



NAVILENS
ACCESSIBLE CODE
FOR THE VISUALLY
IMPAIRED

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A BORDO
GASTROLOUNGE
PINK TECHU

A tropical and refreshing cocktail
with rosé vodka, strawberry and
agave cream, pineapple juice and a
touch of grenadine. Enjoy an
explosion of citrus and sweet
flavours in every sip.



BC MUSIC RESORT
CELEBRATIONS RESORT

A tropical and fresh cocktail with
citrus notes, Oxefruit raspberry,
grenadine, blackcurrant, Malibu
and Brugal, garnished with natural
strawberry. Enjoy this exotic and
vibrant daiquiri.



CAMAROTE CLUB
TRAMUNTANA

Inspired by the Mediterranean
and the orange blossom scent of
the Valencian Community, this
cocktail evokes evening strolls.
Ingredients: Malabusca gin,
Cointreau, lemon, sage and
orange blossom syrup.



DIVA 15
DIVA-ALAMEDA

A unique cocktail with premium
tequila, vermouth infused with
basil, lemon and pink pepper
tonic. Finished with a molecular
air of tomato and salt. An
unparalleled experience.



LA PINTA BEACH
MOJITO BEACH

A refreshing mojito with rum,
coconut and cranberry.



LA TERRASSE
FUEGO DE BAYAS

A cocktail that delights the palate
with a balance of sweet and spicy,
combining creaminess, aromatic
complexity and a warm finish.
Perfect for a memorable drink.



LLUM DE MAR
ARROZ COLADO

Rice cream with natural pineapple
and vanilla extract.



MAGIC STARS CAFÉ
STAR DE LUX

An exotic and refreshing drink with
citrus notes. It combines dark rum,
Mangaroca, Cointreau, Blue
Curaçao and pineapple juice. Ideal
to enjoy at any time.



MALASPINA
NISPERONI

We have created a version of a
classic cocktail, the Negroni, with
a touch of loquat, another classic
product from our area and
present in many homes
throughout the Marina Baixa
region.



MAÜI BEACH
GASTROLOUNGE
MARGARITA DE MANDARINA

Enjoy a refreshing tropical cocktail
with Jose Cuervo tequila, tangerine,
Cointreau and a hint of lime.
Perfect for savouring a vibrant and
exotic taste in every sip.



MÍA SOCIAL CLUB
NEMO

A fruity cocktail, aphrodisiac
aromas and tropical notes.



DINOCCHIO PLAYA
BENIDORM SPRITZ

Aperol cocktail, Malabusca gin,
orange juice, pomegranate juice
and prosecco. Topped with lemon
and basil foam. Great for an
elegant and unique experience.



PLANTA 20 (HOTEL
MADEIRA)
LOVE VIEW 20

Spectacular three-layered cocktail
with grapefruit, peach, Smirnoff,
lemon and vanilla syrup. Each layer
offers a unique flavour and when
mixed together, you'll discover a
delicious citrus and sweet fusion.



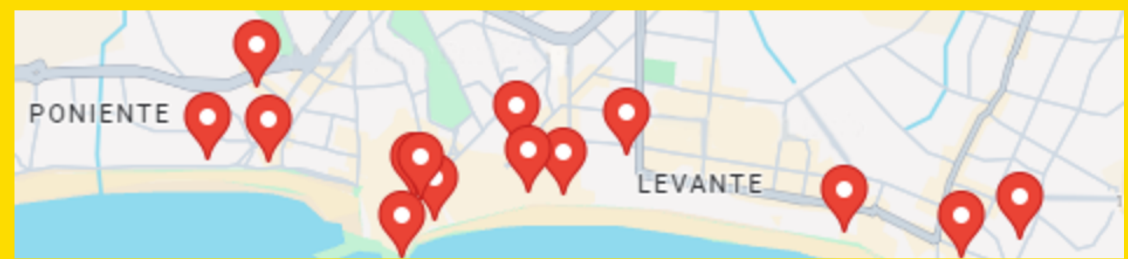
URBAN BEACH
HICO MÍTICO

Malabusca Vodka macerated in
figs, lemon juice, thyme syrup,
lemon caviar and egg white. Dry
shaken, shaken with ice and double
strained served in an old fashioned
glass.



Scan the QR code and access an
interactive Google map with the
participating establishments:

**TRY THEM
ALL!**



COCKTAIL CONTEST



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A BORDO GASTROLOUNGE HAWAII

Refreshing and tropical cocktail with coconut cream, pineapple, lime and orange juice. A perfect balance of citrus and fruity flavours that will transport you to an island paradise.



BC MUSIC RESORT FORGET THE PLANS. FOLLOW YOUR INSTINCTS

Refreshing tropical-inspired cocktail, full of citrus and fruity notes. With natural strawberry, blackcurrant, passion fruit, orange and pineapple juice - an explosion of flavour in every sip!



CAMAROTE CLUB RUBI

We go tropical with a refreshing and vibrant cocktail that combines an explosion of flavours. Ingredients: 0.0 ginger liqueur, rosemary, lime juice, raspberry syrup and grapefruit soda.



DIVA 15 DIVA FUSIÓN

A sophisticated cocktail with non-alcoholic gin, mountain cherry, fresh Valencian orange juice, molecular almond foam and a touch of Angostura. Perfect for any occasion.



LA PINTA BEACH TRICOLOR BEACH

Orange juice, strawberry slush and blue syrup.



LA TERRASSE SOL TROPICAL

A non-alcoholic cocktail that transports you to a tropical paradise. With a balance of fruity flavours, it is ideal for any occasion. Enjoy a sophisticated, delicious and exotic drink.



LLUM DE MAR ARROZ COLADO SIN ALCOHOL

Rice cream with cinnamon and coconut air.



MAGIC STARS CAFÉ BLUE PACIFIC

A refreshing tropical cocktail with Free Passion, Sprite, lime and cranberries. With citrus and fruity notes, every sip will take you to an unparalleled taste paradise.



MALASPINA CALLO SIN

Another classic non-alcoholic cocktail, like the San Francisco, with a nod to a local product such as the Callosa loquat.



MAÏ BEACH GASTROLOUNGE TROPIC SENSATIONS

A cocktail that is both tropical and refreshing, with citrus and fruity notes, non-alcoholic kiwi liqueur, berries, grenadine, lime and juice. Perfect for any occasion.



MÍA SOCIAL CLUB MIA FASHION

Summer cocktail, refreshing and suitable for everybody.



DINOCCHIO PLAYA POPCORN FEST

Non-alcoholic cocktail with popcorn ice cream, milk, caramel syrup, vanilla essence and a pinch of Maldon salt. Served with salted caramel popcorn. Sweet and festive in every sip.



PLANTA 20 (HOTEL MADEIRA) TROPICAL MOOD

A non-alcoholic cocktail, suitable for all tastes and ages. It combines pineapple syrup, kiwi syrup, apple and a touch of yuzu, offering a perfect balance between citrus and sweet.



URBAN BEACH NISPERO PUNCH

Lemon, loquat, orange juice, ginger syrup and top ginger ale. Crushed, straight and stirred. Served in a highball glass.



ACCESSIBLE HOSPITALITY WEBSITE



ACCESSIBLE HOSPITALITY MAP



CONTEST RULES

Votes in which the voting form (name, telephone number, rating and acceptance of the LOPD) is not completed correctly will be invalidated.

You can only vote once per establishment and customer (the filter value being the telephone number provided by the customer).

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

The voting period will run from 13 to 22 September 2024.

The organisers cannot be held responsible for any changes that the establishments may make to their preparations.

The organisers cannot be held responsible for non-compliance with the contest rules by participating establishments.

BASIC INFORMATION ON THE PROCESSING OF YOUR DATA

- Responsible: Benidorm Town Hall / ABRECA / Gastroeventos.
- Purpose: Management of the contest and awarding of prizes to the public.
- Rights: Access, rectification, deletion, opposition, limitation and/or portability.
- Detailed information: Further information on the processing of your data may be requested by email to dpd@benidorm.org.

HOW TO VOTE

1 TRY THE REGULAR OR NON-ALCOHOLIC COCKTAIL!

Visit one of our participating establishments and taste the competition cocktail.

2 RATE

Once you have finished your cocktail, ask the server for the QR voting code. Scan the QR code and rate with your mobile device between 1 and 5 stars (1 being the lowest and 5 the highest). If you do not have a mobile device, ask the server for help so that they can register your vote with the data you provide.

3 WIN 6 FREE COCKTAILS

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

We will raffle off 6 vouchers, each of which can be exchanged for a cocktail at any of the participating establishments.

Every vote is a chance, so remember: The more you try, the more chances you have to win those free cocktails. Try them all!



Scan the QR code and access an interactive Google map with the participating establishments:

TRY THEM ALL!