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GASTRONOMIC GUIDE

Naturally



*Aín | Alcúdia de Veo | Argelita | Ayódar | Espadilla | Fanzara | Fuentes de Ayódar | Ribesalbes | Sueras |
Tales | Toga | Torralba del Pinar | Torrechiva | Vallat | Villamalur*



THE GASTRONOMY OF THE ESPADÁN-MIJARES COMMUNITY

Everyone knows the historical and cultural richness of Sierra de Espadán Natural Park, and the vast environmental heritage of the area and, more specifically, the villages of the Espadán-Mijares Community. Its beauty and that of its people is equalled by **its extensive gastronomic offering replete with an infinity of flavours and aromas** that makes its cuisine stand out as one of the area's most prized assets.

With this guide, we will take a closer look at the Community's excellent popular gastronomy, a Mediterranean mountain cuisine whose traditional recipes have been passed down from generation to generation and have acquired their own identity, rich in flavours and forms, and based on excellent produce with a clear main protagonist: virgin olive oil.

The interior of the province of Castellón is a vast pantry full of produce grown in orchards, groves and fields, which, combined with the effort of its people, provides the ingredients for traditional dishes that satisfy the most demanding palates.

In few places in the world does rice cooking deserve so much praise and recognition. High-quality local products, such as the already-mentioned olive oil, vegetables and meats, accompany and enrich all kinds of rice dishes, whether oven-baked, brothy or containing lobster or cured Iberian pork. Not to mention Castellón's other culinary delights such as mushrooms, game and aromatic oils. All washed down with medicinal mineral water or remarkable wine.





Raw materials such as cherries, artisan honey and chocolate to flavour and complement hot and cold dishes from all over the area. And indispensable on the dessert menus of the municipalities of the Community are such typical sweet treats as “congres” (anise-flavoured pastries), “orejitas” or “orelletes” (palmiers), “coca mal feta” (sponge cake), “roscos de San Antonio” (doughnuts), “higas de Albardás” (fig fritters), “cocas” (sweet pies), “pastissos de moniato” (sweet potato pastries), among many others.

We invite our visitors to enjoy the culinary pleasures offered by the villages of the Espadán-Mijares Community, adapted to the most exquisite environment.



AÍN

Olla de dejuni

INGREDIENTS (for 4 people):

- 250 g. of beans.
- 500 g. of potatoes cut into medium-sized pieces.
- Seasonal vegetables: cabbage, green beans, cardoon and chard.
- 1 serving spoon of olive oil.
- Salt.



The gastronomy of Aín includes dishes such as cabbage or rice stew, or “puchero”, and sweet treats such as “orelletes, buñuelos de rollo” (rolled doughnuts) and fig doughnuts. The area is also known for its cherries.

METHOD:

Bring the beans to the boil and simmer over a low heat until tender. Add a large serving spoon of olive oil, the cabbage and vegetables and simmer for 10 minutes. Add the potatoes and salt to taste and simmer until it is all cooked.

In the past, any leftovers for another day would be supplemented by water, small pieces of fried garlic and rice.





ALCÚDIA DE VEO



The cuisine of Alcudia de Veo is representative of the typical Mediterranean mountain cuisine of the municipalities of the area. Its game meat, mainly wild boar and thrush, are the protagonists of many of its dishes, such as its “olla de pueblo” (local stew). Desserts such as the typical “orelletes” and “buñuelos” sweeten the palates of locals and visitors.

METHOD:

Mix all of the ingredients and make small egg-sized balls, rolling them in your hands until they are smooth. Fry them in a pan with plenty of oil. While they are frying, insert a cane or stick into the middle of the dough and turn it to give them shape. Allow them to brown and then remove. Serve with honey, sugar or chocolate on top to taste.

Orelletes

INGREDIENTS:

- 1 egg.
- 1/2 egg shell measure of oil.
- 1/2 egg shell measure of anise liqueur for pastries.
- Flour as necessary.
- Honey.
- Sugar.
- Chocolate.



ARGELITA



Stewed beans

(Alubias estofadas)

INGREDIENTS (for 5/6 people):

- | | |
|-------------------|--------------------|
| • Beans. | • Eggs. |
| • Water. | • Wheat flour. |
| • Onion. | • Soda (optional). |
| • Head of garlic. | • Salt. |
| • Tomato. | |
| • Bay leaf. | |
| • Olive oil. | |
| • Red pepper. | |



Mediterranean mountain cuisine is traditional, a gastronomy very rich in natural ingredients. Particularly notable are hearty dishes such as cabbage stew with beans and potatoes, cardoon stew, brothly soup and the renowned Valencian paella, which includes vegetables, meat and snails.

The inhabitants of Argelita sweeten their palates with pastitas de cabello de ángel y boniato (pumpkin and sweet potato jam pastries), “higas Albardàs”, among many others.

METHOD:

Simmer the beans over a low heat in a pot with a small amount of water. Add a piece of onion, a head of garlic, a tomato, three bay leaves, a splash of olive oil, red pepper and a little salt. As the beans become dry, add water little by little until they are cooked. At the same time, make a flour tortilla with three or four well-beaten eggs, wheat flour, a little soda and a pinch of salt. Cut the tortilla into pieces and place over the beans. Simmer for 2 or 3 minutes more.

AYÓDAR

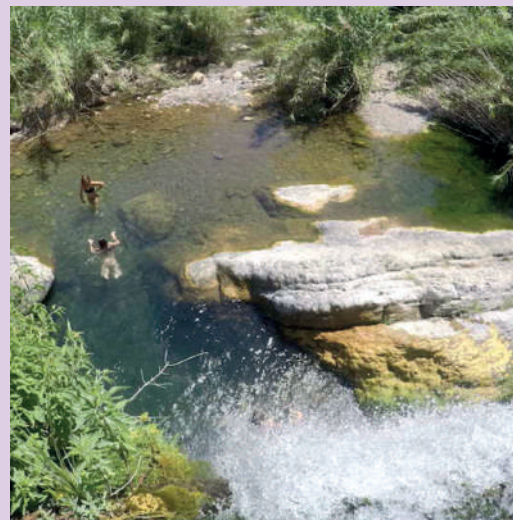


The gastronomy of Ayódar, like other mountain cuisine, consists of rich and hearty dishes in which vegetables from the municipality's market gardens and meats predominate. Cod pottage, beef or wild boar stew and rabbit with mushrooms are all good first courses. Mushrooms and fungi collected from the area's forests also have great gastronomic appeal, as does its wide variety of berries. Borage is used as an ingredient in its most typical sweet treats.

METHOD:

Bring water to the boil in a pot with a little, but not too much, salt and the beans. Allow the water to boil three times, stopping it after each time, to improve the cooking of the beans. Add the chopped potatoes and washed greens. Allow to simmer for a few minutes and then add the rice.

Meanwhile, in a pan, heat the olive oil and fry the cod with a few cloves of peeled, whole garlic. Once fried, put the cod in the pot with the beans, potatoes and rice and allow to simmer. After fifteen minutes, add two chopped hard-boiled eggs and remove the pot from the heat. Without a doubt, a simple, economical and easy-to-prepare dish.

**Cod Pottage**

(Potaje de bacalao)

INGREDIENTS (for 4 people):

- 1/2 kg of white beans.
- 2 medium-sized potatoes.
- 250 g of rice.
- 4 pieces of dried cod.
- Good quantity of greens.
- 2 hard-boiled eggs.
- 3 cloves of garlic.
- 1 litre of water.
- Olive oil.
- Salt.

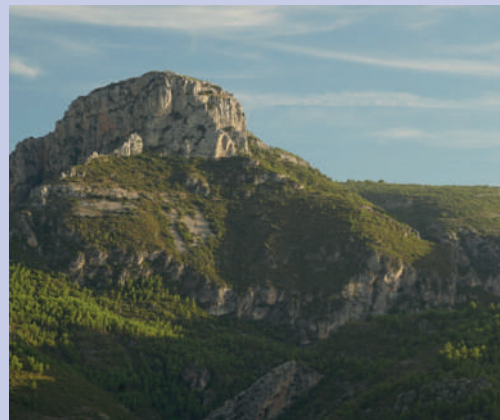
ESPADILLA

**Chickpea and cardoon stew**

(Olla de garbanzos y cardos)

INGREDIENTS (for 4 people):

- 4 pieces of chicken.
- 4 pieces of pork leg.
- 4 pieces of pig's ear or snout.
- 1 ham bone.
- 500 g of chickpeas.
- 2 cardoons.
- 2 medium-sized potatoes.
- 250 ml of oil.
- Salt.
- 1 litre of water.



Like many other villages in the area, Espadilla also boasts a traditional Mediterranean mountain cuisine, based mainly on produce from its market gardens and game. Visitors can savour dishes such as "olla descalza", "olla casera", wild boar stew and game.

METHOD:

Soak the chickpeas overnight in water with a handful of salt. Wash, cut up and soak the cardoons for about an hour with water and salt. In a pot, bring the chickpeas, chicken, pork and ham bone to the boil. When it begins to boil, add the oil and salt and allow to simmer for an hour and a half.

Once cooked, add the cardoons and potato cut into cubes. Add some more salt and oil. Allow to cook for two hours on a lower heat, stirring occasionally. To achieve a deliciously thick and rich gravy, it is important to cook it in a clay pot and on a low heat.



FANZARA



Cabbage stew (Olla de col)

INGREDIENTS (for 4 people):

- 250 g of white beans.
- 1 piece of pig's trotter.
- 1 small piece of pig's ear.
- 1 tablespoon of oil.
- Salt.
- 1 litre of water.
- Saffron.

The most representative dish of Fanzara's popular cuisine is cabbage stew. Other typical dishes of this village are cardoon or other vegetable stew, rabbit and chicken paella, the typical Valencian paella of the interior, roasted meat with oil, homemade sausage and oven-baked rice. Among its typical desserts, particularly outstanding are its "magdalenas", "clarianas", "rosigones", almond cake and pumpkin and sweet potato jam pastries, typical of Christmas.

METHOD:

Preparation begins by leaving the beans to soak overnight. Soaking is essential to enable the beans to cook properly.

To prepare this dish, put into a pot three quarters of the water, the beans, the pieces of pig's trotter and ear, oil and salt, and allow to simmer for one hour. When the beans are cooked, add the chopped cabbage and potatoes cut into cubes. Once the potatoes have reached their cooking point, turn off the heat and allow to rest for fifteen minutes before serving. Fanzara's cabbage stew is a real delicacy that is worth preserving and enhancing in the local cuisine.



FUENTES DE AYÓDAR



Fig fritters (Higas albardàs)

INGREDIENTS (for 4 people):

- 2 eggs.
- 16 dried figs.
- 75 g of yeast.
- 1 glass of water.
- 1 splash of anise.
- Sugar to taste.
- Zest of 1 lemon.
- Plenty of oil for frying.
- Flour.



Among the typical dishes of this locality, "fritura" with ingredients such as blood sausage with onion or rice, fresh pork sausages and ribs and pork loin stand out.

Among its sweet treats, its "bollos de migas" and "concretas" play a leading role, but one of the most delicious and spectacular desserts from Fuentes de Ayódar's traditional cuisine is "higas Albardàs".

METHOD:

Mix the flour, water and yeast until a thick and pliable batter is obtained. Remove the hard stalk from the figs and cut them in half. Dip the figs in the batter and fry them in extremely hot olive oil. When they are golden brown, remove and dust with sugar. Sensational!

RIBESALBES



Ribesalbes has a rich gastronomy based especially on the typical products of the locality such as “tordos con cebolla” (thrush with onions), “olla de penques, bollo de tomate y verdura”, pumpkin and sweet potato jam pastries, “rosquillas de San Antonio”, “torta de almendras” and “mona de Pascua” (Easter cake).

METHOD:

First, prepare a baking tin with strips of greaseproof paper to prevent the mixture from sticking during baking.

Break the eggs, separate the whites from the yolks and beat them until they form soft peaks. Add the sugar, ground almonds, yeast and yolks while still beating. Pour the mixture into the baking tin and bake in a pre-heated oven at 180° for about 60 minutes. Remove from the oven and allow to cool before removing from the baking tin. Dust with icing sugar and serve.

**Almond cake**

(Torta de almendras)

INGREDIENTS (for 4 people):

- 6 eggs.
- 250 g of sugar.
- 300 g of ground almonds.
- 1 teaspoon of baking powder.
- Icing sugar.

SUERAS

**Doughnuts**

(Bunyols)

INGREDIENTS (for 4 people):

- Glass of water.
- Flour as necessary.
- 60 g of yeast.
- Pinch of salt.



Typical dishes of this town include the traditional “olla de pueblo”, grilled chops, Valencian paella of the interior, delicious “buñuelos”. “Orelletes”, “llesquetes d’ou”, “coca mal feta” and “rosegons” are other sweet treats typical of Sueras.

METHOD:

Mix the water, flour, salt and yeast and knead until a dough is obtained, but not too thick. Allow to stand for the necessary time. Heat the olive oil in a deep pan and when hot, carefully drop in the “buñuelos”. Turn them over so that they are golden brown on both sides. Using a skimmer, remove them and dust with sugar or cover with honey from Sueras according to taste.

