

## The Mediterranean in five culinary proposals

**Oropesa del Mar (Castellón).** Bellver Blue Tech Zone is a place where the surroundings, the community, wellbeing and the Mediterranean essence come together to shape new ways of living, sharing and connecting with what matters. Within that purpose, gastronomy is one of the most important pillars, and it takes shape in five proposals that, each in its own way, defend the same respect for produce. No two menus are alike, yet they share one way of looking at Mediterranean cooking: unhurried and free of artifice.

Masía Bellver, Bosque Masía Bellver, El Puente de Masía Bellver, El Patio de la Masía and Restaurante Tempus give shape to those five stories. Cooking with family roots defines Masía Bellver, while Bosque relies on a fresh, natural menu. El Puente de Masía Bellver makes the grill its signature, El Patio de la Masía offers straightforward, uncomplicated tapas in the heart of Benicasim, and Tempus signs the group's most technical proposal. They are different narratives, but all share the same philosophy of respect for produce. That mix of character and consistency is precisely what makes Bellver Blue Tech Zone more than the sum of its restaurants: a place you belong to, not just one you visit.

The name of the project itself helps to understand it. Bellver refers to the origin, a historic site tied to this land for generations. Blue speaks of the commitment to the Mediterranean, the sea as a constant reference. Tech refers to technology that supports the experience without replacing it, discreet, almost invisible. And Zone defines the whole, a space where nature, community, innovation and gastronomy move at the same pace, without any of them imposing on the others.

Day to day, that philosophy translates into something very concrete. Eating, moving, taking care of yourself and enjoying the landscape stop being separate activities and become part of one same way of being.

### Tempus, the most recent addition

Of the five culinary proposals, Restaurante Tempus is the youngest. It opened just a few weeks ago in the building that gives it its name, inside Bellver Blue Tech Zone, and arrived with one very clear idea: to let the produce speak for itself. No tricks, no distractions, no techniques that mask flavour. Fire and the grill are, in fact, the thread connecting Mediterranean tradition with the rigour of the Basque school.

In charge of the kitchen is Adrián López, an internationally trained chef already known in the province for his time at Kamikaze Street Food in Benicassim. He does not come alone: he is backed by a team with spells in benchmark kitchens such as Akelarre, Arzak, StreetXO and Ricard Camarena's Canalla Bistro, a track record that shows in every dish and that also brings craft in rice dishes and pastry, forged between the Aran Valley, Mallorca and Formentera. The menu changes with the season and also opens up to the suggestions of the day, while the wine cellar, curated in detail, renews its selection of national and international wines every month so as never to repeat itself entirely.

### A summer that goes beyond the plate

The culinary offering of Bellver Blue Tech Zone coexists with a season full of experiences across its different spaces. Sports sessions, wellbeing proposals and music are added week after week to offer the most varied programme possible and to shape a summer in which eating well is only part of a much broader plan.

With Tempus now integrated into the offering and the summer programme in full swing, Bellver Blue Tech Zone confirms this season something it has long been building: a Mediterranean that is lived, breathed and savoured without any one experience taking the spotlight from the others, because the table and the surroundings need each other for the whole to make sense.