

# OUR MENU

RESTAURANTE AQUA • COCINA CON  
TEMPORADA •



**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 €/person.**

(includes an assortment of bread, breadstick and olive oil)

## MENU TO SHARE

Five dishes to share and individual dessert.

**30 € /person.**

Bread and drinks not included.

(Minimum 2 people and will be served to a full table).

## GASTRO MENU- aQua

Six courses and two individual desserts.

**46 € / person.**

Drinks not included.

(To be served to a full table)

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



## STARTERS

Avocado salad, white prawns, quinoa,  
green asparagus and yuzu mayonnaise.

14 €

Pea cream and Valencian oyster in tartar with tender beans.

14 €

Almadraba red tuna in sashimi, wasabi caviar and white asparagus.

16 €

Salad of tomatoes confit in desert herbs,  
cod with its pilpil and orange.

14 €

Millefeuille of dried fruits, *baba ganoush* and lentils. 🌱

12 €

Iberian carpaccio with ham, macerated strawberries,  
herb cheese and black truffle.

15 €

## THE CLASSICS

Iberian ham accompanied with toasted bread and tomatoes.

22 € (1/2 ration 14 €)

Our cheese from Castelló. 🌱

16 € (1/2 ration 12 €)

Anchovies, roasted tomatoes and tamarind.

10 € (4 unit)

Squid croquettes and little shrimps.

10 € (4 units)

Rabbit confit croquettes with dried garlic sauce.

8 € / 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)*

16 €

"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.

*(With aubergine and peanut sauce).*

20 €

Hake loin, in low temperature, mint béarnaise sauce with cauliflower.

26 €

Wild fish, artichoke and it's bones sauce.

27 €

Lamb shoulder with sauce and celery bulb.

24 €

Beef sirloin with kamado, with crispy potato,  
fresh herb *all i oli* and bourbon sauce.

26 €

Tournedo of venison, peach and caper sauce.

25 €

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

Recommended by:



## DESSERTS

Our cheese from Castelló. 🌱

16 €

(1/2 ration 12 €)

Seasonal fruit salad. 🌱

6 €

Chicory ice cream and dark chocolate ice cream. 🌱

7 €

Strawberries in spring. 🌱

7 €

Pistachio coulant, *Barretxa* (liqueur and wine mixture) ice cream  
and quince. 🌱

7 €



Recommended by:

