



RESTAURANTE AQUA • COCINA CO
MPORADA



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 €/person.

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

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

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)

Valencian oysters 'Les Perles', almond and smoked caviar.

5 € (unit)

Canana' croquettes with stew and shrimps.

10 € (4 units)

Rabbit croquettes confit with desert herbs.

8 € / 4 units

Baby spinach salad, with cured red mullet, light hummus and pomegranates.

12 €

Cauliflower cream with citrus pickled vegetables,
roasted sweet potato and crunchy beans. 🌱

12 €

Horse mackerel in sashimi with creamy ponzu.

14 €

Beef sweetbreads cooked in two ways, roast kidneys and sherry.

16 €

Flame grilled aubergine, scallops, miso and cured egg yolk.

14 €

Red-hot linguine.

(Scarlet Shrimp, cuttlefish and chilli).

21 €

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)

17 €

Rice of the week

(Ask our staff about the rice of the Ruta de Sabor Menu)

16 €

Sea bass in salt with millenary olive oil from Castelló.

20 €

Fish from the market, seasonal vegetable curry and vermicelli.

16 €

Octopus tacos with huancaína (slightly spicy Peruvian sauce),
pico de gallo and citrus caviar.

17 €

Boneless pork knuckle, chicken glace sauce and leek.

16 €

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

26 €

Recommended by:



DESSERTS

Our cheese from Castelló. 🌱

16 €
(1/2 ration 12 €)

Seasonal fruit salad. 🌱

6 €

Sweet carrot, pumpkin ice cream and orange cream. 🌱

7 €

Pears glazed with sweet wine and spiced ice cream. 🌱

7 €

Avocado iced with dark chocolate and hazelnut. 🌱

7 €

"Please ask our staff about the desserts on the
Ruta de Sabor menu".

7€



Recommended by:

