-based spreads, served with bread

## Daluan's Classics

Crispy goat cheese with rosemary honey

Pizza with roe deer tataki, partridge pâté, and aged cheese

Tartlet with tuna, beet, and avocado

## las piedras de Els Ports

Cheese and Thyme Stone

Tuna Coca Stone

Vegetable Ratatouille and Salted Sardine Coca Stone

Pickled Mussel Stone

## we continue

Cecina and caramelized foie gras mille-feuille with brioche

Salad of roasted and candied tomatoes, tomato chips, tomato vinaigrette, smoked Angus cecina, and green tomato water

## box of hot snacks

Morella-style croquette, Iberian ham croquette, cod croquette, blood sausage croquette, tortilla panipuri, and patatas bravas.

Lightly marinated quail with garden vegetables

Parsnip purée with poached egg and ham

## from the sea

Cod, pistachios, and tripe

## from Morella

14-hour Morella lamb, boneless, served with its own juices

## desserts

Coconut, mango, and passion fruit

Carrot, honey, and mascarpone

## in conclusion

Chococafé

70,00€

TVA comprise  
Table complète  
Vin et café non compris

Ce menu ne peut pas être adapté aux végétaliens, aux végétariens, ni aux personnes intolérantes au lactose ou au fructose



1 SOL  
Guía Repsol 2025



CASTELLO  
RUTA DE  
SABOR



# Menu

DAL  
UAN

## Cold appetizers

**Salad with roasted tomatoes, tomato confit, tomato chips, tomato vinaigrette, and smoked Angus cecina** 20 euros

**Smoked Angus cecina carpaccio (100 grs.)** 25 euros

**Crispy Goat Cheese with Rosemary Honey (serves 4)** 24 euros

**A thousand layers of cecina and caramelized foie gras with brioche (serves 4)** 28 euros

**Our platter of ham, cheese, and cecina (serves 4)** 28 euros

**Ceviche de atún, remolacha y aguacate** 20 euros

## Hot appetizers

**Our Morellanas Croquettes (12 pieces)** 24 euros

**Our Iberian ham croquettes (12 pieces)** 24 euros

**Our blood sausage croquettes (12 pieces)** 24 euros

**Our cod croquettes (12 pieces)** 24 euros

## Fish, meat, and rice

**Rice with Morella suckling lamb and rosemary (minimum 2 servings)** 20 euros/serving

**14-hour Morella lamb, boneless, served with its own juices** 22 euros

**Pan-seared veal entrecôte with a side dish** 22 euros

**Chicken Cannelloni au Gratin with Sheep's Milk Cheese and Roast Chicken** 22 euros

**Cod, pistachios, and tripe** 22 euros

**Iberian pork shoulder cooked at a low temperature, with thyme and a sauce made from aged wine** 22 euros



## Desserts

**Creamy cakes, choose from: pistachio or cheese** 8 euros

**"Cuajada" Morella-style** 5 euros

**Fresh fruit** 6 euros

**Carrot, honey, and mascarpone ice cream** 7 euros

**Pistachio Brownie with Ice Cream and Chocolate Sauce** 8 euros

**Coconut, mango, and passion fruit** 8 euros

**Choose from the following ice cream flavors: chocolate, vanilla, mascarpone, or mango sorbet** 6 euros

*We have an allergen menu;  
please ask our staff.*