

Gastronomic **BENIDORM 2025**



TUNA WEEK

4 - 13
April



FUENTES
EL ATÚN ROJO
EST. 1984



Toni Pérez **Mayor of Benidorm**

On the 3rd of April, Benidorm's Plaza del Castell will be the setting for the slicing of a bluefin tuna, a spectacle that will allow those present to learn how one of the most precious products of our cuisine is cut. Once again, this will be a unique way of announcing the fifth edition of Tuna Week, which is not only a gastronomic event, but also a way of reminding the world of our city's links with the tuna fishing tradition.

For centuries, the captains of Benidorm's tuna boats have been famous in the Mediterranean and are the protagonists of a part of our history that we are proud to relive during this week, which has already become one of the main events in Gastronomic Benidorm, with culinary proposals based on bluefin tuna.

The history of tuna fishing cannot be understood without Benidorm. Generation after generation, the people of Benidorm have fished in boats captained by locals who were born here. Others have specialised in fishing activities that, even from land, have helped to catch tuna in the main fishing grounds of the Mediterranean and the Atlantic; fishing grounds that have been dominated by our captains, who have contributed decisively to the international expansion of the name and prestige of Benidorm.

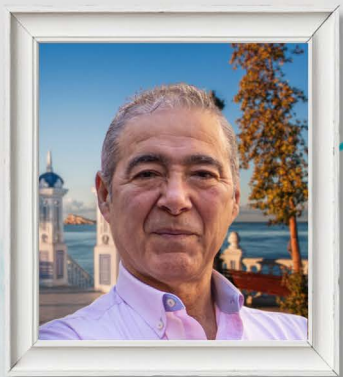
In 2025, when Benidorm celebrates the 700th anniversary of its foundation as a town, it is particularly important to highlight the fact that long before our history as a tourist resort, Benidorm was known throughout much of the world for its relationship with tuna fishing.

During this week, we will approach this historical link through gastronomy, one of the most palatable ways of showing and appreciating our signs of identity. We are expecting very special dishes, menus, tapas and tastings, with traditional and modern proposals that will certainly surprise our palates.

History and tradition are the hallmarks of our gastronomic culture, which can be enjoyed during this 5th Tuna Week, organised jointly by the Ministry of Tourism and ABRECA, with the participation of fourteen establishments. Congratulations to all of you for the dedication and love with which you work to ensure that good food also allows us to remember the times when Benidorm was born and lived its glory.

Bon appétit!

Toni Pérez, Mayor of Benidorm



Javier del Castillo

Chairman of ABRECA

It is an honour and a pleasure to welcome you to the V Benidorm Bluefin Tuna Week. Today we are gathered here to celebrate one of the most appreciated culinary treasures of our region, a delicacy that awakens the senses and connects us to our deepest traditions.

Benidorm is living its moment of splendour and we, the lucky residents who enjoy this wonderful destination all year round, know that we are privileged witnesses to its incomparable charm. It is a lively and vibrant town that has become a reference point for tourism, not least because of the quality of its cuisine.

In Benidorm, we pride ourselves not only on our hospitality, but also on the value and preservation of each of the ingredients that make up our traditional dishes. Bluefin tuna, with its incomparable flavour and versatility in the kitchen, is the undisputed protagonist of our rich culinary heritage.

This week we celebrate not only the delicacy of the bluefin tuna, but also the love and devotion of our grandmothers, who taught us the art of cooking with passion and respect for the ingredients. Each bite takes us back in time, evoking memories of family and conviviality around the table.

We cannot ignore the importance of sustainable fisheries in this journey. It is our duty to ensure that future generations can enjoy bluefin tuna as much as we have, by conserving marine ecosystems and promoting responsible fishing practices.

Happy fishing!

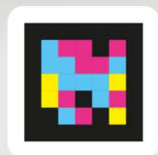
Javier del Castillo, Chairman of ABRECA



TUNA WEEK

From 4 to 13 April

#BenidormFreshandTasty



#BenidormFreshandTasty

DESCÁRGATE EL DOSSIER DIGITAL



ENGLISH



ESPAÑOL

Mahou
DESDE 1890

AS
MARSANZ
DISTRIBUCIONES

FUENTES
EL ATÚN ROJO
EST. 1984

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DE BENIDORM

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CLUB NÁUTICO DE BENIDORM

Paseo de Colón 2
Reservations: 965 772 873
Closed days: Mondays



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Tapas

Pickled tuna 7,50 €

Dishes

Bluefin tuna tartare 21 €

Bluefin tuna tataki 21 €

Grilled tuna steak 10 € / 100 gr.

Bluefin tuna and crayfish rice 19 €

Rice with bluefin tuna, cuttlefish and foie gras 21 €

Bluefin tuna, cuttlefish and foie gras fideua (noodles) 21 €



2

EL MESÓN

Calle Gerona 1

Reservations: 965 858 521

Open every day

Menu available all day



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Tasting menu

55 €/person

- Toasted rustic bread with aioli.

Snack

- Bluefin tuna sandwich with wasabi mayonnaise

Appetizers

- Marinated tuna salad with avocado, mango and seaweed on a sesame crisp.
- Rasher in kamado with tuna in oyster sauce and pico de gallo.
- White garlic with bluefin tuna tartare, strawberries and mint frost.

First course

- Bluefin tuna ceviche with puffed wild black rice.

Main course

- Grilled bluefin tuna steak in kamado with platinum onion, red pepper cannelloni, aubergine and crispy cured meat from León.

Dessert

- Banana Gras in three textures.

Drinks

- 1 bottle of wine per 4 people.

Wines

- Valdelana. Rioja from Álava

½ Tasting menu

33,50 €/person

Includes: Snack, an appetizer of your choice, first or second course, 1 drink per person and dessert.



Calle Ricardo Bayona 5, local 4

Reservations: 965 866 700

Open every day.

Menu available all day



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Portion

Tuna tataki 18 €

Raf tomato with tuna belly 12 €

Menu

35€/person

Appetizers

- Tuna belly salad with roasted peppers.
- Marinated tuna.
- Tuna tataki.

Main course (of your choice)

- Tuna loin with homemade tomato sauce.
- Tuna stew with scallops.

Homemade desserts (of your choice)

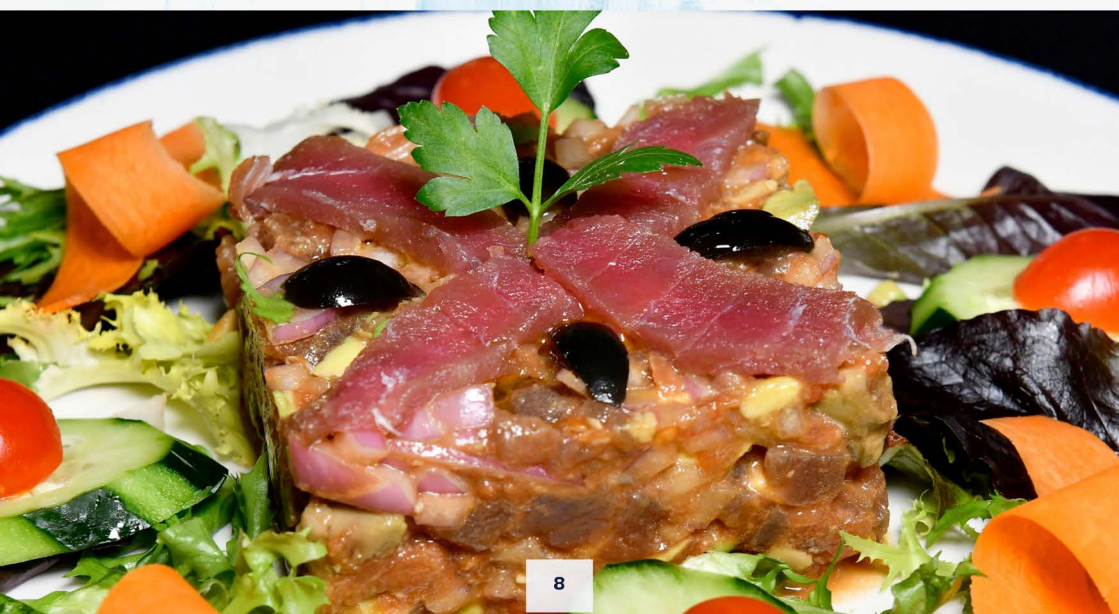
- Tiramisu.
- Biscuit mousse.
- Baked cheesecake.

Drinks

- 1 drink per person or
- 1 bottle of wine for every 2 people.

Wines

- White Rueda Q.D.O.
- Vintage red Rioja Q.D.O.



