

Gastronomic BENIDORM 2025

XIII Spoon Days

From 21 February to 2 March

MENU €25

Benidorm 



"One cannot think well, love well, sleep
well, if one has not dined well."
Virginia Woolf



Toni Pérez

Mayor of Benidorm

Gastronomy will continue to be a central part of Benidorm's tourist offer for yet another year, as we recently demonstrated at the International Tourism Fair in Madrid, FITUR, where we presented the five events that make up Gastronomic Benidorm 2025, which kicks off in February with the thirteenth edition of our dear 'Spoon Days'.

When I say 'dear', I'm probably understating what this first event means to us. Because if there is one thing we have learnt from the boom of international gastronomy, from the new gastronomic experiences that emerge every year, it is something as fundamental as the fact that cooking is about emotions. Yes, emotions. And there are few things more emotional than the memories of sitting around the family table with a stew in front of you, like the one at your grandparents' house a long time ago.

The sixteen participating restaurants will be celebrating our local dishes, with a long tradition from our land and from a large part of Spain, whose gastronomy is also rooted in Benidorm, thanks to the melting pot of origins that we enjoy in a welcoming and cosmopolitan city. A social wealth that translates into a gastronomic wealth. That is why it is special and exciting to recognise our culinary heritage as an asset that we want to share with the millions of people who visit us every year.

The Spoon Days were preceded by a new and successful edition of the Tapa Fest, after which Benidorm's gastronomic calendar will be rounded off with the V Tuna Week, from 4 to 13 April; the XV Tapas Competition, from 20 to 29 June; the IV Cocktail Competition, from 19 to 28 September; and finally, the XIV Rice Week, from 17 to 26 September, which will also be an emotional finale.

Congratulations and thanks to our restaurateurs for their commitment to promoting local cuisine. Congratulations to ABRECA for organising 'Gastronomic Benidorm 2025', in order to highlight the richness and diversity of this offer for everyone to enjoy. On this occasion... spoon in hand.

Bon appétit.

Toni Pérez, Mayor of Benidorm



Javier del Castillo

Chairman of ABRECA

Benidorm is in vogue and we live all year round in the destination that so many tourists choose to spend their holidays in a unique setting where there is always something new to discover.

Musical, sporting, culinary and fiesta events make Benidorm itself a reason to choose us and not just a destination. The social networks are a testimony to the hustle and bustle of the streets in terms of leisure activities and, above all, the quality and variety of the gastronomy.

We are a digital tourist destination and we are at the forefront of showing what makes us different in every technological medium, but what you can never experience without coming to our town are the homemade flavours of our traditional recipes.

In Benidorm, we are proud of those simple and comforting dishes that take you back home with every spoonful, and although we are moving towards digital tourism, at the bottom of the casseroles in our restaurants you will always find those flavours that remind you of our grandmothers' stews.

It is also important to address sustainability and ensure that these lovingly inherited flavours are passed on to future generations. At ABRECA we are committed to preserving our environment and ensuring that the gastronomic culture of the land is passed on to future generations.

So while you're exploring the nooks and crannies that Benidorm has to offer, don't forget to stop and enjoy a good hot dish. Because in this fast-paced world, there are some things that should be enjoyed at a leisurely pace. We hope you enjoy our Spoon Days.

Javier del Castillo, Chairman of ABRECA

XIII Spoon Days

From 21 February to 2 March

#BenidormFreshandTasty

DOWNLOAD THE DIGITAL DOSSIER



ENGLISH



ESPAÑOL

Mahou
DESDE 1890

AS
MARSANZ
DISTRIBUCIONES

Gastronomic

BENIDORM

2025



1

PAG. 8

**ARROCERIA
LA MARINA**
RESTAURANT - BARBECUE

Camino del Palasiet 31

2

PAG. 9

BOLIKKI
RESTAURANT - BAR

Av. Vicente Llorca Alós 13

3

PAG. 10

**CLUB
NÁUTICO**
RESTAURANT

Paseo Colón 2

4

PAG. 11

**EL LINAJE
DE CASTILLA**
RESTAURANT

C. Gerona 2, local 12

5

PAG. 12

EL MESÓN
RESTAURANT

C. Gerona 1, local 6

6

PAG. 13

ESTURIÓN
RESTAURANT

C. Gerona 1, local 6

7

PAG. 14

**JARDÍN
MEDITERRÁNEO**
RESTAURANTAv. de Alcoy 17, local
(Playa Levante)**8**

PAG. 15

**LA BRASERÍA
AURRERA**
RESTAURANT

C. Santo Domingo 10

9

PAG. 16

**LA CAVA
ARAGONESA**
TAPAS - RESTAURANT
WINE AND GASTRO BAR

Pza. de la Constitución 2

10

PAG. 17

LA FAVA
RESTAURANT

C. Asunción 9

11

PAG. 18

**LA PINTA
BEACH**
RESTAURANT

C. San Pedro 26

12

PAG. 19

**LA TAPERÍA
(GRUPO AURRERA)**
RESTAURANT - WINE BAR

C. Santo Domingo 6

13

PAG. 20

MAL PAS
WINE BAR - RESTAURANT

C. Santa Faz 50

14

PAG. 21

MALASPINA
RESTAURANT

Av. Panamá 5

15

PAG. 22

**MARISQUERÍA
EL PUERTO**
RESTAURANT

Paseo Colón 1

16

PAG. 23

**TABERNA
ANDALUZA**
RESTAURANT

C. del Esperanto 4

ARROCERÍA LA MARINA

RESTAURANT - BARBECUE

Camino del Palasiet 31
Reservations: **966 86 72 12**
(Lunch menus only)
Closed: Monday and Tuesday.



Appetizers (choice of 2 per table)

- Pink tomato with cod.
- Alicante potato pie with local sausages (chorizo, black pudding and longaniza sausage) and anchovies with roasted vegetables (grandmother's recipe).
- Esgarraet (grilled red pepper salad) with cod.
- Cuttlefish patties and black garlic mayonnaise.
- Artichoke flower with caramelised onion and Iberian ham.
- Shrimp salad and chili peppers with anchovies.
- Millefeuille of fresh cheese from La Nucía with quince jelly and nuts.

21 - Friday

- Meatball stew (grandmother's recipe).

22 - Saturday

- Lobster stew or
- Monkfish, clams and cuttlefish stew.

23 - Sunday

- Lobster stew or
- Monkfish, clams and cuttlefish stew.

26 - Wednesday

- Meatball stew (grandmother's recipe).

27 - Thursday

- Meatball stew (grandmother's recipe).

28 - Friday

- Meatball stew (grandmother's recipe).

1 - Saturday

- Lobster stew or
- Monkfish, clams and cuttlefish stew.

2 - Sunday

- Lobster stew or
- Monkfish, clams and cuttlefish stew

Desserts

- Calatrava bread pudding with Marcos Tonda chocolate.

Drinks (choice of 1 per person)

- Beer.
- Glass of wine.
- Soft drink.
- Water.
- Or 1 bottle of wine (every 4 guests)

CLUB NÁUTICO

RESTAURANT

Paseo Colón 2
Reservations: **965 77 28 73**
(Lunch menus only)
Closed: Monday.

3



Appetizers (choice of 2 per table)

- Salad of the day.
- 1 choice of:
 - Majorcan sausage and caramelised onion cake.
 - Steamed mussels.
 - Baby broad beans with ham.

21 - Friday

- Marmitako (Basque tuna stew)

22 - Saturday

- Suquet de peix (Catalan fish stew)

23 - Sunday

- Beans with clams.

25 - Tuesday

- Wheat stew.

26 - Wednesday

- Pebrereta tallaeta (tuna and vegetable stew).

27 - Thursday

- Cruet de peix (fish stew).

28 - Friday

- Marmitako (Basque tuna stew)

1 - Saturday

- Suquet de peix (Catalan fish stew)

2 - Sunday

- Beans with clams.

Desserts

- Homemade dessert.

Drinks (One drink per person)

- Wine.
- Water.
- Draught beer.
- Soft drink.

EL LINAJE DE CASTILLA

RESTAURANT

Calle Gerona 2, local 12
Reservations: **651 56 97 70**
(Lunch menus only)
Closed: Monday and Tuesday.

4



21 - Friday

- Grilled artichokes with foie gras.
- Noodle soup with hake, cockles and prawns.

22 - Saturday

- Espenecat (grilled vegetables) with cod.
- Garlic and chilli kokochas (cod stew) with river clams.

23 - Sunday

- Espenecat (grilled vegetables) with cod.
- Garlic and chilli kokochas (cod stew) with river clams.

26 - Wednesday

- Grilled artichokes with foie gras.
- Monkfish and crayfish stew.

27 - Thursday

- Grilled artichokes with foie gras.
- Monkfish and crayfish stew.

28 - Friday

- Espenecat (grilled vegetables) with cod.
- Seafood stew with blue crab and cod stuffed peppers.

1 - Saturday

- Espenecat (grilled vegetables) with cod.
- Seafood stew with blue crab and cod stuffed peppers.

2 - Sunday

- Espenecat (grilled vegetables) with cod.
- Garlic and chilli kokochas (cod stew) with river clams.

Desserts

- White chocolate soup with wild nougat ice cream.

Drinks (choice of 1)

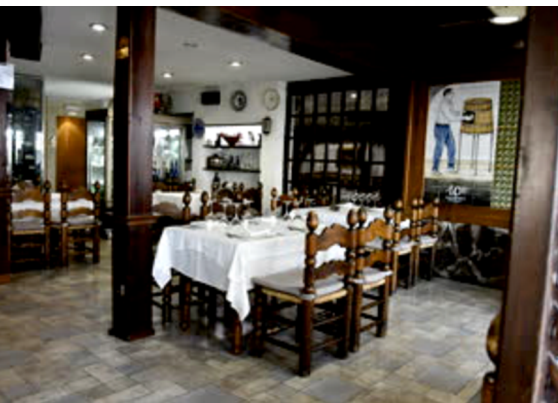
- Bottle of Q.D.O. Valladolid red wine
- Bottle of Rueda.
- Bottle of Cigales rosé.

EL MESÓN

RESTAURANT

Calle Gerona 1, local 6
Reservations: 965 85 85 21
(Lunch menus only)

5



Appetizers

- Fisán' acorn-fed ham with bread and tomato.
- Beef carpaccio with pickles and a crunchy vitello tonnato sauce.
- Crispy black pudding ravioli with caramelised apple.

21 - Friday

- Meatball stew.

22 - Saturday

- Verdina beans with prawns and clams.

23 - Sunday

- Monkfish, prawn and mussel stew.

24 - Monday

- Creamy rice with cod, cauliflower, spinach and pumpkin.

25 - Tuesday

- Beans with trotters and pork knuckle.

26 - Wednesday

- Madrilenian stew.

27 - Thursday

- Stewed lentils with quail and bacon.

28 - Friday

- Dogfish with garlic and peppers.

1 - Saturday

- Gallega Rubia oxtail in sauce with stewed vegetables.

2 - Sunday

- Fabada asturiana (pork and bean stew).

Desserts

- Caramelised French toast with meringue milk ice cream and tiger nut milk and coconut soup.

Drinks

- 22 Pies (Ribera) Viña Sol (white).
- Torres de Casta (rosé).