TALES



The typical local stew, paella and poor man's rice, as well as a great variety of grilled meats and sausages, make up the traditional Mediterranean cuisine of Tales, but it is one dish above all others that particularly stands out: beef and potatoes. "Rollo de almendra" with "carabassat" (candied fruit extracted from the pumpkin), "buñuelos" with fig and "orelletes" are some of the traditional sweet treats that can be sampled in Tales.

METHOD:

Break the three eggs, separate the whites from the yolks and beat the whites until they form soft peaks. Add the sugar and the ground almonds. In a bowl, mix the pumpkin and the three egg yolks. Put half of the mixture into a round baking tin and add the pumpkin and egg yolk mixture. Cover with the rest of the mixture and bake for 15 minutes at 150° (remember to preheat the oven for a few minutes beforehand). After 15 minutes, remove from the oven, allow to cool and dust with icing sugar.



Almond roll (Rollo de almendras)

INGREDIENTS (for 4 people):

- 150 g of ground almonds.
- 150 g of pumpkin.
- 3 eggs.
- 150 g of sugar.
- Icing sugar.

TOGA



Tombet de caragols

INGREDIENTS (for 4 people):

- 4 pieces of rabbit.
- 4 pieces of pork rib.
- 4 pieces of chicken.
- 24 snails.
- 2 cloves of garlic.
- 1 glass of wine.
- 1 onion.
- Oil.
- Paprika.
- Herbs and spices: rosemary, thyme, pepper.
- 1 can of puréed tomatoes.
- 1/2 litre of water.
- Salt.



The gastronomy of Toga is based on Mediterranean mountain cuisine, fresh and hearty dishes where vegetables and meat are the main protagonists. Typical dishes such as the local stew of vegetables and pulses and paella with snails particularly stand out. Among the sweet treats that deserve mention are "higas Albardàs", delicious "buñuelos" filled with dried figs and pumpkin jam pastries.

METHOD:

First, thoroughly clean the snails. It is essential to wash them 3 or 4 times with water and salt. Place them in a pot or casserole with warm water to make them exit their shells. Then bring the water to the boil and simmer them for 20 or 25 minutes. During this process, it is recommended to change pots or water to remove any foam and keep them clean.

The next stage is to fry the rabbit, chicken and ribs. When the meat is half cooked, add the onion and garlic in slices. Sauté for a few minutes and then add the wine and puréed tomatoes. And finally add the snails and cook for 30 minutes.



TORRALBA DEL PINAR



Torralba del Pinar's cuisine offers a wide variety of dishes and desserts such as snail and wild boar stew, "gachas", rabbit with garlic, preserved fried meats and "bollo de Torralba". Traditionally, its menus include "olla de matadero", cabbage stew with rice and potatoes and "calabaza torrada" for dessert.

METHOD:

Sprinkle fine salt on the pork ribs and loin and store for eight to ten days, or even less depending on the weather. During this time, the meat becomes preserved. Fry the meat in olive oil without it becoming golden brown and then place in jars, cover with oil and store. Traditionally, preserving meat in this way made it possible for people to eat meat all year round at home when there were no refrigerators or freezers. This method of preservation was considered the fundamental basis of their diet.

Preserved fried meats (Fritura en jarra)

INGREDIENTS (for 4 people):

- 4 pieces of pork loin.
- 4 pieces of pork rib.
- Plenty of oil.
- Salt.



TORRECHIVA



Oven-baked rice (Arroz al horno)

INGREDIENTS (for 4 people):

- 1 litre of stew broth or water.
- 4 pieces of pork rib.
- 400 g of rice.
- 50 g of cooked chickpeas.
- 1 potato in slices.
- 2 ripe tomatoes cut up.
- 4 onion blood sausages.
- 4 pieces of lean bacon.
- Puréed tomato (optional).
- 1 clove of dried garlic.
- Oil.
- Saffron.
- Salt.



Torrechiva offers typical homemade cuisine based on natural products, with a predominance of meat. Particularly notable are dishes such as homemade stew, oven-baked rice and garlic soup. Popular sweet treats include "bollo de chicharrones, bollo relleno, bollo de agosto" and "pan bendito".

METHOD:

Preheat the oven to 200°C. Heat up the stew broth or the water. In a pan with olive oil, fry the bacon, pieces of pork rib and blood sausages. Once the meat is golden brown, remove and sauté the puréed tomato (optional), potato cut into slices and garlic, leaving the chickpeas and rice for the end. Cook for two or three minutes. Put the fried ingredients and broth into a pot, and add the cut tomatoes. Add salt and saffron. Put in the oven for 25-30 minutes, until the broth has been absorbed.



VALLAT



The cuisine of Vallat is representative of typical Mediterranean mountain cuisine. Particularly popular is produce from the market garden and game, with which the locals prepare dishes with strong flavours and aromas, hearty broths and energy-giving stews. There are no houses without homemade stew, rabbit or paella. Typical sweet treats include rolls that are eaten during festivals.

METHOD:

To make the dough, mix the water, oil, yeast and flour, and knead until it is compact. Spread it out evenly and add layers of flour and oil (as if seasoning it), a little sugar, another of flour and a little oil. When the dough is filled, put in the oven for about 20 minutes. Once baked, remove it from the oven and dust with sugar or pour on honey.

Tarta de migas

INGREDIENTS FOR THE DOUGH (for 4 people):

- 1 glass of water.
- 1/2 glass of oil.
- Yeast.
- Flour as necessary.

INGREDIENTS FOR THE FILLING:

- Flour.
- Sugar or honey.
- Oil.



VILLAMALUR



Stew with potatoes in cauliflower broth

(Guisado con patatas en caldo de coliflor)

INGREDIENTS (for 4 people):

- | | |
|----------------------------|---------------------|
| • 4 pieces of pork rib. | • Bay leaf. |
| • 2 medium-sized potatoes. | • Parsley. |
| • 8 pieces of cauliflower. | • Almonds. |
| • 1/4 onion. | • 1 eggs. |
| • 1 piece of pepper. | • 1 litre of water. |
| • 1 clove of garlic. | • Oil. |



The cornerstone of the cuisine of Villamalur is the Mediterranean diet of the interior, based on natural produce from the municipality's own market gardens. The local stew, vegetables, olive oil and meat predominate. During hunting season, game, particularly the abundant wild boar found in the area, is used in many dishes. Its large expanses of cherry trees make its fruit the main ingredient for desserts.

METHOD:

In a pestle and mortar, crush the garlic, parsley, almonds and hard-boiled egg. Fry the pork rib (if it is preserved in a jar, all the better) with the onion, pepper and bay leaf. Then place the potatoes and cauliflower in a pot and cover with water. Allow to cook and add the crushed mixture a few minutes before removing the pot from the heat.



BARS AND RESTAURANTS



AÍN



• **HOTEL RESTAURANTE BENIALÍ**
| *BENIALÍ HOTEL RESTAURANT* |

Calle Secà, 12
Tel. +34 670 619 019 / +34 964 911 420
info@hotelbeniali.com
www.hotelbeniali.com

- Tipo de establecimiento: **Hotel-Restaurante**
• *Type of establishment: Hotel and Restaurant*
- Tipo de cocina: **Mediterránea**
• *Type of cuisine: Mediterranean*



• **COOPERATIVA SAN AMBROSIO**
| *SAN AMBROSIO COOPERATIVE* |

Plaza Nueva, 3
Tel. +34 964 629 048
• Tipo de establecimiento: **Bar**
• *Type of establishment: Bar*

ALCÚDIA DE VEO



• **BAR AMPARO**
| *AMPARO BAR* |

Plaza San Miguel, 14
• Horario: **Lunes a Domingo de 8 a 19 h.**
• *Hours: Opening hours from Monday to Sunday 8 a.m. to 7 p.m.*
• Tipo de establecimiento: **Bar**
• *Type of establishment: Bar*



• **BAR ASOCIACIÓN JUBILADOS SAN MIGUEL**
| *BAR ASSOCIATION OF RETIREES SAN MIGUEL* |

Calle Santa Bárbara, 15
• Horario: **Lunes a Domingo de 8-14 y 17-21 h**
Jueves cerrado
• *Hours: Opening hours from Monday to Sunday 8 a.m. to 2 p.m. and 5 p.m. to 9 p.m.*
• Tipo de establecimiento: **Bar**
• *Type of establishment: Bar*



• **BAR ASOCIACIÓN DE JUBILADOS SANT ANTONI**
| *BAR ASSOCIATION OF RETIREES SANT ANTONI* |

Plaza Sant Antoni, 11
• Tipo de establecimiento: **Bar**
• *Type of establishment: Bar*
• Tipo de cocina: **Mediterránea**
• *Type of cuisine: Mediterranean*