4

JARDÍN MEDITERRÁNEO

Open every day

Avenida de Alcoy 17 - Playa de Levante

Reservations: 965 850 011



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Dishes

Rice with tuna, garlic, artichokes and prawns 19 €

Grilled tuna loin with onions or with Basque tomato sauce 24,50 €



LA ARROCERÍA DE LA MEJILLONERA

Plaza Mayor 27

Reservations: 628 242 199

Closing days: Tuesdays

Lunch menus only



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Tapas

Tuna pasty with béarnaise sauce	12 €
Tuna belly and cucumber in brioche bread	12 €
Tuna with onions	14 €

Menu (minimum 2 people)

35€/person

Appetizers (to share)

- Carved tomato with ventresca (tuna belly).
- Tuna pasty with béarnaise sauce.
- Tuna with onions.

Main course (of your choice)

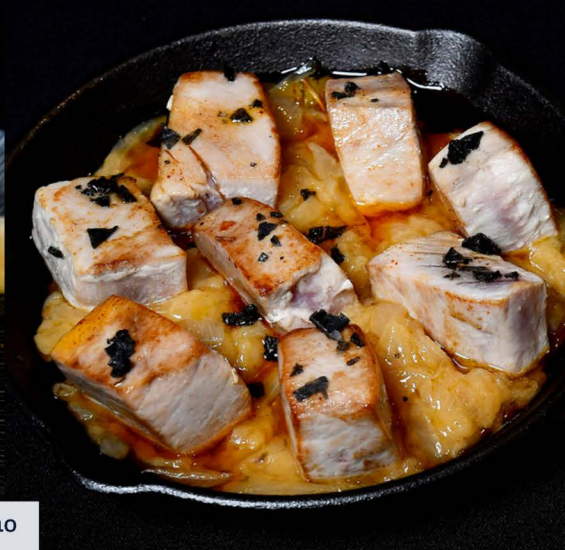
- Creamy rice with tuna and cuttlefish.
- Grilled tuna belly.

Dessert (of your choice)

- Cheesecake.
- Death by chocolate.
- Caramelised rice pudding.

Drink (1 per person)

- Soft drink.
- Beer.
- 1 bottle of wine for every 2 people.



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LA CAVA ARAGONESA

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



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Tapa

Sliced raw bluefin tuna

7,50 €



Closed days: Sundays and Mondays.

Calle Asunción 9

Reservations: 672 062 424

Menu available all day.



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Menu

55 €/person

Appetizer

- Fried kimchi brandade and bluefin tuna sashimi.

Dishes (to be shared by 2)

- Smoked bluefin tuna with tomato and roasted onion juice.
- Corn pasty with tuna tataki wrapped in Iberian jowl, spinach and black garlic emulsion.
- Grilled bluefin tuna belly, carrot and turnip purée, beans and turnips vinagrette and grilled cherries.

Dessert

- Vanilla and strawberry custard fermented in cinnamon and lime.

Drinks

- 1 drink per person.



8

LA PINTA BEACH

Open every day.
Calle San Pedro 26
Reservations: 667 963 054



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Dish

Donostia-style tuna (with a Mediterranean touch from La Pinta Beach)

16 €



9

LA TAPERÍA

Open every day
Calle Santo Domingo 6
Reservations: 618 131 873



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Tapa

Bluefin tuna tartare with avocado, mango and seaweed polenta

6,95 €



10

MAL PAS

Closed days: Tuesdays
Calle Santa Faz 50
Reservations: 955 858 086



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Tapa

Pickled tuna **7,50 €**

Dishes

Bluefin tuna tartare **21 €**

Bluefin tuna tataki **21 €**

Grilled tuna steak **10 €/ 100 gr.**

Bluefin tuna and crayfish rice **19 €**

Rice with bluefin tuna, cuttlefish and foie gras **21 €**

Bluefin tuna, cuttlefish and foie gras fideua (noodles) **21 €**



Open every day
Avenida Panamá 5
Reservations: 965 035 962
Menu available all day



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Menu

50 €/person

Snack

- Bluefin tuna, sour apple and beetroot rose.

Appetizers

- Millefeuille of Mediterranean bluefin tuna, pickled sweet potato and mango on a galangal milk with an Iberian ham sauce.

Main course

- Grilled tuna outlet with raspberry curry and creamy celeriac butter.

Dessert

- Coconut mousse, raspberry heart and meringue shavings.

Drinks (1 per person)

- 1 glass of red wine Q.D.O. Rioja or white wine Verdejo Q.D.O. Rueda.
- Beer.
- Water.