ESTURIÓN

RESTAURANT

Avenida de Panamá
Reservations: 965 86 67 00
(Lunch menus only)

6



Appetizers (choice of 2 per table)

- Round of Iberian cured meats.
- Homemade croquettes.
- Andalusian squid.
- Scrambled black pudding.
- Seasonal salad.

21 - Friday

- Fish sangacho (dark meat) with scallops.

22 - Saturday

- Madrilenian stew.

23 - Sunday

- Monkfish stew with crayfish and clams.

24 - Monday

- Beef stew with broad beans and artichokes.

25 - Tuesday

- Fabada asturiana (pork and bean stew).

26 - Wednesday

- Grandma's lentils.

27 - Thursday

- Gazpacho manchego (flat bread stew).

28 - Friday

- Rib stew with potatoes.

1 - Saturday

- Pocha beans with octopus and clams.

2 - Sunday

- Rice and lobster stew.

Desserts

- Baked cheesecake.
- Biscuit mousse.
- Fruit of the season.
- Tiramisu.

Drinks

- 1 drink per person or
- 1 bottle of wine for every 2 people:
 - White Q.D.O. Rueda.
 - Vintage red wine Q.D.O. Rioja.

JARDÍN MEDITERRÁNEO

RESTAURANT

Avenida de Alcoy 17, local
(Playa Levante)
Reservations: **965 85 00 11**
(Lunch menus only)

7



Appetizers (choice of 2 per table)

- Bread, aioli and pickles.
- Assorted salad with tuna belly.

21 - Friday

- White beans with clams.

22 - Saturday

- Stewed oxtail with potatoes.

23 - Sunday

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

24 - Monday

- Lentils with king prawns, vegetables and sautéed garlic.

25 - Tuesday

- Seafood stew of cuttlefish and bay fish.

26 - Wednesday

- Valencian meatball stew.

27 - Thursday

- Pinto beans with chorizo sausage.

28 - Friday

- Mediterranean-style couscous.

1 - Saturday

- Fish and seafood casserole.

2 - Sunday

- Creamy rice with monkfish and clams.

Desserts (choice of 1)

- Chef's homemade dessert.
- Seasonal fruit.
- Assorted ice creams.

Drinks

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

LA BRASERÍA AURRERA

RESTAURANT

Calle Santo Domingo 10
Reservations: **618 13 18 73**
(Lunch menus only)

8



21 - Friday

- Santurtzi-style fried squid and salad of good tomato and fresh spring onion (for two).
- Cutlet and wheat stew.
- Basque cheesecake.

22 - Saturday

- Ham croquettes, Louisiana-style chicken wings and salad of good tomato and fresh spring onion (for two).
- Purrusalda (Basque leek soup with cod).
- Kinder and chocolate cake.

23 - Sunday

- Artichoke flower with truffle sauce and salad of good tomato and fresh spring onion (for two).
- Creamy rice with seafood and crayfish.
- Homemade French toast with meringue milk ice cream.

24 - Monday

- Grilled octopus on potato parmentier and salad of good tomato and fresh spring onion (for two).
- Beans stewed with grilled Iberian pork ribs.
- House special tiramisu.

25 - Tuesday

- Croquettes of goat's cheese and raspberry jam, served with a good tomato salad and fresh spring onion (for two).
- Stewed lentils with grilled duck breast.
- Milk, honey and walnut curd.

26 - Wednesday

- Scrambled eggs with txistorra (spicy sausage) and salad of good tomato and fresh spring onion (for two).
- Chickpeas with cuttlefish Andalusian style.
- Lemon mousse.

27 - Thursday

- Ham croquettes, grilled artichoke flower and salad of good tomato and fresh spring onion (for two).
- Creamy rice with grilled chicken.
- Brownie with meringue milk ice cream.

28 - Friday

- Grilled octopus on potato parmentier and salad of good tomato and fresh spring onion (for two).
- Meatball soup.
- Kinder cake with chocolate.

