

XIV rice

Gastronomic week

from 17 to 26 october



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* * The price of each menu is per person.





Toni Pérez

Mayor of benidorm

Rice in this region is much more than just a culinary delight, much more than a tasty meal. For us, rice is a way of sharing and viewing life, a way of relating to one another, a way of being and existing. For us, rice represents identity, tradition, family, friends, joy and memories.

Sharing a rice dish is much more than just eating food, and the 24 restaurants participating in the XIV Rice Week — the culmination of Gastronomic Benidorm 2025 — understand this. There are traditional dishes and more innovative ones; some are very local and others have a more cosmopolitan flavour. Some are cooked in a paella pan, some in a cauldron; some are creamy and some are soupy; some are cooked over a wood fire and some in the oven. I am sure that any of these options will delight the palate.

From 17 to 26 October, we will be able to enjoy a wide variety of dishes featuring rice as the main ingredient, but not the only one. The different pairings and starters will also treat our senses and promote local produce.

In terms of tourism, we have had a successful year, with occupancy rates and figures that reinforce the strength of our destination. This success is partly due to the wide range of gastronomic offerings enjoyed by our visitors.

The “Gastronomic Benidorm” events are a great way to promote our offerings to visitors and residents. The XIII Spoon Days, the V Tuna Week, the XV Tapas Competition and the recent IV Cocktail Competition were all a great success in terms of participation and reception. The XIV Rice Week is the perfect finale to satisfy even the most discerning of palates.

I would like to take this opportunity to congratulate ABRECA on their excellent organisation of this magnificent 'Gastronomic Benidorm 2025'. To the diners, I would like to say that you will find it difficult to choose, but whatever you choose, you will be enjoying much more than just a rice dish — you will be experiencing something that carries all our hallmarks.

Bon appétit.

Toni Pérez
Mayor of Benidorm



Javier del Castillo

Chairman of ABRECA

Rice is part of our way of life. It features at celebrations, family gatherings on Sundays and on countless shared tables, to the extent that it has become a symbol of unity and identity for Benidorm. With each edition of Rice Week, we reaffirm our connection to tradition and to our visitors.

From 17 to 26 October, our restaurants will once again be the meeting point for anyone wishing to discover — or rediscover — the authentic flavours of our land. Each menu showcases the expertise of our chefs, who consistently delight us with dishes that blend tradition, creativity, and respect for ingredients.

These events are so much more than just gastronomic gatherings; they are a tribute to our culture and an invitation to experience it with others. After all, each rice dish offers not only a taste of ingredients, but also of stories, memories and emotions that stay with us throughout our lives.

On behalf of ABRECA, I would like to thank the participating restaurateurs for their hard work and commitment, and the diners for their support and enthusiasm. Thanks to you all, these events have become a much-anticipated and beloved tradition.

May each dish serve as a reason to share, celebrate, and take pride in who we are.

Welcome to the XIV Rice Week and bon profit!

Javier del Castillo.
Chairman of Abreca.

Gastronomic BENIDORM 2025

XIV rice

Gastronomic week

from 17 to 26 october

#BenidormFreshandTasty



* El precio de cada
menú es individual.

Mahou
DESDE 1890

AS
MARSANZ

XIV RICE Gastronomic week

PARTICIPATING RESTAURANTS

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RESTAURANT

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RESTAURANT

1

BAHÍA AZUL

RESTAURANT

Calle Esperanto, 14

Reservations: 633 024 054

Open daily (kitchen open from 1 p.m. to 4 p.m. and from 8 p.m. to 11 p.m.)

Lunch and evening menus

Appetiser

- Special Bahía tapa.

Starters to share

- Mussels with marinera sauce.
- Lobster croquettes.

Rice dishes

- Arroz a banda (rice with fish).
- Valencian paella with vegetables.
- Black rice with baby squid.
- Arroz del senyoret (seafood paella).
- Rice with lean meat and vegetables.
- Paella mixta (rice with seafood and meat).
- Fideuà (noodles) with prawns, squid and crayfish.
- Rice with squid, baby squid and mussels.
- Rice with vegetables (red pepper, green pepper, spring garlic, courgette and aubergine).
- Rice with meatballs, chicken and vegetables.

Desserts

- Crème caramel or fruit

Drinks

- 1 drink per person.

€27



ARROCERÍA LA MARINA

RESTAURANT - RICE RESTAURANT

Camino del Palasiet, 31

Reservations: 966 867 212

Closed: Monday and Tuesday

Lunch menus (Wednesday to Sunday) / Lunch and dinner menus (Friday)

Starters (two starters to choose from for the centre of the table)

- Altea pink tomato with tuna belly and pickles, or with cod.
- Marinera salad with garlic prawns and octopus.
- Fresh cheese from La Nucía with smoked sardines.
- Homemade cod fritters.
- Sautéed baby artichokes with foie gras shavings, served on a bed of piquillo pepper sauce.
- Homemade sobrasada (sausage spread) and honey pastries.

Rice dishes (one rice dish per table)

- Capo rice (with Iberian pork, artichoke hearts and boletus mushrooms).
- Jefe rice (with Segureño lamb chops and Padrón peppers).
- Jefa rice (with pork crackling, Iberian pork cubes and baby turnips).
- Cauldron or dry rice with monkfish, clams and cuttlefish.
- Lobster cauldron (€5 supplement).
- Rice with marrow and matured beef entrecôte (€5 supplement).

Homemade dessert

- Homemade Xixona almond cake with vanilla ice cream and Marcos Tonda hot chocolate.

Drinks (one drink per guest)

- Water (Solán de Cabras).
- Soft drink.
- Beer.
- Glass of wine.
- Bottle of wine (per four people).

Wines

- Red: vintage Beronia Rioja.
- White: Beronia Rueda Verdejo and Q.D.O. Alicante Marina Alta.

€30



BOLIKKI

RESTAURANT

Avenida Vicente Llorca Alós, 13
Reservations: 865 522 189
Open every day
Lunch menus only

Starters (choice of two per table)

- Tuna belly salad.
- Gazpacho (cold tomato soup).
- Homemade croquettes.
- Shrimp or boiled seafood.
- Marinated dogfish

Friday 17th

- Rice with tuna (dry/creamy/soupy).

Saturday 18th

- Rice with monkfish and clams.

Sunday 19th

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

Monday 20th

- Rice with pork crackling, piquillo peppers and Iberian pork shoulder.

Tuesday 21st

- Mar Menor cauldron.

Wednesday 22nd

- Rice with lobster (soupy/dry).

Thursday 23rd

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

Friday 24th

- Rice with crayfish.

Saturday 25th

- Rice with monkfish and clams.

Sunday 26th

- Rice w/ Norway lobster and squid (soupy/dry).

Homemade dessert

Drinks

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

Wines

- Rioja, Ribera and Rueda.

€25



CERVECERÍA EL MESON

RESTAURANT - BAR

Calle Gerona, 1

Reservations: 965 858 521

Open daily (12 p.m. to 11 p.m.)

Lunch and evening menus

Appetisers

- Izaguirre vermouth tasting.
- Frankfurt caramel with mustard dip.

Starters to share

- Beef carpaccio with pickles, vitello tonnato sauce and crispy capers.
- Causa (Peruvian mini-casserole) with huancaína sauce, prawns, octopus, mango and red onion.
- Mussels with sauce and coriander oil.

Friday 17th

- Monkfish, clams and crayfish rice.

Saturday 18th

- Arroz del senyoret (seafood paella).

Sunday 19th

- Rice with cuttlefish, langoustine and wild rudderfish.

Monday 20th

- Rice with cod, cauliflower, garlic and spinach.

Tuesday 21st

- Rice with free-range chicken, meatballs, chickpeas and red prawns.

Wednesday 22nd

- Creamy rice with monkfish, spinach, artichokes and prawns.

Thursday 23rd

- Creamy rice with lean meat, seasonal mushrooms and kamado-roasted pumpkin.

Friday 24th

- Rice with cuttlefish, baby squid and artichokes.

Saturday 25th

- Arroz a banda (rice with fish).

Sunday 26th

- Rice with ribs and seasonal vegetables.

Dessert (your choice)

- Creamy cheese with apple.
- French toast with coconut milk and tiger nut milk, accompanied by meringue milk ice cream.

Drinks

- 1 glass of wine:
 - Bodega Familia Valdelana (Rioja).

