aQua

COCINA CONTEMPORÁNEA DE TEMPORADA

HOTEL LUZ CASTELLÓN

OUR MENU



BREAD AND OIL

Since prehistoric times, bread and oil have been part of the human diet. Together with wine they were called the "TRIADA" because they were considered a present from mythological gods.

Bread and oil have even become the only food and sometimes a differentiating element of social classes.

In our aQua Restaurant we offer an assortment of artisan breads with natural ingredients and sourdough.

Our varieties are:

- Tona: more traditional bread, stone-ground wheat flour and sourdough.
- Pumpkin: yellow in colour as it is made with pumpkin purée.
- Carob and orange: dark in colour with bits of orange and carob.
- Seeds: wholemeal bread made with sourdough and covered with different types of seeds (linseed, sesame and sunflower seeds).

As for oils, we have:

- A: made with the "Arbequina" variety.
- B: made with the "Borriolenca" variety, native from Plana Alta of Castelló.
- C: made with the "Canetera" variety, also native from Castelló.
- B+C+A: called ASSEMBLAGE, made with a mixture of the three previous varieties.
- P: made with the "Picual" variety, one of the most important olive varieties in Spain.

BREAD SERVICE: 2,50 €/person.
(includes an assortment of bread, breadstick and olive oli)

MENU TO SHARE

Five dishes to share and individual dessert.

33 € /person.

Bread and drinks not included.

GASTRO MENU- aQua

Six courses and two individual desserts.

48 € / person.

Drinks not included.

These are surprise menus prepared by our chefs with market and quality products.

These menus will be served to the entire table
(minimum of 2 guests)
and during the following hours:

Lunch: 13:30 – 15:00
Dinner: 20:00 – 22:00

STARTERS

Salad with confit fish belly, roasted red pepper, caramelised onion and baby spinach.
15 €

Ham consommé, with fried chicken ravioli and tomato emulsion.
15 €

Meagre in sashimi, marinated with kombu seaweed, pickled wakame and ponzu.
18 €

White prawns from El Grao marinated, with garlic-fried prawn heads
and Swiss chard kimchee.
18 €

“Les Perles” oysters, flame-grilled with Tronchón cheese, anchovy butter
and spring garlic.
5 € (each)

Stir-fried udon noodles, with braised chicken sweetbreads,
seasonal mushrooms and jjajang sauce.
18 €

THE CLASSICS

Iberian ham accompanied with toasted bread and tomatoes.
22 € (Half portion 14 €)

Our cheese from Castelló.
19 € (Half portion 14 €)

Anchovies, roasted tomatoes and tamarind.
12 €(4 units)

Natural goose foie gras, with flaxseed crackers and spiced pineapple sauerkraut.
18 €

Rabbit confit croquettes with dried garlic sauce.
10 € (4 units)

These dishes are vegetarian.
Please ask our staff if other dishes can be adapted.

Recommended by:

RECOMENDADO
Guía Repsol
2025

DISHES

Our live steak tartar.
(Made with marinated egg yolk, smoked tomato, fried capers and Dijon mustard)
19 €

“aQua” creamy rice.
(Cuttlefish, prawns and seasonal vegetables)
17 €

You can also consult our weekly Ruta del Sabor rice.
17 €

Sea bass in salt with millenary olive oil from Castelló.
(Roasted fennel and beurre noisette).
20 €

Monkfish tail, braised in green seaweed curry, with samphire,
smoked eel and tobiko roe.
26 €

Octopus anticucho from El Grao, with wrinkled potatoes and chimichurri.
18 €

Duroc pork feather with oloroso sherry wine, glazed chestnuts and desert herbs.
22 €

Beef tenderloin, crispy potato, bourbon sauce and herb alioli.
26 €

Boneless lamb with citrus, orange sauce and creamy rutabaga purée.
24 €

You can consult our starters, main courses
and desserts from the Ruta de Sabor menú.

Recommended by:

RECOMENDADO
Guía Repsol
2025

DESSERTS

Our cheese from Castelló.
19 €
(1/2 ration 14 €)

Seasonal fruit salad.
7 €

Carrot cake with carrot cream and pumpkin ice cream.
8 €

Dark chocolate, peanut ice cream and a touch of brandy.
8 €

Orange panna cotta with orange sauce and spiced ice cream.
8 €

Recommended by:

RECOMENDADO
Guía Repsol
2025