1 - Saturday

- Santurtzi-style fried squid and salad of good tomato and fresh spring onion (for two).
- Cutlet and wheat stew.
- Basque-style cheesecake.

2 - Sunday

- Artichoke flower with truffle sauce and salad of good tomato and fresh spring onion (for two).
- Creamy rice with seafood and crayfish.
- Homemade French toast with meringue milk ice cream.

Drinks

- 1 drink per person.

LA CAVA ARAGONESA

TAPAS · RESTAURANT · WINE AND GASTRO BAR

Plaza de la Constitución, 2
Reservations: **966 80 12 06**
(Lunch menus only)

9



21 - Friday

- Sea bass ceviche.
- Sautéed squid with tender garlic and broad beans.
- Caviar lentils with duck meatballs.

22 - Saturday

- Green salad with basil vinaigrette.
- Oxtail crêpe.
- Marmitako (Basque red tuna stew).

23 - Sunday

- Smoked meat salad with almonds.
- Cured meat with porcini mushrooms.
- Wheat stew.

24 - Monday

- Burrata salad with sour fruits and vermouth vinaigrette.
- Beef carpaccio with parmesan cheese.
- Octopus and cuttlefish stew.

25 - Tuesday

- Cod, potato and orange salad.
- Artichokes confit with ham.
- Red beans with Iberian cheek.

26 - Wednesday

- La Cava special salad with tomato jelly, quince and mustard vinaigrette.
- Gyoza with larded meat and velouté.
- Gazpacho (flat bread stew) with fish.

27 - Thursday

- Espenecat (grilled vegetables) with tuna.
- All-round Madrilean stew.

28 - Friday

- Endive with Roquefort cheese, sultanas and pine nuts.
- Vol-au-vent with pork, vegetables and peanuts.
- Purrusalda (leek soup) with monkfish and scallops.

1 - Saturday

- Special tomato salad with black olives and avocado.
- Tiradito (sliced raw salmon) with prawn sauce.
- Burgos pot roast.

2 - Sunday

- Russian salad with hake.
- Courgette ravioli with sirloin steak and foie gras.
- Beans with turnip greens and cocotxas (cod stew).

Desserts

- Homemade dessert

Wines

- Señorío de Benidorm

LA FAVA

RESTAURANT

Calle Asunción 9
Reservations: **672 06 24 24**
(Lunch menus only)
Closed: Sunday and Monday.

10



21 - Friday

- Broad bean and mushroom stew with grilled squid and radish vinaigrette.
- Meatball stew.
- Bollet i cacao (chocolate filled bun).

22 - Saturday

- Broad bean and mushroom stew with grilled squid and radish vinaigrette.
- Meatball stew.
- Bollet i cacao (chocolate filled bun).

25 - Tuesday

- Broad bean and mushroom stew with grilled squid and radish vinaigrette.
- Meatball stew.
- Bollet i cacao (chocolate filled bun).

26 - Wednesday

- Broad bean and mushroom stew with grilled squid and radish vinaigrette.
- Meatball stew.
- Bollet i cacao (chocolate filled bun).

27 - Thursday

- Flame grilled aubergine with parmesan soup, semi-cured blue fish, honey and aromatic herbs.
- Seafood stew with fish of the day and salmorreta (tomato and ñora pepper sauce) with aioli.
- Sour apple tartar marinated with lime, honey and salted caramel ice cream.

28 - Friday

- Flame grilled aubergine with parmesan soup, semi-cured blue fish, honey and aromatic herbs.
- Seafood stew with fish of the day and salmorreta (tomato and ñora pepper sauce) with aioli.
- Sour apple tartar marinated with lime, honey and salted caramel ice cream.

1 - Saturday

- Flame grilled aubergine with parmesan soup, semi-cured blue fish, honey and aromatic herbs.
- Seafood stew with fish of the day and salmorreta (tomato and ñora pepper sauce) with aioli.
- Sour apple tartar marinated with lime, honey and salted caramel ice cream.

