

HOW TO VOTE

VISIT OUR PARTICIPANTS

Visit the establishments you prefer and ask to try the tapa from the Benidorm Fest Tapas Competition.

RATE THE TAPA

Scan the QR code provided by the establishment after you have consumed the tapa and rate it from 1 to 5 stars (with 1 being the lowest score and 5 the highest).
If you do not have a mobile device to vote, inform the waiter and they will register the vote on your behalf.

ENTER THE COMPETITION

Along with your rating, you will need to provide an email address (or phone number) so we can contact you if you are selected as a winner.

And you will receive a double ticket to the Benidorm Fest 2026 final.

Every tapa is a prize, and remember:
the more tapas you rate, the more chances you have to win the prize. Try them all!

COMPETITION INSTRUCTIONS

- Votes that do not include the required personal details and/or a rating will not be considered valid.
- Only one vote per establishment and per customer (email and phone number) will be accepted.
- If you do not have a mobile device to vote for the tapa, ask the establishment to register the vote on your behalf.
- The voting period will run from 6 to 11 February 2026.
- Winners will be announced on 13 February 2026.
- The organization is not responsible for any changes that may be made.
- The organization is not responsible for any failure by establishments to comply with the rules.

BASIC INFORMATION ON THE PROCESSING OF YOUR PERSONAL DATA

- **Controller:** Benidorm City Council and ABRECA.
- **Purpose:** To manage the competition and the awarding of prizes.
- **Specific purpose:** Processing of the winners' image.
- **Rights:** Access, rectification, erasure, objection, restriction and/or data portability.
- **Detailed information:** by sending an email to dpd@benidorm.org.

TAPA
FEST

BENIDORM FEST
2026

TAPAFEST

IV Tapas
Contest

NAVILENS

Accessible code
for people
with visual impairment

TAPA
FEST

IV Tapas
Contest

DIGITAL
MAP

And access a
digital map that
takes you to your tapa

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

MARSANZ
DISTRIBUCIONES

Costa
Blanca
ALICANTE · SPAIN

Benidorm
fresh & tasty

Mahou
DESDE 1890

ajuntament benidorm
Regidoria de Turisme

TAPA
FEST

IV Tapas
Contest

BENIDORM FEST
2026

From 6 to 15 February

PRICE PER TAPA: €3.5

1		ALAMEDA GOURMET La Vila Prawn Donut with Spinach Delicious crispy donut filled with succulent prawns.
2		ARROGERÍA LA MARINA Capo's Bomb An explosion of mushrooms and Iberian pork, wrapped in fire, to the rhythm of the festival's most viral song.
3		BALDO The Classic, Reinvented Toasted brioche filled with shredded oxtail, slow-cooked with a reduction of its own juices and Pedro Ximénez.
4		BODEGÓN AURRERA Taste of Love (Danza Invisible) Saam taco with tempura cod, aioli and piquillo pepper sauce.
5		CERVECERÍA L'ABADIA Devour Me Again Beef empanada with Callosa d'en Sarrià pepper cheese, delicious guacamole and a Parmesan crisp, served with Tonkatsu sauce.
6		EL LINAJE DE CASTILLA Dopamine Crunch Crispy potato mille-feuille sticks with chili sriracha sauce and citrus-infused aioli. An explosion of pleasure.
7		LA CAVA ARAGONESA I Wake Up Loving You Bao bun filled with crispy prawns and sriracha mayonnaise.
8		LA FAVA Tabarca-Style Leek Confit leek, roasted chicken stock reduction, seafood carbonara and seasonal oily fish.
9		LA JUANA Soriano Seafood Prawns coated in pork cracklings, served with Soria boletus mayonnaise.
10		LA PINTA BEACH Mare Nostrum Experience Marine balance of smoked sardine, roe and fresh ginger.
11		MALASPINA Bailamamá Taco Obulato and almond taco filled with vegetables and hoisin prawns, orange, mirin and pine nuts.
12		MARISQUERÍA EL PUERTO Rakata's Delight Bite-sized bonbon filled with Galician-style octopus, wrapped in béchamel and mashed potato, topped with a light Galician-style garlic and olive oil emulsion.
13		MOS Escalivada Tartlet Escalivada tartlet mixed with garlic paste and extra virgin olive oil, topped with dots of anchovy and Parmesan mayonnaise.
14		PINOCCHIO PLAYA Love Bomb Triple-cooked dough on a truffled Parmigiano cream, Marsala gelée, egg threads, lightly seared guanciale veil, basil crisp and purple garlic flower.
15		PINTXOS AURRERA Between Two Lands (Héroes del Silencio) Kebab filled with Aurrera beef cheek.
16		RESTAURANTE ESTURIÓN Eyes Don't Lie Creamy bite of potato and beetroot with prawn, coconut milk and lime, scented with basil and lemongrass.
17		SHIJA SABORES DE LOS BALCANES Wild Bite Wild goat ragout cooked in picota cherry juice, accompanied by a pear and za'atar tartare on very thin pita bread.
18		TABERNA ANDALUZA Tourist Lacquered dogfish in a mild adobo marinade, rustic cream and crunchy topping with a citrus touch.
19		TABERNITA DEL SUR The Slit in Your Skirt (Estopa) Seafood fritter with prawn tartare.
20		TAPERÍA AURRERA Sarandonga (Lolita) Chinese-style bread sandwich with crispy pork ear and brava sauce.