



700 anys
Benidorm

flavours OF OUR PEOPLE

27-30 November



ajuntament



benidorm

Regidoria de Turisme



700 anys
Benidorm

Toni Pérez

Mayor of benidorm

After enjoying the five events included in the Benidorm Gastronómico 2025 programme, we now come across a very special surprise. To mark Benidorm's 700th Anniversary, ABRECA has decided to launch a set of Gastronomic Days dedicated to "Els Menjars del Nostre Poble"—"The Flavours of Our People"—with around twenty restaurants taking part. For four days, they will take on the delicious task of recreating dishes that are part of our history and our culinary heritage.

From 27 to 30 November, just a few days after our Festes Majors Patronals, the participating establishments will feature in their menus a traditional Benidorm dish, tapa or dessert, inspired by recipes from the books *Els menjars del nostre poble*, *Conserves*, *salaons i postres casolans* and *La cuina de tots*, all created by different Commissions of majorals of the Festa de Sant Antoni.

We are therefore ready to travel through centuries of our gastronomic history—to bring to our 21st-century palates flavours from another time, to revisit age-old recipes and reinterpret them with new techniques and textures, to evoke aromas and sensations that still live in our homes, and that will now reach hundreds of diners thanks to these special Gastronomic Days, so wisely promoted by our city's restaurateurs during Benidorm's 700th Anniversary.

Writing the history of a town without mentioning its gastronomy is practically impossible. Sea and garden flavours; arroz caldoso d'espínacs i aladroc (rice broth with spinach and anchovy), arroz de fesols i naps (rice with beans and turnips), bollos de Sant Blai, bollos a la paleta, putxero, coca farcida or coca a la calda, fish and salt-cured products—these are just some of the proposals our restaurateurs offer in these days, and which will undoubtedly delight every diner.

What a beautiful way to extend, just a little longer, this Benidorm Gastronómico 2025, a benchmark in our city's culinary offer. Congratulations to ABRECA for an initiative we will never forget—one that will be written into the history of our 700th Anniversary and will leave the unmistakable flavours of Benidorm engraved on our palates.

Bon profit.

Toni Pérez
Mayor of Benidorm



700^{anys}
Benidorm

Javier del Castillo

Chairman of ABRECA

Benidorm is celebrating its 700th anniversary, and there are few more beautiful ways to honour this milestone than through the flavours that define us. The history of our city is not written only in books; it is also tasted in every recipe passed down from generation to generation, in every dish that preserves the essence of our people, and in every establishment that keeps alive, day after day, the warm hospitality that characterises us.

From ABRECA, together with the Department of Tourism, we wanted to pay tribute to this land and its people with the “Menjars del Nostre Poble” Gastronomic Days — a culinary journey through memory, tradition and the pride of belonging to Benidorm.

These days are much more than a gastronomic event. They are a tribute to the men and women who, with dedication and affection, have made cooking a meeting place for neighbours, visitors and generations. They are also an invitation to look back, remember our roots and project them into the future with enthusiasm and creativity.

Every tapa, every dish, every dessert included in Menjars del Nostre Poble is a small piece of our history. A homage to the authentic flavours of Benidorm, to local produce, to craftsmanship, and to the human warmth that can be felt in every corner of our bars, restaurants and cafés.

Thank you to all the participating establishments for joining this initiative with such enthusiasm, for taking care of every detail, and for showing, once again, that Benidorm’s gastronomy is alive, proud and united.

May these days help us savour our past, enjoy our present, and raise a toast to a future full of flavour, effort and shared joy.

Javier del Castillo
President of ABRECA



flavours OF OUR PEOPLE

27-30 November



Mahou
DESDE 1890

AS
MARSANZ

flavours OF OUR PEOPLE

restaurantes participantes:

1 - Alameda Gourmet

RESTAURANT

C. Martínez Oriola, 21

2 - Aroma Café

CAFÉ

C. Rioja 1, local 5

3 - Círculo Barra Bar

RESTAURANT & BAR

C. Rioja, 2

4 - Club Náutico

RESTAURANT

Paseo de Colón, 2

5 - El Beato

BAR

C. La Palma, 38

6 - El Bodegón Aurrera

RESTAURANT

C. Santo Domingo, 12

7 - El Linaje de Castilla

RESTAURANT

C. Gerona, 2, local 12

8 - El Mesón

BEER BAR

C/Gerona, 1

9 - Esturión

RESTAURANT

Av. Ricardo Bayona, 5

10 - Jardín Mediterráneo

RESTAURANT

Av. Alcoy, 17 (Playa Levante)

11 - L'Abadía

BEER BAR

Av. Europa, 5

12 - La Cava Aragonesa

RESTAURANT

Plaza de la Constitución, 2

13 - La Creu

CAFÉ

Plaza de la Cruz, 4

14 - La Fava

RESTAURANT

C. Asunción, 9

15 - La Señoría

RESTAURANT

Plaza de la Señoría, 8

16 - La Tapería Aurrera

RESTAURANTE & TAPAS BAR

C. Santo Domingo, 6

17 - La Tortillería y Tapas Benidorm

BAR & BEER BAR

C. Rosario, 6, local 2

18 - Mal Pas

RESTAURANT

C. Santa Faz, 50

19 - Malaspina

RESTAURANT

Av. Panamá 5

20 - Marisquería El Puerto

RESTAURANT

Paseo Colón, 1

21 - Shija Sabores de Los Balcanes

RESTAURANT

Av. de la Armada Española, 21

22 - Pinocchio Playa

RESTAURANT

Av. Alcoy, 12

1

ALAMEDA GOURMET

RESTAURANT

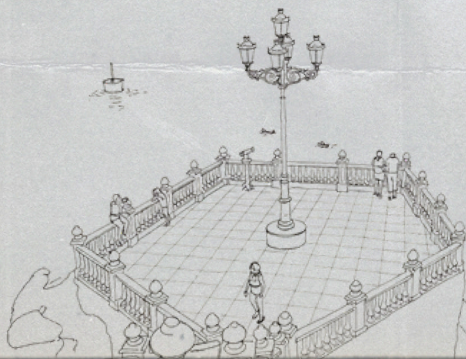
C. Martínez Oriola, 21 / Reservations: 622 901 560
Closed on Wednesday

22,00

Menu

- Truffled spinach recaudo with red prawn and pine nuts .
- Corvina llandeta with broken potatoes .
- Alameda-style arnadi .

Includes one drink and bread per person .



*Green purslane,
the red prawn bowls
before the llandeta.*

2

AROMA CAFÉ

CAFÉ

C. Rioja 1, local 5 / Reservations: 661 199 472
Closed on Sunday

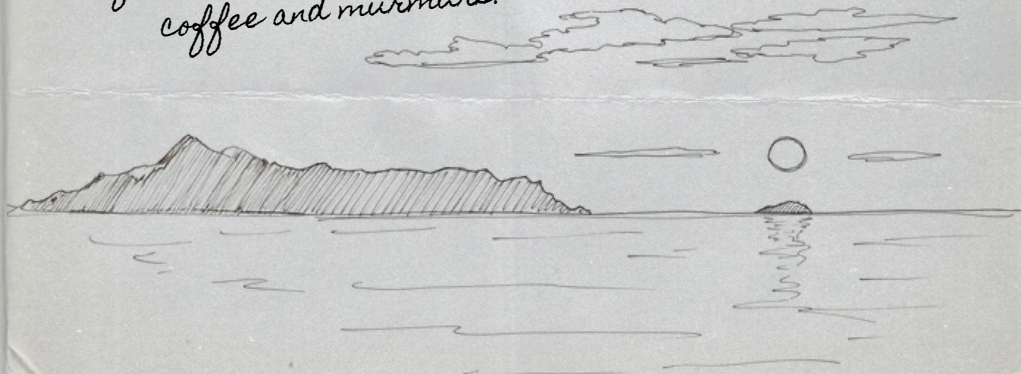
3,00

Dessert / Traditional sweet

- Orange coca .



*Orange coca,
the afternoon smells of celebration,
coffee and murmurs.*



3

CÍRCULO BARRA BAR

BEER BAR

C. Rioja 2 / Reservations: 646 452 299
Closed on Sunday

8,50

Main course

- XL three-meat cannelloni with truffled cream .



*The cannelloni lives,
three meats now rest,
truffle at the ready.*



4

CLUB NÁUTICO

RESTAURANT

Paseo de Colón, 2 / Reservations: 965 772 873
Closed on Monday

10,50

Main course

- Escalivada with capellanes 10,50 €
- Alicante salazones by weight



Breeze at the club,
the escalivada sings,
the capellán leaps.



Tapas

- "Blanc i negre" savory pastry 2,80 €/each
- Homemade aspencat and salted coca 5,50 €/each
- Tomato coca 5,50 €/each



*Holy morsel,
blanc i negre in hand,
aspencat coca.*



6

EL BODEGÓN AURRERA

RESTAURANT

C. Santo Domingo, 12 / Reservations: 671 416 647
Closed on: none

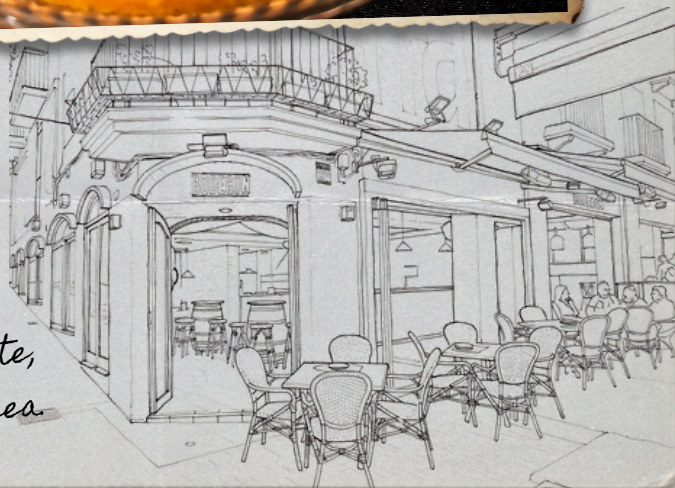
5,00

Tapas

- Cup of Alicante-style octopus puchero with artichoke and cauliflower .



*Octopus in broth,
Alicante on the palate,
today, orchard and sea.*



7

EL LINAJE DE CASTILLA

RESTAURANT

C. Gerona, 2, local 12 / Reservations: 652 560 770
Closed on Monday and Tuesday

3.00

Tapas

- Coca with sun-dried tomato and crispy Iberian pork ear .



*Castilla crackles,
sun-dried tomato leads,
ear and sun.*



8

EL MESÓN

BEER BAR

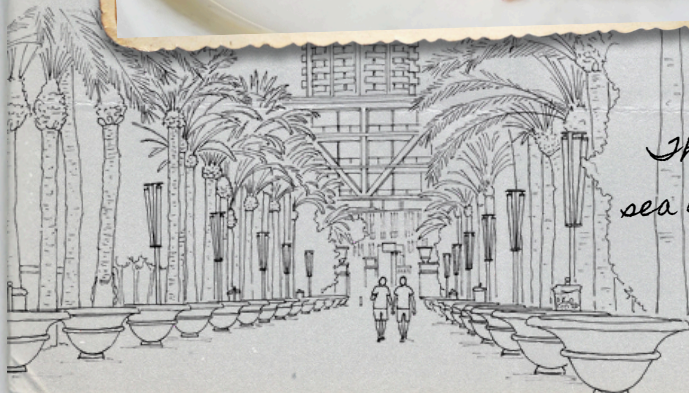
C. Gerona, 1 / Reservations: 965 858 521

Closed on: none

29,50

Menu

- Crispy anchovy with spinach .
- Cucumber boat with Mediterranean pisto tabbouleh and mint jelly .
- Coca with savory mollitas .
- Lightly salted bacoreta with a touch of escabeche, yellow pepper purée, crispy seaweed and saffron .
- Cod stew with cauliflower and spinach .
- Chicken in carrot, onion and ginger sauce with mushroom risotto and aromas from Puig Campana .
- Tempura-roasted pumpkin with amaretto and leche merengada ice cream .
- Anise rolls .



*The Mesón rejoices,
sea and orchard parade,
an autumn dish.*

ESTURIÓN

RESTAURANT

Av. Ricardo Bayona, 5 / Reservations: 965 866 700
Closed on: none

Tapa

- Stuffed coca 2,50€/portion
- "A la calda" coca 2,50€/portion



*Coca a la calda,
the oven keeps its accent,
a salted afternoon.*



10

JARDÍN MEDITERRÁNEO

RESTAURANT

20,00

Avda. de Alcoy, 17 (Playa Levante) / Reservations: 965 850 011
Closed on: none

Main course (minimum 2 people)

- Creamy rice with llampuga, pumpkin and artichokes .



*Llampuga in a kiss,
the sea turns tender,
autumn al dente.*

11

L'ABADÍA

BEER BAR

Av. Europa, 5 / Reservations: 664 660 718
Closed on Monday and Tuesday

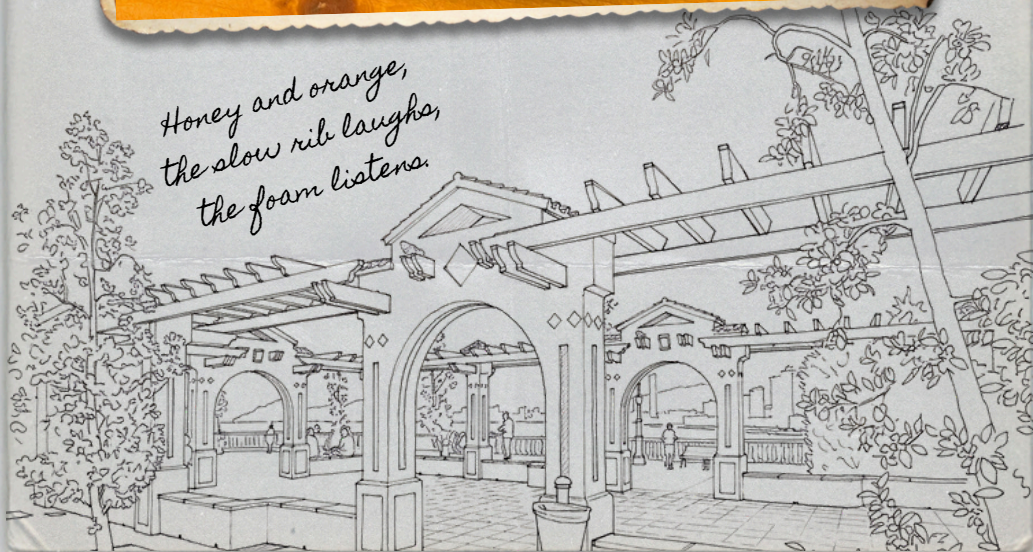
15.00

Main course (lunchtime or dinner)

- Pork ribs with honey and orange .



*Honey and orange,
the slow rib laughs,
the foam listens.*



12

LA CAVA ARAGONESA RESTAURANT

Plaza de la Constitución, 2 / Reservations: 966 801 206
Closed on: none

3.00

Tapas

- Pericana taco with dried cod and grapes .



*Blue pericana,
cod with grapes sets forth,
the square awakens.*

13

LA CREU

CAFÉ

Plaza de la Cruz, 4 / Reservations: 865 513 129
Closed on: none

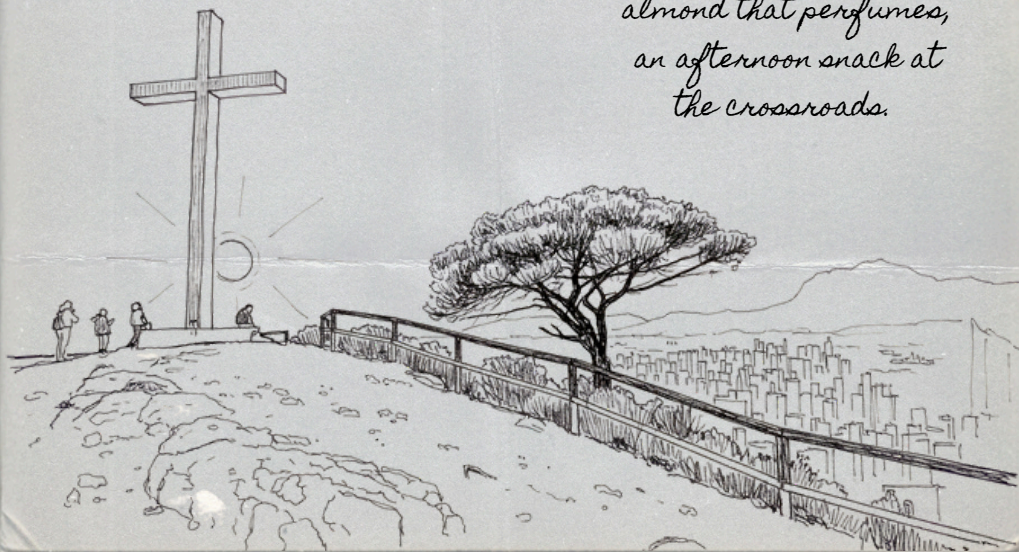
3,50

Dessert / Traditional sweet

- Almond tartlet .



*Light tartlet,
almond that perfumes,
an afternoon snack at
the crossroads.*



14

LA FAVA

RESTAURANT

C. Asunción, 9 / Reservations: 672 062 424
Closed on Sunday and Monday

45,00

IMPORTANT: Menu must be reserved 24 hours in advance

Appetisers

- Stuffed coca .

Tasting menu — our style:

- Valencian esmorzaret .
- Pine nut risotto with squid tartare and Iberian pork jowl .
- Bollo a la paleta .
- Artichokes, almonds, bonito and Iberian consommé .
- All i pebre with today's fish .
- Valencian puchero with green curry .

Dessert

- Sant Blai bollo with apple and ice cream .

Drink

- 1 drink per person .

Wine pairing

- + €25 .

This menu has been created to let you enjoy dishes that have marked an era in our local gastronomy. Tradition leads the way, and innovation highlights the value of those who came before us. We hope you enjoy it as much as we do .



*Memory on plates,
tradition rises,
Benidorm raises its glass.*



15

LA SEÑORÍA

RESTAURANT

Plaza de la Señoría, 8 / Reservations: 965 858 086
Closed on Tuesday

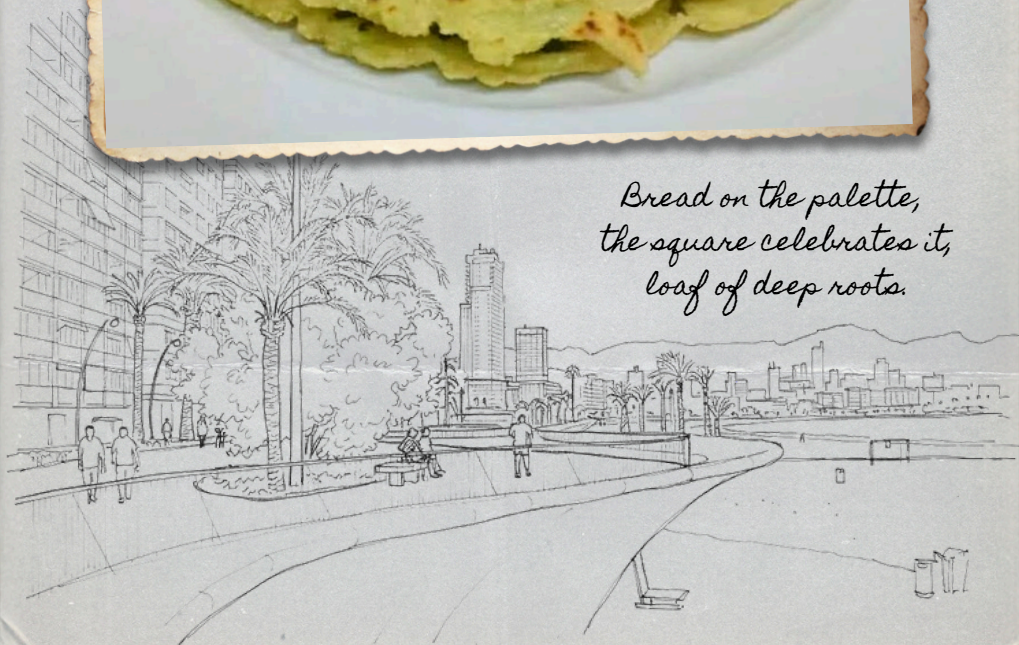
10.00

Tapas

- Bollo a la paleta .



*Bread on the palette,
the square celebrates it,
loaf of deep roots.*



16

LA TAPERÍA AURRERA

RESTAURANTE-TAPERÍA

C. Santo Domingo, 6 / Reservations: 618 131 873
Closed on: none

14.00

Main course

- Rice with anchovies .



*Anchovy rice,
the wave rises to the bar,
January's laughter.*

17

LA TORTILLERÍA Y TAPAS BENIDORM

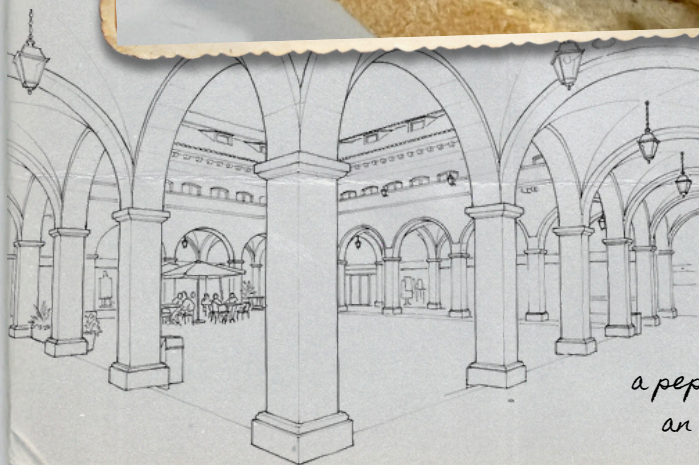
RESTAURANT & TAPAS BAR

C. Rosario, 6, local 2 / Reservations: 865 714 031
Closed on Thursday

2,00

Tapas

- Cod omelette with peppers .



*Cod and blossom,
a pepper wraps it warmly,
an afternoon at the bar.*

18

MAL PAS

RESTAURANT

C. Santa Faz, 50 / Reservations: 965 858 086
Closed on Tuesday

20,00

Main course

- Arròs amb fesols i naps (rice stew with beans and turnips) .



*Beans and turnips,
rice that smells of winter,
the sea on the hillside.*



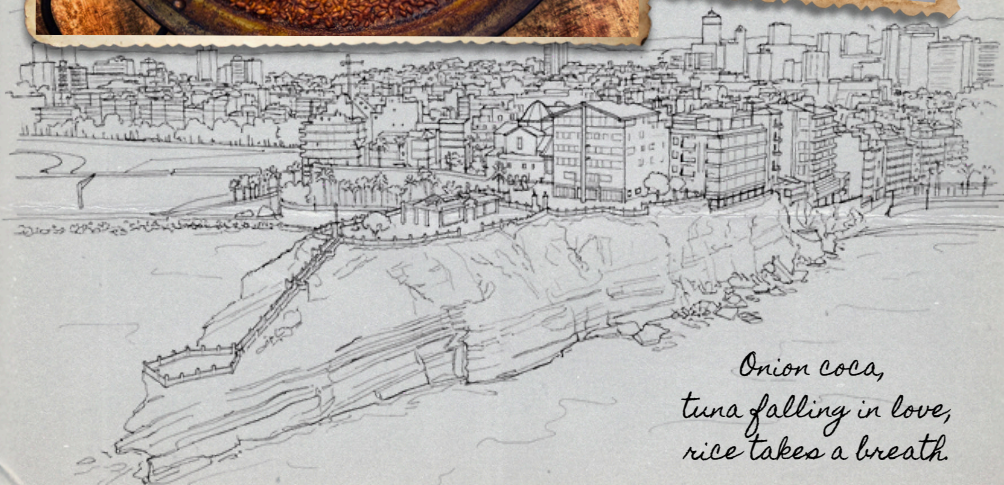
Av. Panamá, 5 / Reservations: 965 852 850
Closed on: none

Tapas

- Stuffed coca with onion and tuna (semi-salted slices of bluefin tuna over an anise- and paprika-infused onion cream, toasted pine nut gel and a crispy piece of the coca dough itself) 3,50€/each

Main course (minimum 2 people)

- Rice with low-temperature roasted cauliflower, herb-smoked confit cod and sun-dried tomatoes 18€/person



*Onion coca,
tuna falling in love,
rice takes a breath.*

20

MARISQUERÍA EL PUERTO

RESTAURANT

Paseo Colón, 1 / Reservations: 965 853 796
Closed on: none

27,00

IMPORTANT: Minimum 2 people per menu

1st Starter

- Tomato salad with olives .

2nd Starter

- Escalivada with cod .
- Marinated fried anchovy .

Rice dishes (to choose from)

- Baked rice .
- Rice with anchovies and spinach .
- Seafood creamy rice .

Dessert (to choose from)

Drinks

- 1 drink per person .
- 1 bottle of wine for every 4 people .

*Memory in dishes,
tradition rises high,
Benidorm raises a toast.*



21

SHIJA SABORES DE LOS BALCANES

RESTAURANT

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

2,50

Dessert / Traditional sweet

- Almond cake (individual portion) .



*Almond sings,
the Balcony kisses the shore,
Benidorm takes a taste.*



22

PINOCCHIO PLAYA RESTAURANT

Av. Alcoy, 12 / Reservations: 965 858 558
Closed on: none

12.00

Main course

- "A la calda" coca .



*Coca on the sand,
Levante warms it through,
tourists take a taste.*



700 *any's*
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MAP

FLAVOURS OF
OUR PEOPLE



WEB

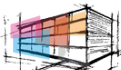
ACCESSIBLE
HOSPITALITY



MAP



700 anys
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ABRECA

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



Visit
Benidorm 



GASTRO 
eventos



Más información
Oficina de Turismo de Benidorm
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