

BENIDORM 2026 Gastronomic

XIV Stews & Soups Week

FEBRUARY 27
TO MARCH 8



Price
per menu

€25



ajuntament



benidorm

Regidoria de Turisme

BENIDORM 2026 *Gastronomic*

XIV

**FEBRUARY 27
TO MARCH 8**

Stews & Soups Week

#BenidormFreshandTasty

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CASTELLANO



ENGLISH

Mahou

DESDE 1890



MARSANZ



Toni Pérez

Mayor of Benidorm

We are launching Gastronomic Benidorm 2026 with the 14th Jornadas de la Cuchara (Spoon Days), a wonderful opportunity to celebrate our culinary heritage and the rich variety of dishes that characterise our town, drawing on local recipes and influences from across Spain thanks to the diverse origins of our residents and restaurateurs.

In a place as open to the world as Benidorm, traditional cuisine helps us to connect more closely with our roots and authentic flavours. The aim of these events is to highlight dishes that form part of our collective memory – recipes that have been passed down through the generations and continue to occupy a special place on our tables today.

The involvement of the hospitality sector, with 16 Benidorm restaurants participating, demonstrates its commitment to quality, innovation and respect for tradition. The restaurants have created dishes that reinterpret classic recipes with creative touches, offering a unique gastronomic experience.

The spoon symbolises closeness, home and hospitality – values that Benidorm has successfully promoted throughout its history. These events are just one example of how Benidorm offers so much more than sun and sand – it offers culture, flavour and culinary excellence.

Congratulations once again to ABRECA for organising 'Gastronomic Benidorm 2026' to showcase our expanding culinary scene and demonstrate the growing importance of gastronomy. In this case, with the aroma of tradition and the flavour of home.

Bon appétit.

Toni Pérez
Mayor of Benidorm



Javier del Castillo

Chairman of ABRECA

Benidorm is a vibrant, dynamic destination that is constantly evolving. Every year, it attracts millions of visitors, who come not only for its climate and leisure activities, but also for its ability to reinvent itself and showcase what makes it different.

Although we live in a modern, digital and connected tourist destination, there are experiences that can only be fully appreciated when enjoyed without haste. Traditional cuisine is one such experience. These are simple, honest and comforting dishes that form part of our collective memory, taking us back spoonful by spoonful to the flavours of yesteryear.

The Spoon Days were created to celebrate this traditional cuisine, which is still very much alive in our bars and restaurants. It is a cuisine that celebrates local produce and tradition, as well as commitment to sustainability and passing on our gastronomic culture to future generations.

ABRECA would like to thank the participating establishments for their involvement, and the institutions and collaborators for their support in making these events possible. Thanks to everyone involved, Benidorm continues to establish itself as a diverse, authentic and high-quality gastronomic destination.

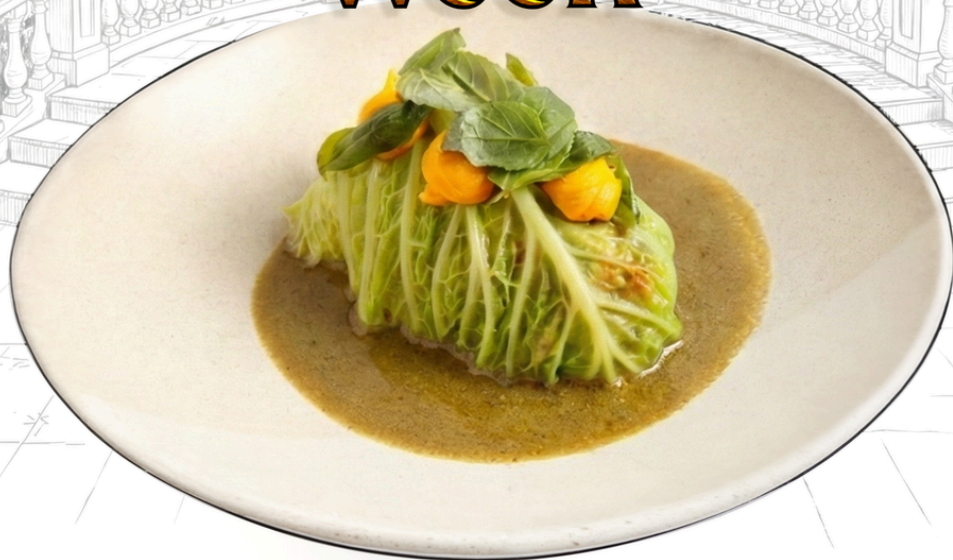
We invite you to take a moment, take a seat and enjoy a delicious stew. In a world that moves too fast, some flavours deserve to be savoured slowly.

Bon appétit.

Javier del Castillo
Chairman of ABRECA

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WEB

ACCESSIBLE
DINING

MAP 2026

SPOON
DAYS



MAP



XIV Stews & Soups Week

PARTICIPATING RESTAURANTS

1/ ALAMEDA
GOURMET

9/ LA JUANA

2/ ARROCERÍA
LA MARINA

10/ LA PINTA
BEACH

3/ BOLIKKI

11/ LA TAPERÍA
AURRERA

4/ CHIRINGUITO
BEACH

12/ MALASPINA

5/ EL MESÓN

13/ MARISQUERÍA
EL PUERTO

6/ JARDÍN
MEDITERRÁNEO

14/ RESTAURANTE
ESTURIÓN

7/ LA BRASERÍA
AURRERA

15/ SINATRAS
CENTRO
DIVERSO

8/ LA FAVA

16/ TABERNA
ANDALUZA

1

ALAMEDA GOURMET

RESTAURANT

Calle Martínez Oriola, 21
Reservations: 622 901 560

Closed: Wednesday
Lunch menus

Starters (choice of 1 per person)

- Port-marinated duck foie gras with raisins
- Truffled spinach tartlet with prawns and pine nuts

Main course (choice of 1 per person)

- Pocha beans with beef tripe and flour black pudding
- Pedrosillano chickpea stew with seafood

Dessert (choice of 1 per person)

- Pumpkin tart with chocolate and orange
- Pannacotta flavoured with vanilla and passion fruit

Drinks (1 drink per person)

- One bottle of wine for every four people.
- Glass of wine
- Beer
- Soft drink
- Water



2 / ARROCERÍA LA MARINA

RESTAURANT

Camí del Palasiet, 31
Reservations: 966 86 72 12

Closed: Monday and Tuesday
Lunch menus

Centrepiece starters (choice of 2 per table)

- Altea pink tomato with homemade pickled mussels
- Smoked sardine marinara
- Assortment of homemade pasties
- Cuttlefish patties with basil aioli
- Artichoke flower with egg yolk sauce and crispy Iberian ham

Dessert

- Xixona nougat ice cream with Marcos Tonda hot chocolate

Drinks (1 per person)

- San Miguel beer
- Glass of wine
- Soft drink
- Water
- One bottle of wine (for every four people)

Friday 27th

- Lamb stew

Saturday 28th

- Lamb stew

Sunday 1st (of your choice)

- Lobster stew
- Monkfish, clam and cuttlefish stew

Wednesday 4th

- Stew with meatballs

Thursday 5th

- Stew with meatballs

Friday 6th

- Stew with meatballs

Saturday 7th

- Lamb stew

Sunday 8th (of your choice)

- Lobster stew
- Monkfish, clam and cuttlefish stew



3

BOLIKKI

RESTAURANT

Avenida Vicente Llorca
Alós, 13
Reservations: 865 52 21 89

Open every day.
Lunch menus.

Starters (choice of 2 per table)

- Homemade croquettes
- Shrimp
- Andalusian-style squid tentacles
- Tuna belly salad with peppers
- Artichoke hearts

Dessert

- Homemade desserts

Wines

- 1 drink per person
- Rioja red wine or Verdejo white wine (1 bottle per 4 people).

Friday 27th

- Gazpacho manchego (flat bread stew) with quail.

Saturday 28th

- Stew with meatballs.

Sunday 1st

- Caldero del Mar Menor (fisherman's rice dish).

Monday 2nd

- Bean stew with clams and prawns.

Tuesday 3rd

- Migas (fried bread crumbs).

Wednesday 4th

Sweet Iberian pork cheek with wine reduction.

Thursday 5th

- Octopus and artichoke stew.

Friday 6th

- Fabada asturiana (pork and bean stew).

Saturday 7th

- Marmitako (Basque tuna stew).

Sunday 8th

- Crayfish and squid rice (dry, creamy or soupy).



4

CHIRINGUITO BEACH

RESTAURANT

Avenida Madrid, 22, local 5-6
Reservations: 660 192 519

Open every day.
Lunch menus.

Friday 27th

- Premium beef jerky with toasted bread and olive oil
- Complete Leonese stew
- Crème caramel

Saturday 28th

- Premium beef jerky with toasted bread and olive oil
- Complete Leonese stew
- Crème caramel

Sunday 1st

- Premium beef jerky with toasted bread and olive oil
- Complete Leonese stew
- Crème caramel

Monday 2nd

- Lettuce, pink tomato and onion salad
- Fabada asturiana (pork and bean stew)
- Cheesecake

Tuesday 3rd

- Lettuce, pink tomato and onion salad
- Fabada asturiana (pork and bean stew)
- Cheesecake

Wines (1 bottle for every 2 people)

- House wine

Wednesday 4th

- Lettuce, pink tomato and onion salad
- Fabada asturiana (pork and bean stew)
- Cheesecake

Thursday 5th

- Premium beef jerky with toasted bread and olive oil
- Complete Leonese stew
- Crème caramel

Friday 6th

- Premium beef jerky with toasted bread and olive oil
- Complete Leonese stew
- Crème caramel

Saturday 7th

- Premium beef jerky with toasted bread and olive oil
- Complete Leonese stew
- Crème caramel

Sunday 8th

- Premium beef jerky with toasted bread and olive oil
- Complete Leonese stew
- Crème caramel



5 / EL MESÓN

BAR

Calle Gerona, 1, local 6
Reservations: 965 858 521

Open every day.
Lunch menus.

Appetizer

- Stew croquette with textured ham

Starters

- Hummus trio with crudités
- Pumpkin soup with chicken lollipop and curry foam with banana
- Artichoke with broad beans, spring garlic and crispy ham

Dessert

- Puff pastry with lemon cream, mint frosting and caramelised meringue topping

Wines (Viña Aznair Winery)

- Viña Aznair Vintage Rioja
- Viña Aznair Rueda verdejo

Friday 27th

- Broth with meatballs and compango (Asturian cured meats)

Saturday 28th

- Creamy rice with monkfish, prawns and mussels

Sunday 1st

- Monkfish stew with prawns and mussels

Monday 2nd

- Creamy rice with cod, cauliflower and spinach

Tuesday 3rd

- Beans with pig's trotters and pork knuckle

Wednesday 4th

- Beef cheek in sauce with tomato ratatouille and textured potato with rosemary butter

Thursday 5th

- Beans with clams

Friday 6th

Verdina beans with a veil of prawns and clams

Saturday 7th

Galician oxtail in sauce with stewed vegetables

Sunday 8th

- Fabada asturiana (pork and bean stew)



6 / JARDÍN MEDITERRÁNEO

RESTAURANT

Avenida Alcoy, 17 - Playa de Levante
Reservations: 965 85 00 11

Open every day.
Lunch menus.

To ensure availability, it is advisable to reserve a menu.

Starters

(in the centre of the table)

- Homemade croquette
- Bread with aioli
- Mixed salad

Dessert

(choice of 1 per person)

- Chef's homemade dessert
- Seasonal fruit
- Assorted ice cream

Drinks

(of your choice)

- One bottle of house wine for every 4 people
- 1 drink

Friday 27th

- White beans with clams.

Saturday 28th

- Stewed oxtail with potatoes.

Sunday 1st

- Creamy rice with monkfish and clams.

Monday 2nd

- Seafood stew with cuttlefish and bay fish.

Tuesday 3rd

- Lentils with prawns, vegetables and spring garlic.

Wednesday 4th

- Lamb stew with potatoes.

Thursday 5th

- Pinto beans with pork.

Friday 6th

- Valencian stew with meatball.

Saturday 7th

- Fish and seafood casserole.

Sunday 8th

- Dry or creamy rice with chicken, loin, chickpeas and seasonal vegetables.



7 / LA BRASERIA AURRERA

RESTAURANT

Calle Santo Domingo, 10
Reservations: 965 02 29 69

Open every day.
Lunch menus.

Starters (choice of 2 per table)

- Tuna belly salad
- Steamed mussels
- Beef and foie gras cannelloni with black trumpet mushroom sauce

Dessert (choice of 1 per person)

- French toast with vanilla ice cream
- Creamy chocolate cake
- Grandma's cake

Drinks (1 per person)

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

Friday 27th

- Creamy rice with prawns and squid.

Saturday 28th

- Creamy rice with beef ribs.

Sunday 1st

- Seafood stew.

Monday 2nd

- Chickpea stew with cod.

Tuesday 3rd

- Octopus stew with artichokes.

Wednesday 4th

- Riojan-style potatoes.

Thursday 5th

- Porrusalda (Basque leek stew).

Friday 6th

- Monkfish and prawn stew.

Saturday 7th

- Seafood casserole.

Sunday 8th

- Wheat stew.



8

LA FAVA

RESTAURANT

Calle La palma, 41
Reservations: 672 062 424

Closed: Sunday and Monday.
Lunch menus.

Starters

- Valencian brunch
- Bollo a la paleta (stuffed bun) with seasonal blue fish
- Confit leek with seafood carbonara and roast chicken juice

Main dish

- Valencian stew, our way

Dessert

- Crème caramel with white chocolate and miso

Drinks (1 per person)

- Water
- Soft drink
- Beer
- Q.D.O. Wines from Alicante and Valencia (one bottle for every four people)



9 / LA JUANA

RESTAURANT

Calle del Rosario, 6
Reservations: 699 77 12 36

Closed: Monday.
Menus available all day.

Friday 27th

- Pork crackling crisps
- Mushroom soup with poached egg and black truffle pearls from Soria
- Crust cake with vanilla ice cream

Saturday 28th

- Truffle pâté with raisin toast
- Soriano stew
- Chocolate brownie with vanilla ice cream

Sunday 1st

- Pork crackling crisps
- Mushroom soup with poached egg and black truffle pearls from Soria
- Crust cake with vanilla ice cream

Tuesday 3rd

- Truffle pâté with raisin toast
- Soriano stew
- Chocolate brownie with vanilla ice cream

Wednesday 4th

- Pork crackling crisps
- Mushroom soup with poached egg and black truffle pearls from Soria
- Crust cake with vanilla ice cream

Thursday 5th

- Truffle pâté with raisin toast
- Soriano stew
- Chocolate brownie with vanilla ice cream

Friday 6th

- Pork crackling crisps
- Mushroom soup with poached egg and black truffle pearls from Soria
- Crust cake with vanilla ice cream

Saturday 7th

- Truffle pâté with raisin toast
- Soriano stew
- Chocolate brownie with vanilla ice cream

Sunday 8th

- Pork crackling crisps
- Mushroom soup with poached egg and black truffle pearls from Soria
- Crust cake with vanilla ice cream

Wines

- Ribera del Duero – Bardos.



10

LA PINTA BEACH

RESTAURANT

San Pedro, 26
Reservations: 610 169 402

Open every day.
Lunch menus.

Friday 27th

- Olivier salad
- Beans with clams and prawns

Saturday 28th

- Seafood salad
- Cuttlefish stew with potatoes

Sunday 1st

- Lettuce hearts with pico de gallo and anchovies
- Stewed lentils with chorizo sausage and Iberian ham

Monday 2nd

- Murcian salad
- Stew with smoked ribs

Tuesday 3rd

- Assorted croquettes
- Hake marinara with prawns and clams

Wednesday 4th

- Battered prawns
- Chickpea stew with spinach and cod

Thursday 5th

- Salmorejo (cold tomato and bread soup)
- Seafood soup

Friday 6th

- Seafood salad
- Bean stew with chorizo, black pudding and bacon

Saturday 7th

- Lettuce hearts, pico de gallo and anchovy
- Creamy rice with lobster

Sunday 8th

- Battered prawns
- Creamy rice with octopus and clams

Dessert

- House specials

Drinks (1 per person)

- Rueda white wine
- Navarro rosé wine
- Rioja red wine
- Beer
- Soft drinks



11

LA TAPERÍA AURRERA

RESTAURANT

Calle de Santo Domingo, 6
Reservations: 965 02 01 42

Open every day.
Lunch menus.

Starters

(choice of 2 per table)

- Burrata cheese salad with pesto
- Garlic prawn croquettes
- Scrambled eggs with Iberian ham

Dessert

(choice of 1 per person)

- French toast with toffee and meringue milk ice cream
- Chocolate brownie with vanilla ice cream
- Basque cheesecake

Drinks

(1 per person)

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

Friday 27th

- Chickpea stew with cod

Saturday 28th

- Seafood stew

Sunday 1st

- Fish stew

Monday 2nd

- Rioja-style potatoes

Tuesday 3rd

- Pinto beans with compango (Asturian cured meats)

Wednesday 4th

- Stew with ribs and potatoes

Thursday 5th

- Broth with meatballs

Friday 6th

- Fish stew

Saturday 7th

- Madrid stew (chickpea and meat stew)

Sunday 8th

- Seafood stew



12

MALASPINA

RESTAURANT

Avenida Panamá, 5
Reservations: 965 03 59 62

Open every day.
Lunch menus.

Friday 27th

- Cod salad with almonds and piparra peppers
- Alicante vegetable stew
- Chocolate coulant

Saturday 28th

- Burrata with Altea pink tomatoes, pepperoncini and nougat vinaigrette
- Beans with clams and king prawns
- Cheesecake

Sunday 1st

- Flame-grilled aubergine, miso and orange cream, and onion demiglace
- Braised pig's trotters
- Cream millefeuille

Monday 2nd

- Beef cutlet croquettes with piquillo pepper aioli
- Vega Baja's broth with meatballs, chickpeas and egg yolks
- Hazelnut cream

Tuesday 3rd

- Grilled artichokes with beetroot, pico de gallo and hazelnuts
- Gazpachos (flat bread stew)
- Tiramisu

Wednesday 4th

- Anchovy bite on brioche bread with sun-dried tomato butter
- Chickpea stew with cod and spinach
- Three-chocolate cake

Thursday 5th

- Prawns in panko with spicy mayonnaise
- Marmitako (Basque tuna stew)
- Brownie with chocolate ice cream

Friday 6th

- Roasted pepper salad with cod crumbs and apple
- Rice stew with pork ribs and artichokes
- Apple pie

Saturday 7th

- Seasonal tomatoes with salted fish, pericana salad and salted breadcrumbs
- Fabada asturiana (pork and bean stew)
- Lemon tart

Sunday 8th

- Benissa sobrasada sausage croquette, servilleta cheese and Iberian pork jowl
- Tripe with chickpeas
- Grandma's cake

Drinks

- Red/white wine glass



13

MARISQUERÍA EL PUERTO

RESTAURANT

Paseo Colón, 1
Reservations: 965 85 37 96

Open every day.
Lunch menus.

Starters

(for every 2 people: 1 of starter no. 1 + 1 of starter no. 2)

- Starter no. 1:
 - Mixed salad
 - Warm salad with goat's cheese and raspberries
 - Warm potato and cod salad
 - Lettuce hearts with vinaigrette and anchovies
- Starter no. 2:
 - Assortment of Iberian ham products
 - Assortment of homemade croquettes
 - Aubergines with honey
 - Fried marinated anchovies

Dessert

(choice of 1 per person)

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

Drinks

(1 per person)

- 1 bottle of wine for every 4 people

Friday 27th

- Riojan-style potatoes

Saturday 28th

- Chickpea stew with cod and spinach

Sunday 1st

- Potatoes stewed with octopus and artichokes

Monday 2nd

- Stewed white beans with clams and prawns

Tuesday 3rd

- Rib stew

Wednesday 4th

- El Puerto stew

Thursday 5th

- Creamy rice with octopus and artichokes

Friday 6th

- Lamb meatballs

Saturday 7th

- Fish casserole

Sunday 8th

- Creamy rice with seafood



14

RESTAURANTE ESTURIÓN

RESTAURANT

Calle Ricardo Bayona, 5, local 4
Reservations: 965 86 67 00 - 615 03 45 88
(WhatsApp)

Open every day.
Lunch menus.

