

# BENIDORM GASTRONÓMICO 2024

\* The price of each menu is per person

## XIII Benidorm's Rice Gastronomic Week 25 OCT. TO 3 NOV.



Benidorm



ajuntament  
Regidoria de Turisme



GASTRO  
eventos





# Toni Pérez

## MAYOR OF BENIDORM

Sitting at a table with family, friends and loved ones is always a pleasure and, in our region, it is often accompanied by a good rice dish. Perhaps that's why our 'Gastronomic Benidorm' reserves the 'Rice Gastronomic Week', which this year celebrates its thirteenth edition, for the end of its programme.

There will be ten days, from 25th October to 3rd November, in which no less than 23 restaurants will offer us different menus where the main dish will be rice, accompanied by a local appetiser. Their participation is a good example of the involvement of Benidorm's restaurateurs in the promotion of our cuisine and our products.

We are in the last stage of a successful 2024, not only in number of visitors, but also in the appraisal of our offer and our services. And a large part of this success lies in the quality of our gastronomy, which has in the 'Gastronomic Benidorm' a catalyst to promote this product among visitors and residents.

The Cocktail competition, the Tuna Days, the Spoon Days and the Tapas Fest have preceded this Gastronomic Week in which our rice dishes will be the finishing touch for the most demanding palates. Rice in all its varieties, traditional or innovative, soupy or dry, with seafood or mountain products; but in any case, it is history from our most traditional kitchens.

My compliments to ABRECA for completing yet another year of an exceptional 'Gastronomic Benidorm', which year after year consolidates itself as a reference point for the region and the province and which, in addition, allows us to enjoy our gastronomy here and to promote abroad how good it is.

Bon appétit.

Toni Pérez  
Mayor of Benidorm





# Javier del Castillo

**CHAIRMAN OF ABRECA**

The rice culture brings families together every Sunday around a paella, and there are many customers who wait impatiently for the Rice Gastronomic Week to bring something new and surprising to their family meals. There are many customers who, after tasting the rice dishes of the Rice Week, ask the caterers for the ingredients or the recipe so that they can try them at home.

But if the result is not as expected, remember that the most important ingredient, the chef's skill, can only be acquired through years of experience. And while you acquire the necessary know-how, we look forward to welcoming you to our Gastronomic Week.

There are so many good suggestions in this new edition that, even if you want to try all of them, you'll have to choose, because you can't try them all.

In Benidorm, rice is more than just food; it is a link to our roots and an expression of our culinary identity. On our land, we grow rice with care and dedication, and each grain is a story that tells of the land, the climate and the passion of our people. We want visitors to discover this richness, the same richness that has graced our tables for generations.

The aim of this year's Gastronomic Week is to share our rice culture with visitors to Benidorm. We invite you to sit down at the table and experience a journey through time, as each dish is a window into our culture and the bounty of our land.

So, dear friends, we are delighted to have you here and hope that this Week will be a reminder that food can unite hearts and build bridges between cultures.

Cheers and bon appétit!

# BENIDORM GASTRONÓMICO 2024

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# XIII Benidorm's Rice Gastronomic Week 25 OCT. TO 3 NOV.



#BenidormFreshandTasty

**Mahou**  
DESDE 1890

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MARSANZ

# XIII BENIDORM'S RICE GASTRONOMIC WEEK

## PARTICIPATING RESTAURANTS

|    |                                                                |    |                                                                           |
|----|----------------------------------------------------------------|----|---------------------------------------------------------------------------|
| 1  | <b>A BORDO<br/>GASTROLOUNGE</b><br>RESTAURANT                  | 13 | <b>LA ARROCERÍA DE<br/>LA MEJILLONERA</b><br>RESTAURANT - RICE RESTAURANT |
| 2  | <b>ARROCERÍA<br/>LA MARINA</b><br>RESTAURANT - RICE RESTAURANT | 14 | <b>LA CAVA<br/>ARAGONESA</b><br>RESTAURANT                                |
| 3  | <b>BAHÍA AZUL</b><br>RESTAURANT                                | 15 | <b>LA FAVA</b><br>RESTAURANT                                              |
| 4  | <b>BOLIKKI</b><br>RESTAURANT - BAR                             | 16 | <b>LA PINTA</b><br>RESTAURANT                                             |
| 5  | <b>BRASERÍA<br/>AURRERA</b><br>RESTAURANT                      | 17 | <b>LA POSADA DEL<br/>MAR</b><br>RESTAURANT                                |
| 6  | <b>CLUB NÁUTICO</b><br>RESTAURANT                              | 18 | <b>LLUM DE MAR</b><br>RESTAURANT                                          |
| 7  | <b>EL BODEGÓN<br/>AURRERA</b><br>RESTAURANT - BAR              | 19 | <b>MAL PAS</b><br>RESTAURANT - RICE RESTAURANT                            |
| 8  | <b>EL MESÓN</b><br>RESTAURANT - BAR                            | 20 | <b>MALASPINA</b><br>RESTAURANT                                            |
| 9  | <b>EL PUERTO</b><br>RESTAURANT - SEAFOOD RESTAURANT            | 21 | <b>NAUTIC PLAYA</b><br>RESTAURANT                                         |
| 10 | <b>ESTURIÓN</b><br>RESTAURANT - RICE RESTAURANT                | 22 | <b>PUNTO DE SAL</b><br>GASTRO & BEACH                                     |
| 11 | <b>JARDÍN<br/>MEDITERRÁNEO</b><br>RESTAURANT - RICE RESTAURANT | 23 | <b>URBAN BEACH<br/>GASTROBAR</b><br>RESTAURANT - RICE RESTAURANT          |
| 12 | <b>L' AROMA</b><br>RESTAURANT                                  |    |                                                                           |



