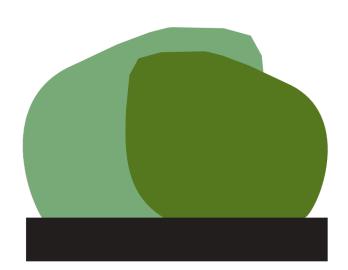
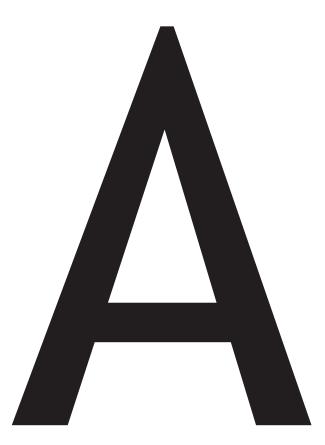
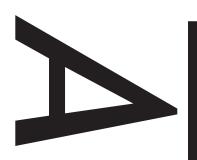


# ATAULA GASTROBAR NUESTROS PLATOS









#### THE FRESHEST

Cesar salad, heart of lettuce, chicken finguers with kikos, hard-boiled egg, parmesan flakes and coconut Cesar sauce. 11€ portion

Mediterranean salad with bluefin tuna confit in olive oil 10€ portion

Burrata, guacamole and pico de gallo

11€ portion

Sea bream ceviche and seared avocado, mango and lime cream

15€ portion

Bluefin tuna tartare, kimchi sauce, sesame and avocado.

17€ portion

Vitello matured beef tonato, Worcestershire sauce and bluefin tuna sashimi 18€ portion

#### HAM AND CHEESE

- Semi-cured sheep, pasteurized milk (Tot de Poble)
- Cured goat's milk, pasteurized milk (Cheese from "El Niño")
- Peña Blanca, matured guirra sheep's cheese, raw milk (Amedijar cheeses)
- Blue cheese from raw sheep's milk (Tot de Poble)
- Sheep's cheese with black truffle, pasteurised sheep's milk (Tot de Poble)

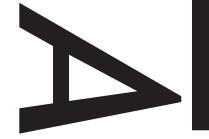
9'5€ ½ half portion and 16€ full

Cured ham with toasted bread with tomato 18€.

Smoked dried cow meat accompanied by toasted bread and tomato

18€

Ask us and we will make it to your liking

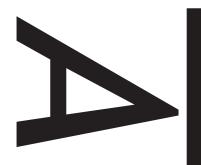












#### **HOT**

ATAULA Spicy Potatoes with Gochujang Sauce and Almond Milk

10€ portion

Grilled rock octopus, citrus yogurt cream, sweet potato and huancaina sauce 18€ portion

"Ajillo" prawns with garlic with mango and vermicelli 13€ portion

Our Iberian ham croquettes with red mole 12€ portion

Corn empanada and stewed oxtail 7€ unit

#### **PASTA AND RICE**

Foie ravioli with parmesan sauce 15€ portion

"Rossejats" noodles a la llauna with artichokes, seasonal mushrooms and grilled matured duck breast 16€ portion

Our version of Dim Sum garlic rabbit au gratin." (4 unit) 15€ portion

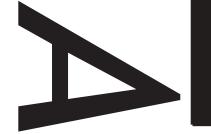
Mellow rice from Castellón (small squid, shrimp, monk fish and artichoke)
16€ portion

#### A CLASSIC IN OUR OWN WAY

The arroz a banda from Ataula Gastrobar. Appetizer

- Marinated anchovy from Grao de Castellón, green pipirrana and hanging tomato
- The band. Grilled rock octopus, sautéed sweet potato with all i oli of roasted garlic and lime
- Rock fish tempura from our fish market, chilmole and Canarian green sauce
- · Rice with broth from our fish

35€ portion/on request (MIN 2 PAX AND MAX 15)

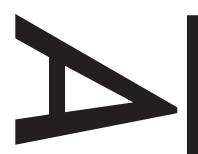












# TO ACCOMPANY

Assortment of bread, selection of extra virgin olive oil from the Maestrazgo 1.8€ person

#### **IN BREAD**

Our "Chili Crab" 10€ portion

Matured beef burger, mango chutney and truffled cheese on brioche bread 14€ portion

Truffled bikini, on brioche bread, stuffed with dried cow meat and Comté cheese 10€ portion

# **PIZZAS**

Ataula

Selection of our cheese board, poached egg and truffle from the Maestrazgo 14€ portion

Jaime I

Fresh mozzarella, penjar tomato, Iberian ham shavings, cured sheep's cheese and fresh arugula 14€ portion

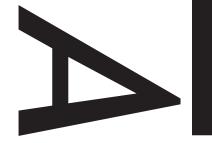
# **PINSAS ROMAN-BASED**

Health

Cream of tomato soup "de penjar", burrata, salad and parmigiano regiano 14€ portion

Castelló

Cream of tomato "de penjar", burrata, almond pesto and orange 14€ portion

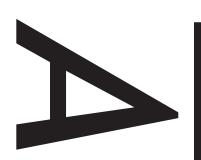












### **FISH AND MEAT**

Grilled salmon, truffled mushroom carbonara, sautéed spinach and cashews 16€ portion

Grilled turbot and sautéed potato with all i oli soft roasted garlic and coriander 22€ portion

Grilled "Black Angus" picaña, Thai peanut sauce, sautéed erengui and sweet potato 18€ portion

Free-range chicken, boneless and roasted with chimichurri
16€ portion

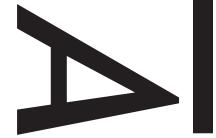
Grilled beef sweetbreads, with sweet potato, orange and pistachio parmentier 18€ portion

T-BONE, maturation 45 days. Ideal for sharing. We grill it and accompany it with potatoes and sautéed vegetables 50€/Kg

MAX T-BONE, maturation 45 days. Ideal for sharing. Served in two courses.

- •1 Steak tartare made with the part that belongs to the sirloin and accompany it with toast of bread and truffle butter.
- · 2 The lower loin part, finish it on the grill and accompany it with potatoes and vegetables.

60€/Kg

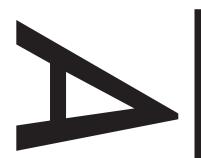












# **DESSERTS**

Red fruits, lemon cream and steamed savarín 7€ portion

Corn and orange French toast with white chocolate 6.5€ portion

Carrot and pistachio cheese cake 6€ portion

Fresh fruit salad

5€ portion

Ice cream and topings

5€ portion

# JUST FOR THE KIDS

Sweet ham and cheese pizza 9€ unit

Mini beef burgers with brie cheese, bacon and fries 10€ unit

Pasta with tomato sauce or carbonara 9€ unit









