Cullera's cuisine is a blend of tradition, culture, passion and innovation. One of the town's greatest attractions, it is rooted in a farm-to-table philosophy and a commitment to locally sourced ingredients from the sea and the surrounding rice fields.

The Mediterranean, the River Júcar, the extensive rice fields and the fertile market gardens shape a cuisine that is rich, varied, sustainable and of the highest quality.

Throughout the year, Cullera's restaurants offer a wide range of culinary experiences, created by expert chefs.

ORIGEN CULLERA, CULINARY RICE CAPITAL

'Origen Cullera' is the city's new gastronomic brand, showcasing Cullera as a food tourism destination and celebrating the traditions and local produce that define its unique identity.

It brings together authentic, traditional and innovative cuisine, prepared with locally sourced ingredients from both the land and the sea, with one star ingredient at the heart of it all: rice.

A diverse and cosmopolitan cuisine offering unique culinary experiences created by expert chefs.

Rice and its home – Cullera.

TASTE SPAIN TASTE CULLERA

Cullera is a member of the "Saborea España" Culinary Resort Association, a national platform for the promotion of culinary tourism internationally.

ARTISANS OF RICE PRODUCT CLUB

A culinary Product Club, unique in Spain, made up of restaurants that share a common working philosophy based on quality, professionalism, sustainability and authenticity. All of them specialise in rice dishes ranging from the most traditional to the most innovative.

EL RINCÓN DEL FARO
96 172 45 63
C/ Ciudades Unidas, 1

CASA NOSTRA 'PEQUE'
96 172 01 52
658 588 749
C/ Doctor Gómez Ferrer, 1

CASA ROCHER
96 176 01 73
Av. de Nazaret-Oliva, 18

CASA SALVADOR
96 172 01 36
Av. De L'Estany, s/n

EL CHALET
96 174 65 35
C/ Maestro Joaquín Rodrigo Vidre, 7
Faro de Cullera

EL REFUGIO
744 48 44 50
Av. Marenyet, 5

LAS TERRAZAS DEL MARE NOSTRUM
673 767 350
Av. Castellón, 12

MAR DE ORO
96 172 29 41
Av. Alacant, 12

Tourist Info Cullera
Constitució Square, s/n
46400 Cullera (València)
Tel. 96 173 15 86
661 213 155
cullera@touristinfo.net

www.visit-cullera.es

EN

Gastronomy



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Cullera

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Cullera Paella

A unique and innovative local dish, made with locally sourced produce from the sea and fields of Cullera.

Without doubt the most representative dish of the town's local cuisine, it stands out for its seafood flavour and the quality of its ingredients. It is a fish and seafood paella with a unique recipe, created by the prestigious local chef Salvador Gascó.



Ingredients:

- J. Sendra variety rice
- Rock fish stock
- King prawns from the Cullera fish market (2 per person)
- Small cuttlefish without ink but with its spleen (2 per person)
- Red mullet (1 per person)
- Scorpionfish figatells or patties (2 per person)
- Olive oil
- Fresh Cullera frying tomatoes
- Sweet paprika
- Saffron threads

Method:

1. Add the oil to the paella pan and heat over a medium heat. Add a pinch of salt (do not overdo it, as the fish stock will add flavour).
2. Add the king prawns from Cullera's fish market, fry for approximately 3 minutes and set aside. Then fry the small cuttlefish for 3–4 minutes. Before removing the ink, keep back the spleens, which hold the intestines in the abdominal cavity.
3. Finely chop half a tomato, half an onion and a garlic clove, and add them to the paella pan. Fry gently.
4. Add the rice along with a tablespoon of sweet paprika and fry for approximately 3 minutes.
5. Add the fish stock (previously prepared with rock fish and saffron threads). Keep at a steady boil for approximately 14 minutes, adjusting the heat as necessary.
6. When the stock is nearly fully absorbed, add the king prawns, red mullet and figatells (patties). Cook for a further 3–4 minutes, turn off the heat and leave the paella to stand.

Notes:
The figatell is a patty made with scorpionfish meat, seasoned with salt, pepper and parsley. It is wrapped in caul fat (crépinette), a fatty membrane that holds the intestines in the abdominal cavity.

Bon profit!

'Del Senyoret' Rice



Ingredients (serves 4)

- 500 g Albufera variety rice (D.O. Valencia Rice)
- 8 prawns, 8 Norwegian lobsters and 8 king prawns
- 1 monkfish, approximately 500 g
- 240 g cuttlefish
- ½ tomato, grated
- 125 ml olive oil
- Mixed small fish for stock, as required
- Salt, sweet paprika and 4 saffron threads

Method

1. Peel the prawns and langoustines, reserving the heads and shells. Clean the monkfish and cut it into fillets. **2.** Prepare a fish stock (fumet) using the mixed small fish, the monkfish head and the seafood heads and shells. **3.** Heat the oil in a paella pan and lightly fry the seafood. Remove and set aside. Add the cuttlefish and diced monkfish and cook for a few minutes. Stir in the grated tomato, sweet paprika and rice, then pour in the fish stock and add the saffron threads. **4.** Cook over a high heat for 10 minutes. Season to taste, reduce the heat and add the peeled seafood. Continue cooking for a further 8 minutes. **5.** Remove from the heat and leave to rest for a couple of minutes before serving.

