



El's Ports Gourmet routes

**Discover our culinary
secrets**

WWW.ELSPORTS.ES



**EL'S
PORTS**
és Autèntic

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Honey and Artisan Sweets Route

The region of Els Ports is known for its beekeeping tradition. This is due to the fact that the fields have a wide range of aromatic herbs such as thyme, rosemary and lavender, as well as mountain trees such as kermes oak. In this respect, the localities that make up this region have the ideal vegetation for the bees to produce honey of different varieties through ecological and sustainable processes.

Honey, which has great nutritional properties, is used in the region's pastries to prepare desserts such as "flaó", filled with cottage cheese, almonds and honey, or to sweeten the popular "cuajadas" or "buñuelos de aire". The region's artisan sweets still preserve their Arab and medieval origins, using honey, sheep's milk and nuts as key elements in their production. Among the most significant pastries are pastas de manteca, sweet potato and pumpkin pastissets, panoli, rolls, doughnuts and 'coquetes de mitja lliura', the latter being typical of the Sant Antoni festivities in the town of Forcall.

This region located in the interior of Castellón is the perfect setting to discover the origins of honey and its production processes with expert beekeepers through a route that will allow you to immerse yourself in the fields of Els Ports and explore its nature. A sensory journey that promises to delight you with exquisite pastry creations in which honey is the main protagonist.

Don't hesitate to immerse yourself in the sweet paradise of Els Ports!



Inside the Hive

How is honey extracted? What is the honey production process?

You will find the answers at the first stop on this tour. We offer you the chance to discover the origins of this product with expert beekeepers who will explain everything you need to know about the world of bees and the benefits of honey. This natural sweetener is used for medicinal purposes due to its high vitamin and protein content, strengthens the immune system, provides antioxidants, aids digestion and relieves cold symptoms. In addition, you will also have the opportunity to learn about the peculiarities of the area's honey plants and actively participate in the honey cutting process.

To enjoy this magnificent and unique experience in the region of Els Ports you can join:

Natural products of Els Ports

Discover the products that are extracted from the work of the bees and the process of making and packaging honey, while you explore the flavours and varieties that you can find in our region with a tour of our workshop.

You will also learn about the history of saffron production and all the interesting facts about this highly prized spice.

At Productes Naturals Els Ports we offer you the opportunity to buy our natural products, as well as to complete your experience with workshops and tastings.



La Mata · Carretera, s/n · 633 82 07 36 · productesnaturalsports@gmail.com

Apivillors

Become a beekeeper for a day, to live a unique experience with all five senses, getting to know the fascinating world of bees.. Apivillors is an experiential tourism project of the company Viu Els Ports, located in the small town of Villors. Our aim is to introduce the exciting world of bees to all those people who want to live a unique experience with all five senses.

With us, you will experience the

thrill of being surrounded by thousands of bees, the smell of freshly harvested honey, propolis or virgin wax; you will see how bees are born, how they produce honey, how they reproduce and communicate, and you will discover all their secrets.

We also offer the possibility of visiting our honey and saffron workshop, where you will be able to see how honey is cut and packaged, take part in educational workshops and buy the product.



**Villors · Plaça de la Vila, 1 · 633 82 07 36 · viuelsports@gmail.com
www.viuelsports.com**



2

Honey and Artisan Sweets Route

Sweeten your day

It is time to taste the pastry products of Els Ports through delicious artisan cakes and sweets in which honey is the main protagonist. The bakeries of Els Ports are faithful to their roots and create delicious desserts using local products and following traditional recipes, promising not to leave anyone indifferent.

When tradition is perfect, there is no room for modernity, a phrase that would define the essence of this region's pastry-making.

We recommend:

**El Pou
Bakery and
pastry shop**



Cinctorres

Virgen Gracia, 16 A
690 10 73 22
oanacaldero@gmail.com



**Bakery Mari
Carmen**



Forcall

Arrabal San Vicente, 4
964177527
panaderiaforcall@gmail.com



3

Honey and Artisan
Sweets Route

With Honey on the Lips

Honey explores a new dimension in the menu of the restaurants of Els Ports, its use goes beyond desserts to create a surprising symbiosis of flavours in culinary creations in which this product provides a sweet nuance to season delicious meats and sausages.

The region's restaurants offer you the chance to take a gastronomic tour that culminates in handmade pastries. With a wide range of desserts, from typical pastry dishes to more avant-garde proposals.

We recommend:

Mesón del Pastor



Morella

Cuesta Jovani, 5 y 7
608 34 97 92
finalsa@hotmail.com
www.mesondelpastor.com



El Faixero



Cinctorres

Carretera Iglesuela, 7
964 18 10 75
elfaixero@elfaixero.net
www.elfaixero.net



Restaurant Daluan



Morella

Callejón Cárcel, 4
610 26 68 63
info@daluan.es
www.daluan.es



Casa Roque



Morella

Cuesta de San Juan, 1
964 16 03 36
morella@casaroque.com
www.casaroque.com





4

Honey and
Artisan Sweets
Route

Take home the Taste of Els Ports

Would you like to take home some of the cuisine of our land?

Some shops in Els Ports have artisan honey made by local beekeepers using sustainable production processes. Don't miss the opportunity to enjoy the aromas and flavours of our fields at home.

We recommend:

Els Ports Market

Shop selling traditional products from all over the Els Ports region, especially food and textiles. This shop gives voice and name to small

artisan producers through a space that seeks to become a representative sample of the excellence and quality of local products.



Morella · Blasco de Alagón, 16 · 964 094 898 · elmercatdelsports@gmail.com · www.mercatdelsports.com

EL Forn de Lupi

Bakery with a workshop dedica-

ted to the production of traditional breads and pastries with the Artesanía Comunitat Valenciana stamp.



Vilafranca · Av Castelló, 31 · 964 441 743 · trujillomonfort@gmail.com · www.elforndelupi.es

Croquellanas

In Croquellanas you can find 100% natural products without preservatives or colourings in a traditional way and with raw materials from km 0. The "Croquellanas", better known as "croquetas morellanas",

are made in a traditional way, shaping and coating in batter each piece individually. In this company they follow the traditional recipes that have been handed down from father/mother to son/daughter, to this day, for the preparation of unique and quality products.



Xiva · Placeta, 38 · 964 160 640 / 603 853 468 · info@croquellanas.com · www.croquellanas.com

L'herbolari

L'Herbolari is a shop selling locally sourced organic products with a wide range of products for those who are concerned about their phy-

sical and mental wellbeing and want to lead a healthy lifestyle. In addition, this shop also offers chemical-free natural cosmetic products for skin care.



Morella · Castell 15 B · 964 160 384 · ecoportsmorella@gmail.com · www.herbolariomorella.es




5

Honey and
Artisan Sweets
Route

Sweet Dreams

Experience a magical night in Els Ports staying in one of our charming hotels and enjoy its wide gastronomic offer that seeks to reinterpret the flavour of honey through original dishes and handmade sweets.

Hotel Restaurant Aguilar



Forcall
Avenida Tercer Centenario, 1
964 17 11 06
informacion@hostal-aguilar.com
www.hostal-aguilar.com



Hotel Mesón del Rey



Olocau del Rey
Plaza Constitución, 5 2º
608 34 97 92
finalsa@hotmail.com
www.hostalmesondelrey.es



ELS PORTS GOURMET EVENTS

Also, don't miss these events where honey and artisan sweets are the protagonists:

| Events | Place | Date | Note |
|--|---------------------------|-----------|--|
| Fiestas de Sant Antoni - Sanantonades | Pueblos comarca Els Ports | January | Typical pumpkin jam-filled pastries |
| Exhibition of the products of the Land of Ares | Ares del Maestrat | August | Cheeses + curds + wines + liqueurs... |
| Morella livestock and agricultural fair | Morella | Septembre | Cheeses + curds + wines + liqueurs... |
| Fira de la Magdalena | Vilafranca | July | Fair of handicraft products, machinery and livestock |

HONEY AND ARTISAN SWEETS ROUTE TOWNS

Morella, Xiva, Forcall, Olocau del Rey, La Mata, Cintores, Vilafranca, Ares del Maestrat



A ZARAGOZA

A ALCA
A ZARA

A TERUEL





CAÑIZ
RAGOZA

Ferri
poro

a
ca

Herbes

Herbeset

La Caseta

La Llucua

La Llucua

trat

Borrenç
còst Horcs

Peñarroya de Tastavins

Herbes

Castell de
Cabres

Vallibona

Vallivana

Cati

Coratxa

El Boixar

La Pobla de
Benifassà

Vallibona

Tírig

Albacàsser

Fredes

El Ballestar

Canet lo Roig

Sant M

la Sénia

les Cases
del Riu

Rossell

Canet lo Roig

A VINARÒS
A CASTELLÓN

Xert

la Jana

Traiguera

Sant Jor

Honey and
Artisan
Sweets
Route

- Morella
- Forcall
- Olocau del Rey
- La Mata
- Cinctorres
- Vilafranca

Maestrat

A CASTELLÓN

Ruta de Carne y Embutidos

Los municipios que componen la comarca de Els Ports poseen una gran industria ganadera con una larga tradición, que cuenta con explotaciones destinadas al ganado vacuno, ovino y, principalmente, el porcino. Los métodos naturales de crianza aseguran que cada paso que se toma en el cuidado de los animales se dirija a la búsqueda de la excelente calidad de la carne, creando una materia prima inimitable y muy valorada a nivel mundial. Es por las anteriores razones que la carne de ternero, cerdo, ave, cordero y ovino y los embutidos como la botifarra, la longaniza, la cecina y el jamón se convierten en el ingrediente principal dentro de las creaciones culinarias de la región.

Embárcate en un viaje sensorial donde explorarás el corazón gastronómico de esta región, degustando los sabores intensos de la carne de Els Ports.



1 Meat and Charcuterie Route

Enter a World of Legends

To enjoy this magnificent and unique experience in the Els Ports region, we recommend you start by visiting the town of Morella. This town, which stands at the heart of the region, promises to take you on a journey back in time and transport you to a world of legends through majestic buildings of incalculable historical value such as the Castle, the Governor's Palace, the Convent of San Francisco, the Basilica, the Towers of San Miguel and the Prison of Morella. For more information about the cultural and gastronomic resources of this municipality and the rest of the municipalities of Els Ports visit its tourist office..

Oficina de
Turismo de
Morella

Morella
Plaza San Miguel
964 17 30 32
morella@touristinfo.net
www.morella.net



2

Meat and
Charcuterie
Route

Degusta la Auténtica Carne de Els Ports

La carne se convierte en la protagonista de la gastronomía local, volviéndose el centro de atención en platos tradicionales y creaciones culinarias de vanguardia. Los restaurantes de Els Ports cuentan con años de experiencia en la elaboración de esta materia prima, utilizando distintas técnicas de cocinado que permiten explotar los sabores de cada pieza para crear suculentos platos. Te invitamos a recorrer nuestra región y a saborear la autenticidad de uno de nuestros bienes más codiciados.

Te recomendamos:

Mesón del Pastor



Morella
Cuesta Jovani, 5 y 7
608 34 97 92
finalsa@hotmail.com
www.mesondepastor.com



Restaurante Pizzería Lola



Morella
Blasco de Alagón, 21
964 16 03 87
escoriluismi@hotmail.com
www.pizzerialola.es



Casa Roque



Morella
Cuesta de San Juan, 1
964 16 03 36
morella@casaroque.com
www.casaroque.com



Restaurante Vinatea



Morella
Blasco de Alagón, 17
964 16 07 44
restaurante@restaurantevinatea.com
www.restaurantevinatea.com



Restaurante Daluan



Morella
Callejón Cárcel, 4
610 26 68 63
info@daluan.es
www.daluan.es



El Faixero



Cinctorres
Carretera Iglesuela, 7
964 18 10 75
elfaixero@elfaixero.net
www.elfaixero.net





3

Meat and
Charcuterie
Route

Take home the Taste of Els Ports

Have you fallen in love with the magic of Els Ports? You already know the territory and its exquisite gastronomy. Now we offer you the opportunity to bring the artisan products of our land to your plate so that you can enjoy them in the comfort of your own home. Make your palate feel again the authentic flavour of our land.

Te recomendamos:

| | | |
|--|---|---|
| <p>Els Ports Market</p>  | <p>Morella · Blasco de Alagón, 16 964 094 898 · elmercatdelsports@gmail.com · www.mercatdelsports.com</p> |  |
| <p>Croquellanas</p>  | <p>Xiva · Placeta, 38 964160640 · 603853468 info@croquellanas.com www.croquellanas.com</p> |  |
| <p>Bolíssim</p>  | <p>Vilafranca · Poligono la Fos, 8 618 909 753 administracion@bolissim.com www.bolissim.com</p> |  |
| <p>Carns Noel</p>  | <p>Morella · Marquesa Fuente el Sol 12 964160993 · 623401483 carnsnoel@gmail.com www.carnsnoel.com</p> |  |
| <p>Butcher's Rossamelia Forcall</p>  | <p>Forcall · Plaça Major, 1 964 17 12 31 sergiosocarro@gmail.com @rossameliacarnisseriaforcall</p> |  |

ELS PORTS GOURMET EVENTS

You can't miss these events where meat, sausages and livestock are the protagonists:

| Events | Place | Date | Note |
|--|-------------------|-----------|---------------------------------------|
| Exhibition of the products of the Land of Ares | Ares del Maestrat | August | Cheeses + curds + wines + liqueurs... |
| Feria ganadera y agricola de Morella | Morella | September | Exhibition + sale of local products |
| Abrasa'm | Ares del Maestrat | Octubre | Grilled gastronomic days |

MEAT AND CHARCUTERIE ROUTE MUNICIPALITIE

Morella, Forcall, Olocou del Rey, Cincorres, Vallibona, La Pobla de Benifassà, Coratxà, Vilafranca, Ares del Maestrat

4

Meat and
Charcuterie
Route

Dare to Dream Under the Stars

When the sky begins to darken, the sunset tints the forests and mountains of the region with warm tones, giving way to a magical night in which the sky becomes a blanket of stars under which you can give free rein to your dreams. So that you can contemplate this natural spectacle and enjoy a special evening.

In Els Ports we recommend the following hotels with an exceptional gastronomic offer:

Hostal Restaurante Aguilar



Forcall

Avenida Tercer Centenario, 1
964 17 11 06
informacion@hostal-aguilar.com
www.hostal-aguilar.com



Hostal Restaurant la Carbonera



Vallibona

Plaza San Antonio
964 17 20 00
terecarbonera@gmail.com
Facebook: La Carbonera



Moli L'Abad



La Pobla de Benifassà

Ctra. la Senia km, 5
977 71 34 18
recepcion@moliabad.com
www.moliabad.com



Hotel Restaurante La Tinença



La Pobla de Benifassà

Mayor, 4
682 27 52 10
latinensahotel@gmail.com
www.latinensahotel.com



Hostatgeria Sant Jaume



Coratxà

Major, 6
627 41 65 41
lahostatgeria@gmail.com
www.lahostatgeria.com





A ZARAGOZA

A ALCA
A ZARA

A TERUEL





CAÑIZ
RAGOZA

Monroyo

Peñarroya de Tastavins

Herbès

Fredes

Coratxa

Castell de Cabres

La Pobla de Benifassà

El Ballestar

Herbeset

Vallibona

la Sénia

Rossell

Sant Rafael del Riu

Vallivana

Canet lo Roig

A VINARÒS
A CASTELLÓN

Xert

la Langa

la Uera

Sant Jordi

Meat and Charcuterie Route

- Morella
- Forcall
- Olcou del Rey
- Cintorres
- Vallibona
- La Pobla de Benifassà
- Coratxa
- Vilafranca
- Ares del Maestrat

A CASTELLÓN

Tírig

Albacàsser

Cheese and by products route

This route will allow you to discover the natural environment of Els Ports and taste the different cheeses and their byproducts produced in this area. The Els Ports region offers you a selection of cheeses made using purely artisan processes and with careful maturing. Among its most traditional varieties are: “servilleta” cheese, rosemary cured cheeses, wine cheeses and, of course, truffled cheese with oil, the latter being one of the most demanded by consumers due to its peculiar flavour marked by the intense nuances provided by the truffle.

You can also taste and buy these artisan cheeses in the different shops and restaurants that form part of the Els Ports Gastronomic Routes. You can also buy the region’s famous curds and other typical cheese varieties such as cottage cheese.

1

Cheese and by-products route

Discover the Medieval Age

The paths and trails that run through the different towns and villages have led to the creation of routes such as the one that has been approved as GR 331 Els Ports - Camí de Conquesta (Conquest Route). It is a circular route, 166 km long, divided into 15 well-signposted stages, which runs through all the municipalities of Els Ports.

Using an APP, Els Ports sets culture as the main stage, giving you the opportunity to take a journey through the medieval period, exploring the trades, traditions and historical uses of the land during this historical period. This route also takes you into the history and culture of each municipality, showing you buildings of interest and other cultural heritage elements.

We recommend that in Ares del Maestrat you stop and enjoy a magnificent and unique experience accompanying Julio, his dogs and his livestock on a shepherding route.

Shepherding Routes

Julio will take you as a shepherd accompanying a flock of sheep along a path, always guarded and helped by the shepherds. Afterwards, you will visit spectacular dry stone constructions that populate the fields, mountains and valleys of Els Ports. A great heritage that reflects the passage of history.

At the end of the route, at the starting point, you will have the opportunity to see the skill of the sheepdogs in leading the sheep in a demonstration at the farmhouse.



Ares del Maestrat · Traserà Carrer Nou-51-1º · 608 76 74 86 · jbayot@colvet.es



2

Cheese and by-products route

Take home the Taste of Els Ports

After a pleasant stroll through the meadows of Els Ports, we invite you to walk through the streets of Ares del Maestrat, a municipality located on a peak at an altitude of more than 1,200 metres with an important heritage.

On the other hand, if what you fancy is tasting the traditional cheeses of the area, the place we suggest is the Queseria Pastor de Morella, where you can buy local products so that you don't go home without them.

Queseria Pastor de Morella

At the Pastor de Morella shop you can find out about

their products and services through an explanation of how each of their cheeses is made. A visit to this shop, with its unique flavour of artisan products, is not to be missed.



Morella · Juan Giner, 46 · 964 16 03 83 · info@quesosdecati.com
www.pastordemorella.com

Carnisseria Rossamelia Forcall

In this butcher's shop the products are 100% hand-

made and made with top quality meat. They also have a wide variety of sausages in which the truffle is the main protagonist.

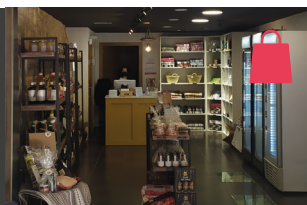


Forcall · Plaça Major, 1 · 964 17 12 31 · sergiosocarro@gmail.com
[@rossameliacarnisseriaforcall](https://www.instagram.com/rossameliacarnisseriaforcall)

Mercat de Els Ports

Shop selling traditional products from all over the Els Ports region, especially food and textiles. This shop offers

a voice and a name to small artisan producers through a space that aims to become a representative sample of the excellence and quality of local products..



Morella · Blasco de Alagón, 16 · 964 094 898
elmercatdelsports@gmail.com · www.mercatdelsports.com

3

Cheese and
by-products
route

Take your seats at the table

Cheese from local producers has a prominent place on the restaurant menus of Els Ports. By exploring the different versions of this product, the region's chefs delight us with culinary creations in which the flavour of cheese is elevated to another level, be it in traditional recipes or more avant-garde dishes.

We recommend you to visit:

| | | |
|--|--|---|
| <p>Casa Roque</p>  | <p>Morella Cuesta de San Juan, 1 964 16 03 36 morella@casaroque.com www.casaroque.com</p> |   |
| <p>Restaurant Daluan</p>  | <p>Morella Callejón Cárcel, 4 610 26 68 63 info@daluan.es www.daluan.es</p> |   |
| <p>El Faixero</p>  | <p>Cinctorres Carretera Iglesuela, 7 964 18 10 75 elfaixero@elfaixero.net www.elfaixero.net</p> |   |
| <p>L'Escudella Restaurant</p>  | <p>Vilafranca Masia del Losar, Crta. CV-15 Vilafranca - Iglesuela km 68, 1 685 85 63 86 avicusserum@gmail.com www.lescudellavilafranca.es</p> |   |
| <p>Mesón el Coll</p>  | <p>Ares del Maestrat Coll de Ares, 1 617 42 49 73 hisabel01@hotmail.es</p> |  |



4

Cheese and by-products route

Enchanting Nights

We want you to stay longer with us and spend an unforgettable night in our land. We recommend you to stay in one of our rural hotels, where your stay will be unique and special. In addition, you could also enjoy the traditional dishes of the region.

Hostal Mesón del Rey



Olocau del Rey
Plaza Constitución, 5 2º
608 34 97 92
finalsa@hotmail.com
www.hostalmesondelrey.es



Hostal Restaurante Aguilar



Forcall
Avenida Tercer Centenario, 1
964 17 11 06
informacion@hostal-aguilar.com
www.hostal-aguilar.com



ELS PORTS GOURMET EVENTS

And you can't miss these events, where cheese and its derivatives are the protagonists:

| Eventos | Lugar | Fecha | Nota |
|--|-------------------|-----------|---|
| TASTEM | Morella | September | Gastronomic fair of the regions of Els Ports, Alt y Baix Maestrat |
| Exhibition of the products of the Land of Ares | Ares del Maestrat | August | Cheeses + curds + wines + liqueurs... |
| Morella livestock and agricultural fair | Morella | September | Exhibition + sale of local products |

TOWNS CHEESE AND BY-PRODUCTS ROUTE

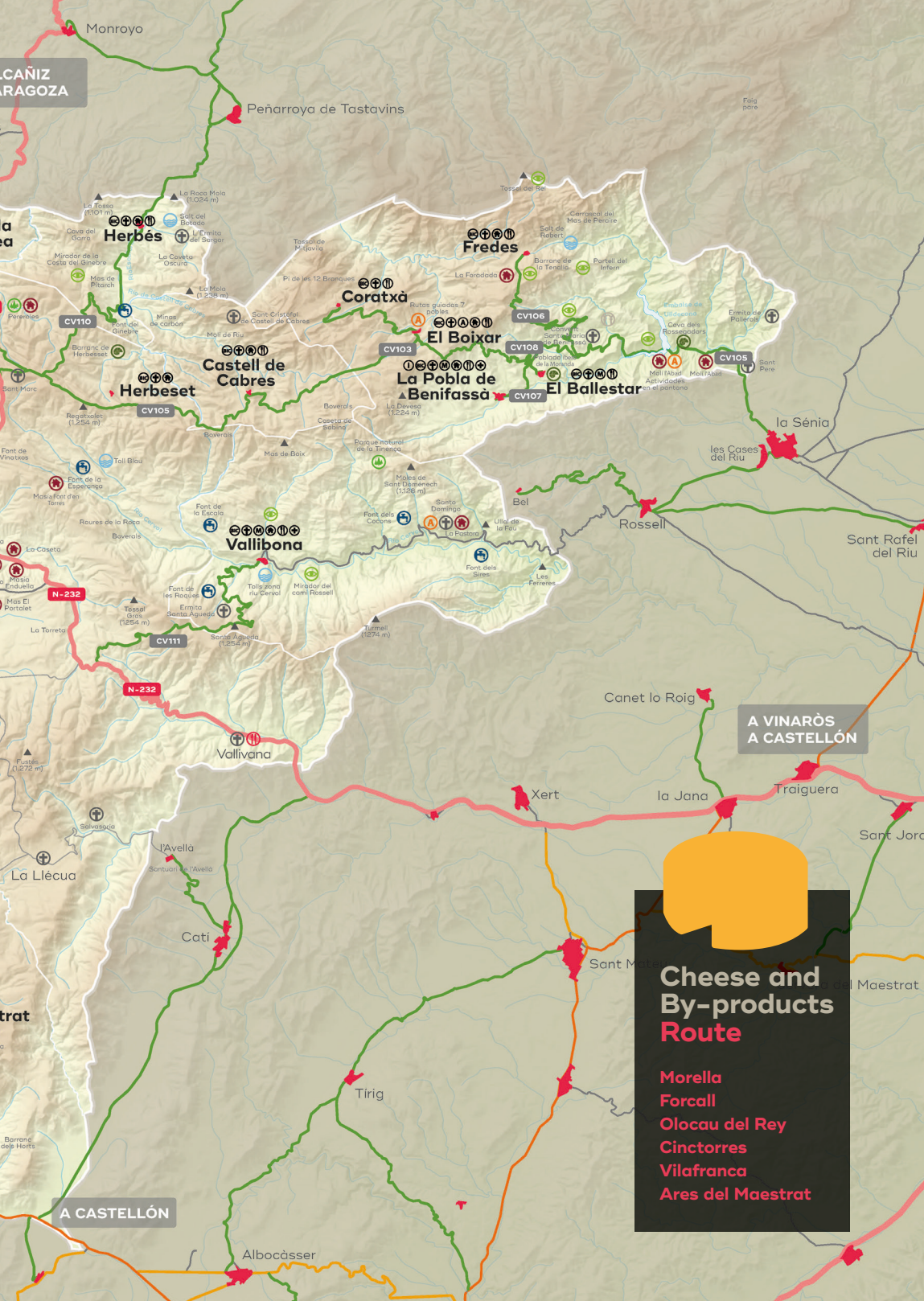
Morella, Forcall, Olocau del Rey, Cincorres, Vilafranca, Ares del Maestrat





A TERUEL





CAÑIZ
RAGOZA

Ferri
poro

a
ca

Bent
Marc

Font de
Vivaces

Plata
1,272 m

La Llúcia

trat

Borrenç
de l'Hor

A CASTELLÓN

Peñarroya de Tastavins

Herbes

Herbeset

Castell de
Cabres

Vallibona

Vallivana

Cati

Coratxa

El Boixar

La Pobla de
Benifassà

Fredes

El Ballestar

Bel

Canet lo Roig

Tírig

Albacàsser

Torre de
Ela

Sala de
Rebert

Barzone de
Tombisa

Santa
Eulària

Santa
Eulària

La Foradada

La Foradada

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Carriac del
Mas de Peniar

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Carriac del
Mas de Peniar

la Sénia

les Cases
del Riu

Rossell

Sant Rafel
del Riu

A VINARÒS
A CASTELLÓN

Canet lo Roig

Xert

la Jana

Traiguera

Sant Jor

Sant M

Maestrat

**Cheese and
By-products
Route**

- Morella
- Forcall
- Olcou del Rey
- Cinctorres
- Vilafranca
- Ares del Maestrat

Truffle and Mushroom Route

The star products in the cuisine of Els Ports are the truffle and mushrooms, products that enjoy great recognition in international cuisine for their ability to elevate the flavor of any culinary creation.

These coveted products attract collectors and hikers during the first months of autumn. Among the most common varieties of mushrooms are the chanterelle, the black Llenega, the Yellow Foot, the girola and the trumpets of death. And the variety of truffle that grows in the area is the Black Truffle, also known as the black diamond..

The region of Els Ports, located in the northern inland area of the province of Castellón, invites you to immerse yourself in its history, culture and gastronomy through an authentic experience that will allow you to become a great truffle “hunter”. It will introduce you to this world of mushrooms, experiencing new sensations, accompanying the truffle farmers and their inseparable friends, the dogs that will make you discover the best secrets of this land.

In addition, you will be able to taste these products in the different recipes prepared by the restaurants in the area, combining exquisite flavors to create delicious dishes.

1

Truffle and Mushroom Route

Truffle Hunting

To begin with, we suggest discovering the origins of these succulent mushrooms...

Did you know that truffles grow underground? And that it is a dog that finds it?

Yes, the truffle is a fungus found underground. To nourish itself, it needs the roots of other trees such as oaks and holm oaks, species that are very abundant in the Els Ports region, since the climatic conditions of this mountainous area are ideal for its growth. Hunting this fungus is very difficult and requires mastery and preparation by collectors and training of the dogs, which are the main protagonists in this search process. The truffle is a rarity of nature with a peculiar smell and shape. It is the smell that allows the truffle dogs to detect the presence of the truffle, which is buried between 1 and 30 cm deep underground.

To enjoy this magnificent and unique experience in the Els Ports region you can join:

Vilanosporum Experiences

Mas de Berga, a family organic plantation farm, which maintains the traditional landscape, is the perfect place to discover the practice of cultivation and the natural landscape of Els Ports. The main building, which has preserved its original structure, is surrounded by natural landscapes typical of the area. The truffle that can be found here is certified or-

ganic, since in these lands no chemicals are used for planting, and preservation of vegetation being carried out through natural processes. A team of professionals will accompany you in your search for truffles.

A unique experience for customers: to have in their hands the excellence of the land turned into a culinary treasure "TRUFA NEGRA VILANOSPORUM".



Vilafranca · Plaza Don Blasco, 4 · 615 91 83 17 / 685 85 63 86
vilanosporum@vilanosporum.es · www.vilanosporum.es

Fruits de la Terra Emocions

Fruits de la Terra Emocions gives you the opportunity to experience the truffle harvesting process up close, along with the collectors and their faithful friends the dogs, culminating this experience with a tasting menu that creatively

exploits the potential of this valued product.

Another option offered by this company is to start the day with a hiking route through the spectacular natural landscapes of the Tinença de Benifassà to finish enjoying a picnic with truffle products in the mountain.



La Poble de Benifassà · Paraje Masia de Jarque, 01 · 650 464 690 / 629 830 648
info@fruitsdelaterra.com · www.fruitsdelaterra.com



2

Truffle and Mushroom Route

Let's refuel... Time for lunch!

It's time to eat and you are in the right place because in Els Ports you will find a variety of restaurants that offer you local products, produced and elaborated in the area. This is why you can enjoy different dishes throughout the year.

Perfect to visit them throughout each season of the year!

We propose some of the best restaurants in the region specialized in truffles and mushrooms, where you can taste them and leave with a good taste in your mouth.

Casa Roque



Morella
Cuesta de San Juan, 1
964 16 03 36
morella@casaroque.com
www.casaroque.com



Mesón del Pastor



Morella
Cuesta Jovani, 5 y 7
608 34 97 92
finalsa@hotmail.com
www.mesondelpastor.com



Restaurante Vinatea



Morella

Blasco de Alagón, 17
964 16 07 44
restaurante@
restaurantevinatea.com
www.restaurantevinatea.com



Restaurante Daluan



Morella

Callejón Cárcel, 4
610 26 68 63
info@daluan.es
www.daluan.es



Restaurante Pizzería Lola



Morella

Blasco de Alagón, 21
964 16 03 87
escoriluismi@hotmail.com
www.pizzerialola.es



El Faixero



Cinctorres

Carretera Iglesuela, 7
964 18 10 75
elfaixero@elfaixero.net
www.elfaixero.net



L'Escudella Restaurant



Vilafranca Masia del Losar,
Crta. CV-15 Vilafranca -
Iglesuela km 68, 1
685 85 63 86
avicusserum@gmail.com
www.lescudellavilafranca.es





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Truffle and Mushroom Route

Take home the Taste of Els Ports

After learning about the origins of the truffle and tasting it in exquisite culinary creations, you also have the opportunity to purchase this product and take it directly to your plate by visiting the local stores of Els Ports.

