

CONTEMPORARY SEASONAL CUISINE

OUR MENU



RESTAURANTE AQUA • COCINA CONTEMPORÁNEA • EMPORADA



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 "Borriolena" 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 oil)

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

Baby lettuce, farmhouse avocado, Puy lentils, yuzu mayonnaise. 

13 €

Chickpea stew, green beans, creamy pea purée and Vistabella truffle. 

14 €

Bluefin tuna, calçots and romesco sauce.

18 €

Grapefruit aguachile, grilled octopus with mussels and sea urchin.

18 €

Grilled oyster, beetroot and lime pearls.

5 € / unit.

Manchego-style ratatouille, cured pork belly, egg and fried capers.

15 €

THE CLASSICS

Iberian ham accompanied with toasted bread and tomatoes.

22 € (1/2 ration 14 €)

Our cheese from Castelló. 

19 € (1/2 ration 14 €)

Anchovies, roasted tomatoes and tamarind.

12 € (4 unit)

Squid croquettes and little shrimps.

12 € (4 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 €

Dentex from the Grao fish market, sweet potato cream,

hibiscus infusion, rosemary and kombu.

22 €

Pappardelle with carabinero tartare in its own juices,

Patamulo cheese and garlic chips. 🥑

18 €

Pork knuckle cooked at low temperature,

Sorrentina sauce and Romanesco broccoli.

18 €

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

26 €

Boneless roasted lamb leg, cauliflower and carrot cream.

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 €

Beetroot mille-feuille, light cream and horchata. 🥀

8 €

La Naranja delights, aQua style. 🥀

(Peel, fresh segments and juice)

7 €

Chocolate, passion fruit and turmeric. 🥀

8 €

Recommended by:

