

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

Cold cream of courgette, mint, ginger and yoghurt,
with a spicy roasted watermelon tartare. 🌱

14 €

Tomatoes salad, pickled cucumber, anchovies in olive oil,
olive tapenade and rocket.

15 €

Bluefin tuna sashimi from almadraba, beetroot hummus and spring onion.

18 €

Wok-fried white prawns with snow peas, fresh spinach and fried pepper sauce.

18 €

"Les Perles" oysters with kimchi and grapefruit.

5€ / oyster

Fried beach squid with crispy breadcrumbs and pork belly in its own ink.

€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)

"Ximotrón"

(our Castellón-style Ximo in croquette form).

8 € (2 units)

Rabbit confit croquettes with dried garlic sauce.

10 € (4 units)

Recommended by:



These dishes are vegetarian. 🌱

Please ask our staff if other dishes can be adapted.



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)

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 €

Grao little tunny marinated with citrus, vinegar sauce and vegetables.

18 €

Grao octopus anticucho, with wrinkled potatoes and chimichurri.

18 €

Pork meat in tataki, figs and flame-grilled leek.

18 €

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

26 €

Roasted boneless lamb leg with baba ganoush and carrots.

22 €

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

Recommended by:



DESSERTS

Our cheese from Castelló. 🌱

19 €

(1/2 ration 14 €)

Seasonal fruit salad. 🌱

7 €

Coffee sorbet with horchata foam and cinnamon. 🌱

8 €

Fig leaf ice cream with cherries and wine. 🌱

8 €

"Alaska Omelette" from aQua's perspective. 🌱

*(Yogurt ice cream with fruit, citrus sponge cake with local herbs,
flambéed meringue with rum cream)*

8 €



Recommended by:

