

Gastronomic **BENIDORM 2026**

XV RICE WEEK

16 to 25
October



ENGLISH
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Toni Pérez

Mayor of Benidorm

The dedication and hard work of Benidorm's hospitality professionals mean that our culinary scene is in itself another tourist attraction—one that millions of people enjoy every year, thanks to the diverse range of restaurants in Benidorm.

And as part of this commitment to providing the best possible service, the various events that make up Gastronomic Benidorm go one step further in showcasing the quality of our local produce and the rich variety of a culinary tradition that brings together the sea and the mountains, tradition and innovation, good-old flavours and new experiences.

This 15th Benidorm Rice Week is an opportunity to celebrate our most traditional flavours, as all the dishes served by the 18 participating establishments must be local rice dishes, dishes from the region. These dishes will instantly evoke recognisable flavours, the smell of old-fashioned stoves, and childhood memories.

Sharing a rice dish is about enjoying people's company, celebrating and reminiscing. And that is exactly what we want to experience from 16 to 25 October during these events with our guests—whether locals or tourists—who sit down at our tables to savour a paella, fish rice, creamy rice or baked rice.

My thanks and congratulations to ABRECA for the effort they put in every year to organise 'Gastronomic Benidorm', which, in addition to this Rice Week, has already hosted the 14th Spoon Days, the 6th Tuna Week, the 16th Tapas Competition and the 5th Cocktail Competition.

It is your hard work that makes Benidorm's gastronomy a national and international benchmark—as international as our local rice dishes themselves.

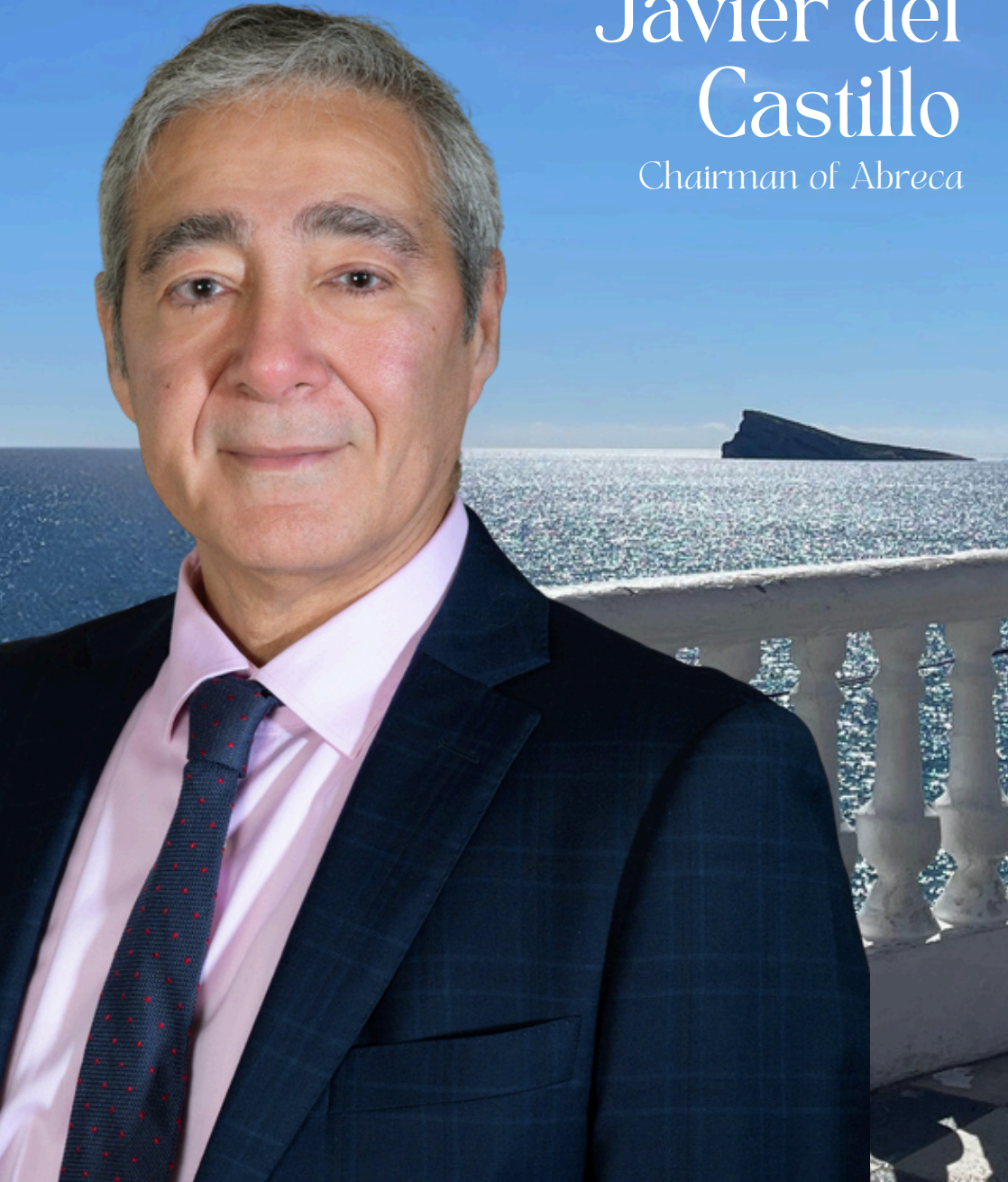
Bon appétit.