Drinks (choice of 1)

- Water.
- Soft drink.
- Beer.
- Alicante and Valencia Q.D.O. wines (1 bottle per 4 people).

LA PINTA BEACH

RESTAURANT

Calle San Pedro 26
Reservations: 667 96 30 54
(Lunch menus only)

11



21 - Friday

- Olivier salad.
- Beans with clams and prawns.

22 - Saturday

- Seafood cocktail.
- Creamy rice with octopus and clams.

23 - Sunday

- Lettuce heart with pico de gallo and anchovies.
- Creamy rice with lobster.

24 - Monday

- Murcian salad.
- Stew with smoked ribs.

25 - Tuesday

- Mixed croquettes.
- Seafood hake with clams and prawns.

26 - Wednesday

- Battered prawns.
- Chickpea, spinach and cod stew.

27 - Thursday

- Salmorejo (cold tomato and bread soup).
- Stew with smoked ribs.

28 - Friday

- Seafood cocktail.
- Soupy rice with monkfish and clams.

1 - Saturday

- Lettuce heart with pico de gallo and anchovies.
- Creamy rice with lobster.

2 - Sunday

- Battered prawns.
- Creamy rice with octopus and clams.

Desserts

- Assorted homemade desserts.

Drinks

(choice of 1)

- Beer.
- Wine.
- Water.

LA TAPERÍA (GRUPO AURRERA)

RESTAURANT - WINE BAR

Calle Santo Domingo 6
Reservations: **618 13 18 73**
(Lunch menus only)

12



21 - Friday

- Grilled octopus on potato parmentier and salad of good tomato and fresh spring onion (both to share).
- Bean stew with chorizo sausage.
- Kinder and chocolate mousse cake.

22 - Saturday

- Grilled artichoke flower and salad of good tomato and fresh spring onion (for two).
- Meatball stew.
- Valencian citrus fruits in textures.

23 - Sunday

- Stew cannelloni and salad of good tomato and fresh spring onion (for two).
- Soupy rice with lobster.
- House special tiramisu.

24 - Monday

- Grilled octopus on potato parmentier and salad of good tomato and fresh spring onion (for two).
- Pig's trotters stewed with chorizo sausage.
- Homemade French toast with meringue milk ice cream.

25 - Tuesday

- Grilled artichoke flower and salad of good tomato and fresh spring onion (for two).
- Chickpea stew with cod.
- Basque style cheesecake.

26 - Wednesday

- Goat cheese and kimchi croquettes, mini pastela (Moroccan chicken pie) and salad of good tomato and fresh spring onion (for two).
- Lamb couscous with garnish.
- Milk, honey and walnut curd.

27 - Thursday

- Grilled artichoke flower and salad of good tomato and fresh spring onion (for two).
- Wheat stew.
- Brownie with meringue milk ice cream.

28 - Friday

- Grilled octopus on potato parmentier and salad of good tomato and fresh spring onion (for two).
- Fabada asturiana (pork and bean stew).
- Basque cheesecake.

1 - Saturday

- Stew cannelloni and salad of good tomato and fresh spring onion (for two).
- Soupy rice with lobster.
- House special tiramisu.

2 - Sunday

- Grilled octopus on potato parmentier and salad of good tomato and fresh spring onion (for two).
- Meatball stew.
- Valencian citrus fruits in textures.

Drinks

- 1 drink per person.

MAL PAS

BAR · RESTAURANT

Calle Santa Faz 50
Reservations: 965 85 80 86
(Lunch menus only)
Closed: Tuesday.

13



Appetizers (choice of 2 per table)

- Salad of the day.
- Choice of 1:
 - Escalibada (roasted vegetables) with cod.
 - Baby broad beans with ham.
 - Steamed mussels.

21 - Friday

- Skate stew.

22 - Saturday

- Borreta (potatoes, cod and spinach stew).

23 - Sunday

- Rioja-style potatoes.

24 - Monday

- Beans with clams.

26 - Wednesday

- Marmitako (Basque tuna stew).

27 - Thursday

- Wheat stew.

28 - Friday

- Suquet de peix (Catalan fish stew).

1 - Saturday

- Borreta (potatoes, cod and spinach stew).

2 - Sunday

- Rioja-style potatoes.

Desserts

- Homemade dessert.

Drinks (1 drink per person)

- Wine.
- Water.
- Draught beer.
- Soft drink.

MALASPINA

RESTAURANT

Avenida Panamá 5
Reservations: **965 03 59 62**
(Lunch menus only)

14



21 - Friday

- Duo of croquettes, beef cutlet and baby squid in its own ink.
- Alicante-style olleta (vegetable stew).
- Chocolate coulant with vanilla ice cream.

22 - Saturday

- Burrata with Altea pink tomatoes, pepperoncini and pistachio pesto.
- Beans with clams and prawns.
- Cheese cake with biscuit ice cream.

23 - Sunday

- Creamy tuna belly salad with aerated mayonnaise and seaweed bread.
- Braised pig's trotters.
- Chocolate millefeuille.

24 - Monday

- Creamy tuna belly salad with aerated mayonnaise and seaweed bread.
- Vega Baja meatball soup and black turkey stew.
- Chocolate millefeuille.

25 - Tuesday

- Grilled artichokes with beetroot, pico de gallo and hazelnuts.
- Fish and seafood gazpacho (flat bread stew).
- Creamy coffee crème caramel.

26 - Wednesday

- Anchovy snack on croissant bread and sundried tomato butter.
- Chickpea stew with cod and spinach.
- Tiramisu.

27 - Thursday

- Cannelloni of confit beef cheek with its own juices.
- Bollitori de merluza (typical Alicante mountain stew with beans, potatoes, dried tomatoes and hake fillets).
- Brownie with chocolate ice cream.

28 - Friday

- Salad of roasted peppers with cod and apple crumble.
- Soupy rice with pork ribs and artichokes.
- Apple pie.

1 - Saturday

- Seasonal tomatoes with salted fish, pericana and salted crumble.
- Fabada asturiana (pork and bean stew).
- Chocolate cake.

2 - Sunday

- Iberian ham croquettes.
- Vega Baja meatball soup and black turkey stew.
- Lemon pie.

Drinks (1 drink per person)

- 1 glass of house red or white wine.
- Beer.
- Water.

MARISQUERIA EL PUERTO

RESTAURANT

Paseo Colón 1
Reservations: 965 85 37 96
(Lunch menus only)

15



Appetizers (choice of 2 per table)

- Warm goat's cheese and raspberry salad.
- Potato and cod salad with pericana vinaigrette.
- Warm salad of gulas (imitation eel), prawns and clams with Modena balsamic vinegar.
- House salad with salmon and prawns bathed in cocktail sauce.
- Sautéed cuttlefish and wild asparagus with aioli and its ink.
- Battered dogfish.
- Fried aubergine bathed in sugar cane honey.
- Assortment of homemade croquettes: seafood, ham and black pudding.
- Grilled baby squid from the bay.

21 - Friday

- Llandeta (white fish stew).

22 - Saturday

- Rice with octopus and artichokes.

23 - Sunday

- Stewed potatoes with octopus, artichokes and baby broad beans.

24 - Monday

- Olleta (Alicante vegetable stew).

25 - Tuesday

- Stewed white beans with clams and prawns.

26 - Wednesday

- Rib stew.

27 - Thursday

- Chickpea stew with cod and spinach.

28 - Friday

- Meatball stew.

1 - Saturday

- Seafood fideuá (noodles).

2 - Sunday

- Soupy rice with monkfish and clams.

Desserts

- Homemade whisky cake.
- Tangerine sponge soaked in wine syrup.
- Lemon and nougat cake.
- Fresh cheesecake with blueberries.
- Homemade tiramisu.
- Homemade crème caramel.

Drinks

- 1 drink per person or
- 1 bottle of wine per 4 people.

TABERNA ANDALUZA

RESTAURANT

Calle del Esperanto 4
Reservations: 965 85 10 87
(Lunch menus only)
Closed: Wednesday.

16



Appetizers (choice of 2 per table)

- Seafood clam.
- Goat cheese salad.
- Battered dogfish.
- Aubergines with cane honey.
- Grilled baby squid.

21 - Friday

- Meatball stew.

22 - Saturday

- Couscous.

23 - Sunday

- Creamy rice with chicken and rabbit.

24 - Monday

- Beef tripe with chickpeas.

25 - Tuesday

- Bean stew with clams and prawns.

27 - Thursday

- Chickpeas with cod and spinach.

28 - Friday

- Octopus stew.

1 - Saturday

- Gazpacho manchego (flat bread stew).

2 - Sunday

- Creamy seafood rice.

Desserts (choice of 1)

- Cheese mousse with blueberries.
- Calatrava bread pudding.

Drinks

- Marina Alta white wine.
- Las Campanas rosé wine.
- Beronia red wine.



2

2 BOLIKI

Avenida Vicente Llorca Alós 13

3 CLUB NÁUTICO

Paseo Colón 2

4 EL LINAJE DE CASTILLA

Calle Gerona 2, local 12

5 EL MESÓN

Calle Gerona 1, local 6

6 ESTURIÓN

Avniada de Panamá

7 JARDÍN MEDITERRÁNEO

Avenida Alcoy 17, local (Playa Levante)

8 LA BRASERÍA AURRERA

Calle Santo Domingo 10

9 LA CAVA ARAGONESA

Plaza de la Constitución 2

10 LA FAVA

Calle Asunción 9

11 LA PINTA BEACH

Calle San Pedro 26

13

12 LA TAPERÍA (G. AURRERA)

Calle Santo Domingo 6

13 MAL PAS

Calle Santa Faz 50

14 MALASPINA

Avenida Panamá 5

15 MARISQUERÍA EL PUERTO

Paseo Colón 1

16 TABERNA ANDALUZA

Calle del Esperanto 4

6

14

11

15

3

9

8

12

10

5

4

16

7



1

ARROCERÍA LA MARIAN
Camino del Palasiet 31

3

CLUB NÁUTICO
Paseo Colón 2

8

LA BRASERÍA AURRERA
Calle Santo Domingo 10

9

LA CAVA ARAGONESA
Plaza de la Constitución 2

12

LA TAPERÍA (G. AURRERA)
Calle Santo Domingo 6

13

MAL PAS
Calle Santa Faz 50

15

MARISQUERÍA EL PUERTO
Paseo Colón 1

1



Scan and access the
digital map to guide you
to your menu.

"To eat is a necessity, but to eat intelligently is an art."

François de La Rochefoucauld



NAVILENS

Accessible code for the visually impaired.
Download the NaviLens app and point your phone at the
brochure.



WEB

**ACCESSIBLE
DINING**



MAP





ABRECA

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



REPRESENTACIÓN

Defendemos los intereses
de la hostelería



SUBVENCIONES

De todo tipo para tí
y tu negocio



PARA HOSTELEROS

Servicios profesionales
100% especializados



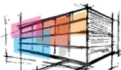
CENTRAL DE COMPRAS

Calidad a
precios exclusivos
para asociados

Si eres restaurador y quieres pertenecer a la asociación,
llámanos al +34 965 860 837 o infórmate en:

www.abreca.es

700 anys
Benidorm

ajuntament  benidorm
concejalía de turismo



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



Visit
Benidorm 



GASTRO 
eventos



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
96 585 13 11 www.visitbenidorm.es

The organization is not responsible
for any changes that may occur