Starters

(2 dishes per table)

- Homemade croquettes
- Crispy pork crackling
- Homemade Russian salad
- Mango and feta cheese salad
- Grilled baby squid
- Andalusian-style squid
- Fried aubergines with sesame seeds and honey
- Fried baby squid
- Grilled scallops
- Prawns with garlic

Dessert

(choice of 1 per person)

- Homemade desserts
- Seasonal fruit

Wines

(1 per person)

- Vintage Rioja wines
- Rueda 100% Verdejo grape (1 bottle for every 2 people)

Friday 27th

- Beef stew with broad beans and artichokes

Saturday 28th

- Beans with clams and octopus

Sunday 1st

- Monkfish, crayfish and clam stew

Monday 2nd

- Madrid stew (chickpea and meat stew)

Tuesday 3rd

- Extremaduran migas (fried bread crumbs)

Wednesday 4th

- Seafood stew

Thursday 5th

- Fabada asturiana (pork and bean stew)

Friday 6th

- Gazpacho manchego (flat bread stew)

Saturday 7th

- Tuna stew with artichokes and potatoes

Sunday 8th

- Rice stew with clams and baby squid



15

SINATRAS CENTRO DIVERSO

RESTAURANT

Avenida Emilio Ortuño 14, ed. San Jaime - local 1
Reservations: 865 64 15 28

Closed: Monday.
Lunch menus.

Starters (in the center of the table)

- Alicante salad (tomatoes and salted fish)
- Local cured meats

Dessert (choice of 1 per person)

- French toast
- Coulant

Drinks (1 per person)

- Water
- Soft drink
- Beer
- Glass of wine
- 1 bottle of wine for every 5 people

Friday 27th

- Verdina beans with prawns

Saturday 28th

- Gazpacho (cold tomato soup)

Sunday 1st

- Creamy rice with cod and cauliflower

Tuesday 3rd

- Cuttlefish and meatball stew

Wednesday 4th

- Fabada (pork and bean stew)

Thursday 5th

- Alicante vegetable stew

Friday 6th

- Hearty stew

Saturday 7th

- Monkfish stew

Sunday 8th

- Creamy rice with cuttlefish and artichokes



16

TABERNA ANDALUZA

RESTAURANT

Esperanto, 4
Reservations: 965 85 10 87

Closed: Wednesday
Menus available all day.

Starters

(2 per table)

- Goat cheese salad
- Aubergine with cane honey
- Baby squid
- Clams marinara
- Shrimp omelette

Desserts

(choice of 1 per person)

- Cheese mousse with blueberries
- Calatrava bread pudding
- Fried milk

Wines

(1 drink per person)

- White: Marina Alta, Alicante
- Rosé: Las Campanas, Navarre
- Red: Beronia Rioja

Friday 27th

- Wheat stew

Saturday 28th

- Couscous

Sunday 1st

- Rice with beans and turnips

Monday 2nd

- Chickpeas with cod and spinach

Tuesday 3rd

- Bean stew with clams and prawns

Thursday 5th

- Beef tripe with chickpeas

Friday 6th

- Cuttlefish stew

Saturday 7th

- Stew with meatballs

Sunday 8th

- Creamy rice with seafood



BENIDORM 2026 *Gastronomic*

XIV STEWS & SOUPS WEEK

February 27 to March 8

VI TUNA WEEK

April 17 to 26

TAPAS'S CONTEST XVI EDITION

June 19 to 28

COCKTAILS CONTEST V EDITION

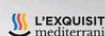
September 11 to 20

XV RICE WEEK

October 16 to 25

II TRADITIONAL DISHES OF OUR TOWN

November 26 to 29



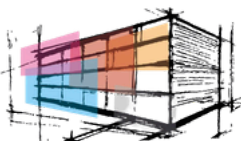
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ABRECA

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



ACTITUD
MEDITERRÁNEA



Benidorm



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