Toni Pérez
Mayor of Benidorm

“Cuisine becomes culture when a dish is able to convey the essence of a region. And few dishes capture the essence of our land as clearly as a good rice dish”

Javier del Castillo

Chairman of Abreca



Gastronomic **BENIDORM 2026**

XV RICE WEEK

From 16 to 25 October

* The price of each menu is per person.

#BenidormFreshandTasty



Mahou
DESDE 1890

AS
MARSANZ



Benidorm is all about
rice

ONE REGION. ONE INGREDIENT.
Many ways to interpret it.



Dry, creamy, seafood-based, mountain-style, traditional or creative. During the 15th 'Rice Week,' the participating restaurants showcase the diversity of one of the key ingredients in our cuisine.

18 RESTAURANTS. 10 DAYS. A SHARED CULTURE CENTRED ON RICE.

XV RICE WEEK

PARTICIPATING RESTAURANTS

- | | |
|---------------------------------------|--|
| 1 ARROCERÍA LA MARINA
restaurant | 10 LA ARROCERÍA DE
LA MEJILLONERA
restaurant |
| 2 BODEGÓN AURRERA
restaurant | 11 LA CAVA ARAGONESA
restaurant |
| 3 BOLIKKI
restaurant | 12 LA FAVA
restaurant |
| 4 BRASERÍA AURRERA
restaurant | 13 LA PINTA BEACH
restaurant |
| 5 CERVECERÍA EL MESÓN
restaurant | 14 MAL PAS
bar |
| 6 CLUB NÁUTICO
restaurant | 15 MALASPINA
restaurant |
| 7 ESTURIÓN
restaurant | 16 MARISOQUERIA
EL PUERTO
restaurant |
| 8 JARDÍN MEDITERRÁNEO
restaurant | 17 POSADA DEL MAR
seafood restaurant |
| 9 L'AROMA
restaurant | 18 TABERNA ANDALUZA
restaurant |

1. ARROCERÍA LA MARINA

— restaurant

Cami del Palasiet 31 (Partida Foia Manera)
Reservations: 966 867 212

Closed: Mondays and
Tuesdays
Menu available: Lunch

Starters (a choice of two starters to be placed in the centre of the table; a maximum of two varieties per table)

- Altea pink tomatoes with tuna belly and pickles
- Altea pink tomatoes with cod and spring onions
- Seafood salad with garlic prawns and octopus
- Artichoke hearts confit with ham
- Homemade Majorcan sausage and honey pasties
- Homemade prawn croquettes with citrus mayonnaise

Rice dishes (1 rice dish of your choice per table)

- 'Capo' rice (with slices of Iberian pork shoulder, candied artichoke hearts and porcini mushrooms)
- 'Jefe' rice (with Segureño lamb chops and Padrón peppers)
- Stew or dry rice with monkfish, clams and cuttlefish.
- "Grandma Pura's" rice (with rock octopus, baby broad beans and hints of citrus) → €5 supplement
- Lobster stew → €5 supplement
- Rice with bone marrow and matured beef entrecôte → €5 supplement

Desserts

- Baked cheesecake with pistachio slivers and Marcos Tonda pistachio cream, served with a shot of rice pudding liqueur (Anís de Tenis)

Drinks (1 drink of your choice per person)

- Water (Solán de Cabras)
- Soft drink
- Pint of beer
- Glass of wine
- Bottle of wine (for every four people)

Wines

- Red: Vintage Beronia Rioja Limited Edition
- White: Beronia Rueda Verdejo Alicante Marina Alta

€35



2. BODEGÓN AURRERA

— restaurant

Calle Santo Domingo, 12
Reservations: 965 020 002

Open every day
Menu available: All day

Starters (choice of 2 per table)

- Tuna belly salad with tomato and spring onion
- Homemade croquettes
- Fried baby squid
- Scrambled eggs with ham

Drinks (1 drink of your choice per person)

- A glass of house wine
- Beer
- Soft drink
- Water

Rice dishes

- Soupy rice with lobster

Dessert

- Basque-style cheesecake

€32



3. BOLIKKI — restaurant

Vicente Llorca Alos, 15
Reservations: 865 522 189

Open every day
Menu available: Lunch

Starters (choice of 2 per table)

- Tuna belly salad
- Gazpacho (cold tomato soup)
- Homemade croquettes
- Shrimp or boiled seafood
- Marinated dogfish

Friday 16th

- Rice with tuna (soupy / creamy / dry)

Saturday 17th

- Rice with monkfish and clams

Sunday 18th

- Rice with langoustines and squid (soupy / dry)

Monday 19th

- Rice with pork crackling, piquillo peppers and Iberian pork shoulder

Tuesday 20th

- Caldero del Mar Menor (fisherman's rice dish)

Wednesday 21st

- Rice with lobster (soupy / dry)

Thursday 22nd

- Rice with octopus and artichokes (soupy / creamy / dry)

Friday 23rd

- Rice with crabs

Saturday 24th

- Rice with monkfish and clams

Sunday 25th

- Rice with prawns and squid (soupy / dry)

Homemade dessert

Drinks

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

Wines

- Rioja, Ribera and Rueda

€27



4. BRASERÍA AURRERA

— restaurant

Calle Santo Domingo, 10
Reservations: 965 022 969

Open every day
Menu available: Lunch

Starters (choice of 2 per table)

- Tuna belly salad with ripe tomatoes and spring onions
- Seafood crepe with prawn sauce
- Iberian ham croquettes
- Scrambled eggs with grilled fast-cure sausage

Rice dishes

- Rice with pork ribs, sausage and mushrooms

Dessert

- Grandma's chocolate cake

Drinks (1 drink of your choice per person)

- A glass of house wine
- Beer
- Soft drink
- Water

€29.5



5. CERVECERÍA EL MESÓN

restaurant

Calle Girona, 1
Reservations: 965 858 521

Open every day
Menu available: All day

Appetiser

- Cod fritter with tomato and parsley mayonnaise

Starters to share

- Veal carpaccio with pickles, vitelo tonato sauce and crispy capers
- Brioche with marinated salmon and citrus mayonnaise
- Octopus au gratin with aioli emulsion and mojo picón sauce

Friday 16th

- Rice with monkfish, clams and baby langoustines

Saturday 17th

- Arroz del senyoret (seafood paella)

Sunday 18th

- Rice with cuttlefish, baby langoustines and wild rudderfish

Monday 19th

- Creamy rice with cod, cauliflower, spring garlic and spinach

Tuesday 20th

- Rice with free-range chicken, meatballs, chickpeas and red prawns

Wednesday 21st

- Creamy rice with monkfish, spinach, baby artichokes and prawns

Thursday 22nd

- Creamy rice with loin, seasonal mushrooms and kamado-roasted pumpkin

Friday 23rd

- Rice with cuttlefish, baby squid and artichokes

Saturday 24th

- Arroz a banda (rice with fish)

Sunday 25th

- Rice with pork ribs, loin, artichokes, peas, broad beans and chickpeas

Dessert (choice of 1 per person)

- Pineapple carpaccio infused with spices, berries and coconut ice cream
- Lemon sorbet with gin and tonic jelly, allspice, juniper and lemongrass

Drinks

- 1 glass of Aula wine (Útiel-Requena Q.D.O.)

€28



6. CLUB NÁUTICO

— restaurant

Paseo de Colon, 2
Reservations: 965 772 873

Closed: Mondays
Menu available: Lunch

Starters

- Mediterranean salad
- Second starter (choose one of the following):
 - Caramelised toast with smoked salmon and cream cheese
 - White prawns cooked in seawater
 - Octopus skewers
 - Meatballs in sauce
 - Russian salad

Desserts

- Choose from the house speciality desserts

Drinks

- 1 drink per person, to be chosen from water, a soft drink, a draught beer or a glass of house wine (white, red or rosé)

Rice dishes of your choice:

- Creamy rice with greater amberjack
- Rice with anchovies and spinach
- Rice with cod and cauliflower
- Creamy rice with seafood
- Rice with beans (Monday to Friday)
- Rice with a crispy crust (Monday to Friday)

€28



7. ESTURIÓN

— restaurant

Ricardo Bayona, 5. local 4
Reservations: 965 866 700 · 615 034 588

Open every day
Menu available: Lunch

Starters (choice of 2 per table)

- Bread with tomato and aioli
- Seafood salad
- Homemade croquettes (2 per person)
- Andalusian-style squid
- Grilled king prawns (2 per person)

Rice dishes (of your choice)

- Arroz del senyoret (rice with cleaned fish and seafood, ready to enjoy)
- Rice with Iberian pork shoulder (with mushrooms and spring garlic)
- Creamy rice with shrimp (with an intense taste of the sea)
- Arroz a banda (rice with fish) with aioli
- Rice with Iberian pork rib (with artichokes and vegetables)
- Esturion Special Seafood Paella (king prawns, prawns, squid, mussels and clams)
- Black rice (with cuttlefish, prawns and aioli)
- Rice with lobster (a classic that never fails)
- Rice with garden vegetables (with artichokes, asparagus and mushrooms)
- Rice with duck and mushrooms (a traditional dish full of local flavour)

Desserts

- Homemade desserts or seasonal fruit

Drinks

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

Wines

- Vintage red wine, Q.D.O. Rioja
- White wine, Q.D.O. Rueda Verdejo
- Rose wine, Q.D.O. Navarra

€25



8. JARDÍN MEDITERRÁNEO

— restaurant

Avenida Alcoy, 17 (playa de Levante)
Reservations: 965 850 011

Open every day
Menu available: Lunch

Starters (choice of 2 per table)

- Tuna belly salad
- Steamed clams
- Fried anchovies from the bay
- Baby squid

Friday 16th

- Creamy rice with bay fish (mahi-mahi fish), pumpkin and artichokes

Saturday 17th

- Rice with cuttlefish and vegetables

Sunday 18th

- Creamy rice with monkfish and clams

Monday 19th

- Black rice with cuttlefish and vegetables

Tuesday 20th

- Rice with loin, chicken, chickpeas and vegetables

Wednesday 21st

- Fish and seafood paella

Thursday 22nd

- Rice with anchovies and spinach

Friday 23rd

- Fish and seafood fideua (noodle paella)

Saturday 24th

- Creamy rice with tuna, spring garlic and prawns

Sunday 25th

- Arroz a banda (rice with fish)

Desserts

- The chef's homemade dessert, ice cream, seasonal fruit or coffee.

Drinks

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

Wines

- Wines from Alicante:
 - Flor de Tarima white (Chardonnay)
 - Flor de Tarima red (Monastrell)

€30



9. | L'AROMA

— restaurant

Avenida de la Armada Espanola, 10A
Reservations: 865 550 557

Open every day
Menu available: Lunch

Starters (choice of 1 per person)

- Grilled white prawns from Altea
- Spring rolls – choose from black pudding and Reineta apple or chicken curry, served with sweet-and-sour sauce
- Soft-boiled eggs with truffle-infused potatoes, octopus and cod

Rice dishes (minimum for 2 people)

- Dry or creamy rice with lobster
- 'Sea and Mountain' dry rice
- Dry or creamy rice with beef cheek, wild mushrooms and spring garlic

(Note: There is an additional charge of €5 per person for the rice with lobster.)

We cannot guarantee that different types of rice will be prepared for each table.

Desserts (choice of 1 per person)

- Homemade French toast with vanilla ice cream and warm chocolate sauce
- L'Aroma's special lemon sorbet

Drinks (1 drink per person)

- Portia red wine, aged for 10 months
- Vina Adaja Verdejo white wine

€35



10. | LA ARROCERÍA DE LA MEJILLONERA restaurant

Plaza Mayor, 27
Reservations: 628 242 199

Closed: Tuesdays
Menu available: All day

Starters to share

- Rustic bread with tomato and aioli
- Russian salad with tuna belly
- Pork crackling croquettes
- Steamed mussels

Rice dishes (minimum for 2 people)

- Arroz a banda (rice with fish)
- Lobster paella
- Loin and vegetable paella
- Rice with duck, mushrooms and truffle

Drinks

- 1 drink per person or
- a choice of 1 bottle of wine, 1 bottle of water, 1 jug of beer or 1 jug of sangria for every 2 people

Wines

- Wines from Alicante

Desserts (choice of 1 per person)

- Cheese and pistachio tart
- Chocolate paella
- Creme caramel

€35



11. LA CAVA ARAGONESA

restaurant

Plaza de la Constitucion, 2
Reservations: 966 801 206

Open every day
Menu available: Lunch

Friday 16th

- Salad with mussels and anchovy vinaigrette
- Sauteed artichoke hearts with wild asparagus and ham
- Rice with beans and turnips

Saturday 17th

- Tomatoes with poor cod
- Sauteed mushrooms with garlic
- Stew rice with meatballs

Sunday 18th

- Salad with orange, beetroot and walnuts
- Vegetable timbale with poached egg
- Rice with octopus and Iberian sausage spread

Monday 19th

- Salad with cod, potatoes and black olives
- Sauteed baby broad beans with cured meat
- Baked rice

Tuesday 20th

- Salad with pickles
- Grandma's stew croquettes
- Rice with anchovies and spinach

Wednesday 21st

- Burrata cheese and apple salad with vermouth vinaigrette
- Stuffed baby squid
- Rice with Iberian pork cut and artichokes

Thursday 22nd

- Salad with bacon, raisins and pine nuts, served with a Modena reduction
- Crepe stuffed with oxtail
- Black rice with cuttlefish and squid

Friday 23rd

- Chicory with Roquefort
- Fried baby prawns
- Alicante style rice with salmoreta sauce and vegetables

Saturday 24th

- Roasted vegetables with tuna jerky and almonds
- Sea bass tartare
- Rice with duck magret and foie gras

Sunday 25th

- Salad with smoked meats
- Iberian pork shoulder carpaccio with pistachio oil
- Rice with red mullet and mantis shrimp

House dessert

Drinks

- 1 drink per person (beer or water)
- 1 bottle of Senorio de Benidorm for every 2 people.