€28



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EL BODEGÓN AURRERA

RESTAURANT - TAPAS BAR

Calle Santo Domingo, 12

Reservations: 965 852 761

Open daily

Lunch menus only

Starters (choice of two per table)

- Tuna belly salad with tomato and spring onions.
- Homemade croquettes.
- Fried baby squid.
- Scrambled eggs with ham.

Rice dishes

- Soupy rice with lobster.

Dessert

- Basque-style cheesecake.

Drinks (1 drink per person)

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

€29.50



JARDÍN MEDITERRANEO

RESTAURANT - RICE RESTAURANT

Avenida Alcoy, 17

Reservations: 965 850 011

Open daily

Lunch menus only

Starters

- Bread and aioli for the centre of the table.
- Mixed salad with tuna belly.

Friday 17th

- Black rice with cuttlefish and vegetables.

Saturday 18th

- Rice with seasonal vegetables and cuttlefish.

Sunday 19th

- Rice with lean meat, chicken and vegetables.

Monday 20th

- Rice with red tuna, prawns and garlic.

Tuesday 21st

- Creamy rice with mahi-mahi, pumpkin and artichokes.

Wednesday 22nd

- Creamy rice with monkfish and clams.

Thursday 23rd

- Rice with anchovies and spinach.

Friday 24th

- Fideuà (noodles) with fish and seafood.

Saturday 25th

- Arroz a banda (rice with fish).

Sunday 26th

- Fish, seafood and mussels paella.

Dessert

- Chef's homemade dessert or ice cream.

Drink (your choice)

- One drink per person.
- One bottle of wine for every four people.

Wines

- Wines from Alicante:
 - Flor de Tarima white (Chardonnay).
 - Flor de Tarima red (Monastrell).

€25



LA ARROCERÍA DE LA MEJILLONERA

RESTAURANT - RICE RESTAURANT

Plaza Mayor, 27

Closed: Tuesday

Reservations: 628 242 199 Lunch menus only

Starters (choice of 1 per person)

- Sliced tomato with tuna belly.
- Black pudding pastry with caramelised onion.
- Red prawn carpaccio.
- Andalusian-style squid.

Rice dishes (minimum for 2 people)

- Arroz del senyoret (seafood paella).
- Paella with blue crab from La Albufera.
- Paella with monkfish, octopus and artichokes.
- Valencian paella.

Dessert

- Mango cheesecake.
- Chocolate cake.
- Oreo cake.
- Fried milk.

Drinks

- One bottle of wine for every two people.
- Beer or soft drink.

Wines

- Wines from Alicante.

€35



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LA BRASERÍA AURRERA

RESTAURANT

Calle Santo Domingo, 10
Reservations: 965 852 761
Open daily
Lunch menus only

Starters (two of your choice per table)

- Tuna belly salad with ripe tomatoes and spring onions.
- Grilled artichoke hearts.
- Homemade croquettes.
- Scrambled eggs with grilled txistorra sausage.

Rice dishes

- Rice with Aurrerá Selection ribeye steak.

Dessert

- Grandma's chocolate cake.

Drink (choice of 1 drink per person)

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

€29.50



LA CAVA ARAGONESA

RESTAURANT

Plaza de la Constitución, 2
Reservations: 966 801 206
Open daily
Lunch menus only

Friday 17th

- Escarole and pomegranate salad.
- Sea bass tartare.
- Rice with beef shank.

Saturday 18th

- Pericana salad with dried cod.
- Pork sausage casserole.
- Rice with beans and turnips.

Sunday 19th

- Salad with pickles.
- Baby squid in sauce.
- Rice stew with meatballs.

Monday 20th

- Red cabbage salad.
- Sautéed baby potatoes with ham and prawns.
- Rice with duck.

Tuesday 21st

- Tuna jerky salad with almonds.
- Stew croquettes.
- Rice with black pudding and cod tripe.

Wednesday 22nd

- Fennel and celery salad with green apple vinaigrette.
- Assorted mushrooms sautéed with garlic.
- Rice with pork cheeks.

Thursday 23rd

- Prawn and avocado salad.
- Duck breast carpaccio with vermouth vinaigrette.
- Rice with bonito and mantis shrimp.

Friday 24th

- Salad with orange, cheese and pistachios.
- Artichoke stuffed with cod brandade.
- Baked rice.

Saturday 25th

- Salad with radishes and cucumber.
- Fried crayfish.
- Rice with anchovies and spinach.

