

OUR MENU

RESTAURANTE AQUA • COCINA CON
TEMPORADA • Q

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:



aQua

COCINA CONTEMPORÁNEA DE TEMPORADA

CARTA DE VINOS

VINOS TINTOS

VINOS DE CASTELLÓ

Roques Negres Tinto (<i>Garnacha y Syrah</i>)	18 €
La Perdición (<i>Tempranillo, Cabernet Sauvignon, Merlot Y Garnacha</i>)	23 €
Clotàs M (<i>Monastrell</i>)	28 €
Clotàs G (<i>Garnacha</i>)	28 €

VINOS D.O. ALICANTE

Alicante Bouschet by Tarima (<i>Monastrell y Alicante Bouschet</i>)	26 €
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VINOS D.O. UTIEL-REQUENA

L' Alegria (<i>Bobal</i>)	21 €
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VINOS D.O. VALENCIA

Venta del Puerto Nº 12 (<i>Tempranillo, Cabernet Sauvignon, Merlot y Syrah</i>)	21 €
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VINOS D.O. BIERZO

Aquiana (<i>Mencía</i>)	23 €
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VINOS D.O. CALATAYUD

Cuevas De Arom Altas Parcelas (<i>Garnacha</i>)	23 €
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VINOS D.O. JUMILLA

Juan Gil Etiqueta Plata (<i>Monastrell</i>)	21 €
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VINOS D.O. PRIORAT

Samsara Priorat (<i>Garnacha, Cariñena, Syrah y Cabernet Sauvignon</i>)	25 €
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VINOS TINTOS

VINOS D.O. RIBERA DEL DUERO

Finca Resalso (<i>Tempranillo</i>)	20 €
Carmelo Rodero 9 Meses (<i>Tempranillo</i>)	22 €
Carmelo Rodero Crianza (<i>Tinta del país y Cabernet Sauvignon</i>)	32 €
La Capilla (<i>Tinta del País y Merlot</i>)	25 €
Vizcarra 15 Meses (<i>Tinta Fina</i>)	26 €
Tinto Pesquera Crianza (<i>Tempranillo</i>)	27 €
Tr3smo Vendimia (<i>Tempranillo</i>)	40 €

VINOS D.O.C.A. RIOJA

Azpilcueta Crianza (<i>Tempranillo, Graciano y Mazuelo</i>)	18 €
Muga Crianza (<i>Tempranillo, Garnacha tinta, Graciano y Mazuelo</i>)	28 €
Lindes de Remelluri (<i>Tempranillo, Garnacha tinta, Graciano y Mazuelo</i>)	26 €
Villota (<i>Tempranillo y Graciano</i>)	27 €

VINOS D.O. SOMONTANO

Hop-Hop (<i>Garnacha y Syrah</i>)	30 €
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VINOS D.O. TORO

Elías Mora Crianza (<i>Tinta de Toro</i>)	24 €
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VINOS PAGO GUIJOSO

Finca La Sabina Merlot (<i>Merlot</i>)	22 €
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VINOS PAGO EL TERRERAZO

La Garnacha de Mustiguillo (<i>Garnacha Tintorera</i>)	25 €
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VINOS PAGO LOS BALAGUESES

Pago de los Balagueses Syrah (<i>Syrah</i>)	30 €
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VINOS BLANCOS

VINOS DE CASTELLÓ

Roques Negres Blanco (<i>Macabeo</i>)	18 €
Les Mares Blanc De Noir (<i>Garnacha</i>)	20 €
Blanc de Clotàs (<i>Macabeo y tortosí</i>)	27 €

VINOS D.O. ALICANTE

Tarima Hill Blanco Barrica (<i>Chardonnay y Merseguera</i>)	22 €
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VINOS D.O. UTIEL-REQUENA

Recuérdame (<i>Sauvignon Blanc</i>)	19 €
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VINOS D.O. BIERZO

Godello y Doña Blanca (<i>Godello y Doña Blanca</i>)	22 €
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VINOS D.O. ISLAS CANARIAS

Tajinaste (<i>Listán Blanco y Albillo</i>)	22 €
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VINOS D.O. PENEDÉS

Endogen Blanc (<i>Xarel-lo</i>)	22 €
Mireia (<i>Muscat de Frontignan y Gewürztraminer</i>)	19 €

VINOS D.O. RIAS BAIXAS

Señorío de Rubiós Condado de Tea (<i>Treixadura, Loureiro, Albariño Y Torrontés</i>)	20 €
Martín Codax (<i>Albariño</i>)	22 €
Noelia Bebelia (<i>Albariño</i>)	25 €

VINOS D.O. RIBEIRO

Manar do Seixas (<i>Treixadura, Godello, Albariño y Loureiro Blanco</i>)	25 €
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VINOS BLANCOS

VINOS D.O. RUEDA

Marqués de Cáceres Blanco (<i>Verdejo</i>)	18 €
José Pariente (<i>Verdejo</i>)	19 €
La Capilla Blanco (<i>Verdejo y Sauvignon Blanc</i>)	23 €
Rodríguez & Sanzo Bajo Velo (<i>Verdejo</i>)	26 €

VINOS D.O. SIERRA DE MÁLAGA

Filitas y Lutitas (<i>Moscatel de Alejandría Y Pedro Ximénez</i>)	25 €
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VINOS D.O. SOMONTANO

12 Lunas (<i>Chardonnay Y Gewürztraminer</i>)	20 €
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VINOS D.O. VALDEORRAS

Fardela (<i>Godello</i>)	26 €
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VINOS DE PAGO GUIJOSO

El beso de las Uvas (<i>Chardonnay</i>)	23 €
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VINOS DE LA TIERRA DE CASTILLA-LEÓN

Belondrade Quinta Apolonia (<i>Verdejo</i>)	27 €
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VINOS ROSADOS

VINOS D.O. LEÓN

Gurdos (*Prieto Picudo*)

21 €

VINOS D.O. NAVARRA

Otazu (*Merlot*)

19 €

ESPUMOSOS

CAVA

At Roca Rosado Extra Brut

(*Macabeo y Garnacha Tinta*)

25 €

Raïmat El Cim de Turó Brut Nature (*Chardonnay y Pinot Noir*)

20 €

Gramona Imperial Brut Reserva (*Xarel·lo, Macabeo, Chardonnay y Parellada*)

32 €

Mestres Visol (*Xarel·lo, Macabeo Y Parellada*)

33 €

Tantum Ergo Brut Nature Blanc de Noir (*Chardonnay y Pinot Noir*)

32 €

CHAMPAGNE

De Chanceney Brut Excellence Vouvray

(*Chenin Blanc*)

30 €

Moët & Chandon Imperial (*Pinot Noir, Pinot Meunier y Chardonnay*)

55 €

Taittingier Brut Reserva (*Chardonnay, Pinot Noir y Pinot Meunier*)

65 €

VINOS DULCES Y FINOS

Barón de Ley Semidulce (*Sauvignon Blanc*)

18 €

El Dulce de Tarima (*Moscatel*)

4 €/por copa

El Dolcet de Clotàs (*Sauvignon Blanc*)

4.5 €/por copa

Manzanilla Papirusa (*Palomino*)

4 €/por copa

Fino Jarana (*Palomino*)

4 €/por copa

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