

ACCLAIMED TAPAS

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COMING SOON NOVEMBER 2026 (TAPAS COMPETITION IN ZARAGOZA AND THE PROVINCE)



FERRERO MAÑICO - 2 BEST COVER 2023

COMING SOON IN NOVEMBER 2026



IMPRESSIVE, INDEED! - BEST LID 2025 🍷🍷🍷🍷🍷

Prawn coral shell, delicately sautéed prawn tartare, tiger's milk jelly derived from Aragonese Pyrenees trout, candied Calanda peach gel, and Pyrenean trout roe **5**



THE PINNACLE OF THE VALLEYS - BEST COVER 2024 🍷

Nun's Sigh (fried fritter) filled with wood-roasted Ternasco de Aragon lamb in a red wine reduction until the sugars caramelize, accompanied by raspberry pico de gallo and pickled chilies **4**



MAGICIAN - BEST COVER 2022 🍷

Imitation Ternasco de Aragon ice cream, set with lamb marrow jelly, red fruit gel, Spanish sauce, and Aragonese tempura crumbs **6**



SEA MIRAGE - BEST GASTROTAPAS 2026 🍷🍷🍷

Edible squid ink shell, French foie gras micuit prepared with Cabecita Loca vermouth from Barbastro (Huesca), fragmented rum and cola jelly, trout roe from the Aragonese Pyrenees, and sour apple gel **5**



BRAVAS POTATOES - AWARD RECIPIENTS IN 2024 🍷🍷

Five small cups of roasted potatoes accompanied by a spicy sauce, smoked for 48 hours over wood, and served with charcoal-roasted garlic aioli. **4**



ARAGONESE LAMB CROQUETTE - TOP 4 SUPERIOR LAMB CROQUETTES FROM ARAGON 2025 🍷🍷

Both the béchamel sauce, the lamb, and the chilindrón were prepared in a wood-fired oven.



DECONSTRUCTION OF A CROQUETTE - TOP 4 MOST INNOVATIVE CROQUETTES OF 2022 🍷🍷

Hollowed-out puffed bread filled with Iberian ham croquette mixture, garnished with ham shavings (6 units) (we recommend consuming them in bites due to their liquid interior) **12**

ARTISAN BREAD BAKED IN A CHARCOAL OVEN 🍷

Artisan bread, baked in a wood-fired oven **2** / unit (5 minutes waiting time as it is prepared to order)

CENTERS FOR COLLABORATION



ARAGONESE BREADCRUMBS 🍷🍷🍷

Traditional dish featuring Muscat grape gel, Graus sausage, and chef's style cured and braised pancetta **14.9**



BRAISED LEEKS 🍷

Confit in extra virgin olive oil, served with a cured Aragonese cheese sauce and crispy Teruel ham **14.90**



ROASTED PEPPER SALAD 🍷

Homemade olive pâté, bonito tuna crumble, and cherry tomato **14.9**



GRILLED MUSSELS 🍷

in artisanal Sicilian-style tomato sauce infused with roasted garlic, all prepared in a wood-fired oven **17**



GRILLED LETTUCE HEARTS 🍷

with cherry tomatoes, bonito flakes, house-made brines, and black olives from Aragon **15.9**



GALICIAN COCKLES PREPARED OVER VINE SHOOTS 🍷

Baked in a wood-fired oven with white Carnacha wine from Aragon, roasted garlic, and parsley **15** (250gr)

GRILLED PAELLA

THE PAELLAS ARE PREPARED USING BRAZAL RICE SOURCED FROM THE ARAGONESE PYRENEES WITH A WAITING PERIOD OF 25 TO 35 MINUTES (MINIMUM OF 2 PEOPLE).



PAELLA OF TERNASCO FROM ARAGON IGP

Aragonese rice prepared with our distinctive fumet of Aragonese lamb marrow, sautéed vegetables, and garnished with two shanks roasted in a wood-fired oven **30** per person **TOP SELLER**



BLACK RICE WITH YOUNG SQUID 🍷🍷🍷

Aragonese rice infused with Patagonian squid ink, accompanied by braised prawns and roasted garlic aioli **28** per person



PAELLA WITH GUIDASA CARRILLERA AND SEASONAL MUSHROOMS 🍷🍷

Aragonese rice prepared in our meticulously reduced 72-hour beef stock, accompanied by braised beef cheek in red wine and mushrooms sautéed in seasonal soy sauce, presents a mountain rice dish reminiscent of Brasearia Fire **29** per person.



PAELLA FEATURING PYRENEAN VEAL SKIRT STEAK, CHIMICHURRI SAUCE, AND SHAVINGS OF FOIE GRAS.

Aragonese rice prepared in our meticulously reduced 72-hour beef stock, accompanied by grilled skirt steak and shavings of foie gras **30**

ALLERGEN KEY



OUR EXPERTISE

WITH A PGI CERTIFICATE THAT ENSURES THE CONSUMPTION OF AUTHENTIC ARAGONESE LAMB

TERNASCO DE ARAGON IGP



IGP LAMB SHANK 🌱 Gluten-free option

Roasted daily in a wood-fired oven for no less than 12 hours, accompanied by homemade potatoes and its own cooking juices ** 25 ** (TYPICAL ARAGONESE FOOD)



CRISPY CANNELLONI 🌱 🌾

Fried pasta stuffed with wood-roasted lamb shoulder, accompanied by homemade tomato sauce and topped with goat cheese béchamel ** 18 **



LAMB CHOP AND LEG FROM TERNASCO DE ARAGÓN IGP 🌱 Gluten-free option

Cooked over wood embers and accompanied by roasted potatoes, then fried in olive oil and completed with a homemade garlic aioli sauce ** 25 **



ARAGONESE LAMB FEET 🌱 🌾

Traditionally braised and shredded to create a pig's trotter pie, which is subsequently fried and accompanied by Aragonese breadcrumbs and Biscayan sauce prepared with broth derived from the cooking of the trotters and their collagen ** 17 **



LAMB SHOULDER AWARDED FOR EXCELLENCE IN THE MONTH OF THE LAMB 2025 🌱 Gluten-free option

Roasted daily in a wood-fired oven, these portions weigh between 950 and 1050 grams. Designed for sharing between two individuals, each serving is accompanied by roasted potatoes and juices for dipping our exceptional grilled bread. **32** per person **TOP SELLER (TYPICAL ARAGONESE FOOD)**

GRILLED MEATS AND SEAFOOD



CHEF'S RIBS 🌱 🌾 gluten-free alternative

cooked twice: 24 hours at 60°C in a homemade spicy BBQ sauce, then completed on the grill ** 18.9**



GRILLED PORK HOCK 🌱 gluten-free alternative

Cooked in beer through two stages—first at 60 degrees and subsequently at 400 degrees—grilled alongside roasted potatoes **16.9**.



BEEF CHEEKS BRAISED IN RED WINE 🌱 gluten-free alternative

Prepared at a low temperature in a red wine and mushroom sauce, completed in a charcoal casserole dish **16.9**



IBERIAN PORK SHOULDER, ARAGONESE PREPARATION 🌱 🌾 🌱 gluten-free alternative

Marinated for 24 hours in a chef's blend, then completed on the grill **16.9**



MARINATED FLANK STEAK 🌱 gluten-free alternative

in homemade chimichurri sauce, Aragonese style, finished on the grill **15.9**



GRILLED CHICKEN FILET 🌱 🌾 gluten-free alternative

Cooked sous vide for eight hours in the chef's spicy barbecue sauce, finished on the grill with roasted potatoes and homemade pico de gallo ** 16 **



YEARLING SIRLOIN 🌱

Weighing between 300 and 350 grams, served with grilled sweet potato parmentier and roasted asparagus **33**



MATURED OXTAIL 🌱 gluten-free alternative

Traditionally prepared in a wood-fired oven, accompanied by roasted potatoes and a red wine sauce enriched with vegetables and seasonal mushrooms **24**



WHOLE PATAGONIAN SQUID, GRILLED 🌱 gluten-free alternative

cleaned by us, served with grilled roasted vegetables and homemade garlic oil **25**



GRILLED DORADE 🌱 🌾 gluten-free alternative

roasted on a spit, served with roasted potatoes and fried eggplant drizzled with garlic oil ** 17 **



GRILLED TURBOT LOIN, FRESHLY PREPARED. 🌱 gluten-free alternative

Accompanied by Basque-style fried potatoes and roasted peppers ** 29.90**

ALLERGEN KEY



ARAGONESE TASTING MENU

BEST CASTROTAPAS MENU 2026

SELECT THREE PER INDIVIDUAL

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MAGICIAN ■ BEST COVER 2022 🍷

Faux Ternasco de Aragon ice cream, set with lamb marrow jelly, red fruit gel, Spanish sauce, and Aragonese tempura crumbs ** 2 supplement **



SEA MIRAGE ■ BEST GASTROTAPAS 2026 🍷🍷🍷

Edible squid ink shell, French foie gras micuit prepared with Cabecita Loca vermouth from Barbastro (Huesca), shattered rum and cola jelly, trout roe sourced from the Aragonese Pyrenees, and sour apple gel ** 1 supplement **



BRAVAS POTATOES ■ AWARD RECIPIENTS IN 2024 🍷🍷

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ARAGONESE LAMB CROQUETTE ■ TOP 4 SUPERIOR LAMB CROQUETTES FROM ARAGON 2025 🍷🍷

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ARAGON SANDWICH PEARL IGP WOOD-FIRED ROASTED 🍷 Gluten-free alternative

AWARDED FOR EXCELLENCE IN THE MONTH OF THE LAMB 2025

+

DESSERT SELECTION

PARK FLOWERPOT (1 SUPPLEMENT)

GRILLED TRUFFLE TART (2 SUPPLEMENTS)

39,90€

COST PER INDIVIDUAL

COMPREHENSIVE MENU TABLE

ONLY COMBINABLE WITH THE TASTING MENU OF GRILLED PAELLA

BEVERAGE NOT INCLUDED

TASTING MENU GRILLED RICE PREPARATIONS

SELECT TWO TAPAS FOR EACH INDIVIDUAL.

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PAELLA OF TERNASCO FROM ARAGON IGP TOP SELLER

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BLACK RICE WITH YOUNG SQUID 🍷🍷🍷

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PAELLA FEATURING PYRENEAN VEAL SKIRT STEAK, CHIMICHURRI SAUCE, AND SHAVINGS OF FOIE GRAS.

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DESSERT SELECTION

PARK FLOWERPOT(1 SUPPLEMENT)
GRILLED TRUFFLE TART (2 SUPPLEMENTS)

44,90€

COST PER INDIVIDUAL

COMPREHENSIVE MENU TABLE

ONLY COMBINABLE WITH THE ARAGONESE TASTING MENU

BEVERAGE NOT INCLUDED

DESSERTS

FOR THE MOST DEVOTED ENTHUSIASTS

ALL OUR DESSERTS ARE CRAFTED DAILY IN OUR ARTISAN PASTRY WORKSHOP, WHICH ACCOUNTS FOR THE LIMITED AVAILABILITY OF CERTAIN ITEMS DURING SERVICE. WE RECOMMEND ORDERING DESSERT ALONGSIDE YOUR SAVORY COURSE TO GUARANTEE YOU RECEIVE THE DESSERT OF YOUR CHOICE.

LOW TEMPERATURE FLAN ⓘ○

Exceedingly silky and smooth, accompanied by homemade caramel ** 6**

GRILLED CHEESECAKE (AWARDED IN 2021 AND 2022) ⓘ○

Baked in a wood-fired oven at 400°C, a cake for aficionados of smoked cheese **7**

TRUFFLED GRILLED CHEESECAKE ⓘ○ (LIMITED PRODUCTION)

Zaragoza's inaugural truffle-infused cheesecake **8.9**

Table-side grated truffle option (2 supplement) Available only in season

GOXUA OUR PATH ⓘ○☿

A traditional Basque dessert featuring a semi-whipped cream foundation, a homemade pancake sponge, crème anglaise, and a dusting of cinnamon on top. **8**

CHEF'S TIRAMISU ⓘ○☿

Homemade pancake base, mascarpone cream, pure cocoa, and finished with Brazilian Sarutalla coffee, renowned as one of the sweetest coffees globally **8**

PARK PLANTER ⓘ○☿

Sponge cake infused with pomace cream, park soil, and Madagascar pod ice cream (contains alcohol) **8**

GRILLED TOAST (FRENCH TOAST)

Base of pear sauce braised in dark beer over wood, accompanied by braised brioche toast, tart apple gel, and finished with cinnamon-fried rice noodles **8**

CARE WINE MOSCATEL DE ALEJANDRIA 37.5CL (CLASSIC ARAGONESE DESSERT WINE)

On the palate, tropical, honeyed, and stone fruit nuances unfold; flavorful and enduring, with a refreshing finish that beckons for another sip. **15.9** ALSO AVAILABLE BY THE GLASS **5.5**

WINE CELLAR CATALOG

• CARIÑENA		PAGINA 1
• RIOJA		PAGINA 2 - 3
• SOMONTANO		PAGINA 4
• RIBERA DEL DUERO		PAGINA 5 - 6
• CAMPO DE BORJA		PAGINA 7
• CALATAYUD		PAGINA 8
• TORO		PAGINA 8
• OTRAS DENOMINACIONES DE BLANCOS		PAGINA 9
• VINOS INTERNACIONALES		PAGINA 10 - 11
• CAVA Y CHAMPAGNE		PAGINA 12 - 13
• VINOS ESPECIALES		PAGINA 14 - 15

ALLERGEN KEY