Sunday 26th

- Salad with smoked meats.
- Mushroom cannelloni with truffle béchamel sauce.
- Stuffed peppers.

Dessert

- House special.

Drink (1 drink per person)

- Water.
- 1 glass of beer.
- Wine (1 bottle for every two people).

Wines

- Señorío de Benidorm.

€30



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LA FAVA

RESTAURANT

Calle La Palma, 41

Reservations: 672 062 424

Closed: Sunday, Monday, Tuesday evening

Lunch menus only

Welcome snack

- Mini with salted fish, caramelised onion and miso mayonnaise emulsion.

Starters (to share between 2 people)

- Confit and grilled leek with bluefin tuna carbonara, smoked mackerel and chicken and orange juice.
- Pine nut cream, bonito confit in old beef fat, roasted onion and sweets.

Rice dishes

- Rice with old beef tataki, peppers, pumpkin and seasonal fruit.

Dessert

- Fritters filled with pumpkin cream, roasted pumpkin, flavoured chocolate, basil and toasted egg yolk.

Drinks (1 drink per person)

- Wine.
- Beer.
- Soft drinks.

€38

+ €25 supplement (optional)
for wine pairing.



LA PINTA

RESTAURANT

Jaime I, 1
Reservations: 642 807 122
Open daily
All-day menus

Starters

- Salmon carpaccio.
- La Pinta salad.
- Sautéed king prawns.
- Assorted croquettes.
- Russian salad.
- Caesar salad.
- Aubergine coated in honey.

Rice dishes

- Arroz a banda (rice with fish).
- Rice with baby squid and prawns.
- Creamy rice with octopus and clams.
- Valencian Paella.
- Paella with anchovies and spinach.
- Black rice with cuttlefish and purple garlic aioli.
- Vegetable paella with seasonal vegetables.

Dessert

- Homemade cake.
- Homemade custard.
- Rice pudding.
- Ice cream.
- Seasonal fruit.

Drinks

- Wine.
- Beer.
- Soft drinks.
- Water.
- Sangria.

€25



LA PINTA BEACH

RESTAURANT - RICE RESTAURANT

San Pedro, 26

Reservations: 610 169 402

Open daily

All-day menus

Starters

- Mediterranean salad with goat cheese.
- Mixed croquettes.
- Battered prawns.
- Squid Andalusian style.
- Iberian ham and cheese plate.
- Prawn and squid brochette.
- Tomato with burrata cheese and pesto.

Rice dishes

- Arroz a banda (rice with fish).
- Iberian rice (with Iberian pork).
- Rice with baby squid and garlic shoots.
- Arroz del senyoret (seafood paella).
- Creamy rice with octopus and clams.
- Creamy rice with chicken, rabbit and artichokes.
- Creamy rice with lobster.

Dessert

- House cake.
- Seasonal fruit.
- Rice pudding.

Drinks

- Sangria.
- Beer.
- House wine: red, verdejo, rosé.

€25



Plaza del Torrej6, 3
Reservations: 966 651 050
Open daily
All-day menus

MENU 1**Starters**

- Two Iberian ham croquettes.

Rice dishes

- Rice with iberian pork, shiitake and mushrooms.

Dessert

- Cheesecake.

Drinks

- Soft drink.
- Beer.
- Glass of wine.
- Glass of cava (sparkling wine).

MENU 2**Starters**

- Marinated salmon.

Rice dishes

- Seafood and white prawn paella.

Dessert

- Cheesecake.

Drinks

- Soft drink.
- Beer.
- Glass of wine.
- Glass of cava (sparkling wine).

€25

MAL PAS

RESTAURANT - RICE RESTAURANT

Santa Faz, 50

Reservations: 965 858 086

Closed: Tuesday

Lunch menus only

Starters (choice of 2)

- Bollo a la paleta (stuffed bun).
- Mediterranean salad.
- Escalivada (roasted vegetables) with cod.
- Marineras (Russian salad toast with anchovy).
- Steamed mussels.

Friday 17th

- Rice with anchovies and spinach.

Saturday 18th

- Cod and cauliflower paella.

Sunday 19th

- Rice with octopus, prawns and artichokes.

Monday 20st

- Rice with beans.

Wednesday 22nd

- Rice with Iberian pork and vegetables.

Thursday 23rd

- Rabbit and snails paella.

Friday 24th

- Rice with anchovies and spinach.

Saturday 25th

- Cod and cauliflower paella.

Sunday 26th

- Rice with octopus, prawns and artichokes.

Dessert

- Homemade desserts of the house.

Drinks (1 drink per person)

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

Wines

- Alicante red wines.
- Alicante white wines.

€29.95



15

MALASPINA

RESTAURANT

Avenida Panamá, 5

Reservations: 965 035 962

Open daily

Lunch menus only

Starters

- Assortment of breads with free-range egg aioli and grilled vegetables.
- Our roasted cod salad with Marcona almonds and semi-spicy fried egg mayonnaise on a grilled fartón bun.
- Croquette of long-aged Benissa sausage spread on a bed of Callosa d'en Sarrià cheese with a veil of Iberian pork jowl.

Friday 17th

- Rice with rabbit smoked in vine shoots and mountain snails from Vinalopó Mitjà.

Saturday 18th

- Rice with blue crab and scallops.

Sunday 19th

- Rice with Iberian pork, shiitake mushrooms and snow peas.

Monday 20th

- Rice with prawns, cuttlefish and squid.

Tuesday 21st

- Creamy rice with pig's trotters, red prawns and spinach.

Wednesday 22nd

- Malaspina rice served with red tuna tataki and seaweed aioli.

Thursday 23rd

- Black rice with garlic shoots, grilled squid and free-range egg aioli.

Friday 24th

- Soupy rice with sweet potato, beans and onion black pudding.

Saturday 25th

- Rice with seasonal vegetables and spiced meatballs.

Sunday 26th

- Rice with cod, potatoes, tomatoes and chickpeas.

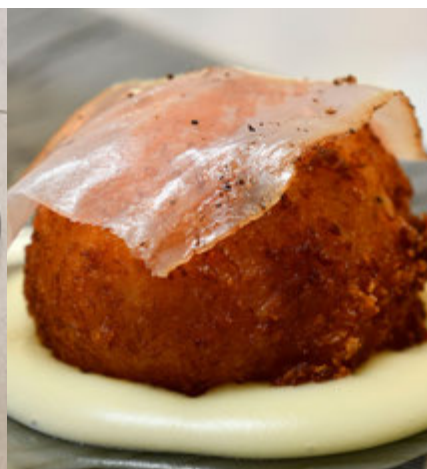
Dessert

- Xixona nougat coulant with white chocolate ice cream.

Drinks (1 per person)

- Water
- Soft drink
- Glass of red wine:
 - Enrique Mendoza Pinot Noir
- Glass of white wine:
 - Tarima Hill

€34



Paseo Colón, 1
Reservations: 965 853 796
Open daily
All-day menus

1st starter (choice of 1 for every 2 people)

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

2nd starter (choice of 1 for every 2 people)

- Tomato stuffed with sea bass salad.
- Sautéed baby prawns with garlic shoots.
- Bluefin tuna carpaccio with parmesan shavings.
- Aubergines with honey.
- Assorted croquettes.
- Sautéed cuttlefish with wild asparagus, aioli and cuttlefish ink.

Rice dishes

- Arroz a banda (rice with fish).
- Arroz huertano (rice with vegetables).
- Arroz en costra (crusted rice).
- Fideuá (noodles) with seafood.
- Fideuá with chicken and artichokes.
- Seafood paella.
- Alicante paella.
- Valencian paella.
- Creamy rice with seafood.
- Creamy rice with octopus and artichokes.
- Black rice with seafood.
- Rice with anchovies and spinach.

Homemade dessert (choice of 1 per person)

- Cheesecake.
- Tiramisu.
- Crème brûlée.
- House crème caramel.
- Tangerine borracho (sponge cake soaked in wine syrup).
- Homemade whisky cake.

Drinks

- Water.
- Beer.
- Soft drink.
- 1 glass of wine.
- 1 bottle of wine for every 4 people.

€27



17

NAUTIC PLAYA

RESTAURANT

Avenida Vicente Llorca Alós, 12
Reservations: 965 851 812 - 965 855 425
Closed: Monday
Lunch and evening menus

Snack

- Almonds.
- Bread with aioli.

Starters

- Boiled seafood.
- Fried seafood.

Rice dishes (choice of 1 rice dish per table)

- Rice with monkfish and clams.
- Arroz a banda (rice with fish).
- Black rice.
- Seafood paella.
- Lean meat and vegetable paella.
- Paella mixta (rice with seafood and meat).
- Rice stew with blue lobster (€8 supplement).
- Rice stew with red lobster (€8 supplement).

Dessert

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

Drinks (choice of 1 drink per person)

Wines

- White Rivero Verdejo.
- Red Rioja.

€32



18

POSADA DEL MAR

RESTAURANT

Paseo Colón, 3

Reservations: 965 851 373

Closed: Wednesday

Lunch menus only

Starters (choice of 1 per person)

- Stuffed bun (Monday to Friday).
- Marinated mahi-mahi.
- Fried anchovies in marinade.
- Cuttlefish with onions.

Rice dishes (to choose from, minimum 2 people)

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

Homemade dessert

Drinks (choice of 1 drink per person)

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

€30



RESTAURANTE CLUB NAÚTICO

RESTAURANT

Paseo de Colón, 2

Reservations: 965 772 873

Closed: Monday

Lunch menus only

Starters (choice of 2)

- Boiled white prawns.
- Steamed mussels.
- Roasted vegetable salad with cod.
- Marineras (Russian salad toast with anchovy).
- Mediterranean salad.

Friday 17th

- Rice with mushrooms and foie.

Saturday 18th

- Cod and cauliflower paella.

Sunday 19th

- Paella with lean meat and vegetables.

Tuesday 21st

- Rice with beans.

Wednesday 22nd

- Rice with octopus, prawns and artichokes.

Thursday 23rd

- Rice with anchovies and spinach.

Friday 24th

- Rice with mushrooms and foie.

Saturday 25th

- Cod and cauliflower paella.

Sunday 26th

- Paella with lean meat and vegetables.

Homemade desserts

Drinks (choice of 1)

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

Wines

- Alicante red wine.
- Alicante white wine.

€29.95



RESTAURANTE ESTURIÓN

RESTAURANT - RICE RESTAURANT

Ricardo Bayona, local 4
Reservations: 965 866 700
Open daily
All-day menus

Starters

- Aubergines with cane honey and sesame seeds.
- Pink tomatoes from the garden with tuna belly.
- Pork crackling from Soria.
- Russian salad.
- Mango and feta cheese salad.
- Assorted homemade spinach and ham croquettes.
- Andalusian-style squid.

Rice dishes

- Creamy rice with tuna and pumpkin.
- Seafood stew with monkfish, prawns and crayfish.
- Rice with rabbit and snails.
- Crusted rice.
- Rice with marrow and pork.
- Rice with scallops and king prawns.
- Rice with scarlet prawns.
- Seafood paella (only shelled seafood).
- Rice with Iberian pork and baby squid.
- Rice stew with lobster.
- Rice with spinach and anchovies.

Note: Every day, a typical Benidorm rice dish.

Dessert

- Baked cheesecake.
- Biscuit mousse.
- Calatrava bread pudding with cream and biscuits.
- Rice pudding.
- Chocolate mousse.
- Seasonal fruit.

Drinks

- 1 drink per person.

Wines

- Rueda Verdejo white wine.
- Crianza red wine.

€25



21

RESTAURANTE L'AROMA

RESTAURANT

Avenida Armada Española, 10
Reservations: 865 550 557
Open daily
Lunch menus only

Menu for 2 people

Starters (choice of 1)

- Gillardeau oysters on crushed ice with lemon air (2 pieces).
- Pedrosillano chickpea stew with pig's trotters.
- Quinoa, avocado, pink tomato and prawns timbale with balsamic vinegar.
- Confit eggs with piperade, mushrooms and bacon crudités.

Rice dishes (minimum 2 people)

- Rice with duck, vegetables, wild mushrooms and foie gras cubes.
- Creamy rice with crab.
- Rice with octopus, artichokes and cod.

Dessert

- L'Aroma special French toast.
- Grandma María's cheesecake.

Drinks

- Soft drinks.
- White wine: Verdejo Viña Adaja.
- Red wine: Ribera del Duero Portia.

€32.50



22

SINATRAS CENTRO DIVERSO RESTAURANT

Vía Emilio Ortuño, 14 · Edificio San Jaime, local 1
Reservations: 865 641 528

Closed: Monday
Lunch menus only

House appetiser

- White prawns from the fish market.

Starters (at the centre of the table)

- Cuttlefish salad.
- Cod croquette.
- Raff tomato with bonito loin.

Rice dishes (minimum 2 people)

Friday 17th

- Rice with tuna and pumpkin.

Saturday 18th

- Rice with Iberian pork and boletus.

Sunday 19th

- Rice with monkfish, clams and artichokes.

Tuesday 21st

- Rice with cod and spinach.

Wednesday 22nd

- Vegetarian rice with mushrooms.

Thursday 23rd

- Rice with free-range chicken and aubergine.

Friday 24th

- Seafood rice with red prawns.

Saturday 25th

- Rice with octopus and cauliflower.

Sunday 26th

- Creamy black rice with squid and prawns.

Dessert (your choice)

- Cheesecake.
- Fried milk.
- Caramelised French toast.

Drinks (1 per person)

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

House wine selection

- Bodega Villalobos.

€30



23

TABERNA ANDALUZA

RESTAURANT

Calle Esperanto, 4
Reservations: 965 851 087
Closed: Wednesday
Lunch menus only

Starters (choice of two starters for every two people)

- Clams in seafood sauce.
- Marinated dogfish.
- Goat cheese salad.
- Aubergines with cane honey.
- Baby squid in green sauce.
- Shrimp pancakes.

Rice dishes

- Creamy rice with prawns, clams and cuttlefish.

Dessert

- Cheese mousse with blueberries.
- Calatrava bread pudding.

Drinks

- 1 drink per person.

House wine selection

€25



24

TERRAZA BAHÍA

RESTAURANT

Calle Gijón, 2

Reservations: 625 617 489

Open: Saturdays and Sundays from 12 p.m. to 5 p.m.

Lunch menus only

Starters

- Homemade bread with tomato and aioli.
- Warm artichoke salad with seed dressing.
- Homemade oil bread with local tomato, pericana and garlic.

Rice dishes (minimum 2 people)

- Black rice with fresh tuna and onion with a dash of aioli.

Dessert

- Chocolate coulant with Bourbon vanilla ice cream.

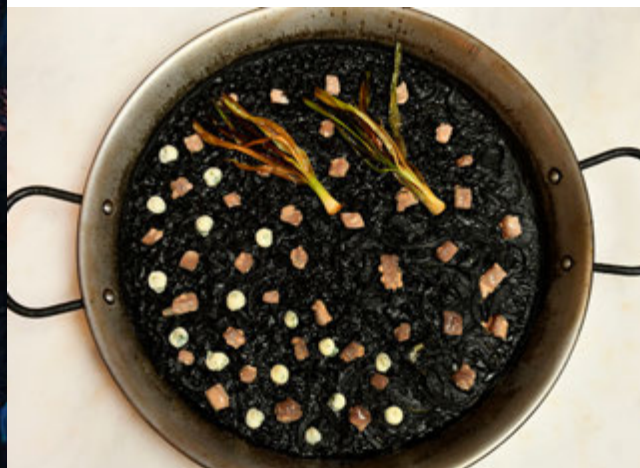
Drinks

- 1 drink per person.

Wines

- We recommend a glass of Verdejo.

€26.50



XIV pice

Gastronomic week

from 17 to 26 october



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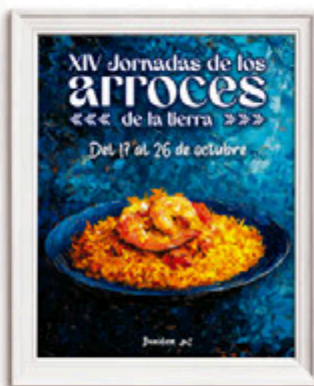
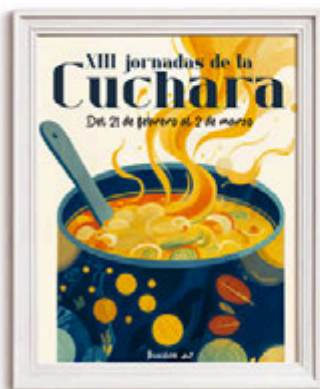
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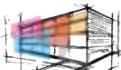
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Gastronomic BENIDORM 2025



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ABRECA

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



Más información
Oficina de Turismo de Benidorm
96 585 13 11 www.visitbenidorm.es

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More information
Benidorm Tourist Office
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