

Benissa, a town located between the sea and the mountains, offers in its narrow medieval streets architectural treasures such as a number of stately homes and buildings of great interest. But Benissa offers much more as the local saying “a Benissa polp i missa” (in Benissa octopus and holy mass) suggests by making reference to the towns gastronomic and culinary customs. As a result and thanks to the efforts of the local catering tradesmen together with wide range of high quality locally produced “raw materials”, the Council Departments for Commerce & Tourism have organized this **8TH GASTRONOMIC FESTIVAL** with the aim of making known traditional recipes, typical dishes and local products with those special touches given by each of the restaurants.

This **8TH GASTRONOMIC FESTIVAL** has in mind the taste buds of all those that wish to visit Benissa and enjoy our cuisine in the unbeatable venue of the Centre d'Art Taller d'Ivars.

We invite you all to come and take part in **BENISSA'S 8TH GASTRONOMIC FESTIVAL** and enjoy the food and drink products that it will offer.

Come to Benissa and you will taste

Participating restaurants in the Gastronomic Week from 6th. to 15th. March

- Bon Gust-La Cultural.....Tel.: 96 573 19 49
- Casa del MacoTel.: 96 573 28 42 / 699 069 926
- Casa Eusebio.....Tel.: 96 573 24 10
- Menjars i Vins.....Tel.: 628 943 632
- Mandala Beach bar & restaurant.....Tel.: 96 574 78 47



Bars and Restaurants

BAR BAIX DEL PI Tel.: 96 574 92 61



- Stuffed squid “Baix del Pi” style..... 3 €
- Mini hamburger sautéed with apple and caramelized onion 3 €
- Lasagna of Iberian cheek of pork 3 €

RESTAURANT BON GUST-LA CULTURAL

Tel.: 96 573 19 49



- Pelleta..... 2 €
- Shellfish “salpicón” salad 2 €
- Cod fritters..... 2 €

RESTAURANTE CA EMILIO - Tel.: 96 573 37 36



- Octopus in “marinera” sauce..... 3 €
- Pork cheek in sauce..... 3 €
- Cod with caramelized onion and muscatel sauce..... 3 €
- Rice with octopus and dried tomatoes (Midday Saturday and Sunday only)..... 2 €

BAR RESTAURANTE CORAL BEACH

Tel.: 96 583 69 80



- All i pebre of eels 3 €
- Mullador de sangatxo Tuna with tomatoes and peppers .. 2 €
- Grilled fillet of soused mackerel with baby vegetables .. 2 €

BAR RESTAURANT EL REBOST - Tel.: 96 573 16 99



- Montadito of Iberian pork sirloin with pepper sauce and caramelized onion..... 3 €
- “Benissa” style pelotas de putxero (stuffed cabbage leaves) 3 €
- Wild Boar “Rebot” style 2 €

PARA LLEVAR CATERING / LA TENDA GOURMET - Tel.: 649 660 539



- Crunchy Benissa Burger..... 3 €
- Cod balls with sauteed vegetables and light “all i oli” 3 €
- Coca Mari cheesecake 2 €

BAR RESTAURANTE MENJARS I VINS

Tel.: 628 943 632



- Potato salad 2 €
- Boletus and celeriac croquettes 3 €
- Smoked ribs house style 3 €

BAR RESTAURANTE TAPAS VIZCAINO

Tel.: 96 573 40 83



- Meat balls in mixed vegetable sauce 3 €
- Octopus with garlic 3 €
- Venison in sauce “vizcaíno” 3 €

PIZZERIA L'ORENGA - Tel.: 96 573 16 79



- Cod in prawn sauce 3 €
- Pigs trotters 3 €
- Variety of pizza portions..... 2 €

Wineries

SUPERMERCADO ABADIA DEL VI

Tel.: 96 573 15 23



WHITE WINES

- Clos Primat: Coupage..... 1 € /glass
- Rigau Ros: Coupage 1 € /glass

ROSÉ

- Clos Primat: Coupage..... 1 € /glass
- Rigau Ros: Coupage..... 1 € /glass

RED WINES

- Clos Primat: Coupage..... 1 € /glass
- Mala Vida: Coupage 2 € /glass
- Rotation of fine wines 2 € /glass

