

THE FRESHEST

Cesar salad, heart of lettuce, chicken fingers' with fried corn, hard boiled egg, parmesan flakes and coconut Cesar sauce.

11€ portion

Mediterranean salad with bluefin tuna in olive oil

12€ portion

Burrata, guacamole and pico de gallo

12€ portion

Marinated salmon in soy, smoked eggplant, pecorino romano cheese, endives, and pine nuts

13€ portion

Tartar of smoked Iberian pig steak with truffle butter

15€ portion

Stuffed avocado, ceviche-style bluefin tuna, and fried nachos

12€ portion

HAM AND CHEESE

Semi-cured sheep, pasteurized milk (tot de poble)

Cured goat cheese Tronchón, pasteurized milk (children's cheeses)

Extramuros, cured sheep cheese, raw milk (Amedijar cheeses)

Blue cheese from raw sheep's milk (tot de poble)

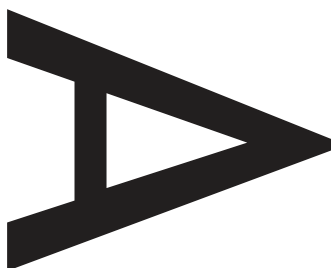
Sheep's cheese with black truffle, pasteurised sheep's milk (tot de poble)

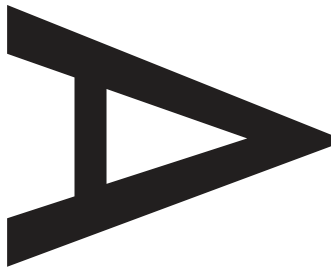
10€ ½ half portion

17€ full

Iberian ham served with toasted bread and tomato

18€





HOT

ATAULA Spicy Potatoes with Gochujang Sauce and Almond Milk
10€ portion

Grilled rock octopus, fried yuca, huancaína sauce, and light sweet potato and aji panca cream
18€ portion

Prawns, coconut, banana, and udon
13€ portion

Our oxtail croquettes and red wine reduction
9€/5 units

Cuttlefish and prawn meatballs, tom yam kung
13€ portion

PASTA AND RICE

Foie ravioli with parmesan sauce
15€ portion

"Rossejats" noodles like baked rice
15€ portion

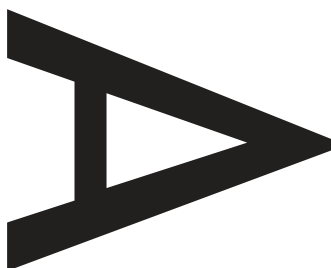
JAPOKE, tuna tartare, salmon, wakame, shitake, and edamame with our dressing
16€ portion

Rice Castellón Style (small squid, shrimp, snuff and artichoke)
16€ portion

IN BREAD

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

Pastrami bikini sandwich with mustard, pickles, and fresh herbs
12€ portion



PIZZAS

Ataula

selection of our cheese board, poached egg and truffle from the Maestrazgo

14€ portion

Jaime I

Fresh mozzarella, h 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

Carbonara from "Les Coves"

Our mix of blue cheese from Castellón, guanciale, cured egg yolk, pecorino romano and freshly ground black pepper

14€ portion

TO ACCOMPANY

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

2€ by person

FISH AND MEAT

Baked sea bass loin, sautéed vegetables, and creamy puree
20€ portion

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

Fried goat chops with garlic and potatoes
22€ portion

Free-range chicken, boneless and roasted with
bourbon sauce and crispy potatoes
17€ portion

Grilled aged duck breast, wok-fried vegetables and
mushrooms with rice
18€ portion

Grilled beef loin aged
20€ portion

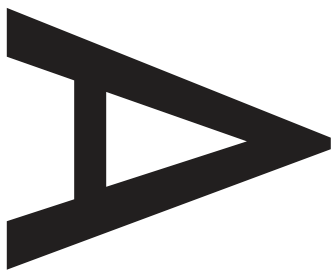
T-BONE, maturation 45 days. Ideal for sharing. We grill it and
accompany it with potatoes and sautéed vegetables
55€/Kg

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

1st Steak tartare made with the part that belongs to the sirloin
and accompany it with toast of bread and truffle butter.

2nd The lower loin part, finish it on the grill and accompany it
with potatoes and vegetables.

65€/Kg



DESSERTS

White chocolate and beet

6€ portion

French toast, pistachio, white chocolate, and orange

6€ portion

Our iced tortilla, from Castellón to

Alaska 6€ portion

Seasonal prepared fruit

5€ portion

Jar of ice cream with toppings

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

