

CONTEMPORARY SEASONAL CUISINE

OUR MENU



RESTAURANTE AQUA • COCINA CONTEMPORANEA



CIVIS
GRUPO

**HOTEL
LUZ**

* * * * *
Superior

 **CASTELLO**
RUTA DE
SABOR

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

Avocado salad, smoked sardine, baby broad beans and confit onion.

14 €

Horse mackerel ceviche with *green tiger's milk* (Peruvian marinade),
fried corn and tomato textures.

15 €

Crispy sautéed artichokes with beef in Ssamjang sauce.

18 €

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

18 €

"Les Perles" oysters with kimchi and grapefruit.

5€ / oyster

Cold yellow curry with citrus fruits, mango and pineapple.

15 €

Fresh burrata with seasoned chickpeas, basil and pine nuts.

15 €

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 €

Grilled wild fish with celeric “risotto-style” and wakame.

22 €

Pappardelle with red prawn tartare in its own juice,
Patamulo cheese from Tot de Poble and garlic chips.

18 €

Chargrilled octopus from El Grao with criolla sauce
and cured sausage from Benlloch.

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 €

Strawberries with sheep's milk ice cream, hazelnut crumble and sweet vinegar. 🌱

8 €

Chocolate mille-feuille with green pepper and turmeric. 🌱

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:

