

# BENIDORM

Gastronómico 2025

## IV CONCURSO DE COCKTAILS

19 - 28  
September

€7 non-alcoholic cocktail

€9 alcoholic cocktail



Regidoria de Turisme



"Cocktails have a way of  
turning the ordinary into  
the extraordinary."

**F. Scott Fitzgerald**

# **BENIDORM**

## *Gastronómico* **2025**

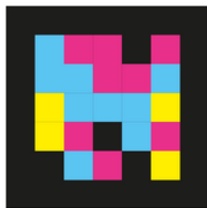
# IV CONCURSO DE **COCKTAILS**

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### **NAVILENS**



Code accessible to the visually impaired.  
Download the NaviLens app and point your phone at the  
brochure.

### **ACCESSIBLE DINING**



WEB



MAP



## Toni Pérez

Mayor of Benidorm

Four years ago, Gastronomic Benidorm decided to introduce a different event to highlight the most refreshing side of our hospitality establishments: the Benidorm Cocktail Competition. Thirteen establishments propose the most original ways to quench your thirst while offering the best sensations for the palate.

Gastronomy is not just an added bonus; it is an attraction in its own right, drawing millions of people from all over the world to our country every year. In Benidorm, gastronomy is becoming increasingly important, thanks to our restaurateurs' efforts to maintain and surpass the quality of their offerings.

As always, my congratulations go to ABRECA for its commitment to promoting attractive initiatives in Gastronomic Benidorm. Your efforts help to make Benidorm an interesting place to visit all year round, which is something that very few destinations can boast.

Cheers.

Toni Pérez  
Mayor of Benidorm



## Javier del Castillo

Chairman of ABRECA

Benidorm is once again celebrating creativity and talent with the 4th Cocktail Competition, an event that has now become a fixture in the Gastronomic Benidorm 2025 calendar. Promoted by ABRECA in collaboration with the Department of Tourism, this initiative demonstrates a strong commitment to innovation in the local hospitality industry and the professionalisation of cocktail making.

From the outset, the competition has embraced an inclusive vision, offering alcoholic and non-alcoholic options to appeal to all tastes and emphasising the importance of diversity, creativity and quality. In each edition, our bartenders give their all, surprising us with creations that combine technique, local produce and spectacular presentation.

We invite residents, visitors and culinary professionals to enjoy this sensory experience, which reflects Benidorm's commitment to gastronomic excellence and innovation.

Thank you to all participants and collaborators for continuing to make Benidorm a world-class destination, also in the world of cocktail making.

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*Gastronómico* **2025**

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ESPAÑOL



#BenidormFreshandTasty

**DOWNLOAD THE DIGITAL DOSSIER**

ENGLISH



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**Mahou**



**MARSANZ**

DISTRIBUCIONES

# BENIDORM

## Gastronómico 2025



### IV CONCURSO DE COCKTAILS



### XV CONCURSO DE TAPAS & PINCHOS

Del 20 al 29 de junio



### XIV Jornadas de los Arroces

««« de la tierra »»»

Del 17 al 26 de octubre



¡Todo un año de eventos culinarios!





**BENIDORM**  
*Gastronómico* **2025**

# IV CONCURSO DE **COCKTAILS**

19-28 September

## Grupo Sibaritas



amer  
global  
brands

# PARTICIPATING ESTABLISHMENTS

1

**BALDO** (Mondays closed)

Pag. 13

Pasaje Tugar, 2 - 🍹 Cocktail from 11 a.m. to midnight

2

**CAMAROTE CLUB COCTELERÍA** (Open every day)

Pag. 15

Av. Mediterráneo, 13 - 🍹 Cocktail from 4 p.m. to 1 a.m.

3

**D-VORA RESTAURANTE** (Open every day)

Pag. 17

Plz. Sant Jaume, 5 - 🍹 Cocktail from 11 a.m. to midnight

4

**HOTEL ALAMEDA** (Open every day)

Pag. 19

C. Alameda Pedro Zaragoza, 34 - 🍹 Cocktail from 4 p.m. to 1 a.m.

5

**HOTEL MADEIRA CENTRO** (Open every day)

Pag. 21

C. Esperanto, 1 - 🍹 Cocktail from 5 p.m. to 1 a.m.

6

**JOLLY ROGER** (Open every day)

Pag. 23

Av. Alcoy 13 - 🍹 Cocktail from 2 p.m. to 2 a.m.

7

**LA PINTA** (Open every day)

Pag. 25

Av. Rey Jaime I, 1 - 🍹 Cocktail from 9 a.m. to midnight

8

**LA PINTA BEACH** (Open every day)

Pag. 27

C. San Pedro, 26 - 🍹 Cocktail from 9 a.m. to 1 a.m.

9

**LA TERRASSE BY PORT HOTELS** (Open every day)

Pag. 29

Av. Estocolmo, 4 - 🍹 Cocktail from 7 p.m. to 2 a.m.

10

**MALASPINA** (Open every day)

Pag. 31

Av. Panamá, 5 - 🍹 Cocktail from 1 p.m. to 10 p.m.

11

**PINOCCHIO PLAYA** (Open every day)

Pag. 33

Av. Alcoy, 12 - 🍹 Cocktail from 8 a.m. to 2 a.m.

12

**SHIJA SABORES DE LOS BALKANES** (Mondays closed)

Pag. 35

Av. de la Armada Española, 21

🍹 Cocktail from: 11 a.m. to 4 p.m. (Tuesday to Sunday)

7:30 p.m. a 11 p.m. (Tuesday to Saturday)

**URBAN BEACH** (Wednesdays closed)

Pag. 37

Av. Alcoy, 7 - 🍹 Cocktail from 12 p.m. to 1:30 a.m.

# HOW TO VOTE

1

## TRY THE COCKTAIL!

Visit one of our participating establishments and taste the competition cocktail.

2

## RATE IT AND REGISTER THE PURCHASE RECEIPT

Once you have finished your cocktail, ask the server for the QR voting code. Scan the QR code and rate with your mobile device between 1 and 5 stars (1 being the lowest and 5 the highest). If you do not have a mobile device, ask the server for help so that they can register your vote with the data you provide.

3

## WIN 6 FREE COCKTAILS

In addition to your vote, we will need your telephone number so that we can contact you if you are the winner in the draw that we will carry out among all the participants from the public.

**We are giving away a single prize of 6 vouchers, each of which is redeemable for one cocktail and valid for 1 month from the date of the draw, at any of the participating establishments!**

Every vote is a chance, so remember: The more cocktails you try, the more chances you have to win those free cocktails. Try them all!

# CONTEST RULES

Votes in which the voting form (name, telephone number, rating and acceptance of the LOPD) is not completed correctly will be invalidated.

You can only vote once per establishment and customer (the filter value being the telephone number provided by the customer).

If you do not have a mobile phone, ask the server at the establishment to help you register your vote.

The voting period will run from 19 to 28 September 2025.

The organisers cannot be held responsible for any changes that the establishments may make to their preparations.

The organisers cannot be held responsible for non-compliance with the contest rules by participating establishments

## BASIC INFORMATION ON THE PROCESSING OF YOUR DATA

**Responsible:** Benidorm Town Hall / ABRECA / Gastroeventos.

**Purpose:** Management of the contest and awarding of prizes to the public.

**Rights:** Access, rectification, deletion, opposition, limitation and/or portability.

**Detailed information:** Further information on the processing of your data may be requested by email to [dpd@benidorm.org](mailto:dpd@benidorm.org).

1

**Baldo**

**Velvet Sandia**

alcoholic



Sweet, fresh and subtly provocative. This velvety cocktail embodies the spirit of summer with an elegant twist. A blend of juicy fruits, floral notes and a silky texture that seduces from the very first aroma.

1

# Baldo

## Bubble Boom

non-alcoholic



This cocktail focuses on the sweetness, floral notes and effervescent freshness of all the ingredients, elevating the flavours in a balanced and original taste.

2

## Camarote Club Coctelería

**Ecos**

alcoholic



This cocktail blends the finest ultra-premium artisanal Mediterranean gin, Minoric Blue Gin — awarded the title of Spain's best gin in 2025 — with tomato water, lime juice, vanilla syrup and a grapefruit and mango soda. A delight for the senses!

2

## Camarote Club Coctelería

**Amazonia**

non-alcoholic



This cocktail is made with a mango and turmeric infusion, passion fruit purée, fresh orange juice and guava syrup. A tropical explosion!



3

## D-Vora Restaurante

### Terreta Martini

alcoholic



An Alicante version of the Espresso Martini.  
We infuse Alcoy gin with Jijona nougat, use Alcoy coffee aperitif, D-Origen coffee (roasted in Albir) and finish with a horchata (tiger nut milk) foam. Decorated with ground almonds.

3

## D-Vora Restaurante

### Agua Sin Valencia

non-alcoholic



Our alcohol-free version of Agua de Valencia: 0.0 gin as a base, orange cordial, cantaloupe melon purée, lemon juice, riboflavin (vitamin B2) and topped with soda. It is served in a coaster with an LED, which when in contact with the riboflavin makes the cocktail light up (only at night).

4

# Hotel Alameda

## Flor de Levante

alcoholic



A refreshing cocktail with citrus and floral notes. An aromatic and sophisticated experience. A tribute to the fruits of the earth and the scent of Mediterranean gardens.

4

## Hotel Alameda

### Azahar sin pecado

non-alcoholic



A fruity cocktail with floral aromas and a lingering citrus finish. A perfect harmony between freshness and elegance.

5

# Hotel Madeira Centro

## Mango Royal

alcoholic



Be seduced by the taste of the tropics. Mango Royal combines the sweetness of ripe mango, citrus notes and smooth liqueurs in a fresh and enveloping explosion. It is inspired by sunsets from the 20th floor. Ideal for those seeking intensity and the taste of summer.

5

# Hotel Madeira Centro

## Mar de Pasión

non-alcoholic



An alcohol-free journey to the most intense flavours of the tropics. Mar de Pasión combines exotic passion fruit purée with the vibrant sweetness of raspberry syrup, topped with the citrus effervescence of Fanta Lemon and a delicate touch of non-alcoholic blue curaçao.

6

# Jolly Roger

## Passion Aperol Spritz

alcoholic



A refreshing, fruity cocktail that blends Aperol, prosecco and passion fruit syrup with frozen orange. A vibrant drink with a slushy texture, notable for its tropical citrus flavour and red berry garnish. Ideal for summer.

6

## Jolly Roger

### Espresso Tiramisù

non-alcoholic



A sweet and enveloping cocktail that combines instant coffee with tiramisu syrup and salted caramel, to evoke the flavour of an Italian dessert in espresso form. Ideal for coffee lovers with a sweet tooth and a modern taste.



7

# La Pinta

## Pink Breeze

alcoholic



Light, fruity and incredibly refreshing. This watermelon, lime and basil cocktail tastes like summer by the sea

7

## La Pinta

### La pinta Zero

non-alcoholic



Colourful, exotic and adventurous. La Pinta Zero is a non-alcoholic cocktail reminiscent of tropical voyages, with a pirate spirit... but without the rum!

8

## La Pinta Beach

### La Pinta Blossom

alcoholic



Refreshing floral cocktail with gin, elderflower, lime and a touch of honey with ginger. Finished with fresh basil and sparkling water. Pure summer in a glass.

8

## La Pinta Beach

### Pinta tropical

non-alcoholic



Non-alcoholic cocktail with exotic fruits and a hint of citrus, as refreshing as a sea breeze.

9

# La Terrasse by Port Hotels

## Benidorm de día y de noche

alcoholic



A cocktail that pays tribute to the contrasts of Benidorm: cool days and vibrant nights. Homemade kombucha with citrus fruits and mint, mixed with vodka infused with orange peel, orange blossom, fennel, dates, rose, hibiscus, coffee and pink pepper. The pure spirit of the Mediterranean.

9

## La Terrasse by Port Hotels

### La Ventana de la Terreta

non-alcoholic



A cocktail with tepache fermented from pineapple scraps from our piña coladas. Sustainable and locally sourced, infused with local citrus fruits, flowers and herbs. Served in handmade ceramicware with aromatic ice that transforms every sip into a vivid Mediterranean experience.