ARGELITA



• **CAFETERÍA PANADERÍA ARGELITA**
| *ARGELITA COFFEE SHOP-BAKERY* |

Plaza Pío XII
Tel. +34 661 328 951
• Tipo de establecimiento: **Cafetería y Panadería**
• *Type of establishment: Cafeteria and Bakery*



• **BAR LA CALMA**
| *LA CALMA BAR* |

Calle Honorato Ros, 27
Tel. +34 687 672 857
abarguesjuanmj@gmail.com
• Tipo de establecimiento: **Bar**
• *Type of establishment: Bar*
• Tipo de cocina: **Mediterránea**
• *Type of cuisine: Mediterranean*



• **CHIRINGUITO DE ARGELITA**
| *ARGELITA "CHIRINGUITO"* |

Calle Vallat (junto al río)
Tel. +34 964 612 139 / +34 694 623 856
• Tipo de establecimiento: **Merendero**
• *Type of establishment: Picnic area*
• Comida y cenas por encargo
• *Lunches and dinners to order*

AYÓDAR



• **BAR RESTAURANTE LA TERRAZA**
| *LA TERRAZA BAR RESTAURANT* |

Travesía Fuentes, 6
Tel. +34 633 699 372 / +34 674 948 288
• Tipo de establecimiento: **Bar**
• *Type of establishment: Bar*



• **BAR RESTAURANTE MESÓN LA TORRE**
| *MESÓN LA TORRE BAR RESTAURANT* |

Calle Virgen de los Desamparados, 17
Tel. +34 630 129 220
• Tipo de establecimiento: **Bar**
• *Type of establishment: Bar*

ESPADILLA



• **BAR SAGANTA**
| *SAGANTA BAR* |

Calle Horno, 6
Tel. +34 964 619 046
info@espadilla.es
www.espadilla.es
• Tipo de establecimiento: **Bar**
• *Type of establishment: Bar*

FANZARA



• ALOJAMIENTO RURAL EL CASTELLET | EL CASTELLET RURAL ACCOMMODATION |

Calle Santo Sepulcro, 36
Tel. +34 964 619 230 / +34 660 315 265
reservas@hotelruralelcastellet.com
www.alojamientoruralelcastellet.com

- Tipo de establecimiento: Apartamentos rurales
- Type of establishment: Rural Apartments



• BAR LOS OJALES | LOS OJALES BAR |

Calle Santo Sepulcro, 8
Tel. +34 620 447 648

- Tipo de establecimiento: Bar
- Type of establishment: Bar



• BAR DE ABAJO | DE ABAJO BAR |

Calle Santo Sepulcro, 1
Tel. +34 964 619 196 / +34 600 064 055

- Tipo de establecimiento: Bar
- Type of establishment: Bar

FUENTES DE AYÓDAR



• HOTEL RESTAURANTE VIÑAS VIEJAS | VIÑAS VIEJAS HOTEL RESTAURANT |

Carretera de Ayódar, s/n
Tel. +34 964 618 111 / +34 620 075 657
vviejashotel@gmail.com
www.hotelviñasviejas.es

- Tipo de establecimiento: Bar
- Type of establishment: Bar
- Tipo de cocina: Regional Tradicional
- Type of cuisine: Traditional Regional



• BAR ZAILES | ZAILES BAR |

Carretera Ayódar, 14
Tel. +34 964 618 310 / +34 690 095 433

- Tipo de establecimiento: Bar
- Type of establishment: Bar

RIBESALBES



• BAR LA CABANYA | LA CABANYA BAR |

Calle Eulogio Oset, 10



• BAR RESTAURANTE AL PLÀ | AL PLÀ BAR RESTAURANT |

Avenida Onda, 4
Tel. +34 964 610 037

- Tipo de establecimiento: Bar
- Type of establishment: Bar



• BAR RESTAURANTE ELS XOPS | ELS XOPS BAR RESTAURANT |

Calle Eulogio Oset, 38
Tel. +34 615 078 243

- Tipo de establecimiento: Bar
- Type of establishment: Bar



• BAR DEPORTES | DEPORTES BAR |

Calle San Roque, 1
Tel. +34 654 064 845

- Tipo de establecimiento: Bar
- Type of establishment: Bar

SUERAS



• HOTEL RESTAURANTE VERDIÀ | VERDIÀ HOTEL RESTAURANT |

Calle Calvario, 2
Tel. +34 964 613 010
info@hotelverdia.com
www.hotelverdia.com

- Tipo de establecimiento: Hotel
- Type of establishment: Hotel
- Tipo de cocina: Productos típicos de la dieta mediterránea con ricas y variadas carnes, además de excelentes verduras y frutas.
- Type of cuisine: Typical Mediterranean dishes with delicious and varied meats, in addition to excellent vegetables and fruits.



