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 than 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 **10TH 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 **10TH 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 10TH 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 3rd to 12th March:**

- Bon Gust-La Cultural.....Tel.: 96 573 19 49
- Casa del Maco. .....Tel.: 96 573 28 42
- Casa Eusebio.....Tel.: 96 573 24 10
- Cuina de Dos. .....Tel.: 96 573 07 89 / 655 060 358
- Giró. .....Tel.: 96 573 00 48
- Mandala Beach bar & restaurant.....Tel.: 96 574 78 47
- Nou Tapas Vizcaíno.....Tel. 96 573 40 83
- Pa Liquid.....Tel.: 865 609 950

**ACTIVITES TAKING PLACE DURING THE GASTRONOMIC WEEK**

**-TUESDAY, 7TH MARCH AT 8 P.M.**

FREE WINE-TASTING ACCOMPANIED BY LOCAL COLD CUTS

Free wine-tasting of the D.O. of the province of Alicante with cold cuts from Benissa in collaboration with D.O. Vinos Alicante Denominación de Origen.

Venue: Centro de Excelencia de Benissa. C/ Escoto, 72. Access through Creama (parking available).

Bookings at: Creama Benissa (96 573 21 00) and Tourist Info Benissa (96 573 22 25). Limited capacity.

**-WEDNESDAY, 8TH MARCH, AT 8 P.M.**

UVAS CABRERA: 5 generations dedicated to the "Moscatel de Alejandría" (a local grape). Conference and tasting directed by Ximo and Dani Cabrera.

Venue: Centro de Excelencia de Benissa. C/ Escoto, 72. Access through Creama (parking available).

Bookings at: Creama Benissa (96 573 21 00) and Tourist Info Benissa (96 573 22 25). Limited capacity.

**-THURSDAY, 9TH MARCH AT 8 P.M.**

MASTER CLASS and free tasting of "Putxero de Polp" (octopus stew) directed by Pere Santacreu from the Restaurant Bon Gust-La Cultural and Raúl Pastor from the Restaurant Pa Líquid in collaboration with HOSTELBE.

Venue: HOSTELBE Benissa. C/ Edison, 4 (Polígono Industrial La Pedrera).

Bookings at: Creama Benissa (96 573 21 00) and Tourist Info Benissa (96 573 22 25). Limited capacity.

# *Bars and Restaurants*

## RESTAURANTE CA EMILIO - Tel.: 96 573 37 36

Octopus in "Ca Emilio" sauce..... 3 €

*Figatells* (mini burger) with mushrooms and "mistela" (sweet wine) sauce ..... 3 €

Marinated "Montaditos" (sandwiches) with grate tomato...2 €

Black rice (with squid ink) **(Saturday and Sunday lunchtime)**..... 2 €

## BAR RESTAURANTE CUINA DE DOS
## Tel.: 96 573 07 89

Homemade aubergine and black pudding croquette from Benissa .....1 €

Mini pelota (stuffed cabbage) with rice essence..... 2 €

Crispy with sweet potato jam and foie micuit mousse ..3 €

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

"Benissa" style *pelotas de putxero* (stuffed cabbage leaves) ..... 3 €

Wild Boar "Rebost" style ..... 2 €

"Montadito" sandwich of crunchy beef jerky and honey ..2 €

## BAR GIRÓ
## Tel.: 96 573 00 48

Bread with pepper, onion confit and cheese..... 2 €

Homemade chicken "Coca" with pickles ..... 2 €

Mini sandwich with beans, black pudding and goat cheese .....3 €

## BAR RESTAURANTE LA FONDA
## Tel.: 619 931 981

"La Fonda" Salad .....1 €

"Cuaresma", mashed potato and crab with cod, chopped almonds and chickpeas.....2 €

