

aQua

-restaurant-

*"One's destination is never a place,
but rather a new way of looking at things"*

HENRRY MILLER

Gastronomy is one of the cultural expressions attached to humans; like music, it develops in all known cultures; like language, it mixes up and gets richer.

As part of the culture, gastronomy flows, like water that plunges, strains, deposits, that may mix up in a far-away sea, and that arrives to an unexpected destiny... An eternal journey through time and space, to continue being something simple and pure, necessary.
Taste, travel and come back.



GASTRO MENU

LET OUR CHEF SURPRISE YOU

Cured swordfish (Castellón-Grao), botargo meunière and almonds.

Sweet potato, foie gras, musshroom.

Semi pickled mussels and white beans cream.

Octopus, fennel and black garlic.

Grilled grouper, Patatoes puré with sobressada, mustard and sisho.

Chestnuts cake with rabbit and mushroom.

Blue crab and scallop cobbled rice.

Iberian feather grilled, leek and "vizcaina" of guajillo chile sauce.

Mandarin, melon, and fresh herbs.

Tatin of millenary banana, galanga ice cream and Kalhua.

44 €/PERSON

(This menu will be served at full table).

Wine Pairing options 16 €.

MENU TO SHARE

Six dishes to share in the middle of the table (product of season).

Dessert to choose from the menu.

25 €/PERSON.

Minimum 2 people.

This menu must be served at full table.

To ensure the best service, both menus will be served
from 13.30 to 15.15 and from 20.00 to 22.30.

MENU

"CASTELLÓN FAVOUR ROUTE"



CASTELLÓN
RUTA DE
SABOR

Each week we prepare a menu with three tapas and a second dish to choose from
based on the products of our province.

25€ /PERSON.

We are very proud to be able to work with a network of suppliers who provide us with wonderful products such as those provided by the fishermen's guild of Grao and Burriana, or cheeses and dairy products that are masterfully produced in Almassora, Almedíjar or Les Coves; the poultry raised in extensive, and pork meats and sausages that our supplier "Flor" offers us from Villahermosa, we also provide ourselves with lamb and rabbits from the Maestrat.

Of course, there is no lack of extra virgin olive oil that is cultivated between two wonderful natural parks of our province, or bread and rosquilletas handmade, we also work with some vegetables and citrus from our own garden, in Masía Fuente la Reina our new celebration place, in front of the Magdalena church.

OUR CUSCÚS

"ALEXANDRIA SOUQ"

Special dish of our Chef, awarded as the dish of the year in the Valencian Community 2010.
Due to its characteristics, we only do it with advance booking.
and for a minimum of 2 people.

42 €/PERSON.

STARTERS

Hand Cut-knife Iberian Ham accompanied with toasted bread and tomatoes .

18,00 €

(1/2 ration 10,00 €)

Our cheese Buffet from Castellón.

15,00 €

(1/2 ration 8,00 €)

Anchovies, roasted tomatoes and Tamarind.

8,00 € (4 pieces)

Chicken croquette with "Thai" touches.

2,00 € / piece

Pasta (Rotelle), cockles and mushroom.

13,50 €

Cured swordfish (Castellón-Grao), botargo meunière and almonds.

16,00 €

Grilled avocado, roasted corn, chili cream and purple potato.

13,00 €

Candied sweetbread's Nem with green mandarin and coriander salad, kimchi.

14,00 €

Sweet potato, foie gras and mushroom.

14,00 €

Semi pickled mussels and white beans cream.

12,00 €

Grilled Norway lobster, its claws in tartar with cured yolk.

12,00 €

Cuttlefish al pil-pil with tender beans from Castellón.

14,00 €

Our Steak tartar on puffed potatoes.

14,00 €

MAIN COURSES

Creamy rice with shrimps, cuttlefish and seasonal vegetables.

14,00€

Blue crab rice, scallop and sheep butter.

17,00 €

Octopus, fennel and black garlic.

17,00 €

Red mullets, grilled eggplant cream, dried tomato bread, mushroom and walnuts.

18,00 €

Grilled grouper, Patatoes puré with sobrassada, mustard and sisho.

24,00 €

Poultry fried chicken, spicy quince sauce, tomatoes, cured cheese powder
and pomegranate salad.

14,00 €

Iberian pork grilled, leek and "vizcaina" of guajillo chile sauce.

18,00 €

Chestnuts cake with rabbit and mushroom.

18,00 €

Beef sirloin with triple dry, potatoes "bravas" with green curry sauce.

20,00 €

DESSERTS

Our cheese buffet from Castellón.

15,00 €

(1/2 ración 8,00 €)

Melon, mandarin and fresh herbs.

6,00 €

Tatin of millenary banana, galanga ice cream and Kalhua.

7,00 €

Tiramisu of roses, beetroot, pomace and raspberries.

6,50 €

Pumpkin, spices, rice and white chocolate.

6,50 €

Patamulo cheesecake.

6,00 €

Seasonal fruit salad.

6,00€



Premiado con:



Sol
de la Costa Region
desde 2012



Elle Gourmet
de la Guía Michelin
desde 2015