Black Rice



Ingredients (serves 4)

- 500 g Albufera variety rice (D.O. Valencia Rice)
- 8 prawns, 8 Norway lobsters and 8 king prawns
- 1 monkfish, approximately 500 g
- 240 g cuttlefish
- ½ tomato, grated
- 125 ml olive oil
- Mixed small fish for stock, as required
- Salt, sweet paprika and 4 saffron threads
- Cuttlefish ink

Method

1. Shell the seafood and set aside the heads and shells. Clean the monkfish and remove the fillets. **2.** Prepare a fish stock (fumet) with the mixed small fish, the monkfish head, the seafood heads and the cuttlefish ink. **3.** Heat the oil in a paella pan and lightly fry the seafood. Remove and set aside. Then fry the cuttlefish and diced monkfish. **4.** Add the grated tomato, paprika and rice and stir-fry for a few minutes. Add the fish stock and bring to the boil. **5.** Cook on a high heat for 10 minutes. Seasoning to taste, lower the heat and add the shelled seafood. Cook for 8 more minutes. **6.** Remove from the heat and leave to stand for a couple of minutes before serving.

Fideuá



NOODLE PAELLA

Ingredientes (4 personas)

- 400 g thick, short noodles
- 750 g mixed small fish (mantis shrimp, crabs, small monkfish, ribbonfish…)
- 100 g diced monkfish
- 1 grouper bone
- 4 Norwegian lobsters
- 8 prawns
- 2 cuttlefish (approximately 200 g each)
- 250 g onion
- 2 garlic cloves
- 2 ripe tomatoes peeled and grated
- 125 ml olive oil
- Sweet paprika, 2 bay leaves, saffron and salt

Method

1. Prepare the fish stock using the mixed small fish and the grouper bone, adding the bay leaves and whole onion. **2.** Heat the oil in a paella and fry the monkfish, Norway lobsters and prawns. Remove and set aside. **3.** Fry the garlic, chopped cuttlefish and grated tomato until well combined. Add the noodles and stir to coat them in the oil. **4.** Pour in the stock (2 parts stock to 1 part noodles), then add the sweet paprika and saffron. **5.** Just before the noodles are cooked, arrange the reserved shellfish on top. Continue cooking until the noodles are tender. Remove from the heat and leave to rest for a few minutes before serving.

Valencian Paella



Ingredients (serves 4)

- 500 g Albufera variety rice (D.O. Valencia Rice)
- ½ chicken and ½ rabbit
- 400 g flat green beans
- 200 g *garrofó* (large white Lima beans)
- 100 g *tavella* (fresh white beans)
- ½ ripe tomato, grated
- 125 ml olive oil
- Salt, sweet paprika and 4 saffron threads

Method

1. Heat the oil in a paella pan with a pinch of salt, then add the chicken and rabbit. Cook until golden brown. **2.** Cook the *garrofó* and *tavella* beans separately, then set aside. Add the green beans to the paella pan and fry for a few minutes. Add the grated tomato and fry to reduce it. **3.** Add the paprika and rice, stir briefly, then pour in the water used to cook the beans along with the saffron. **4.** Cook over a high heat for 10 minutes. Seasoning to taste, lower the heat and continue cooking for approximately 8 more minutes . **5.** Remove from the heat and leave to stand for a couple of minutes before serving.

Arròs al forn



OVEN-BAKED RICE

Ingredients (serves 4)

- 500 g Albufera variety rice (D.O. Valencia Rice)
- 4 onion black puddings
- 4 rashers of pancetta
- 1 whole garlic bulb
- 300 g chickpeas
- 1 ripe tomato, sliced
- 200 g turnip
- 8 slices of potato
- 1 pig's trotter
- 160 g pork ribs
- 400 g pork backbone
- 50 ml olive oil
- Salt, sweet paprika and 4 saffron threads

Method

1. In a saucepan, heat the oil and fry the pork backbone and chopped trotter until golden. Add the chopped turnip and sauté. Add the paprika, saffron and chickpeas, cover with water and leave to cook. Remove the backbone and set aside the stock and remaining ingredients. **2.** In a clay casserole dish, add the remaining oil and fry the following ingredients in this order: ribs, pancetta, potato, head of garlic and black puddings. **3.** Add the rice. Season the stock to taste and add it (twice as much stock as rice). Place the tomato slices on top. **4.** Place in a preheated oven at 190°C for approximately 18 minutes. Remove and leave to stand for 5 minutes before serving.

Vegetable paella



Ingredients (serves 4)

- 400 g Albufera variety rice (D.O. Valencia Rice)
- 250 g cauliflower
- 2 red peppers
- 100 g green beans
- 50 g peas
- 100 g tender broad beans
- 1 bunch of spring garlic
- 1 bunch of spinach
- 2 artichokes
- 2 ripe tomatoes
- 4 garlic cloves
- 3 small glasses of olive oil
- Saffron, sweet paprika, salt and water

Method

1. Wash and chop all the vegetables. **2.** Heat the oil in a paella pan and fry the peppers. Remove and set aside. Add the remaining vegetables and cook until tender. **3.** Stir in the grated tomato and chopped garlic and cook for a few minutes. Add the rice and stir-fry with the vegetables. Then add the paprika and water. **4.** Cook over a high heat for 10 minutes. Return the peppers to the pan, reduce the heat and continue cooking for a further 10 minutes. **5.** Remove from the heat and leave to rest for a few minutes before serving.