

HOW TO VOTE

VISIT

Visit the establishments of your choice and ask to try the tapa of the Benidorm Fest Tapas Competition.

RATE

Scan the QR code provided by the establishment after your meal and rate the tapa between 1 and 5 stars (1 being the lowest and 5 being the highest). If you do not have a mobile device to vote, tell the server at the establishment and they will register the vote on your behalf.

PARTICIPATE

Along with your rating, please provide us with an email (or phone number) so that we can contact you if you win.

And we will give you a double ticket to the Benidorm Fest 2025 final, including access to the Meet & Greet with the artists.

Each tapa is a prize, but remember:

The more tapas you rate, the more chances you have to win the prize.

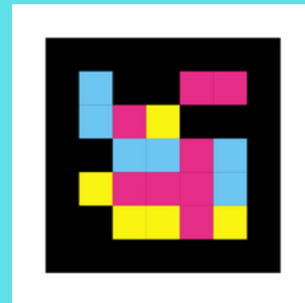
Try them all!

TAPA FEST 2025

Benidorm Fest

NAVILENS

ACCESSIBLE CODE FOR
THE VISUALLY IMPAIRED



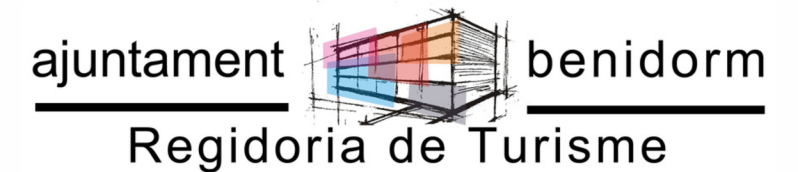
Accessible code for the
visually impaired

DIGITAL MAP



SCAN ME

And access a digital map
to your tapa.



CONTEST INSTRUCTIONS

- Votes that do not have the correct personal details and/or do not include the vote will not be valid.
- Only one vote per establishment and customer (email and phone) will be valid.
- If you do not have a mobile device to vote for the tapa, ask the staff of the establishment to register the vote on your behalf.
- Voting will run from 24 January to 29 January (The winners will be announced on 30th January 2025).
- The organisers cannot be held responsible for any changes that may be made.
- The organisation cannot be held responsible for non-compliance with the rules by the establishments.

BASIC INFORMATION ON THE PROCESSING OF YOUR PERSONAL DATA

- **Responsible:** Benidorm Town Council and ABRECA.
- **Purpose:** To manage the competition and its prizes.
- **Specific purpose:** To process the images of the winners.
- **Rights:** Access, rectification, cancellation, opposition, restriction and/or portability.
- **Detailed information:** send an e-mail to dpd@benidorm.org.



III Tapas Contest

TAPA FEST



Benidorm Fest
2025

24 January to 2 February

PRICE
PER TAPA

€3.5

1

ARROGERÍA LA MARINA

Micrófono de oro

Segureño lamb chops with almond crust, served with truffled potato cream and Padrón peppers.

2

CERVECERÍA L'ABADIA

La cochina

Soria rashers on an avocado emulsion with chives, grated Parmesan cheese and Benlardá olive oil.

3

DNI IBÉRICOS

Nuestra Diva

Puff pastry lollipop filled with Iberian pork cheek with sauce, cream cheese and crispy Iberian ham.

4

EL BODEGÓN AURRERA

Melody "Esa Diva"

Artichoke flower, prawn and seaweed caviar.

5

EL LINAJE DE CASTILLA

Las 3 bellotas

Iberian game skewers with Iberian jowl and dates with Japanese tangerine glaze and loquat honey.

6

EL MESÓN

Rock and Roll ravioli con morcilla

Thin crispy pastry filled with black pudding with apple and caramelised salted nuts.

7

EL RINCÓN DEL RIBERA

Vieira del Ribera

A scallop shell with shrimp, panga, prawns, béchamel sauce, tomato sauce and grilled cheese.

8

FREIDURÍA LOS PECES

Langostinos "Hawaí Bombay"

King prawns with curry and pineapple sauce.

9

LA BRASERÍA AURRERA

Hot dog sin ketchup ni pan

Double grilled fast-cure sausage on puff pastry with Creole sauce.

10

LA CAVA ARAGONESA

Brillos Platinos

Piquillo pepper jelly with sardine tartar, persimmon, avocado, lumpfish eggs and crispy seaweed.

11

LA FAVA

Coca vasco-valenciana

Cake with salmoneta jam, toasted garlic praline and cod confit with garlic and chilli sauce.

12

LA PINTA BEACH

Capricho del Capitán

Mediterranean toast with smoked sardines, Gouda, mustard and a fresh touch.

13

LA TABERNITA DEL SUR

La Chispa "Hartita de llorar"

Crepe of tender larded veal with Andalusian-style snail juice.

14

LA TAPERÍA AURRERA

Dorayaki de Txipirón en su tinta y gamba

A Trompe l'oeil fusion of the famous Japanese format with the traditional Basque filling of baby squid in its ink and prawns.

15

MALASPINA

Laksa Diva

Deep-fried Chinese bread with a pork ear laksa and a citrusy red prawn tartar.

16

MARISQUERÍA EL PUERTO

Frutti di Mare

Smash Burger of prawns, monkfish and spicy seafood, onion, chives, coriander, rocket and a bed of black rice.

17

PINOCCHIO PLAYA

Raggio di Sole

Gluten-free spaghetti carbonara croquette on salted sabayon, parmesan cream and guanciale crumble.

18

PINTXOS AURRERA

Carla Frigo "Bésame"

Goat cheese, caramelised onion and kimchi dumpling.

19

SHIJA SABORES DE LOS BALCANES

Coto de caza

Quail breast marinated in plums on roasted pumpkin, tangerine glyko and crispy smoked wild boar.

20

TABERNA ANDALUZA

Flamenquin Deluxe

Crispy Iberian ham roll stuffed with cheese and dates, breaded with toasted corn, served with PX sherry and honey mustard aioli.

21

TERRAZA BAHÍA

Esgamburguer

Mini smash burger with prawns, secret herbs, prawn head mayonnaise and sea sprouts.