CAVA

- Oliveda Brut Jove: Coupage..... 2 € /glass

SWEET DESSERT WINE

- White muscatel: Muscatel 2 € /glass
- Red muscatel: Monastrel 2 € /glass

CHERRY LIQUEUR

- Cherry liqueur from Valle del Jerte 2 € /glass

Wineries

BODEGAS DEL MEDITERRÁNEO

Tel.: 96 573 06 62 / 637 427 887



RED WINES

Casta Marina Red..... 1 € /glass
Tros del Pinar Red..... 1 € /glass

SWEET WINE

Pansula 1 € /glass

WHITE WINES

Casta Marina White..... 1 € /glass

CELLER JOAN DE LA CASA

Tel. 670 20 93 71

JOAN DE LA CASA
VITICULTOR

RED WINES

Terra Fiter: aged 2 € /glass

WHITE WINES

Nimi: Muscatel 2 € /glass
Nimi Tossal: Aged muscatel 3 € /glass
Nimi naturalment dolç: Muscatel..... 3 € /glass

Baker's

PANADERÍA DULCIPAN

Tel.: 96 611 34 67



Dessert selection (to choose) 1 €

Coffee

CAFÉ TROPIC - Tel.: 96 573 42 24



Inedit Damm Ferra Adrià beer..... 2,00 €
Carlsberg Beer 1,50 €
Soft drinks and water..... 1,00 €
Coffee, cortado, tea..... 1,00 €
Carajillo..... 1,50 €
Copa licor (pacharán, cognac)..... 2,00 €
Vaquero 2,50 €
Cubata 3,50 €
Mojito 4,00 €

Pub

EXCLUSIVE & DRINKS COCTELEROS

Tel.: 622 110 277



Gin Tonic..... 3 €
Cocktails..... 3 €

Friday, 6th March

7.30 p.m.

OPENING OF THE
8TH. BENISSA GASTRONOMIC FESTIVAL.

8 p.m.-11 p.m.

FOOD TASTING.

11 p.m. GIN SHOW ALICANTE IN THE TASTING ROOM
WITH THE SUPPORT OF EXCLUSIVE & DRINKS COCTELEROS.

Saturday, 7th March

12 a.m.-4 p.m.

FOOD TASTING.

1 p.m.

CRAFT BEER TASTING IN THE TASTING ROOM.

7 p.m.-11 p.m. FOOD TASTING.

7:30 p.m. WINE-TASTING IN THE TASTING ROOM.

- Free wine-tasting accompanied by typical Benissa sausage presented by D.O. Vinos Alicante Denominación de Origen.

Sunday, 8th March

10 a.m.-2 p.m.

15th. Benissa Wine Competition Competition in the
tasting room. Information and inscriptions at Creama
Benissa (96 573 21 00)

12 a.m.-5 p.m.

FOOD TASTING.

* This program is subject to possible changes.

Among voters of the best "tapas" contest the following will be drawn:



A brunch for 2 people sponsored by Bar Baix del Pi



A dinner for 2 people sponsored by Pizzeria l'Orenga



A set of wines sponsored by Abadía del VÍ



A set of wines sponsored by Bodegas del Mediterráneo



A set of wines sponsored by Celler Joan de la Casa



A selection of desserts by Panadería Dulcipan



A breakfast for 2 people sponsored by Café Tropic



A lunch for 2 people sponsored by Restaurant Bon Gust-La Cultural



A lunch for 2 people sponsored by Bar Restaurante Coral Beach

Benissa

8th Mostra

GASTRONÒMICA

8th Gastronomic Festival



6th, 7th & 8th March 2015

Venue: Centre d'Art Taller d'Ivars. Plaza Germans Ivars 3-5

ORGANIZED BY



COLLABORATORS