• BAR ALBERGUE PLA DEL RIU | PLA DEL RIU HOSTEL BAR |

Calle Pla del Riu, s/n
Tel. +34 643 171 303

- Tipo de establecimiento: Bar
- Type of establishment: Bar



• BAR PALAS | PALAS BAR |

Calle Nueva, 36
Tel. +34 670 282 368 / +34 677 018 248

- Tipo de establecimiento: Bar
- Type of establishment: Bar



• BAR EL RACÓ DE LA PLAÇA | EL RACÓ DE LA PLAÇA BAR |

Plaza Mayor, 7
Tel. +34 687 921 221

- Tipo de establecimiento: Bar
- Type of establishment: Bar

TALES



• BAR CAFETERÍA PAYMA | *PAYMA BAR COFFEE SHOP* |

Avenida Montí, 7

Tel. +34 634 138 026

- Tipo de establecimiento: Bar
- Type of establishment: Bar
- Tipo de cocina: Tapas, bocadillos y comidas
- Type of cuisine: Tapas, sandwiches and meals



• BAR EL RACÓ S&X | *EL RACÓ S&X BAR* |

Calle Carlos Armengot, 12

Tel. +34 620 308 145

- Tipo de establecimiento: Bar
- Type of establishment: Bar
- Tipo de cocina: Tapas, bocadillos y comidas
- Type of cuisine: Tapas, sandwiches and meals



• BAR RESTAURANTE LAS PISCINAS DE TALES | *LAS PISCINAS DE TALES BAR RESTAURANT* |

Avenida de Castellón, 6

Tel. +34 630 229 244

- Tipo de establecimiento: Bar
- Type of establishment: Bar
- Tipo de cocina: Tapas, bocadillos y comidas
- Type of cuisine: Tapas, sandwiches and meals



• RESTAURANTE BODEGA ANTIQUARI | *ANTIQUARI WINERY RESTAURANT* |

Avenida de Castellón, 40

Tel. +34 676 411 388

- Tipo de establecimiento: Bar
- Type of establishment: Bar
- Tipo de cocina: Cocina casera y Tapas
- Type of cuisine: Homemade cuisine and Tapas

TOGA



• BAR HOSTAL TOGA | *TOGA HOSTEL BAR* |

Carretera de Montanejos, s/n

Tel. +34 964 612 548

- Tipo de establecimiento: Bar
- Type of establishment: Bar

TORRALBA DEL PINAR



• BAR CAFETERÍA ESPERANZA | *ESPERANZA BAR COFFEE SHOP* |

Calle Iglesia, 3

Tel. +34 674 312 833

- Tipo de establecimiento: Bar
- Type of establishment: Bar

TORRECHIVA



• BAR PISCINA MUNICIPAL | *MUNICIPAL POOL BAR* |

Ronda Mijares, s/n

- Tipo de establecimiento: Bar
- Type of establishment: Bar

VALLAT



• BAR DE VALLAT | *VALLAT'S BAR* |

Calle Alta, 7B

Tel. +34 642 900 704

- Tipo de establecimiento: Bar
- Type of establishment: Bar

VILLAMALUR



• BAR EL HOGAR | *EL HOGAR BAR* |

Plaza del Concejo, 2

Tel. +34 964 618 061

- Tipo de establecimiento: Bar
- Type of establishment: Bar





FOOD SHOPS



AÍN



- **TIENDA-COOPERATIVA SANT AMBRÒS**
| *SANT AMBRÒS COOPERATIVE STORE* |

Calle Placeta Nova, 3
Tel. +34 964 629 048



- **MERCADO** | *MARKET* |
Calle Plaza José Sorribes Fuster
• Horario: todos los jueves, pescadería y verdulería.
• Hours: Every Thursday, fishmonger and greengrocer

ALCÚDIA DE VEO



- **TIENDA**
| *SHOP* |
Plaza San Miguel, 15
• Horario: lunes-viernes de 10 a 13:30 h.
• Hours: Monday to Friday from 10 a.m. to 1:30 p.m.

ARGELITA



- **PANADERÍA ARGELITA**
| *ARGELITA BAKERY* |
Plaza Pío XII
Tel. +34 661 328 951
• Horario: lunes-domingo de 8 a 13:30 h y de 17 a 20 h.
• Hours: Monday to Sunday from 8 a.m. to 1:30 p.m. and 5 p.m. to 8 p.m.