10

# Malaspina

## Agua Sanguina

alcoholic



A remastered version of the classic 'Agua de Valencia', blending spirits and fizz with an elegant, contemporary twist.

10

# Malaspina

Zero Garden

non-alcoholic



A sensory journey to the heart of the Valencian countryside, where cucumber and basil combine to create a revitalising, herbaceous aroma.



11

# Pinocchio Playa

## Pomelo Beat

alcoholic



A bitter, refreshing cocktail with a Mediterranean vibe. The vibrant character of Punt e Mes vermouth blends with the deep sweetness of cassis liqueur and the zesty tang of grapefruit mixer. It contains Punt e Mes, cassis and grapefruit.

**11**

# Pinocchio Playa

## Ginger Fest

non-alcoholic



A fresh, spicy, Mediterranean-style non-alcoholic cocktail. Refreshing and sparkling, it combines the character of ginger with seasonal fruits and a hint of citrus that dances on the palate. It contains non-alcoholic bitter, elderflower, lime and ginger beer with a hint of orange peel.

12

# Shija Sabores de Los Balcanes

**Tierra Valenciana**

alcoholic



We extract its exotic, earthy and citrus flavour from the land of Valencia, blending it into a cocktail with liqueur from our Grenache grapes, gin and blood orange.

12

## Shija Sabores de Los Balcanes

**Mediterráneo balcánico** non-alcoholic



Heading further east across the Mediterranean, we discover the lesser-known flavours of the Balkans, where fruits bathed in the same sun grow in lands with a different character. An infusion of sour cherries, watermelon glyko, lemon and tonic.

13

# Urban Beach Gastrobar

## Lluna Valenciana

alcoholic



This creamy, aromatic cocktail reimagines the classic Valencian horchata (tiger nut milk), combining vodka macerated in orange blossom, orange and cinnamon. The floral and citrus flavour is balanced with locally sourced syrups, and it is served with a fish-shaped fartón (pastry to dip in horchata). A sweet treat with a Mediterranean soul.

**13**

## Urban Beach Gastrobar

### Peach & Punch

non-alcoholic



Refreshing, tropical and sparkling with a Mediterranean twist. This non-alcoholic cocktail is made with peach, orange and ginger syrup, pineapple juice and olive tonic to create a vibrant balance of sweetness, acidity and bitterness. It's exotic, fruity and surprising.

# DIGITAL MAP

## EXPLORE, TASTE AND ENJOY!

Our cocktails combine local talent, unique ingredients and the passion that defines our hospitality industry. Scan the QR code to access an interactive Google Map showing the participating establishments.



**1**

### **BALDO**

Pag. 13

Pasaje Tugar, 2

**2**

### **CAMAROTE CLUB COCTELERÍA**

Pag. 15

Avenida Mediterráneo, 13

**3**

### **D-VORA RESTAURANTE**

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Plaza Sant Jaume, 5

**4**

### **HOTEL ALAMEDA**

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C. Alameda del Alcalde Pedro Zaragoza, 34

**5**

### **HOTEL MADEIRA CENTRO**

Pag. 21

Calle Esperanto, 1

**6**

### **JOLLY ROGER**

Pag. 23

Avenida Alcoy, 13

**7**

### **LA PINTA**

Pag. 25

Avenida Rey Jaime I, 1

**8**

### **LA PINTA BEACH**

Pag. 27

Calle San Pedro, 26

**9**

### **LA TERRASSE BY PORT HOTELS**

Pag. 29

Avenida Estocolmo, 4

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Pag. 31

Avenida Panamá, 5

**11**

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Pag. 33

Avenida Alcoy, 12

**12**

### **SHIJA SABORES DE LOS BALKANES**

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Avenida de la Armada Española, 21

**13**

### **URBAN BEACH**

Pag. 37

Avenida Alcoy, 7

ajuntament  benidorm  
concejalía de turismo



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



Benidorm



Visit  
Benidorm



GASTRO  
eventos



Más información  
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96 585 13 11 [www.visitbenidorm.es](http://www.visitbenidorm.es)

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