

Castellón, route of flavours



Castellón airport is the gateway to a territory with a rich and diverse gastronomy backed by the quality of its produce from its coast and interior.

Imagine enjoying a toast drizzled with olive oil for breakfast in a rural house, a fish or seafood rice while looking out at the Mediterranean in a fine restaurant, or toasting with a surprising wine on a nice terrace.

"Castelló Ruta de Sabor" is the quality certification identifying the best local products from the province of Castellón, those that travel from the land to your plate thanks to our great professionals.

Olive oils pressed from local varieties using traditional methods, particularly from ancient olive trees.

Mineral waters from springs such as Catí, Bejís and Almedíjar, with many health benefits.



Cured meats and sausages made following recipes handed down from parents to children.

Craft beers brewed by young entrepreneurs that are becoming trendy with the help of spring waters and local produce.

Fruit, not only oranges and clementines that have given so much fame and wealth to coastal areas, but also melons, cherries, and all kinds of Mediterranean fruit.



Vegetables, particularly the Benicarló artichoke with Protected Designation of Origin and the tomatoes, and nuts such as almonds and hazelnut.

Artisan liqueurs, made from fruits or herbs that have been distilled in the same way for hundreds of years.

Fishermen guilds bringing seafood and fish from our Mediterranean Sea, which go from the market to the best restaurants.

Cheeses awarded worldwide, made using sheep, goat, and cow milk. Nougat produced following traditions that date back to the Middle Ages, and traditional bakery products such as the tasty *rosquilletas*.

Let us not forget the black truffle, which is so exclusive and characteristic of our inland counties.

"Castelló Ruta de Sabor" also includes wineries under its brand. Wines that the best tasters are incorporating to their list of must-haves year after year and that can easily be found in the menus of restaurants in the Region of Valencia.



Those restaurateurs who are most committed to this land are joining in the commitment to use certified zero-mile products in their creations. These chefs are the ones who know how to make the most of these products so that your gastronomic experience in the province lasts on your palate.

Fly to Castellón Airport and enjoy the Mediterranean first-hand and safely.

<https://www.turismodecastellon.com/en/>



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