# A BORDO GASTROLOUNGE

RESTAURANT

Avenida de la Armada Española, 2  
Reservations: 672 77 15 68  
(Lunch menus only)

A BORDO by Magic



## Appetisers *(Centre plates 'for all')*

- Ham and cheese.
- Red prawn and flying fish roe salad.
- Homemade croquettes.

## Rice *(Minimum 2 people)*

Choice of Jospir rice:

- Mixed.
- Lean meat and vegetables.
- Red prawn.

## Dessert

- Manchego cheesecake.
- Coffee.

## Drinks *(1 drink of choice per person)*

- House wine selection.

## Closed

TUESDAY AND WEDNESDAY

Menu  
Price

€30

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# ARROCERÍA LA MARINA

RESTAURANT - RICE RESTAURANT

Camino del Palasiet, 31  
Reservations: 966 867 212  
(Lunch menus only)



## Appetisers (2 appetisers of your choice per table)

- Pink tomatoes from Altea with cod and pickles in brine.
- Bollet a la lloseta (stuffed bun).
- Assorted homemade pies.
- Pericana toast with cod.
- Stewed broad beans.
- Artichokes with Iberian ham and caramelised onions.

## Rice (Choice of 1 rice dish per table)

(MONDAY TO FRIDAY)

- 'El capo' rice with Iberian pork cut and artichokes.
- 'Del jefe' rice with lamb chops.
- Rice with monkfish, clams and cuttlefish (creamy).
- Arroz de Benidorm (Benidorm creamy rice with anchovies and spinach).

## Rice (Choice of 1 rice dish per table)

(SATURDAY AND SUNDAY)

- Lobster stew.

## Homemade dessert

- Caramelised biscuit with Xixona nougat cream and Marcos Tonda hot chocolate.

## Drinks (1 drink of choice per person)

- Beer.
- Soft drink.
- Water.

## Wines

- 1 bottle of wine per 4 people

**Menu  
Price**

**€30**

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RESTAURANT - RICE RESTAURANT

Calle Esperanto, 14

Reservations: 661 67 32 63

(Menus from 12:30 to 24:00)



## Snack

- The bay's special tapa.

## Appetisers at the table

- Cold seafood (prawns, white shrimp from Huelva, salted red shrimp and king crab (mouth and legs)).
- Mussels with seafood sauce.
- Battered prawns with sweet chilli.

## Friday 25

- Rice with loin, vegetables and chickpeas.

## Saturday 26

- Black rice with baby squid.

## Sunday 27

- Fideuá noodles w/ prawns, squid & crayfish.

## Monday 28

- Arroz del senyoret (paella with seafood).

## Tuesday 29

- Arroz a banda (rice with fish).

## Wednesday 30

- Vegetarian rice with chickpeas, spinach, garlic and peppers (red, yellow and green).

## Thursday 31

- Rice with squid, baby squid and mussels.

## Friday 1

- Valencian paella with chicken and rabbit.

## Saturday 2

- Rice with meatballs, chicken and vegetables.

## Sunday 3

- Mixed paella.

## Dessert

- Assorted desserts.

## Wines (1 bottle per 4 people)

- Viña Sol white or rosé.
- 22 Pies vintage Rioja.

**Menu  
Price**

**€28,50**

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RESTAURANT - RICE RESTAURANT

Avenida Vicente Llorca Alós, 13  
Reservations: 865 522 189  
(Lunch menus only)



## Appetisers

- Tuna belly salad.
- Gazpacho (cold soup).
- Homemade croquettes.
- Boiled prawns or seafood.
- Marinated dogfish.

## Friday 25

- Tuna rice (dry/creamy/soupy).

## Saturday 26

- Rice with monkfish and clams.

## Sunday 27

- Rice with crayfish and squid (soupy/dry).

## Monday 28

- Duck rice with foie gras and porcini mushrooms.

## Tuesday 29

- Mar Menor cauldron.

## Wednesday 30

- Rice with lobster (soupy/dry).

## Thursday 31

- Rice with octopus and artichokes (soupy/creamy/dry).

## Friday 1

- Rice with crayfish.

## Saturday 2

- Rice with monkfish and clams.

## Sunday 3

- Norway lobster and squid rice (soupy/dry).

## Homemade dessert

## Drinks

- 1 drink per person.
- 1 bottle of wine per 4 people.

## Wines

- Rioja, Ribera and Rueda.

Menu  
Price

€27

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# BRASERÍA AURRERA

RESTAURANT - RICE RESTAURANT

Calle Santo Domingo, 10  
Reservations: 618 131 873  
(Lunch menus only)



## Appetisers *(to share)*

- Brasería Russian salad.
- Homemade ham croquettes.

## Rice

- Cutlet rice.

## Homemade dessert

- Kinder Bueno mousse with meringue milk ice cream.

## Drinks *(1 drink of choice per person)*

- Soft drink.
- Glass of house wine.
- Beer.
- Water.

Menu  
Price

€25

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# CLUB NÁUTICO

RESTAURANT - RICE RESTAURANT

Paseo Colón, 2

Reservations: 965 77 28 73

(Lunch menus only)



## Appetisers *(choice of 2)*

- Tomato and cod salad.
- Boiled white prawn.
- Fried pasty with sobrasada sausage, cheese and caramelised onion.
- Steamed mussels.
- Mediterranean salad.

## Friday 25

- Black rice with cuttlefish and artichokes.

## Saturday 26

- Paella with seafood and mantis shrimp.

## Sunday 27

- Dry rice with mushrooms and foie gras.

## Tuesday 29

- Rice with beans and octopus.

## Wednesday 30

- Baked rice.

## Thursday 31

- Soft teleost fish rice.

## Friday 1

- Black rice with cuttlefish and artichokes.

## Saturday 2

- Paella with seafood and mantis shrimp.

## Sunday 3

- Dry rice with mushrooms and foie gras.

## Homemade desserts

## Drinks *(1 drink of choice per person)*

- Draught beer.
- Water.
- Soft drink.
- Glass of wine.

## Wines

- Wines from Alicante, red or white.

## Closed

MONDAY

**Menu  
Price**

**€27**

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# EL BODEGÓN AURRERA

RESTAURANT - RICE RESTAURANT

Calle Santo Domingo, 12  
Reservations: 618 131 873  
(Lunch menus only)



## Appetisers *(to share)*

- Tomato salad with tuna belly.
- Homemade baby squid croquettes.

## Rice

- Soupy rice with lobster.

## Homemade dessert

- Basque style cheesecake.

## Drinks *(1 drink of choice per person)*

- Soft drink.
- Glass of wine.
- Beer.
- Water.

**Menu  
Price**

**€25**

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RESTAURANT - RICE RESTAURANT

Calle Girona, 1  
 Reservations: 965 858 521  
 (Menus from 12:30 to 24:00)



## Snack

- Our ham stew croquette.

## Appetisers

- Black tataki salad with sesame seeds, squid ink wasabi and beetroot.
- Dill and allspice brioche with marinated salmon, citrus mayonnaise and crispy caper flower.
- Cuttlefish tagliatelle in carbonara sauce with Parmesan.

## Friday 25

- Monkfish, clams and crayfish rice.

## Saturday 26

- Arroz del señorito (seafood paella).

## Sunday 27

- Cuttlefish rice with crayfish and rudderfish.

## Monday 28

- Rice with cod, cauliflower, green garlic and spinach.

## Tuesday 29

- Free range chicken rice with meatballs, chickpeas and red prawns.

## Wednesday 30

- Monkfish rice with spinach, artichokes and prawns.

## Thursday 31

- Creamy rice with rabbit and seasonal mushrooms.

## Friday 1

- Cuttlefish and baby squid rice.

## Saturday 2

- Arroz a banda (rice with fish).

## Sunday 3

- Creamy rice with ribs and seasonal vegetables.

## Homemade dessert *(to choose)*

- Cream cheese with caramelised apple.
- Gin and tonic with lemon sorbet and juniper infusion.

## Wines *(1 drink of choice per person)*

- Viña Sol white or rosé.
- 22 Pies vintage Rioja.

**SCAN THE QR CODE,  
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**Menu  
 Price**

**€26**

RESTAURANT - RICE RESTAURANT

Paseo Colón, 1  
 Reservations: 965 853 796  
 (Lunch and evening menus)



## 1st Appetiser *(choice of 1 for every 2 people)*

- Potato and cod salad with pericana vinaigrette.
- House salad with salmon and cocktail sauce.
- Warm goat cheese and raspberry salad.
- Warm gulas (imitation eel), clams and prawns salad.

## 2nd Appetiser *(choice of 1 for every 2 people)*

- Stuffed tomato with sea bass salad.
- Sautéed baby langoustines with tender garlic.
- Red tuna carpaccio with Parmesan shavings.
- Aubergines with honey.
- Assortment of croquettes.
- Sautéed cuttlefish and wild asparagus with aioli and its ink.

## Rice *(1 of your choice, minimum 2 people)*

- Arroz a banda (rice with fish).
- Arroz huertano (rice w/ vegetables).
- Rice with crust.
- Seafood fideuá (noodles).
- Chicken and artichoke fideuá.
- Seafood paella.
- Alicante paella.
- Valencian paella.
- Creamy rice with seafood.
- Creamy rice with octopus and artichokes.
- Black seafood rice.
- Rice with anchovies and spinach.

## Homemade dessert *(choice of 1 per person)*

- Cheesecake
- Tiramisu.
- Catalan crème brûlée.
- House flan.
- Tangerine sponge cake soaked in wine syrup.
- Homemade whisky cake.

## Drinks

- 1 drink (water, beer, soft drink).
- 1 bottle of wine per 4 people.

**Menu  
Price**

**€27**

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# 10 ESTURIÓN

RESTAURANT - RICE RESTAURANT

Calle Ricardo Bayona, 5  
Reservations: 965 866 700  
(Lunch menus only)



## Appetisers *(choice of 2 per table)*

- Tuna belly salad with raff tomato.
- Homemade Russian salad.
- Bacon from Segovia.
- Iberian cured meats.
- Homemade croquettes.
- Grilled baby squid.
- Salmorejo (cold soup) with shavings of ham.
- Andalusian squid.
- Grilled scallops.
- Fried baby squid.
- Garlic prawns.

## Friday 25

- Rice with Iberian pork cut, baby squid and garlic.

## Saturday 26

- Black rice with crust and prawn aioli.

## Sunday 27

- Monkfish stew with crayfish and clams.

## Monday 28

- Rice with prawns and cuttlefish.

## Tuesday 29

- Creamy rice with tuna and prawns.

## Wednesday 30

- Sea and mountain stew.

## Thursday 31

- Chicken and vegetable paella.

## Friday 1

- Tuna casserole with molluscs and prawns.

## Saturday 2

- Rice with bacon and roast pepper.

## Sunday 3

- Rice and lobster stew.

*Daily rice with vegetables in vegetable broth (vegetarian).*

*All our rice dishes are gluten free.*

## Homemade desserts

- Homemade rice pudding.
- Calatrava bread pudding with cream.
- Baked cheesecake.
- Biscuit mousse.
- Fresh pineapple.

## Drinks

- 1 drink per person or
- 1 bottle of wine per 2 people.

## Wines

- Rioja red wine.
- Verdejo white wine.

Menu  
Price

€25

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# JARDÍN MEDITERRÁNEO

RESTAURANT - RICE RESTAURANT

Avenida de Alcoy, 17  
Reservations: 965 850 011  
(Lunch menus only)



## Snack

- Homemade croquette, bread and aioli.

## Appetisers *(2 appetisers of your choice per table)*

- Tuna belly salad with tomato and roasted red peppers.
- Goat cheese salad with nuts and bacon.
- Bay anchovies.
- Fried baby squid.
- Octopus with onions.

## Rice *(choice of 1 rice dish per table)*

- Arroz a banda (rice with fish).
- Creamy monkfish rice with clams and vegetables.
- Black squid rice.
- Rice with vegetables, loin and chicken.
- Cuttlefish and vegetable rice.
- Tuna, prawns and garlic rice.

## Homemade dessert

## Drinks

- 1 drink per person or
- 1 bottle of wine per 4 people.

## Wines

- Aradon Rioja red wine.
- Pantano white wine.
- Monjardín rosé wine.

**Menu  
Price**

**€30**

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RESTAURANT - RICE RESTAURANT

Avenida de la Armada Española, 10  
Reservations: 865 550 557  
(Lunch menus only)



## Appetisers *(choice of 1)*

- Pineapple salad with foie gras and citrus vinaigrette.
- Pumpkin cream with tempura prawns and spicy oil.
- Low-temperature boiled egg with creamy potatoes, confit mushrooms and Soria rashers.
- Pig's trotters stewed with padrón peppers.

## Rice *(choice of 1, minimum 2 people)*

- Crab rice (if you choose this rice, the menu costs €30).
- Sea and mountain rice.
- Black rice with aioli.

## Homemade dessert

- Lemon cream with chocolate shavings.
- Rice pudding.
- French toast with vanilla ice cream.

## Drinks *(1 drink of choice per person)*

- Water.
- Soft drink.
- Beer.
- Glass of white wine.
- Glass of red wine.

## Wines

- Camino del Sur white wine.
- Campo Aldea red wine.

## Closed

WEDNESDAY / EVERY NIGHT

**Menu  
Price**

**€25**

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# LA ARROCERÍA DE LA MEJILLONERA

RESTAURANT - RICE RESTAURANT

Plaza Mayor, 27

Reservations: 628 24 21 99

(Lunch menus only)



## Appetisers *(choice of 1 per person)*

- Carved tomato with salted fish.
- Espenecat (grilled vegetables).
- Black pudding pastry with caramelised onion and pine nuts.
- Squid with onions.

## Rice

- Rice with octopus, artichokes and mushrooms.
- Arroz a banda (rice with fish).
- Rice with lobster (dry or creamy).
- Rice with Iberian pork cut, tender garlic and mushrooms.

## Homemade dessert

- Cheesecake.
- Chocolate cake.
- Deep fried milk.

## Drinks *(1 drink of choice per person)*

- Pitcher of beer.
- Sangria.
- Alicante D.O. house wine.

## Wines

- Red, rosé or white wine.

## Closed

TUESDAY

**Menu  
Price**

**€35**

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# LA CAVA ARAGONESA

RESTAURANT - RICE RESTAURANT

Plaza de la Constitución, 2  
Reservations: 966 801 206  
(Lunch menus only)



## Friday 25

- Fennel, grapefruit and fresh cheese salad.
- Salmon tartare.
- Rice with duck and mushrooms.

## Saturday 26

- Spinach salad with strawberries.
- Blood sausage, apple and caramelised onion timbale.
- Rice with monkfish and scallops.

## Sunday 27

- Salad with mussels and anchovy vinaigrette.
- Sautéed artichokes with green peppers and ham.
- Rice stew.

## Monday 28

- Roast beef salad with Dijon mustard.
- Escalivada (roasted vegetables) with sardines.
- Rice with beans and turnips.

## Tuesday 29

- Hearts of lettuce with spicy prawns and black sesame.
- Stew croquettes.
- Rice with red mullet and shrimps.

## Wednesday 30

- Mackerel salad with tomato.
- Sautéed mushrooms with garlic.
- Baked rice.

## Thursday 31

- Salad with orange, beetroot and walnuts.
- Carpaccio of duck breast with vermouth vinaigrette.
- Rice with black pudding and cod tripe.

## Friday 1

- Apple and sultana salad.
- Stuffed baby squid.
- Rice with veal cheeks.

## Saturday 2

- Rocket and burrata salad with berry vinaigrette.
- Meat and foie gras crêpe with mushroom sauce.
- Cuttlefish, artichoke and pumpkin rice.

## Sunday 3

- Salad with cuttlefish noodles and prawns.
- Iberian pork carpaccio with pistachio oil.
- Crusted rice.

## Homemade dessert

### Wines *(1 drink of choice per person)*

- Señorío de Benidorm *(1 bottle per 2 people)*
- Glass of beer.
- Water.

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**Menu  
Price**

**€27**

## RESTAURANT

Calle La Palma, 41  
Reservations: 672 06 24 24  
(Lunch menus only)

**Welcome snack**

- Depending on the market.

**Appetisers**

- Bun stuffed with tomato pickles and seasonal blue fish.
- Bonito tuna, roasted onion, roast chicken gravy and seasonal mushroom stew.

**Rice**

- Rice with beans and turnips with truffle and Iberian jowl.

**Homemade dessert**

- Coconut milk churros with lemongrass, chocolate, salt, pepper and lime.

**Drinks** *(1 drink of choice per person)*

- Alicante and Valencia D.O. wines.

**Wines**

- Ask for availability.

**Closed**

SUNDAY AND MONDAY

**Menu  
Price**

**€35**

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\* Please book 24 hours in advance.





# LA PINTA BEACH

RESTAURANT - RICE RESTAURANT

Calle de Sant Pere, 26  
Reservations: 642 80 71 22  
(Lunch menus only)



## Appetisers

- La Pinta salad.
- Salmon carpaccio.
- Mix of croquettes.
- Seafood cocktail.
- Squid Andalusian style.
- Ham and cheese platter.
- Fried fish.

## Rice

- Lobster paella or creamy paella.
- Iberian rice.
- Creamy rice with octopus and clams or paella.
- Baby squid and garlic paella.
- Valencian paella.
- Paella with anchovies.
- Black rice.

## Homemade dessert

- Calatrava bread pudding.
- Rice pudding.
- Chocolate cake.

## Drinks

(1 drink of choice per person)

- Sangria.
- Wine.
- Beer.
- Soft drink.

**Menu  
Price**

**€25**

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# 17 LA POSADA DEL MAR

RESTAURANT - RICE RESTAURANT

Paseo de Colón, 3  
Reservations: 965851373  
(Lunch menus only)



## Appetisers *(of your choice)*

- Bollo a la paleta (stuffed bun) (from Monday to Friday).
- Mahi-mahi fish in pickled sauce.
- Marinated fried anchovies.
- Cuttlefish with onions.

## Rice *(of your choice, minimum 2 people)*

- Seafood paella.
- Arroz a banda (rice with fish).
- Rice with anchovies and spinach.
- Creamy seafood rice.

## Homemade dessert

## Drinks *(1 drink of choice per person)*

- Water.
- Beer.
- Soft drink.
- Glass of house wine.

Menu  
Price

€27

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RESTAURANT - RICE RESTAURANT

Plaza de San Jaime, 1  
Reservations: 637 41 61 42  
(Lunch menus only)



## Appetisers

- Iberian ham croquette with ratte shell.
- Balfego cured tuna belly toast.
- Tartar of suckling veal with caviar 00.
- Pumpkin cream with red prawns.

## Rice in a tin

(of your choice, minimum  
2 people)

- Rice with blue lobster.
- Rice with red lobster.
- Rice with red shrimp.
- Rice with American angus and porcini mushrooms.
- Rice with pigeon and almond mole sauce.

*All dry rice.*

## Homemade dessert

- Chocolate mille-feuille.
- Petit fours.

## Drinks

(1 drink of choice per person)

- House wine selection

## Coffee

**Menu  
Price**

**€60**

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# 19 MAL PAS

RESTAURANT - RICE RESTAURANT

Calle Santa Faz, 50  
Reservations: 965 858 086  
(Lunch menus only)



## Appetisers

- Bollo a la paleta (stuffed bun).
- Mediterranean salad.
- Assortment of pastries.
- Roasted vegetables with cod.
- Russian salad toast with anchovies.

## Friday 25

- Rice with anchovies and spinach.

## Saturday 26

- Cod and cauliflower paella.

## Sunday 27

- Arroz empedrado (rice with cod and beans).

## Monday 28

- Rice with beans.

## Wednesday 30

- Rice with ribs and vegetables.

## Thursday 31

- Rabbit and snails paella.

## Friday 1

- Anchovy and spinach paella.

## Saturday 2

- Cod and cauliflower paella.

## Sunday 3

- Arroz empedrado (rice with cod and beans).

## Homemade dessert

## Drinks (1 drink of choice per person)

- Draught beer
- Water
- Soft drink
- Glass of wine

## Wines

- Wines of Alicante red or white

## Closed

TUESDAY

Menu  
Price

€26

SCAN THE QR CODE,  
MAKE A RESERVATION  
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## RESTAURANT - RICE RESTAURANT

Avenida Panamá, 5  
 Reservations: 965 852 850 ext.3  
<http://malaspinabenidorm.com>  
 (Lunch menus only)



## Chef's appetiser

## Appetisers

- The Malaspina marriage version.

A 'marriage', the union of anchovy and salted anchovy, on toasted brioche bread, creamy tomato butter with olives supports the perfect fusion of anchovy and salted anchovy, topped with pickled onion for a bite full of freshness and umami.

## Rice (of your choice)

- Creamy rice with octopus, homemade chorizo sausage and candied peppers.

*Creamy rice with rock octopus, artisan chorizo sausage that adds a smoky note and candied peppers that balance the sweetness, creating a combination of intense and perfectly harmonised flavours.*

- Rice from the garden with artichoke preserves.

*A combination of fresh and traditional flavours, made with the best seasonal vegetables.*

- Malaspina rice.

*Arroz del senyoret, a fine preparation of seafood rice, made with the finest shellfish, designed to be enjoyed in every bite without distractions.*

## Homemade dessert

- Creamy caramel custard with caramelised pear.

*Made with free-range eggs, Ercolina pears and a soft caramel made with cane sugar. Delicately cooked at a low temperature for a silky texture.*

## Drinks (1 drink of choice per person)

- Soft drink.
- Beer.

## Wines

- Glass of Juan Gil Plata D.O. red wine.
- Glass of Valencia D.O. Icono Chardonnay white wine.

**Menu  
Price**

**€32**

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# NAUTIC PLAYA

RESTAURANT - RICE RESTAURANT

Avenida Vicente Llorca Alós, 12  
Reservations: 965 85 18 12 - 965 85 54 25  
(Lunch menus only)



## Snack

- Almonds.
- Bread with aioli.

## Appetisers

- Boiled seafood.
- Fried food.

## Rice

(1 rice of your choice per table)

- Rice with monkfish and clams.
- Arroz a banda (rice with fish).
- Black rice.
- Seafood paella.
- Lean pork paella with vegetables.
- Mixed paella.
- Rice stew with blue lobster (supplement of €8).
- Rice stew with red lobster (supplement of €8).

## Dessert

(of your choice)

- Chocolate cake.
- Tiramisu.
- Whisky cake.
- Cheesecake.
- Ice cream.

## Drinks

(1 drink of choice per person)

## Wines

- Rivero Verdejo white wine.
- Rioja red wine.

## Closed

MONDAY

**Menu  
Price**

**€27**

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# 22 PUNTO DE SAL

RESTAURANT - RICE RESTAURANT

Plaza del Torrejón, 3  
Reservations: 965 855 022  
(Lunch menus only)



## Appetisers *(1 starter of your choice)*

- Valencian tomato salad with confit sardines.
- Cod and salmon salad with roasted vegetables and romesco sauce.
- Low temperature poached eggs with truffled potatoes, wild asparagus and artichokes.
- Cod meatballs with citrus mayonnaise.

## Rice *(1 dish of your choice)*

- Rice with beans and turnips.
- Creamy rice with artichokes, prawns and squid.
- Paella with rabbit, chicken and local vegetables.
- Seafood paella with chunks of shellfish.

## Homemade dessert *(of your choice)*

- Panna cotta with vanilla and berries.
- Tangerine tartlet with Greek yoghurt balls topped with citrus fruits.

## Drinks *(1 drink of choice per person)*

- Water.
- Beer.
- Soft drink.
- Glass of wine.

## Wines

- 2020 Nexus vintage red wine.
- 2023 K-Naia Rueda white wine.

## Closed

WEDNESDAY

**Menu  
Price**

**€28**

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23

# URBAN BEACH GASTROBAR

RESTAURANT - RICE RESTAURANT

Avenida Alcoy, 7  
Reservations: 966 81 15 05  
(Lunch menus only)



## Appetisers *(choice of 1 starter)*

- Squid in its own ink.
- Tempura anchovies with citrus mayonnaise and kimchi.

## Rice

- Rice with octopus, salicornia (seaweed) and baby broad beans.

## Homemade dessert

- Passion fruit custard, berry infusion and yoghurt ice cream.

## Drinks *(1 drink of choice per person)*

- Glass of wine.
- Water.
- Soft drink.

## Closed

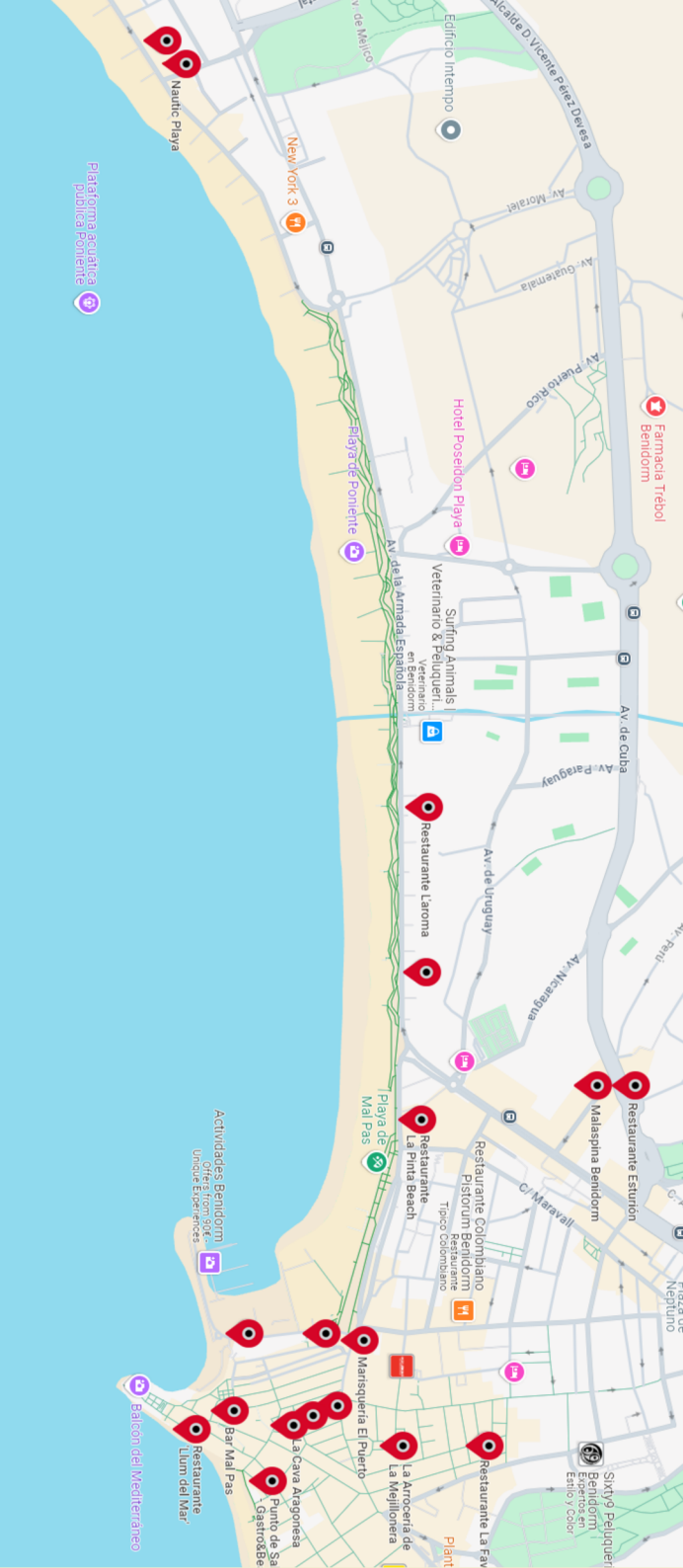
WEDNESDAY

Menu  
Price

€35

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**1** **A BORDO GASTROLOUNGE**  
Avenida de la Armada Española, 2

**9** **EL PUERTO**  
Pasco Colón, 1

**15** **LA FAVA**  
Calle La Palma, 41

**4** **BOLIKKI**  
Avenida Vicente Llorca Alos, 13

**10** **ESTURIÓN**  
Calle Ricardo Bayona, 5

**16** **LA PINTA**  
Calle de Sant Pere, 26

**20** **MALASPINA**  
Avenida Panamá, 5

**5** **BRASERÍA AURRERA**  
Calle Santo Domingo, 10

**12** **L' AROMA**  
Avenida la Armada Española, 10

**17** **LA POSADA DEL MAR**  
Pasco de Colón, 3

**21** **NAUTIC PLAYA**  
Avenida Vicente Llorca Alos, 12

**6** **CLUB NAÚTICO**  
Pasco Colón, 2

**13** **LA ARROGERÍA DE LA MEJILLONERA**  
Plaza Mayor, 27

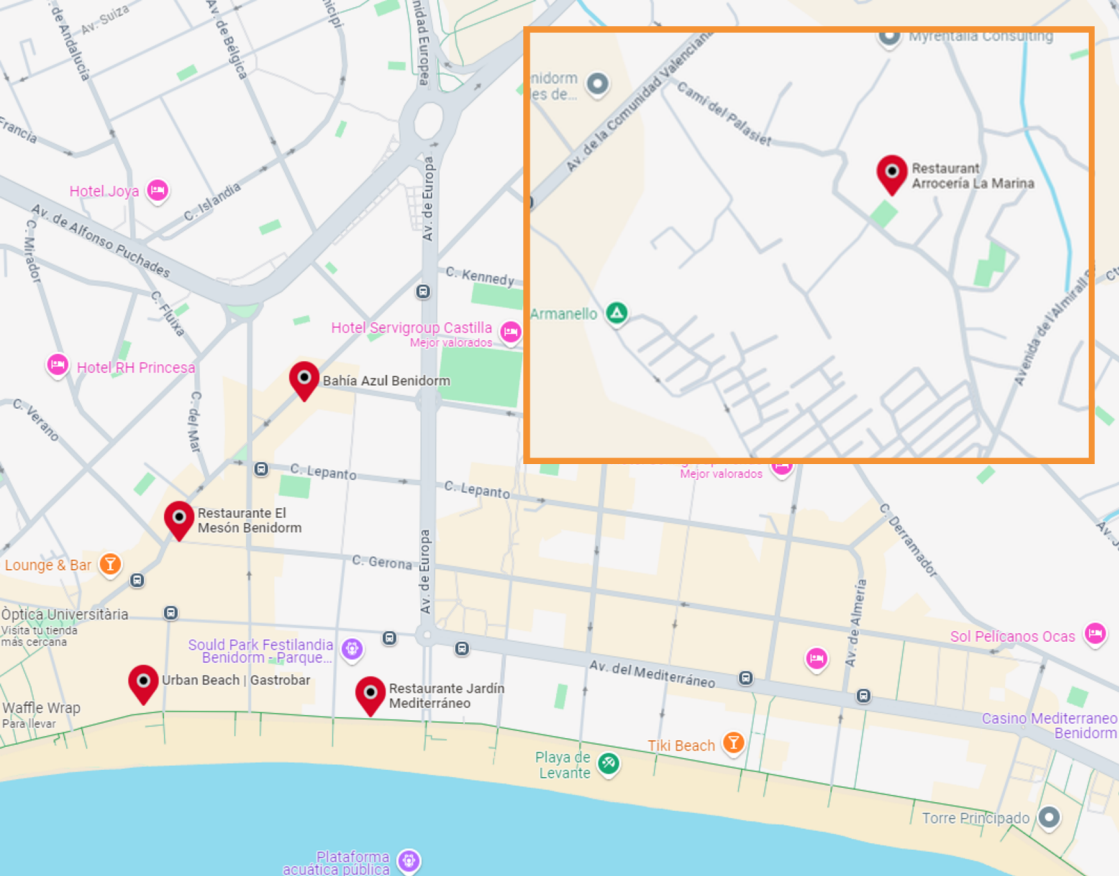
**18** **LUM DE MAR**  
Plaza de San Jaime, 1

**22** **PUNTO DE SAL**  
Plaza del Torrejón, 3

**7** **EL BODEGÓN AURRERA**  
Calle Santo Domingo, 12

**14** **LA CAVA ARAGONESA**  
Plaza de la Constitución, 2

**19** **MAL PAS**  
Calle Santa Faz, 50



2

## ARROCERÍA LA MARINA

Camino del Palasiét, 31

3

## BAHÍA AZUL

Calle Esperanto, 14

8

## EL MESÓN

Calle Girona, 1

11

## JARDÍN MEDITERRÁNEO

Avenida Alcoy, 17

23

## URBAN BEACH GASTROBAR

Avenida Alcoy, 7



## NAVILENS

ACCESSIBLE CODE  
FOR THE VISUALLY IMPAIRED.

Download the NaviLens app  
and point your phone at the brochure.

## MAP 2024 RICE WEEK



WEB

## ACCESSIBLE DINING



MAP



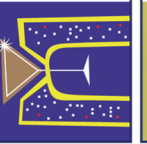


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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  <p><b>REPRESENTACIÓN</b><br/>Defendemos los intereses de la hostelería</p>        |  <p><b>SUBVENCIONES</b><br/>De todo tipo para ti y tu negocio</p>                 |
|  <p><b>PARA HOSTELEROS</b><br/>Servicios profesionales<br/>100% especializados</p> |  <p><b>CENTRAL DE COMPRAS</b><br/>Calidad a precios exclusivos para asociados</p> |

Si eres restaurador y quieres pertenecer a la asociación,  
**PRUEBA CON NOSOTROS 3 MESES GRATIS**

Llámanos al +34 965 860 837 o infórmate en:

# BENIDORM GASTRONÓMICO 2024

|                                                                                                                                                                             |                       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
|  <p>XII jornadas de la<br/><b>Cuchara</b></p>                                              | 1 - 10<br>MARZO       |
|  <p>JORNADAS<br/>DE<br/><b>LA ATÚN</b></p>                                                 | 12 - 21<br>ABRIL      |
|  <p>XIV CONCURSO DE<br/><b>TAPAS &amp; PINCHOS</b></p>                                     | 14 - 23<br>JUNIO      |
|  <p>III CONCURSO DE<br/><b>COCKTAILS</b></p>                                               | 13 - 22<br>SEPTIEMBRE |
|  <p>XIII jornadas <small>de los</small><br/><b>Arroces</b> <small>de la Tierra</small></p> | 25 OCT.<br>- 3 NOV.   |





**ABRECA**

ASOCIACIÓN DE BARES, RESTAURANTES,  
CAFETERÍAS Y OCIO NOCTURNO DE BENIDORM



Visit  
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GASTRO   
eventos



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