

BENIDORM

Gastronómico 2023

III RED TUNA GASTRONOMIC WEEK

May
12 to 21



FUENTES

EL ATÚN ROJO

EST. 1984





Toni Pérez Mayor of Benidorm

In honour of Benidorm's tunny fishing tradition, the 3rd Tuna Week has arrived, a successful event, as evidenced by its first two editions, that adds to the great range of possibilities offered by the Benidorm Gastronomic Festival.

Our signs of identity are also showcased through our gastronomy, an unmistakable nexus of the culture of our land, but in this instance, we look out over the seas and oceans where tuna fish roam free. This week is a unique attraction for refined palates, and will surely bring us many innovative dishes and fusion cuisine.

Benidorm boasts a tradition linked to tuna fishing thanks to the international prestige of tuna fishing captains from our town, whose craft led the catches in the main tuna fishing grounds of the Mediterranean and the Atlantic. Companies full of Benidorm locals who specialised in all the tuna fishing and tuna trap trades took the prestige and the name of our town all over the world.

After the first gastronomic conference, held in 2019, the pandemic prevented us from holding its second edition until last year, but in 2023 we can experience the third edition without any restrictions. This Tuna Week, which is organised jointly by the Tourism Department and ABRECA, comes at an excellent time to become a meeting point, around a good table and with our very own flavours.

I would like to congratulate ABRECA and the restaurateurs who participate in this gastronomic conference for the dedication and care they put in every year to improve Benidorm's gastronomic selection, which is becoming more and more a reference point.

Enjoy your meal.

Toni Pérez
Mayor of Benidorm



Javier del Castillo

President of ABRECA

As chairman of ABRECA, Benidorm's Association of Bars, Restaurants and Cafés, I am proud to say that our tourist destination is a place where you can find some of the best bluefin tuna dishes in the world. The Mediterranean coast is rich in bluefin tuna, and Benidorm has some of the best restaurants that offer this fine delicacy.

With the quality of the product at the forefront, our chefs work with fresh bluefin tuna and take great care in the way these dishes are prepared and served to ensure a delicious experience for the palate.

For this Tuna Week 2023, we will feature a "ronqueo", a traditional Spanish technique that involves cutting directly into the fresh tuna. The carving is performed in front of the public, which adds a visual and educational experience to the tasting of the dish. This is an example of how culture and gastronomy can go hand in hand to create a unique and memorable culinary experience in our town of Benidorm.

I am proud to belong to a city with a culinary selection that includes dishes made with bluefin tuna, one of the finest delicacies in the world. And just as we are committed to quality, we take sustainability and the preservation of this species just as seriously, by working closely with the suppliers responsible for this product, in order to guarantee our customers the highest standards of quality and sustainability.

If you are in Benidorm, we invite you to try our exquisite creations during the Bluefin Tuna Week and enjoy a unique and sustainable gastronomic experience.

Javier del Castillo,
President of ABRECA

Participating
restaurants

1

BELVEDERE

MADEIRA CENTRO HOTEL

2

EDÉN

RESTAURANT

3

EL MESÓN

RESTAURANT

4

EL PUERTO

SEAFOOD RESTAURANT

5

EL ESTURIÓN

RESTAURANT

6

**LA ARRO CERÍA
DE LA MEJILLONERA**

RICE RESTAURANT

7

**LA BRASERÍA
AURRERA**

RESTAURANT

8

**LA TAPERÍA
AURRERA**

RESTAURANT

9

**LA CAVA
ARAGONESA**

RESTAURANT - BAR

10

MALASPINA

RESTAURANT

11

MOLTAPASTA

RESTAURANT

12

**PINOCCHIO
PLAYA**

RESTAURANT

13

WINE ON

RESTAURANT - WINE BAR

Belvedere

MADEIRA CENTRO HOTEL

Esperanto Street, 1 - 21st floor
Reservations: 965 641191
(Mondays and Tuesdays closed)

1



Menu

45 €

Individual Appetizers

- Bluefin tuna tiradito (Peruvian dish of raw fish) with marinated mango, sautéed shiitake and nut vinaigrette.
- Bao (steamed bun) with beef, roasted garlic aioli and wasabi.
- Rigatoni stuffed with bluefin tuna and gorgonzola with pesto.

Main course

- Bluefin tuna belly with old cow demi-glace, snow peas and parsnip emulsion.

Dessert

- Yuzu semifreddo with white chocolate and sesame meringue.

Drinks

- 1 drink per guest or
- 1 bottle of wine for every 4 guests and water service.

Wines

- Alicante Designation of Origin (D.O.) wine



Dish	€
Tuna tartar in Eden	15
Paccheri pasta with fresh tuna Mare Nostrum style	18
Tuna lollipop	21



El Mesón

CRUZ BLANCA BAR-RESTAURANT

Gerona Street , 1
Reservations: 965 858 521
661 300 072

3



Dish

€

Avocado ravioli with tuna tartar, wakame and kimuchi passion fruit vinaigrette	14.9
Half-salted tuna pie with pico de gallo salsa and kizami wasabi	11.8
Japanese-style stir fry with tuna, seaweed & Japanese spring onion	14.5
Tuna belly, 100 gr	13.5
Tuna loin steak, 100 g	10.5

Tasting menu

45 €/pers.

