

Gastronomic **BENIDORM 2025**

XV TAPAS CONTEST

From 20 to 29 June

PRICE PER TAPA **€3,5**





'In every bite of a Spanish tapa there is a story,
a land and a fire'

Ferran Adrià

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NAVILENS

Accessible code for the visually impaired.

Download the NaviLens App and point your mobile phone at the brochure.



WEB

**ACCESSIBLE
DINING**



MAP





Toni Pérez

Mayor of Benidorm

The 15th Tapas Competition is a highlight of Gastronomic Benidorm 2025. This pioneering event, which celebrates its 15th anniversary this year, was the inspiration behind the creation of the culinary days to showcase the gastronomy of our city.

The tapa is a national heritage in Spain, offering a unique gastronomic experience that attracts millions of visitors from around the world. In Benidorm, eating tapas is an experience in itself, as can be seen from the offerings of the 23 participating establishments, which combine tradition with constant innovation and special pairings.

Don't miss this inclusive gastronomic event, which has the 'Navilens' seal to guide visually impaired people. It is a great example of how our city is becoming more accessible.

Congratulations to ABRECA on this special anniversary for Benidorm's gastronomy and on the launch of Gastronomic Benidorm 2025.



Javier del Castillo

Chairman of ABRECA

The tapa is an art form encapsulated in one bite, the essence of a cuisine, a team and a region. In Benidorm, this art is showcased in each edition of the competition, where the creativity of our bars, restaurants and cafés takes centre stage.

ABRECA celebrates culinary ingenuity, as well as the effort, dedication and enthusiasm with which each establishment has prepared its proposal. This competition invites us to rediscover flavours, explore our streets with an awakened palate, and share moments around a good table in good company.

Thank you to the restaurateurs for their talent, and to the public for enjoying and appreciating it. Together, we are building a city that we can all be proud of.

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ENGLISH

#BenidormFreshandTasty

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THE DIGITAL DOSSIER**



ESPAÑOL

BENIDORM *Gastronómico* **2025**

Mahou



MARSANZ

DISTRIBUCIONES

BENIDORM 2025 Gastronómico



Benidorm



Regidoria de Turisme

GASTRO



PARTICIPATING ESTABLISHMENTS

1 BALDO

Pag. 11 Pasaje Tugar, 2

2 CERVECERÍA L'ABADÍA

Pag. 12 Avenida Europa, 5

3 CHIRINGUITO BEACH

Pag. 13 Avenida Madrid, 22, local 5-6

4 DNI IBÉRICOS

Pag. 14 Plaza SS MM Los reyes de España s/n

5 EL BODEGÓN AURRERA

Pag. 15 Calle Santo Domingo, 12

6 EL MESÓN

Pag. 16 Calle Gerona, 1

7 ESTURIÓN

Pag. 17 Calle Ricardo Bayona, 5 Local 4

8 FREIDURÍA LOS PECES

Pag. 18 Calle Greco, 2

9 LA BRASERÍA AURRERA

Pag. 19 Calle Santo Domingo, 10

10 LA CAVA ARAGONESA

Pag. 20 Plaza de la Constitución, 2

11 LA FAVA

Pag. 21 Calle Asunción, 9

12 LA JUANA

Pag. 22 Calle del Rosari, 6

13 LA PINTA

Pag. 23 Avenida Rey Jaime I, 1

14 LA PINTA BEACH

Pag. 24 Calle San Pedro, 26

15 LA TABERNITA DEL SUR

Pag. 25 Plaza de la Constitución, 1

16 LA TAPERÍA

Pag. 26 Calle Santo Domingo, 6

17 MALASPINA

Pag. 27 Avenida Panamá, 5

18 MARISQUERÍA EL PUERTO

Pag. 28 Paseo Colón, 1

19 MOLTA PASTA

Pag. 29 Avenida Mediterráneo, 44

20 PINOCCHIO PLAYA

Pag. 30 Avenida Alcoy, 12

21 PINTXOS AURRERA

Pag. 31 Calle Costera Hostal

22 ROCK'N RIBS

Pag. 32 Avenida Filipinas, 1

23 TABERNA ANDALUZA

Pag. 33 Calle Esperanto, 4

HOW TO VOTE

1 - TRY THE TAPA!

Visit one of our participating establishments to sample the tapas that are in the competition.

2 - ASSESS AND RECORD THE PURCHASE RECEIPT

Enjoy your tapa! With your bill, the server will provide you with a QR code for voting. Scan the code and use your mobile device to rate the tapa between 1 and 5 stars (1 being the lowest and 5 the highest), then upload a photo of the receipt. If you don't have a mobile device, ask the server for help to register your vote using the information you provide.

3 - WIN A FREE DINNER FOR TWO

In addition to your vote, we will need your telephone number so that we can contact you if you win the prize draw that we will carry out among all the participants from the public.

We will raffle two dinners (for two people each) valued at 60€ per dinner to be enjoyed in any of the participating establishments.

Every rating is a chance, so remember.... The more different tapas you eat, the more chances you have to win that free double dinner – so try them all!

CONTEST INSTRUCTIONS

Votes for which the voting form is not correctly completed (including name, telephone number, vote and acceptance of the LOPDGDD) will be invalid.

Customers can only vote once per establishment (the filter value being the telephone number provided).

If you do not have a mobile phone, ask the server in the establishment to help you register your vote.

The voting period will be from 20 to 29 June 2025.

The organisation is not responsible for any changes that the establishments may make to their preparations

The organisers cannot be held responsible if participating establishments do not comply with the competition rules.

BASIC INFORMATION ON THE PROCESSING OF YOUR PERSONAL DATA

Responsible: Benidorm Town Council / ABRECA / Gastroeventos.

Purpose: To manage the competition and award prizes to members of the public.

Rights: Access, rectification, cancellation, opposition, restriction and/or portability.

Detailed information: You can request further information on the processing of your data by e-mailing dpd@benidorm.org.



BALDO

LA MINI 2.0

Gourmet bite: juicy beef, creamy camembert cheese sauce, crispy Iberian ham and small slices of aubergine chips, with a pineapple sauce. Small in size, immense in flavour.



CERVECERÍA L'ABADÍA

LA FRONTERA

Corn tortilla filled with guacamole emulsion, mesclun, cherry tomato, edam cheese, cheddar cheese, chicken nugget with crunchy Kellogg's cereal and hot sauce.

CHIRINGUITO BEACH

FESTÍN DE CECINA

León jerky tartare, seasoned with pickles, shallots and dried figs, accompanied by a herb butter on toasted brioche bread. A real feast in a single bite.



DNI IBÉRICOS

FILO DÉLICE



Filo pastry filled with caramelised onions, goat's cheese and sirloin steak in a Pedro Ximénez sherry sauce, topped with honey, pistachio powder and Iberian ham slices.

A vegetarian option is available without the sirloin steak.



EL BODEGÓN AURRERA

**PINTXO DE TORTILLA
PAMPLONICA CON
CHORIZO, PIQUILLO Y
CREMA DE CHANGUA
PAMPLONESA**

Mini Spanish omelette, chorizo and piquillo and Padrón peppers, on a cream of the traditional Pamplona soup.

EL MESÓN

ATÚN ROJO SOBRE TORREZNO A LA BRASA CON WASABI

A slice of red tuna with wasabi kizami, pico de gallo and oyster sauce, served on a crispy rasher cooked in a kamado oven.



ESTURIÓN

LAGARTITO DE LA COSTA BLANCA

Rustic bread topped with secreto ibérico (cured Iberian pork shoulder), cherry tomatoes, Padrón peppers and garlic.



FREIDURÍA LOS PECES

PITA ANDALUZA DE CALAMARES

Andalusian style squid in a pita
with yoghurt sauce and spices



LA BRASERÍA AURRERA

BLACK ANGUS ESTILO CRIOLLO CON SALSA TRUFADA DE ASADO



Excellent Black Angus beef
on a puff pastry airbag with
roast mayonnaise, cheese
and rocket.

LA CAVA ARAGONESA

CROQUETA DE TORREZNO

A delicious croquette made with rasher, coated in panko breadcrumbs and rasher powder. It is served with a rasher crisp and topped with a prawn.



LA FAVA

TACO JAPO - VALENCIANA

Shiso leaf taco with low-temperature bacon, bean and turnip cream, crispy onion and seasonal blue fish.



LA JUANA

FERRERO ROCHER DE FOIE

Duck foie gras ball with crunchy almonds.



LA PINTA

DULCE IBÉRICO

A caramelised pear slice with Serrano ham, blue cheese and walnuts. Sweet, salty and and creamy in perfect balance.



LA PINTA BEACH

LAS OLAS DEL DANUBIO

Crispy polenta with truffled cream, herring and anchovy, topped with pickled onion, trout roe and dill. A Danube flavour with a Mediterranean soul.





LA TABERNITA DEL SUR

(GRUPO AURRERA)

**CHURRO DE BACALAO CON
ALIOLI DE AJOS ASADOS Y
MAYONESA DE PIMIENTOS**

Fried churro dough with cod,
served with two tasty sauces
and roe.

LA TAPERÍA

(GRUPO AURRERA)

CRUJIENTE DE MANITAS CON SU PROPIA SALSA Y VIRUTA DE JAMÓN CRUJIENTE

Brick pastry filled with boned pig's
trotters with their juices.





MALASPINA

ALI-BABÁ

A tartlet made with baba dough of flour, butter and yeast, filled with an aligot of servilleta goat's cheese, pistachio and date crumble, and topped with a semi-spicy crème brûlée foam of long-ripened sobrasada (Majorcan sausage spread), fennel flowers and dill.

MARISQUERÍA EL PUERTO

EL SECRETO DEL CALABACÍN

Stuffed courgette with secreto (cured Iberian pork shoulder), sautéed vegetables and pâté cream, topped with gratin cheese.



MOLTA PASTA

LA GOZADERA

Sliced meat, stracciatella, caramelised pepper, sliced almonds, basil and potato crisp.



PINOCCHIO PLAYA

DELIZIA DEL MARE

A surprisingly crunchy gluten-free base made with cuttlefish ink envelops a creamy centre of Parmesan and basil. Inside is the intense flavour of our Neapolitan mussel sauce, topped with a powerful mussel powder that captures all the essence of the sea. A new take on the delicacy of the sea.



PINTXOS AURRERA

**CROISSANT DE RABO
DE TORO CON GLASEADO
DE TROMPETAS DE
LOS MUERTOS**

A flaky croissant dough filled with boneless oxtail meat and topped with a black trumpet mushroom sauce.



ROCK'N RIBS

LA LATINA

A mini round steak burger with lettuce, cherry tomato and black roast sauce.





TABERNA ANDALUZA

LA CABRA TIRA AL MONTE

Chopped aubergine marinated in salted milk to remove the bitterness and give it a firmer texture, battered at high temperature and served with grilled goat's cheese, walnuts, basil and drizzled with cane honey.

MAPA DIGITAL

WALK AROUND, TASTE AND ENJOY!

Tapas prepared with the skill,
flavour and creativity of our
local restaurateurs.

Scan the QR code and be
surprised by the flavours of
our participants.



1 BALDO

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3 CHIRINGUITO BEACH

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19 MOLTA PASTA

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22 ROCK'N RIBS

23 TABERNA ANDALUZA

ajuntament benidorm
concejalía de turismo

