

Recommended by  
the Macarfi guide 2026



# A

## THE FRESHEST

Caesar Salad, baby romaine hearts, chicken fingers coated in crushed corn nuts, hard-boiled egg, parmesan shavings, and coconut Caesar dressing  
13€

Mediterranean Salad with pickled bluefin tuna in olive oil  
13€

Freshly Made Guacamole with tortilla chips



12€

Sweet Potato Russian Salad with ceviche-style sea bass  
15€

Smoked Iberian Pork Steak Tartare with truffle butter  
17€

Bluefin Tuna Tartare with avocado and pico de gallo  
18€


## CHEESES & CURED MEATS

Castellón Cheese Board 

- *Semi-cured sheep's cheese, pasteurized milk (Tot de Poble)*
- *Aged Tronchón goat cheese, pasteurized milk (Quesos del Niño)*
- *Extramuros aged sheep's cheese, raw milk (Quesos de Almedíjar)*
- *Blue sheep's milk cheese, raw milk (Tot de Poble)*
- *Sheep's cheese with black truffle, pasteurized milk (Tot de Poble)*

12€ half board · 18€ full board

50% Iberian Acorn-Fed Ham with tomato bread  
21€

 Vegetarian- Ovo-lacto vegetarian

 Vegan




ATAULA



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## SOMETHING WARM

Patatas Bravas with gochujang brava sauce, coconut & lime emulsion, and fresh cilantro 

12€

Garlic Shrimp

15€

Iberian Sobrasada Croquettes (4 pcs)

10€

Grilled Rock Octopus

with fried yuca, huancaína sauce, and light sweet potato & chili cream

20€

“Finger-Licking” Beef Meatballs with teriyaki sauce

16€

Homemade Iberian Pork Belly Tataki

with sweet-and-sour gilda vinaigrette and smoked sardine

16€

## PASTAS & RICE

Foie Gras Ravioli with parmesan sauce

18€

Creamy Rice with charcoal-grilled aged duck magret and “Les Coves” blue cheese

20€

Creamy Castellón Rice

with baby cuttlefish, king prawn, monkfish, and artichoke

20€

Pad Thai with Tofu 

16€

## BURGUER

Dry-Aged Beef Burger with mango chutney and local truffled cheese on brioche bread

16€

Beyond Burger with mustard, pickles, and fresh herbs

15€



Vegetariano - Ovolacteovegetariano



Vegano



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## PIZZAS

Ataula Pizza selection of Castellón cheeses, poached egg, and Maestrazgo truffle

15€

Soy bolognese, Violife cheese, and truffle

15€  

## PINSAS roman-style

Jaime I fresh mozzarella, “tomate de penjar,” Iberian ham shavings, aged sheep cheese, and fresh arugula

14€

“Les Coves” Carbonara our blend of Castellón blue cheese, guanciale, cured egg yolk, pecorino romano, and freshly ground black pepper

14€

Pastrami Pinsa with “tomate de penjar,” Comté cheese, pastrami, arugula, and herb mayo 14€

## FOR THE LITTLE ONES

Breaded Pork Loin stuffed with ham and cheese

11€

Chicken Burger with cheese, bacon, and fries

11€


Galets Pasta with tomato or carbonara sauce

10€

## SIDES

Selection of Breads, Onion Breadsticks, and Maestrazgo Extra Virgin Olive Oils

2,50€ per person

 Vegetarian- Ovo-lacto vegetarian

  Vegan

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## FISH & MEATS

Grilled Monkfish with romesco sauce and sautéed vegetables

23€

Roasted Salmon with mushrooms, pumpkin, and cured egg yolk

19€

Fried Goat Chops with garlic shoots

24€

Traditional Roast Suckling Pig with sliced baked potatoes

25€

Free-Range Chicken deboned and roasted with chimichurri sauce and crispy potatoes

17€

JOSELITO Grilled Iberian Pork Chop

28€

45-Day Dry-Aged T-BONE Steak

Ideal for sharing. Charcoal-grilled and served with potatoes and sautéed vegetables

58€/kg

MAX T-BONE - 45-Day Dry-Aged

Ideal for sharing. Served in two stages:

- 1 Steak tartare made from the tenderloin side, served with toast and truffle butter
- 2 Striploin finished on the grill, served with potatoes and vegetables

68€/kg

## DESSERTS

Vegan Chocolate Mousse with red berries  

7€

Torrija, cremaet y dulce de leche 

7€


Mocha & Puff Pastry Cak 

7€

Seasonal Fresh Fruit  

5,50€

Ice Cream Jar with Toppings  6€

 Vegetarian- Ovo-lacto vegetarian

  Vegan



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