Minimum of 2 people - full table

Appetizers to share

- Avocado ravioli with tuna tartare, wakame and kimuchi passion fruit vinaigrette.
- Cherry gazpacho (cold soup) with tuna pieces
- Half-salted tuna pie with pico de gallo salsa and kizami wasabi.
- Japanese-style stir fry with tuna, seaweed and Japanese onion

Main course (to choose)

- Tuna belly fillet
- Tuna tenderloin steak

Dessert

- Cream cheese

Drinks

- 1 bottle of wine for every 2 guests

Wines

- Excellens Viura red wine (Rioja)
- Excellens rosé wine (Rioja)

El Puerto

SEAFOOD RESTAURANT

Paseo de Colón,1
Reservations: 965 853 796

4



Dish	€
Bluefin tuna tataki with seeds	17.95
Tuna carpaccio with old mustard vinaigrette and parmesan shavings	19.95
El Puerto Tuna tartar	18
El Puerto Tuna Taco	14
El Puerto Tuna loin	20.95



El Esturión

RESTAURANT

Ricardo Bayona Street, 5,
Corner of Panama Street
Reservations: 965 866 700

5



Tapas / Skewers

€

Bluefin tuna tataki with sesame seeds

12

Bluefin tuna croquettes (each)

2

Dish

Tuna with onions and rice

22

Bluefin tuna casserole with yucca, wedge clams and prawns (min. 2 people)

18/pers.

La Arrocería de La Mejillonera

RICE RESTAURANT

Plaza Mayor, 27
Reservations: 628 242 199

6



Dish €

Japanese-Russian salad with tuna cubes, black sesame seeds and soybean 9.5

Tuna pie with tomato 12

Grilled tuna loin with home-made mushroom marinade 18

Menu 40€/pers.

Appetizers to share

- "Mariano" pulled pork brioche
- Japanese-Russian salad with tuna cubes, black sesame seeds and soybean
- Grilled octopus with parmentier and paprika from La Vera emulsion

Main course (to choose 1)

- Tuna and red shrimp paella
- Grilled tuna loin with home-made mushroom marinade
- Grilled beef tenderloin

Dessert (to choose)

- Creamy cheesecake
- Caramelised Baileys French toast
- Death by chocolate

Drinks

- 1 drink per guest or
- 1 bottle of wine for every 4 guests

Wines

- Alicante D.O. wines

La Brasería Aurrera



Santo Domingo Street, 8
Reservations: 618 131 873

7

Tapa / Skewer

€

Waldorf stewed tuna meat taco
and habanero yoghurt

9.5



La Tapería Aurrera



Santo Domingo Street, 8
Reservations: 618 131 873

8

Tapa / Skewer

€

Bluefin tuna belly, aioli, coconut
and wasabi crumble

9.5



La Cava Aragonesa

TAPAS - RESTAURANT - BAR - WINES

Plaza de la Constitución, 2
Reservations: 966 801 206

9



Mex-Tuna Tapa

€

Bluefin tuna taco with avocado,
pozole corn, red onion, jalapeño
and Ibarra chili pepper

7



Malaspina

RESTAURANT



Panamá Avenue, 5

Reservations: 965 852 850

(Reservations must be made 1 day in advance)

10

Tasting menu

55 €/pers.

Appetizer

- Bluefin tuna skewer with Payoyo cheese, piparra pepper and spicy quince jelly with EVOO

Entree

- Bluefin tuna salad marinated in kimchi with tender sprouts, edamame and avocado and cucumber cream

Main course

- Grilled bluefin tuna loin with dark beef marrow sauce, pea mousseline and mashed sweet potatoes

Dessert

- Cheesecake with Jijona nougat cream and red berries

Drinks

- 1 drink per guest or
- 1 bottle of wine per guest

Wines

- Enrique Mendoza Cabernet Sauvignon and Monastrell
- Nouveau Enrique Mendoza Chardonnay

Molta Pasta

RESTAURANT

Del Mediterráneo Avenue, 40
Reservations: 663 451 256

11



Dish €

Burrata with pesto alla trapanese,
Raf tomato and half-salted tuna **14.5**

Risotto ai funghi porcini with grilled
tuna and portobello in kamado. **20.9**

Buffalo mozzarella pizza with sun-
dried tomato, basil and tuna slices **15.95**

Tasting menu 27,5 €/pax

Minimum of 2 people - full table

Entrees

- Burrata with pesto alla trapanese,
Raf tomato and half-salted tuna
- Risotto ai funghi porcini with grilled
tuna and portobello in kamado

Main course

- Buffalo mozzarella pizza with
sun-dried tomato, basil and
tuna slices

Dessert

- Tiramisu

Drinks

- 1 bottle of wine for every 2 guests

Wines

- Costa Alicante (red, white or
rosé)

Pinocchio Playa

RESTAURANT

Alcoy Avenue, 12
Reservations: 965 858 558

12



Dish

€

FISHERMAN'S PIZZA

Rustic dough with burrata, cherry tomatoes, bluefin tuna, fried basil, pistachio granella and lime zest

14



Wine On

RESTAURANT - WINE BAR

De la Vila Joiosa Avenue, 12A
Reservations: 672 460 707

13



Tasting menu

43 €/pers.

SARADA

- Watercress and lamb's lettuce salad with tuna ham and prawn and mango vinaigrette

HIYAJIRU

- Loquat gazpacho (cold soup) with tuna crumbs

ZENSAI

- Traditional-style tuna gyoza with ponzu sauce

SHUSAI

- Tuna harmonica with Japanese mayonnaise gratin and citrus notes

DEZATO

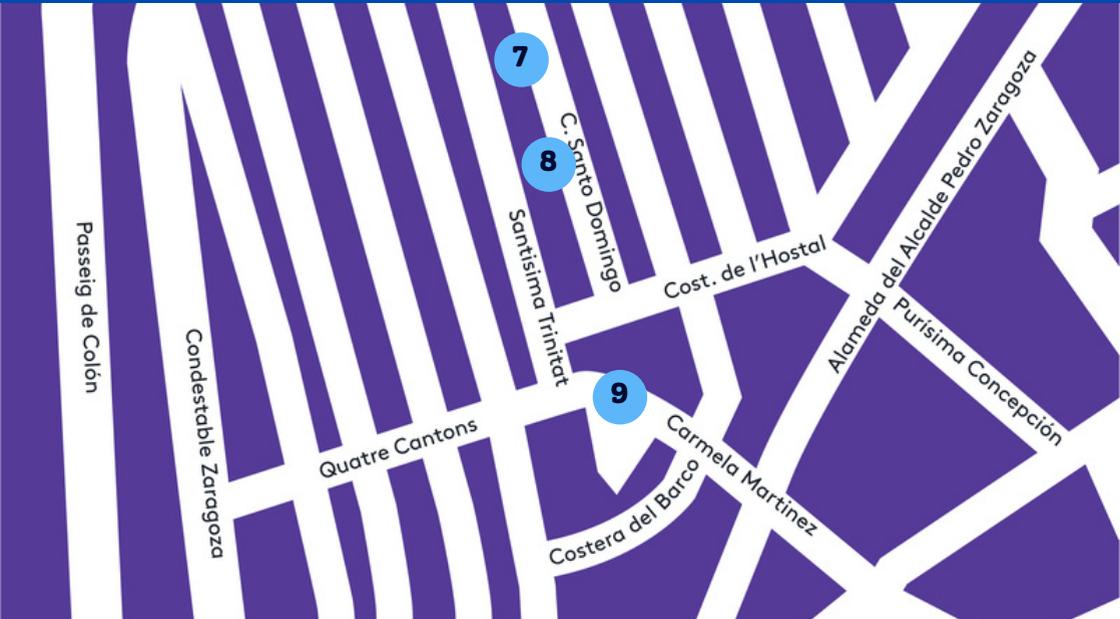
- Tuna concassé and watermelon with nuts

Drinks

- 1 drink per guest or
- 1 bottle of wine for every 4 guests

Wines

- Polar Verdejo Vino de la Tierra Castilla y León White Wine
- La Casica del Abuelo Alicante D.O. Red Wine



7 La Brasería
Calle Santo Domingo, 10

8 La Tapería
Calle Santo Domingo, 6

9 La Cava Aragonesa
Plaza de la Constitución, 2

2 Edén
Avenida del Mediterráneo 58 (Pasaje)

11 Molta Pasta
Avenida del Mediterráneo 40



PLAYA DE LEVANTE

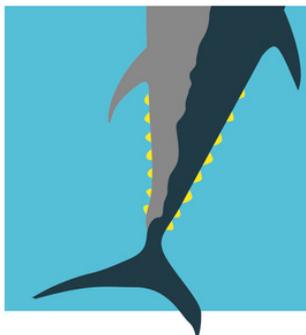
BENIDORM

GASTRONOMIC WEEK 2023



XI JORNADAS DE LA CUCHARA

del 3 al 12 de marzo



III JORNADAS DEL ATÚN

del 12 al 21 de mayo



XIII CONCURSO DE TAPAS Y PINCHOS

del 16 al 25 de junio



II CONCURSO DE COCKTAILS

del 1 al 10 de septiembre

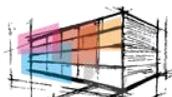


XII JORNADAS DE LOS ARROCES DE LA TIERRA

del 20 al 29 de octubre



ajuntament



benidorm

concejalía de turismo



Benidorm

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concejalía de turismo



ABRECA

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

Mahou
DESDE 1890

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

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