- **TIENDA DE COMESTIBLES LA TENDETA**
| *LA TENDETA FOOD-SHOP* |
Calle Conchita Julián, 29
Tel. +34 964 612 139
• Horario: lunes-viernes de 8:30 a 13:30 h y sábados de 9:30 a 14 h.
• Hours: Monday to Friday from 8:30 a.m. to 1:30 p.m. and Saturday from 9:30 a.m. to 2 p.m.

AYÓDAR



- **SUPERMERCADO MARIBEL**
| *MARIBEL SUPERMARKET* |
Carretera Fuentes, 2
Tel. +34 619 588 604

FANZARA



- **TIENDA M^a JOSÉ**
| *M^a JOSÉ SHOP* |
Calle Purísima, 11
Tel. +34 654 516 211



- **CARNICERÍA PASTOR**
| *PASTOR BUTCHER SHOP* |
Calle Santo Sepulcro, 1 Bajo Izquierda
Tel. +34 664 733 628
• Embutidos tradicionales de elaboración propia.
• Traditional sausages made on the premises.



- **PANADERÍA QUIMI**
| *QUIMI BAKERY* |
Plaza del Pozo, 10
Tel. +34 666 563 697 / +34 671 327 153

RIBESALBES



- **PANADERÍA-CATERING CORELLA**
| *CORELLA BAKERY-CATERING* |
Calle Castellón, 31
Tel. +34 964 625 283



- **CARNICERÍA MANUEL SOROLLA BALAGUER**
| *MANUEL SOROLLA BALAGUER BUTCHER SHOP* |
Plaza Iglesia, 20
Tel. +34 964 610 046



- **DICOST SUPERMERCADOS**
| *DICOST SUPERMARKETS* |
Calle Castellón, 20
Tel. +34 964 625 080



- **PANADERÍA Y BOLLERÍA CORELLA**
| *CORELLA BAKERY PASTRIES* |
Calle Castellón, 24
Tel. +34 964 625 283



- **SUPERMERCADO OSET ÁLVARO**
| *OSET ARTERO SUPERMARKET* |
Avenida Alcora, 1
Tel. +34 964 625 251



- **PANADERÍA NURIA MATA**
| *NURIA MATA BAKERY* |
Calle Cristo del Calvario, 1
Tel. +34 964 610 004

SUERAS



- **PANADERÍA Y BOLLERÍA FORN DE FELIPO** | *FORN DE FELIPO BAKERY AND PASTRIES* |
Calle Rector, 18
Tel. +34 964 617 173 / +34 663 399 477



- **CARNICERÍA MODESTA**
| *MODESTA BUTCHER SHOP* |
Calle Nueva, 2
Tel. +34 964 617 265



- **SUPERMERCADO CASA ANTONIA**
| *CASA ANTONIA SUPERMARKET* |
Calle La Pelota, 8
Tel. +34 964 617 168



- **TIENDA DE VIRGINIA**
| *VIRGINIA'S SHOP* |
Calle Rector, 13
Tel. +34 660 312 351

TALES



- **FORN DE PA LINARES**
| *LINARES BAKERY* |
Plaza Mayor, 30
Tel. +34 964 617 349 / +34 657 423 877



- **PERCADERÍAS JUAN RAMOS**
| *JUAN RAMOS FISHMONGERS* |
Plaza Mayor, 9
Tel. +34 964 617 267



- **CARNICERÍA AUTOSERVICIO LA TENDETA**
| *LA TENDETA SELF SERVICE-BUTCHER* |
Calle San José, 12
Tel. +34 695 375 337



- **FRUTERÍA-VERDULERÍA M^a LUISA**
| *M^a LUISA GREENGROCERY STORE* |
Avenida Castellón, 35
Tel. +34 676 122 521



- **FRUTAS Y VERDURAS M^a ÁNGELES** | *M^a ÁNGELES GREENGROCERY STORE* |
Plaza Mayor, 7
Tel. +34 616 038 761

TOGA



- **TIENDA-PANADERÍA**
| *SHOP-BAKERY* |
Calle Escalereta, 2
Tel. +34 644 433 337



- **DESPACHO DE PAN**
| *BAKERY* |
Calle La Iglesia, s/n

TORRECHIVA



- **DESPACHO DE PAN**
| *BAKERY* |
Calle La Iglesia, s/n



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Plan for Revitalization and Tourism Governance of Espadán-Mijares



CASTELLÓ

