



Gastronomic Guide



NATURALLY

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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 "congretes" (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.



"OLLA DE JUNI D'AIN"



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

Aín

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.

"ORELLETES"



INGREDIENTS

- 1 egg
- ½ egg shell measure of oil
- ½ egg shell measure of anise liqueur for pastries
- Flour as necessary
- Honey
- Sugar
- Chocolate

Alcudia 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.

STEWED BEANS



INGREDIENTS

(for -6 people)

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

Argelita

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, brothy 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.

"POTAJE DE BACALAO" (COD POTTAGE)



INGREDIENTS

(for 4 people)

- ½ 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

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.

"OLLA DE GARBANZOS Y CARDOS" (CHICKPEA AND CARDOON STEW)



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

Espadilla

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.

"OLLA DE COL" (CABBAGE STEW)



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

Fanzara

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.

"HIGAS ALBARDÀS" (FIG FRITTERS)



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

Fuentes de Ayódar

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!

"TORTA DE ALMENDRAS" (ALMOND CAKE)



INGREDIENTS (for 4 people)

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

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.

"BUNYOLS" (DOUGHNUTS)



INGREDIENTS

(for 4 people)

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

Sueras

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.

"ROLLO DE ALMENDRAS" (ALMOND ROLL)



INGREDIENTS

(for 4 people)

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

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.

"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
- Paprika
- Herbs and spices: rosemary, thyme, pepper
- 1 can of puréed tomatoes
- ½ litre of water
- Oil
- Salt

Toga

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.

"FRITURA EN JARRA" (PRESERVED FRIED MEATS)



INGREDIENTS

(for 4 people)

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

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 matacerdo", 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.

"ARROZ AL HORNO" (OVEN-BAKED RICE)



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

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.

"TARTA DE MIGAS"



INGREDIENTS FOR THE DOUGH (for 4 people)

- 1 glass of water
- ½ glass of oil
- Yeast
- Flour as necessary

INGREDIENTS FOR THE FILLING

- Flour
- Sugar or honey
- Oil

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.

**"GUISADO CON PATATAS EN
CALDO DE COLIFLOR"
(STEW WITH POTATOES IN
CAULIFLOWER BROTH)**



INGREDIENTS

(for 4 people)

- 4 pieces of pork rib
- 2 medium-sized potatoes
- 8 pieces of cauliflower
- ¼ onion
- 1 piece of pepper
- 1 clove of garlic
- Bay leaf
- Parsley
- Almonds
- 1 egg
- 1 litre of water
- Oil

Villamalur

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.



A close-up photograph of a tree trunk with rough, textured bark. The background is a soft-focus scene of green leaves and branches, with bright sunlight creating a bokeh effect of light spots. The text "BARS AND RESTAURANTS" is overlaid in the center in a bold, dark red font.

BARS AND RESTAURANTS

AÍN



Hotel Restaurant Benialí

Calle Secà, 12

+34 670 619 019 / +34 964 911 420

www.hotelbeniali.com

info@hotelbeniali.com

Type of establishment: hotel and restaurant

Type of cuisine: Mediterranean



Cooperativa San Ambrosio

Plaza Nueva 3

+34 964 629 048 / +34 964 629 011

Type of establishment: bar



Molí del Duc restaurant

Calle del Agua, 11

+34 964 636 037 / +34 653 506 861

www.restaurantemolidelduc.com

restaurantemolidelduc@gmail.com

Type of establishment: restaurant

Type of cuisine: Mediterranean

ALCUDIA DE VEO



Bar Amparo

Plaza San Miguel, 14

Opening hours from Monday to Sunday 8 am to 7 pm

Type of establishment: bar



Bar Asociación jubilados San Miguel

Calle Santa Barbara, 15

Opening hours from Monday to Sunday 8 am to 14 pm and 5 to 9 pm - thursday closed

Type of establishment: bar



Bar Asociación de jubilados Sant Antoni

Plaza Sant Antoni, 11 (Veo)

Type of establishment: bar

ARGELITA



Argelita cafeteria and bakery

Plaza Pío XII

+34 661 328 951

Type of establishment: cafeteria and bakery



Bar la Calma

Calle Honorato Ros, 27

+34 687 672 857

abarguesjuanmj@gmail.com

Type of establishment: bar

Type of cuisine: Mediterranean



Merendero Argelita

Calle Vallat (by the river)

+34 964 612 139

Type of establishment: snack bar

Lunches and dinners to order

AYÓDAR



La Terraza bar-restaurant

Travesía Fuentes, 6

+34 633 699 372

Type of establishment: bar



Mesón La Torre bar-restaurant

Calle Virgen de los Desamparados, 17

Type of establishment: bar

ESPADILLA



Bar Saganta

Calle Horno, 6

+34 964 619 046

Type of establishment: bar

FANZARA



El Castellet rural accommodation

Calle Santo sepulcro, 36

+34 964 619 230 / +34 660 315 265

www.alojamientoruralelcastellet.com

reservas@alojamientoruralelcastellet.com

Type of establishment: rural apartments



Bar Los Ojales

Calle Santo Sepulcro, 8

+34 964 619 106 / +34 642 413 820

Type of establishment: bar



Bar de Abajo

Calle Santo Sepulcro, 3

+34 964 635 153 / +34 600 064 055

Type of establishment: bar

FUENTES DE AYÓDAR



Viñas Viejas hotel-restaurant

Carretera de Ayódar s/n

+34 964 618 111 / +34 620 075 657

www.viñasviejas.com

vviejashotel@gmail.com

Type of establishment: hotel and restaurant

Type of cuisine: traditional regional

RIBESALBES



Bar Cafeteria Noe

Calle Eulogio Oset, 10

+34 653 228 923

noemiguelbarres@hotmail.com

Type of establishment: bar



Al Plà bar-restaurant

Avenida Onda, 4

+34 964 610 037

Type of establishment: bar



Els Xops bar-restaurant

Calle Eulogio Oset, 38

+34 615 078 243

Type of establishment: bar



Bar Deportes

Calle San Roque, 1

+34 654 064 845

Type of establishment: bar

SUERAS



Verdia hotel restaurant

Calle Calvario, 2

+34 964 613 010 +34 964 617 180

www.hotelverdia.com

info@hotelverdia.com

Type of establishment: hotel

Type of cuisine: typical Mediterranean dishes with delicious and varied meats, in addition to excellent vegetables and fruits.



Bar Albergue Pla Del Riu

Calle Pla Del Riu, s/n

+34 643 171 303

Type of establishment: bar



Bar Palas

Calle Nueva, 36

+34 964 613 028 / +34 677 018 248

Type of establishment: bar



Bar El Racó de la Plaça

Plaza Mayor, 7

+34 687 921 221

Type of establishment: bar

TALES



Bar Cafeteria Payma

Avenida Montí, 7

+34 634 138 026

Type of establishment: bar

Type of cuisine: tapas, sandwiches and meals



Bar El Racó S&X

Calle Carlos Armengot, 12

+34 620 308 145

Type of establishment: bar

Type of cuisine: tapas, sandwiches and meals



Las Piscinas De Tales bar-restaurant

Avenida de Castellón, 6

Type of establishment: bar



Bodega Antiquari Restaurant

Avenida de Castellón, 40

+34 676 411 388

Type of establishment: bar

Type of cuisine: homemade cuisine and tapas

TOGA



Bar Hostal Toga

Carretera de Montanejos, s/n

+34 964 612 548

Type of establishment: bar

TORRALBA DEL PINAR



El Pinar bar-restaurant

Calle Iglesia, 8

+34 633 561 662

Type of establishment: bar



Bar Cafeteria Noe

Calle Iglesia, 3

+34 674 312 833

Type of establishment: bar

TORRECHIVA



Bar Buenos Aires

Calle Calvario

+34 964 612 025

Type of establishment: bar



Bar Las Miguelicas

Calle De La Iglesia, 4

Type of establishment: bar



Bar Piscina municipal

Ronda Mijares, s/n

Type of establishment: bar

VALLAT



Bar De Vallat

Calle Alta, 7 B

+34 626 584 111

Type of establishment: bar

VILLAMALUR



Bar El Hogar

Plaza del Concejo, 2

+34 626 748 988 / +34 652 112 155

Type of establishment: bar



FOOD SHOPS

The image features a soft-focus background of a tree with vibrant green leaves. In the foreground, several thin, bare, light-brown branches are visible, some extending diagonally across the frame. Overlaid on this natural scene is the text "FOOD SHOPS" in a large, bold, dark red sans-serif font, centered horizontally and positioned slightly above the middle vertically.