"Gisela", artichoke heart with quail egg yolk and trout caviar ..... 3 €

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

Pizza portion ..... 1 €

Mushroom and prawns cannelloni ..... 2 €

Cod with prawn and raisins ..... 3 €

# *Wineries*

## CELLER JOAN DE LA CASA - Tel. 670 20 93 71

***RED WINES***

Terra Fiter Aged..... 2 € /glass

***WHITE WINES***

Nimi muscatel ..... 2 € /glass

Nimi Tossal. Aged muscatel ..... 3 € /glass

# *Baker's*

## PANADERÍA DULCIPAN - Forn del Mercat
## Tel.: 96 611 34 67

Dessert selection (to choose) ..... 1 €

## Coffee

**BAR L´ESPLAI - Tel.: 96 573 21 62**

| | |
|---|---|
| Draught beer | 1,00 € |
| Soft drinks, juices and water | 1,00 € |
| Coffee & tea | 1,00 € |
| Coffee with liqueur | 2,00 € |
| Shots | 1,00 € |
| Glass liqueur | 2,00 € |
| Liqueur coffee with coke | 3,00 € |
| Cubata | 4,00 € |

## Craft Beers

**CERVESA ARTESANA XaBIER´S - Tel.: 678 919 672**

| | |
|---|---|
| XaBIER´s L´Andragó | 3,00 € |
| Althaia Blond | 2,00 € |
| Althaia Brown | 3,00 € |
| Althaia IPA | 3,00 € |
| Althaia Winter | 3,00 € |
| Xàbiga | 3,00 € |
| Xàbiga Brown | 3,00 € |

## Pub

**EXCLUSIVE & DRINKS COCTELEROS**

**Tel.: 622 282 022**

| | |
|---|---|
| Gin Tonic Premium | 5,00 € |
| ½ Gin Tonic Premium | 3,00 € |
| Mojito | 3,00 € |
| Redolia vermouths | 2,00 € |

## Friday, 3rd. March

**7.30 p.m.** OPENING OF THE 10TH BENISSA GASTRONOMIC FESTIVAL

**8 p.m.-11 p.m.** FOOD TASTING.

**11 p.m.** **VALENCIAN COCKTAIL WORKSHOP:** ORANGE, HORCHATA (MILK OF A SPECIFIC TYPE OF ALMOND), MOSCATEL WINE AND TURRÓN (SPANISH NOUGAT) OFFERED BY EXCLUSIVE & DRINKS COCTELEROS.

## Saturday, 4th. 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.** IN THE TASTING ROOM

- **2nd. Contest "embotits artesanals de la Marina" (artisan sausages of the Marina Alta region).**
- **Followed by the presentation of wines from "Celler Joan de la Casa": Nimi wine and Terra Fiter.**

## Sunday, 5th. March

**11 a.m. - 2 p.m.** 17th Benissa Wine 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 bottle of cava by the Pizzería l´Orenga

Batch of wines by the Celler Joan de la Casa

Assortment of desserts by the bakery Dulcipan - Forn del Mercat

Lunch or dinner for two people by the Rest. Cuina de Dos

Dinner for two people by the Bar Giró

Two Gin Tonics by the Bar L´Esplai

Dinner for two people by the Bar Restaurante La Fonda

Batch of three craft beers by Cervesa Artesana XaBIER´s

Batch of Gin Tonics by Exclusive & Drinks Cocteleros

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# Benissa 10th. GASTRONOMIC FESTIVAL

## 3rd, 4th & 5th March 2017

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

ORGANIZA

AJUNTAMENT DE BENISSA Concejalía de Comercio y Turismo · GENERALITAT VALENCIANA · afic Acreditado por la Generalitat · creama BENISSA · Benissa www.benissa.es

COLABORA

COMUNITAT VALENCIANA Te doy todo · GOBIERNO PROVINCIAL ALICANTE La Dipu de los Pueblos · Costa Blanca ALICANTE · SPAIN · ACEB Asociación Comercial e Empresarial de Benissa · hostelBe TIENDAS Y SUMINISTROS PARA HOSTELERÍA · Bodega JAIME GINER · AteBe · vinos alicante · Carnicería Placeta Vella