€30



12. | LA FAVA

– restaurant

Calle La Palma, 41 (entrance via Calle Asuncion) Closed: Sunday, Monday
Reservations: 672 062 424 and Tuesday evenings
Menu available: Lunch

Starters to share

- 4 starters to share between every 2 people, subject to availability and market conditions

Friday 16th

- Rice with hake and spinach

Saturday 17th

- Rice with hake and spinach

Tuesday 20th

- Rice with hake and spinach

Wednesday 21st

- Rice with onion and cod

Thursday 22nd

- Rice with onion and cod

Friday 23rd

- Rice with onion and cod

Saturday 24th

- Rice with onion and cod

Desserts

- Bread, chocolate, salt and oil

Drinks (1 drink per person)

- Soft drink
- Water
- Beer

Wines

- Wines from Alicante and Valencia

€55



13. LA PINTA BEACH

— restaurant

Calle San pedro, 26
Reservations: 616 546 263

Open every day
Menu available: All day

Starters (choice of 1 per person)

- Tuna belly salad
- Prawn and squid skewers
- Iberian ham with bread and tomato
- Grilled king prawns
- Russian salad

Rice dishes (minimum for 2 people)

- Rice with baby squid and spring garlic
- Seafood paella
- Arroz a banda (rice with fish)
- Iberian rice (with cured Iberian pork shoulder)
- Black rice with cuttlefish
- Creamy rice with octopus and clams
- Creamy rice with lobster

Desserts (choice of 1 per person)

- Cheesecake
- Chocolate cake
- Creme caramel
- Seasonal fruit

Drinks (1 drink per person)

- San Miguel beer
- A third of a litre of Budweiser
- A third of a litre of Estrella Damm
- Bendito red vermouth

€25



14. MAL PAS

bar

Calle Santa faz. 50
Reservations: 965 858 086

Closed: Tuesdays
Menu available: Lunch

Starters

- Mediterranean salad
- A choice of starter:
 - White prawns boiled in seawater
 - Bollo a la paleta (stuffed bun)
 - Roasted vegetables with poor cod
 - Broad beans with ham

Friday 16th

- Rice with loin and vegetables

Saturday 17th

- Rice with octopus, artichokes and cuttlefish

Sunday 18th

- Rice with cod and cauliflower

Monday 19th

- Rice with beans and turnips

Wednesday 21st

- Rice with anchovies and spinach

Thursday 22nd

- Rice with chicken, rabbit and snails

Friday 23rd

- Rice with loin and vegetables

Saturday 24th

- Rice with octopus, artichokes and cuttlefish

Sunday 25th

- Rice with cod and cauliflower

Desserts

- A choice of the house desserts

Drinks (1 drink per person)

- Water
- Beer
- Soft drink
- Glass of wine
(white, red or rose)

€28



15. MALASPINA

— restaurant

Avenida Panama, 5
Reservations: 965 035 962

Open every day
Menu available: Lunch

Starters to share

- Artisan breads with aioli and charcoal-grilled vegetables
- Altea pink tomatoes with dried octopus, bonito and confit leek
- Idiazabal cheese and Xixona nougat croquette, with smoked sardine and nougat mayonnaise

Friday 16th

- Rice with charcoal-grilled Iberian pork ribs, snow peas and shiitake mushrooms

Saturday 17th

- Rice with octopus and long-aged sobrasada sausage from Benissa

Sunday 18th

- Rice with duck confit, courgette and foie gras

Monday 19th

- Malaspina rice, served with bluefin tuna tataki and seaweed aioli

Tuesday 20th

- Creamy rice with cod, potatoes, onions and sun-dried tomatoes

Wednesday 21st

- Rice with beef marrow and prawns

Thursday 22nd

- Black rice with spring garlic, squid and aioli made with free-range eggs

Friday 23rd

- Rice with pork sausages from Marina Baixa

Saturday 24th

- Rice with seasonal vegetables and spiced meatballs

Sunday 25th

- Rice with pork cheeks, broccolini and shimeji mushrooms

Desserts

- Raspberry mille-feuille with chocolate ice cream

Drinks (1 drink per person)

- Glass of wine
- Beer
- Water

Wines

- White: Costa Blanca, Alicante (Petrer)
- Red: Costa Blanca, Alicante (Petrer)

€38



16. | MARISQUERÍA EL PUERTO

— restaurant

Paseo Colon. 1
Reservations: 965 853 796

Open every day
Menu available: All day

First starter (choice of 1 for every 2 people)

- Warm goat's cheese and raspberry salad
- Potato and cod salad with pericana vinaigrette
- Warm foie gras and nuts salad
- Warm salad of imitation eels, clams and prawns with a Modena vinegar reduction

Second starter (choice of 1 for every 2 people)

- Tomato stuffed with cod salad
- Sauteed langoustines with tender garlic shoots
- Assorted fried seafood and meat
- Homemade shrimp croquettes

Rice dishes (minimum for 2 people)

- Seafood paella
- Alicante-style paella (chicken, rabbit and vegetables)
- Valencian paella (chicken and rabbit)
- Arroz a banda (rice with fish)
- Rice with anchovies and spinach
- Rice with monkfish and clams
- Rice with foie gras, duck and artichokes
- Black rice with seafood
- Creamy rice with seafood
- Seafood fideua (noodle paella)

Desserts

- Creme brûlée
- Cheesecake
- Tiramisu
- Chocolate mousse
- Homemade creme caramel

Drinks

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

€29



17. POSADA DEL MAR

– seafood restaurant

Paseo de Colon, 3-5
Reservations: 965 851 373

Open every day
Menu available: Lunch

Starters (choice of 1 per person)

- Bollo a la paleta (stuffed bun)
- Marinated mahi-mahi fish
- Fried anchovies in marinade
- Cuttlefish with onions

Drinks (1 drink of your choice per person)

- Water
- Beer
- Soft drink
- A glass of house wine

Rice dishes (of your choice, minimum 2 people)

- Seafood paella
- Arroz a banda (rice with fish)
- Rice with anchovies and spinach
- Creamy rice with seafood

Homemade dessert

€30



18. | TABERNA ANDALUZA

— restaurant

Calle Esperanto, 4
Reservations: 965 851 087

Closed: Wednesdays
Menu available: Lunch

Starters (choice of 2 starters for every 2 people)

- Clams in a seafood sauce
- Marinated dogfish
- Goat's cheese salad
- Aubergines with cane sugar syrup
- Grilled baby squid
- Prawn fritters

Desserts

- Cheese mousse with blueberries
- Calatrava bread pudding

Drinks

- 1 drink per person

Rice dishes

- Creamy rice with Iberian pork shoulder, mushrooms and spring garlic

€25



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FOLLETO DIGITAL
ESPAÑOL

DIGITAL BROCHURE
ENGLISH



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MAP 2026

RICE
WEEK



WEB

ACCESSIBLE
DINING



MAP



BENIDORM 2026 *Gastronomic*

XIV STEWS & SOUPS WEEK

February 27 to March 8

VI TUNA WEEK

April 17 to 26

TAPAS'S CONTEST XVI EDITION

June 19 to 28

COCKTAILS CONTEST V EDITION

September 11 to 20

XV RICE WEEK

October 16 to 25

II TRADITIONAL DISHES OF OUR TOWN

November 26 to 29



ABRECA



Benidorm



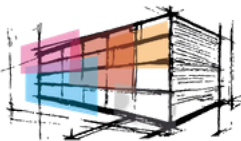
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ABRECA

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



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