Gastronomic **BENIDORM 2026**

TRADITIONAL DISHES OF OUR TOWN

II edition

November 26 to 29





The taste of home, the nostalgia of kitchens bustling from the break of dawn. Memories of a time when life moved more slowly, when people were closer, and everything was savoured at a gentler pace.

Benidorm invites you to take a break from the hustle and bustle of modern life and enjoy Menjars del Nostre Poble.

Toni Pérez

Alcalde de Benidorm

"There are flavours that take us back to childhood, aromas that awaken memories, and recipes that are part of who we are. In each of them lives a little piece of Benidorm's history."

Javier del Castillo

President of Abreca



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Mahou
DESDE 1890

MARSANZ

TRADITIONAL DISHES OF OUR TOWN II edition

Participating restaurants:

1- Alameda Gourmet
RESTAURANTE
C. Martínez Oriola, 21

2 - El Beato
BAR
C. La Palma, 38

3 - El Mesón
CERVECERÍA
C/Gerona, 1

4 - Jardín Mediterráneo
RESTAURANTE
Av. Alcoy, 17 (Playa Levante)

5 - La Cava Aragonesa
RESTAURANTE
Plaza de la Constitución, 2

6 - La Fava
RESTAURANTE
C. La Palma, 41

7 - Mos
RESTAURANTE
C. Alameda 8

8 - Posada del Mar
RESTAURANTE
P. de Colón, 3

9 - Shija Sabores de Los Balcanes
RESTAURANTE
Av. de la Armada Española, 21

10 - Uncle Bob
RESTAURANTE
C. Ibiza, 10

11 - Valderrama
CAFETERÍA/PASTELERÍA
C. de la Parra, 7



1

ALAMEDA GOURMET

RESTAURANT

C. Martínez Oriola, 21 / Reservations: 622 901 560
Closed on Wednesdays

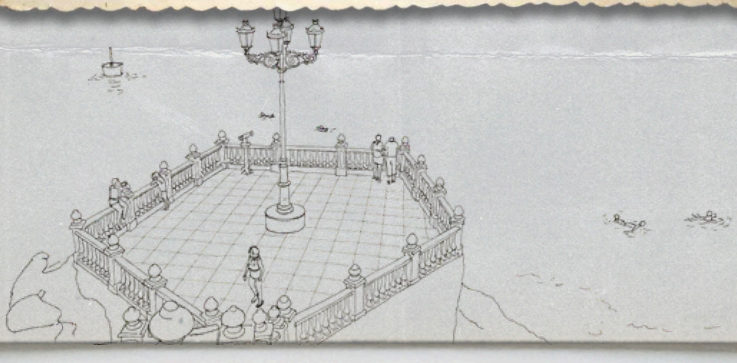
22,50€

Menu

- Bread with aioli
- Traditional coca flatbread with baby squid and onion
- Benidorm-style pepper
- Pumpkin and chocolate arnadí

Includes one drink.





2

EL BEATO

BAR

C. La Palma, 38 / Reservations: 671 452 081
Closed on Sundays

Tapas

- Bollet a la paleta ..... €5.70 each
- Fried coca flatbread with tomato and smoked sardine ..... €6.80 each
- Homemade tuna, pine nut and egg turnover ..... €2.90 each





3

EL MESÓN

BEER BAR

C. Gerona, 1 / Reservations: 965 858 521
Open every day

26,00€

Menu

Starters

- Crispy anchovies on a bed of spinach.
- Traditional stuffed coca flatbread with blood sausage, Spanish sausage, pork belly and chorizo.
- Traditional tuna coca a la calda.

Main Course (Choice of)

- Creamy rice with cauliflower, spinach and chickpeas.
- Monkfish and small prawn suquet.

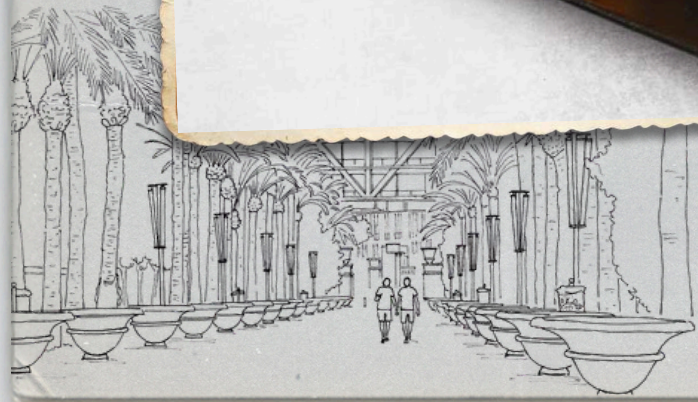
Dessert

- Amaretto-flavoured pumpkin tempura, served with leche merengada ice cream and a sweet potato pastry.

Traditional sweets to accompany dessert

- Traditional aniseed rolls





4

JARDÍN MEDITERRÁNEO

RESTAURANT

20,00€

Avda. de Alcoy, 17 (Levante Beach) / Reservations: 965 850 011
Open every day

Dish

- Creamy rice with locally caught dolphinfish (mahi-mahi), clams, pumpkin and artichokes.





5

LA CAVA ARAGONESA

RESTAURANT

Plaza de la Constitución, 2 / Reservations: 966 801 206
Open every day

3,00€

Tapas

- Rice croquette with anchovies and spinach (A reinterpretation of one of Benidorm's most traditional rice dishes, transformed into a croquette).





6

LA FAVA
RESTAURANT

C. La Palma, 41 / Reservations: 672 062 424
Closed on Sundays, Mondays and Tuesday evenings

50,00€

Tasting Menu “A Stroll Through Benidorm”

- Individual appetizer.
- 5 dishes for every 2 people.
- Pre-dessert.
- Dessert.

Drink

- 1 drink included (excluding spirits with mixers, vermouth and cocktails).

This menu will be prepared using seasonal ingredients, with fish as the central theme. The dishes will be reinterpretations of traditional recipes from our town.

At La Fava, we would like to offer you this menu so you can enjoy our local cuisine.



7

MOS

RESTAURANT

C. Alameda, 8 / Reservations: 603 533 699
Closed on Mondays and Tuesdays

10,00€

Tapas

- Bollo a la paleta .

A traditional dish from Benidorm, made with cornmeal, Swiss chard, spinach, mackerel and frigate tuna. We are committed to using locally sourced ingredients, such as frigate tuna, which comes directly from La Vila Joiosa.

A recipe full of local flavour, passed down from generation to generation.





8

POSADA DEL MAR

RESTAURANT

P. de Colón, 3 / Reservas: 965 851 373
Días de cierre: miércoles

Dish (minimum 2 people)

- Amberjack, squid and pumpkin caldero ..... €19.50 per person

Dessert

- Baked cheesecake ..... €6.50 each



9

SHIJA SABORES DE LOS BALCANES

RESTAURANT

4,00€

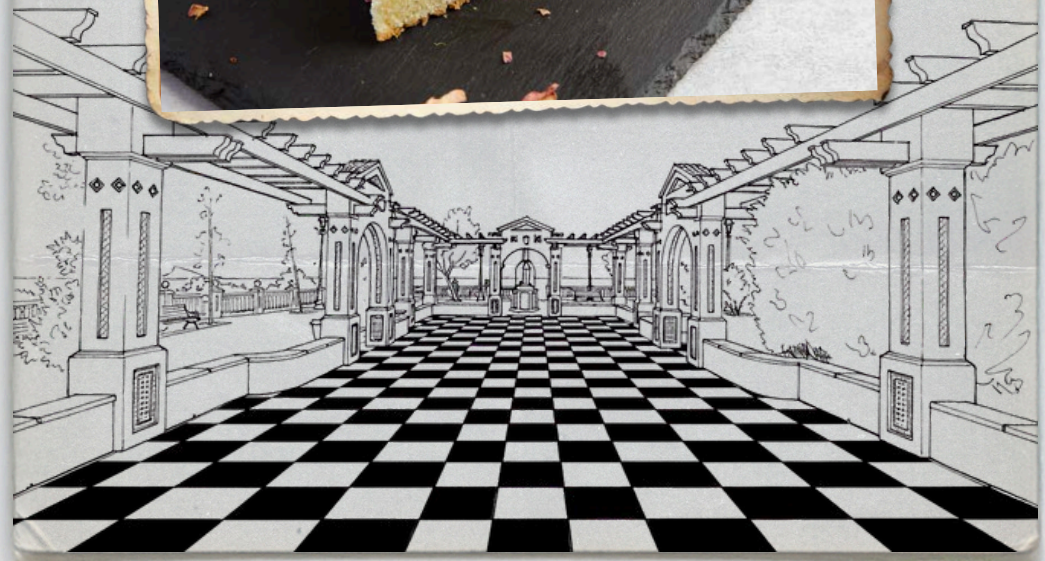
Av. de la Armada Española, 21 / Reservations: 610 800 522
Closed on Mondays

Dessert / Traditional Sweet

- Coca d'anous i panses (individual portion).

We prepare this coca flatbread to celebrate the culinary connection between the Valencian Mediterranean and the Balkans, where oranges, walnuts and raisins are essential ingredients in traditional baking.





10

UNCLE BOB

RESTAURANT

C. Ibiza, 10 / Reservations: 633 196 783
Closed on Mondays

4,00€

Dish

- Sweet potato and rotisserie chicken turnover served on a bed of pisto (Spanish-style ratatouille).





11

VALDERRAMA

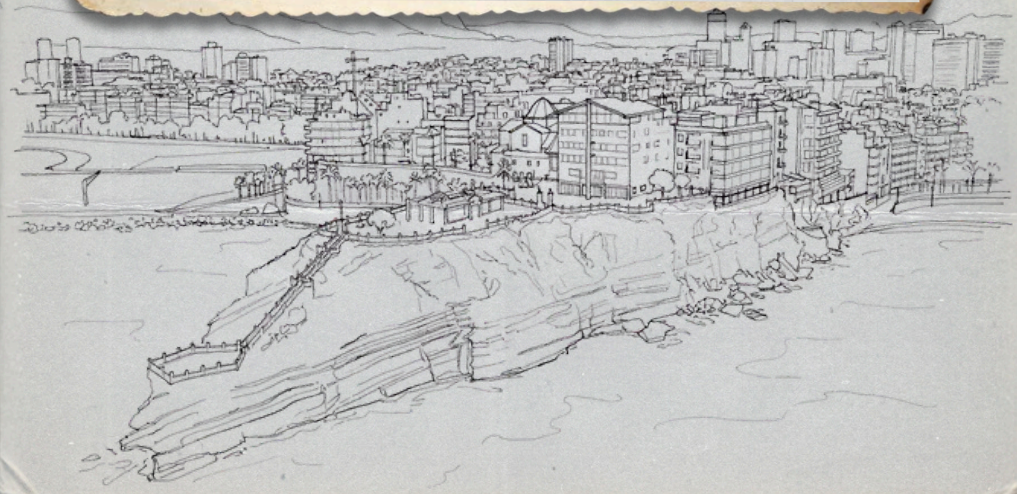
CAFÉ / PASTRY SHOP

C. de la Parra, 7 / Reservations: 696 773 352
Closed on the first Tuesday of each month

Tapas

- Coquetes ..... €4.00 each
- Traditional sweet potato pastries ..... €2.00 each





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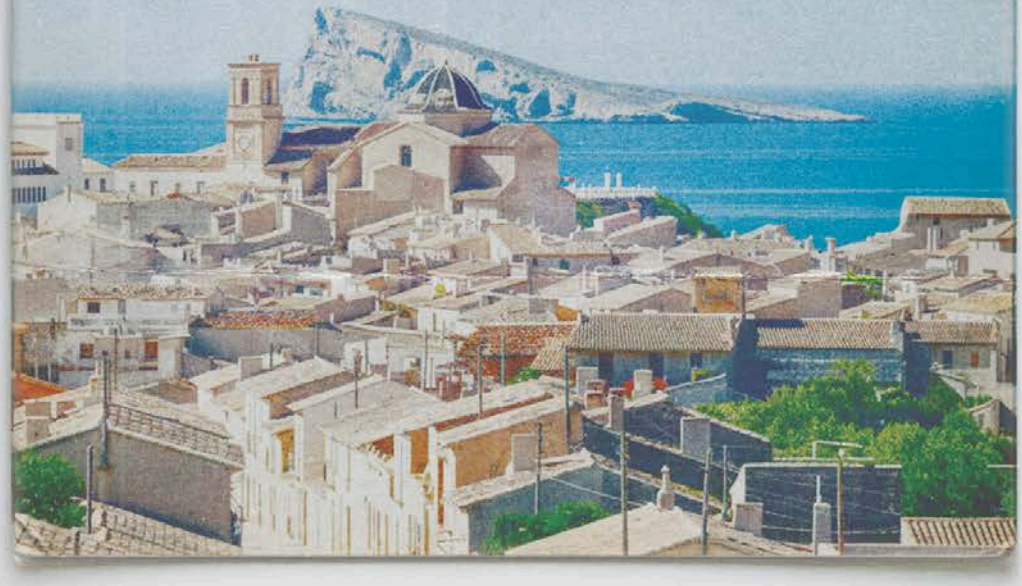

TRADITIONAL DISHEWS OF OUR TOWN MAP

ACCESSIBLE HOSPITALITY

WEB

MAP

ajuntament benidorm

concejalía de turismo

ABRECA

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

COMUNITAT VALENCIANA

l'exquisit MEDITERRANI

fresh& tasty Benidorm

BENIDORM gastronómico

Costa Blanca ALICANTE · SPAIN

Más información
Oficina de Turismo de Benidorm
96 585 13 11 www.visitbenidorm.es
La organización no se hace responsable de los cambios que se pudieran producir.

More information
Benidorm Tourist Office
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The organization is not responsible for any changes that may occur