



**55 MEJORES
RESTAURANTES**
de la Comunitat Valenciana



roots menu

-castelló ruta de sabor-

-To entertain us-

Macaron with truffle butter and pear jam with Herbés schnapps

Butter millefeuilles with game pâte, Delta eel and violet gelée

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Carlos Morente's artisan bread and AOVE of Maestrazgo

Our charcuterie

-In the center of the table-

Artichokes D.O.P. Benicarló candied at low temperature with rancid wine and saffron from La Mata de Morella

-To start with-

Calçots croquette on roasted red pepper cream and embers mayonnaise.

Fried farmhouse egg cream with ecological portobellos, beef jerky and marcona almonds from Albocàsser

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The typical Olleta Morellana (vegetable stew)

-To continue (one to choose)-

Black Angus burger on the plate with caramelised onion and grilled brioche

Or

Cod loin confit at low temperature with a mild quince aioli

Or

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

Or

Fried vegetable gozas over purple sweet potato thai curry and teriyaki sauce

Or

Roast shoulder of kid goat (+5€ extra)

Or

Grilled matured entrecot of old cow with creamy mustard (+5€ extra)

-To finish (one to choose)-

Trio of cheeses from the cheese factory El Pastor de Morella

Or

Homemade cake of the day

Or

Basil gin lemon sorbet with AOVE and spicy habanero chilli jam and tomato confit

Or

Our homemade ice creams

49'90€

COMPLETE TABLE

Taxes included

Drinks and coffees not included