

winter menu

cold starters

Fried farmhouse egg cream with ecological mushrooms, Black Angus beef jerky, almonds from Albocàsser and Tuber Melanosporum truffle/ 17'90

Beef carpaccio with rosemary ice cream from our mountains, pistachio powder from Aiguaviva and truffle sauce, shiro miso and rosemary honey from Villores. / 19'70

Millefeuilles with game pate, smoked Delta eel and rose gelée with Tuber Melanosporum truffle / 21'90
(To accompany the pate we recommend a glass of sweet wine Royal Tokaji Aszú 5 puttonyos 2013/ 6'40)

Acorn-fed pork sirloin steak tartar marinated in Japanese style with colatura mayonnaise accompanied by turmeric toast / 22'90

hot starters

The typical Morella's croquettes with sheep's milk béchamel / 15'90 (6 units)

Artichokes D.O.P. Benicarló candied at low temperature with emulsion of rancid wine and saffron from La Mata marinated and smoked acorn jowl /19'50

Cod fish brandade croquette on roasted red pepper cream and embers mayonnaise / 4'90 (unit)

Soup with free-range egg yolk / 7'90

The typical morellana olleta (legume and meat stew) /10'90

main course

Grilled matured entrecot of old cow with creamy Dijon mustard / 26'80

Alistana-Sanabresa matured cow shop (raised and fed naturally) / 68€/Kg

Roast shoulder of kid goat (our speciality since 1988) / 29'90

Black Angus burger on the plate with caramelised onion and grilled brioche / 18'90

Lamb ingot with anchovies sauce, Morella sheep's milk yogurt and fine herbs and vegetable couscous / 19'90

Fried vegetable gyozas over sweet potato thai curry and teriyaki sauce / 17'60

Cod loin confit at low temperature with a mild quince aioli / 21'90

Although we have at your disposal a menu with allergens, in our kitchen there may be traces of gluten or allergens, for which we cannot be held responsible.

Service of Carlos Morente's artisan bread and AOVE of Maestrazgo/ 2'5€ (per person)
(If you do not want bread, please let us know when we take your order).