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MARISQUERIA EL PUERTO

Open every day
Paseo Colón 1
Reservations: 965 853 796
Menu available all day



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Dishes

Bluefin tuna tataki with seeds	20,50 €
Tuna carpaccio with mustard vinaigrette and parmesan shavings	22 €
El Puerto tuna tartare	20,50 €
El Puerto tuna taco	17 €
El Puerto tuna loin	24 €
Bluefin tuna rice with prawns	26 €/person



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PINOCCHIO PLAYA

Open every day
Avenida Alcoy 12
Reservations: 965 858 558

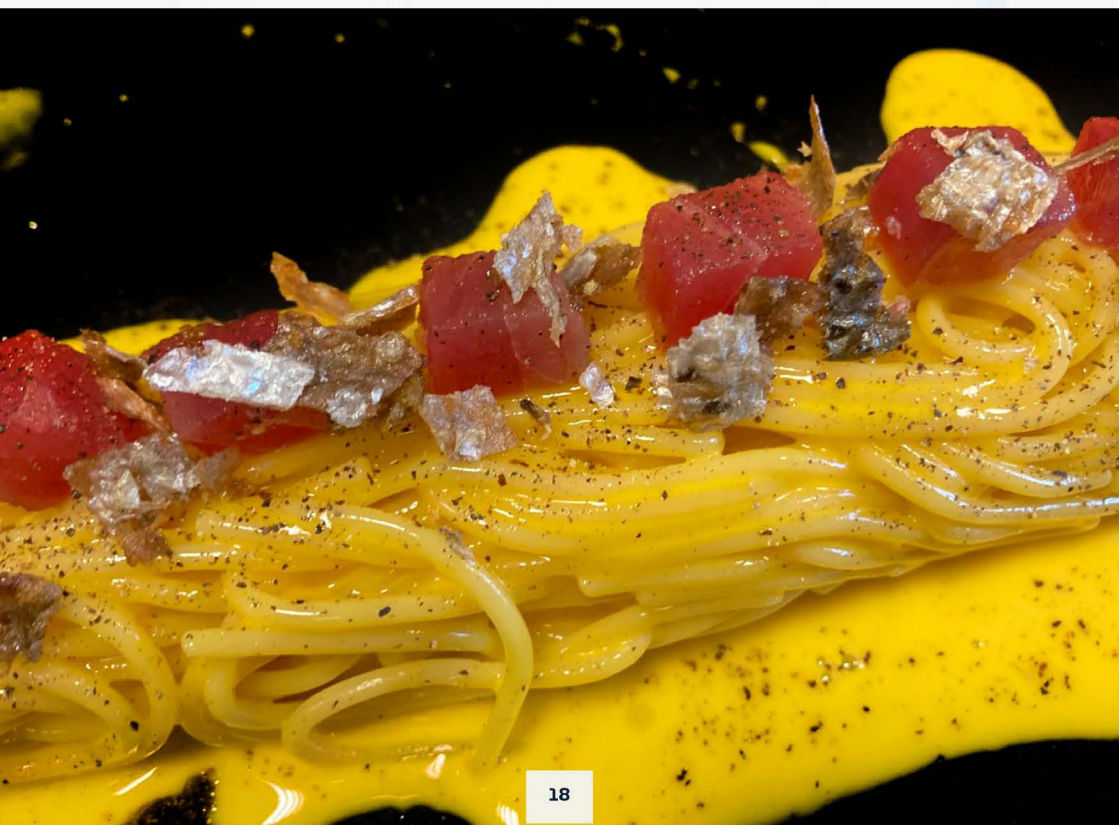


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Dish

Sea Carbonara (gluten-free spaghetti, Fuentes bluefin tuna, powdered mussels, dried hake, tuna roe, saffron)

18,90 €



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URBAN BEACH GASTROBAR

Closed days: Wednesdays
Avenida Alcoy 7
Reservations: 966 811 505



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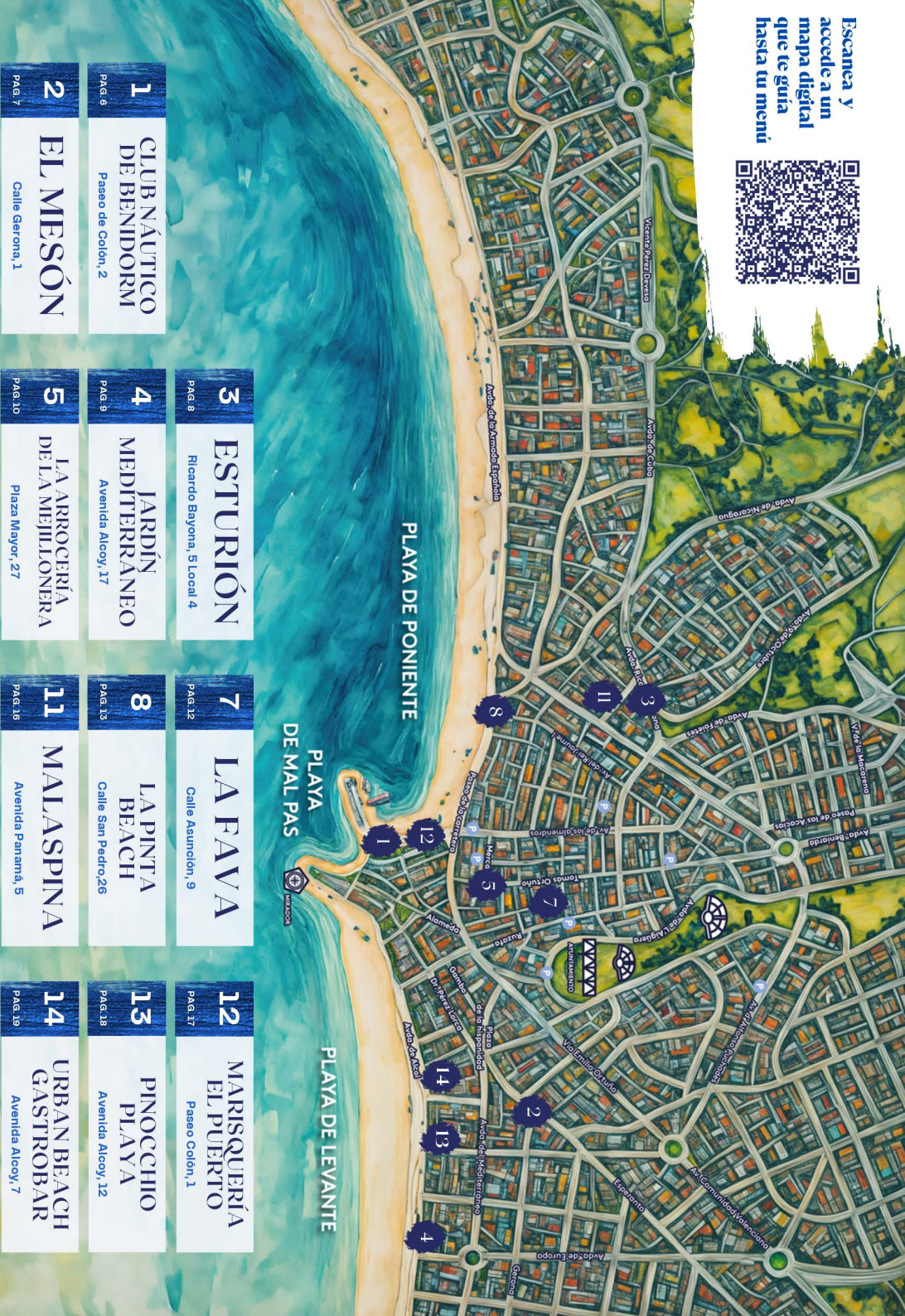
Dish

Balfegó bluefin tuna tataki, cucumber curd, curry and wakame

25 €



Escanea y
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hasta tu menú



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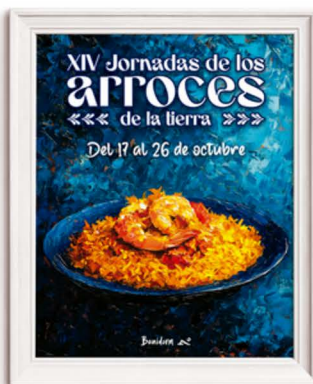
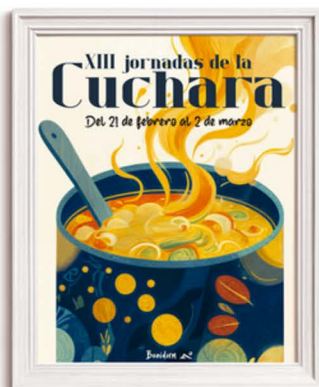
Scan and access a digital map that will guide you to your menu



Gastronomic

BENIDORM

2025





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CAFETERÍAS Y OCIO NOCTURNO DE BENIDORM



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