AÍN



Sant Ambròs shop/cooperative

Calle Placeta Nova, 3

+34 964 629 048



Market

Calle Plaza José Sorribes Fuster

Every Thursday, fishmonger and greengrocer

ALCUDIA DE VEO



Tienda

Plaza San Miguel 15

Opening hours from Monday to Friday
10 am to 1:30 pm.

ARGELITA



Argelita bakery

Plaza Pío XII

+34 661 328 951

Opening hours from Monday to Sunday 8
am to 1:30 pm and 5 to 8 pm.



La Tendeta grocery shop

Calle Conchita Julián, 29

+34 964 612 139

Opening hours from Monday to Friday 8:30 am
to 1:30 pm, Saturday 9:30 am to 2 pm

AYÓDAR



Maribel supermarket

Carretera Fuentes, 2

+34 619 588 604



Rural oven

Calle San Vicente, 4

+34 685 553 967

FANZARA



Pastor butcher's shop - Traditional sausages made on the premises

Calle Santo Sepulcro, 1 Bajo left

+34 664 733 628



Quimi bakery

Plaza Del Pozo, 10

+34 666 563 697 / +34 671 327 153

RIBESALBES



Carmen Torres grocery shop

Calle Constitución, 17

+34 964 625 109



Manuel Sorolla Balaguer butcher's shop

Plaza Iglesia, 20

+34 964 610 046



Dicost supermarket

Calle Castellón, 20

+34 964 625 080



Corella bakery and pastry shop

Calle Castellón, 24

+34 964 625 283



Oset Artero supermarket

Avenida Alcora, 1

+34 964 625 251



Nuria Mata bakery

Calle Cristo del Calvario, 1

+34 964 610 004

SUERAS



Forn De Felipo bakery and pastry shop

Calle Rector, 18

+34 964 617 173



García Aparicio bakery

Calle Rector, 18

+34 964 617 173



Julian Benajes butcher's shop

Calle Raval, 1

+34 964 375 270



Modesta butcher's shop

Calle Nueva, 2

+34 964 617 265



Virginia grocery shop

Calle Rector, 13

+34 660 312 351



Casa Antonia supermarket

Calle La Pilota, 8

+34 964 617 168



La Vaquera Suministros

Calle Raval, 15

+34 964 613 040

TALES



Linares bakery

Plaza Mayor, 30

+34 964 617 349



Juan Ramos fishmonger

Plaza Mayor, 9

+34 964 617 267



La Tendeta butcher's/grocery shop

Calle San José, 12

+34 680 351 155



Greengrocer

Avenida Castellón, 35



M^a Ángeles greengrocer

Plaza Mayor, 7

+34 616 038 761

TORRECHIVA



Benjamín Salas bakery

C.B. Specialising in chocolates and turrón.

Calle San Antonio, 5

+34 964 612 124

**ESPADÁN
MIJARES**

Naturally

Mancomunidad Espadán-Mijares
Av. Castellón, 6. (12221) Tales (Castellón)

Tel: +34 964 613 000

info@espadan-mijares.es

www.visitespadanmijares.com

Espadán-Mijares Tourism Competitiveness Plan



**GENERALITAT
VALENCIANA**



**COMUNITAT
VALENCIANA**



PATRONATO PROVINCIAL DE TURISMO



**ASOCIACIÓN PROVINCIAL DE EMPRESARIOS
DE HOSTELERÍA Y TURISMO DE CASTELLÓN**



**MANCOMUNITAT
ESPADÀ
MILLARS**