

Restaurante Tempus opens its doors with a culinary proposal built on produce, fire and honesty

- Cooking without artifice that blends Mediterranean tradition with Basque mastery, with the grill as the main protagonist.
- Leading this new proposal, an international team seasoned at Akelarre, Arzak and StreetXO, with roots in the province's own cuisine.
- The restaurant is located in the Tempus Building at Bellver Blue Tech Zone.

Oropesa del Mar (Castellón), 10 June 2026. Grupo Gastro Masía Bellver expands its culinary offering with the opening of Restaurante Tempus on 13 June, a new venue located in the building it shares its name with inside Bellver Blue Tech Zone, in Oropesa del Mar. Restaurante Tempus is born with the premise of letting the produce speak for itself, without artifice or distractions, betting on clean preparations that respect the raw ingredient at all times.

Tempus brings together Mediterranean tradition and the technical mastery of Basque cuisine, two schools that share the same respect for quality ingredients. Fire and the grill are the great protagonists of the kitchen, time-honoured tools that enhance flavours without masking them. The seasonal menu, always accompanied by off-menu suggestions featuring the best produce of the moment, reflects a way of understanding gastronomy far from trends and focused on the essential.

Benchmark kitchens

Leading the kitchen is Adrián López, an internationally trained chef whose career has taken him through benchmark kitchens around the world. López is also a familiar face on the province's gastronomic scene. The chef ran the stoves at Kamikaze Street Food in Benicasim, an Asian fusion restaurant that honed his skills in blending techniques and flavours from other latitudes.

He is joined by cooks with spells at houses such as Arzak, Akelarre, StreetXO and Ricard Camarena's Canalla Bistro, and with experience as head chefs at Dando Leña and La Tasqueta Del Mercat, two of the restaurants of renowned Valencian chef Tomás Guitxan. The team also brings rice specialisation forged at Fandango restaurant in Formentera, and solid training in seasonal produce, meats and pastry techniques acquired in kitchens in the Aran Valley, Mallorca and other destinations.

To guarantee the quality that defines it, Restaurante Tempus works with top-tier suppliers such as Berzas 3.0 and Bardomus olive oil, selected for their excellence and traceability. The wine cellar, one of the pillars of the venue, offers a carefully curated selection of national and international wines, with a proposal of featured labels renewed every month to surprise the regular diner.

Where and when

Restaurante Tempus opens from Wednesday to Sunday, adapting its hours to the rhythm of each day. Wednesdays and Thursdays offer lunch service only; Fridays and Saturdays, both lunch and dinner; and Sundays, midday service. The restaurant is closed on Mondays and Tuesdays.