Carnisseria Rossamela Forcall



Forcall
Plaça Major, 1
964 17 12 31
sergiosocarro@gmail.com
@rossameliacarnisseriaforcall



Fruits de la Terra Emocions



La Pobla de Benifassà
Paraje Masía de Jarque, O1
650 46 46 90 · 629 83 06 48
info@fruitsdelaterra.com
www.fruitsdelaterra.com



Mercat de Els Ports



Morella
Blasco de Alagón, 16
964 094 898
elmercatdelsports@gmail.com
www.mercatdelsports.com



Croquellanas



Xiva · Placeta, 38
964160640 · 603853468
info@croquellanas.com
www.croquellanas.com



Bolíssim



Vilafranca
Poligono la Fos, 8
618 909 753
administracion@bolissim.com
www.bolissim.com





4

Truffle and Mushroom Route

You Deserve a Break

From Els Ports we believe that you deserve to treat yourself and that is why we invite you to disconnect for a few days in a natural environment of great beauty. So you can enjoy a well-deserved gourmet break and get to know our land up close.

We recommend staying at:

**Hostal
Restaurante
Aguilar**



Forcall
Av. Tercer Centenario, 1
964 17 11 06
informacion@hostal-aguilar.com
www.hostal-aguilar.com



ELS PORTS GOURMET EVENTS

| Events | Place | Date | Note |
|---|-------------------|-----------------------|--|
| Truffle Gastronomic Days | Comarca Els Ports | January - March | Menús en restaurantes + showcooking + talleres |
| Morella Negra Gastro-literary Meeting | Morella | February / Septiembre | Truffle Tasting + Literary Tables |
| Alt Maestrat Black Truffle Fair | Itinerante | February | Black Truffle tasting + contests + showcooking + conferences |
| Morella livestock and agricultural fair | Morella | September | Exhibition + sale of local products |
| Jornadas de las setas de Vilafranca | Vilafranca | October - November | Menus + tapas + conferences + mushroom tasting |
| Mostra de Productes de la Terra | Ares del Maestrat | August | Setas, trufas, quesos, cuajadas, licores, vinos |

In addition, you can not miss these events in which truffles and mushrooms are the protagonists:

**TOWNS
TRUFFLE
AND
MUSHROOM
ROUTE**

**Morella,
Forcall,
Cinctorres,
Vilafranca,
La Pobla de
Benifassà
Ares del
Maestrat**



A ZARAGOZA

A ALCA
A ZARA

A TERUEL





CAÑIZ
RAGOZA

Ferri
poro

Herbès

Fredes

Coratxà

La Pobla de
Benifassà

El Ballestar

Herbeset

Castell de
Cabres

Vallibona

la Sénia

Rossell

Sant Rafel
del Riu

N-232

N-232

Vallivana

A VINARÒS
A CASTELLÓN

Canet lo Roig

Xert

la Jana

Traiguera

Sant Jor

La Llèucia

Cati

**Truffle and
Mushroom
Route**

- Morella
- Forcall
- Cintores
- Vilafranca
- Ares del Maestrat
- La Pobla de Benifassà

A CASTELLÓN

Tírig

Albacàsser



To learn more about the tourist resources of the municipalities that make up this culinary route, you can visit the following tourist offices:

Tourist Office Morella

Morella · Plaza San Miguel
964 17 30 32
morella@touristinfo.net
www.morella.net

Tourist Office Vilafranca

Vilafranca · Sant Roc, 1
964 44 14 32
vilafranca@touristinfo.net
www.turismevilafranca.es

Tourist Office Cincorres

Cincorres · San Isidro, 6
621 26 69 07 · 964 18 14 28
cincorres@touristinfo.net
www.cincorres.es

Tourist Office Tinença de Benifassà

La Pobla de Benifassà · Mayor, 10
977 72 90 36
benifassa@touristinfo.net
www.lapobladebenifassa.es

Tourist Office Ares del Maestrat

Ares del Maestrat · Plaza de la Iglesia, 1
964 44 30 74
touristinfo_aresdelmaestrat@gva.es
www.aresdelmaestrat.es

Tourist Office Olocau del Rey

Olocau del Rey · Horno, 6
646030282
olocaу@touristinfo.net

Tourist Office Castellfort

Castellfort · Plaza del Ayuntamiento, 1
964 44 57 81

Tourist Office Forcall

Plaza Mayor, 36
964 171 290
forcall@touristinfo.net
www.forcall.es



More information

www.elsports.es

Plan for revitalization and tourism governance of Els Ports

