

Gastronomic **BENIDORM 2026**

VI TUNA WEEK

**17 TO 26
APRIL**



BENIDORM 2026 *Gastronomic*

VI TUNA WEEK **17 TO 26 APRIL**

#BenidormFreshandTasty

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CASTELLANO



ENGLISH

Mahou

DESDE 1890



MARSANZ



Toni Pérez

MAYOR OF BENIDORM

The success of Gastronomic Benidorm is set to continue in 2026 with a programme of events highlighted by the 6th Tuna Week, which will take place in 15 restaurants across our city from 17 to 26 April.

This event pays tribute to one of the cornerstones of our historical identity. To speak of tuna fishing in Benidorm is to speak of our very essence. Although this activity physically disappeared from our coastline in the 1950s, its legacy lives on in the very fabric of our city.

For centuries, the men of Benidorm were the true masters of the sea. They were renowned along the entire Spanish coastline for their expertise and skill. It was not just here that our captains and skippers fished; their experience was so highly valued that they were sought after to captain tuna fishing boats across the Mediterranean and the eastern Atlantic, as far as Morocco, Tunisia, Algiers and Sicily. From the 18th century well into the 20th, the technical mastery of the people of Benidorm was unrivalled.

However, their legacy extended far beyond the ship itself. Not only did those men from Benidorm work tirelessly as sailors and demonstrate great intelligence as captains, they were also outstanding administrators and shareholders. They led the industry in every aspect, raising Benidorm's international profile in the world of tuna fishing.

This week, we pay culinary tribute to that remarkable and unique chapter in our history. It kicks off with a pre-event: the filleting of a bluefin tuna in Plaza del Castell. Over the following ten days, participating restaurants will serve tapas, set menus and traditional or innovative dishes featuring bluefin tuna as the star ingredient.

Treat your taste buds to these events, steeped in history and tradition and organised by the Department of Tourism and ABRECA. Let the flavour of tuna take you beyond the horizon as you gaze out over the Mediterranean.

Bon appétit.

Toni Pérez
Mayor of Benidorm



Javier del Castillo

CHAIRMAN OF ABRECA

It is a real pleasure to welcome you to the sixth Benidorm Bluefin Tuna Week. This culinary event has become a fixture in our city's calendar, bringing together restaurants, industry professionals, and members of the public to celebrate one of the sea's greatest treasures: the bluefin tuna.

Benidorm is currently experiencing a remarkable period in its history, establishing itself not only as an international tourist destination, but also as a culinary one. The creativity, talent and dedication of our restaurateurs transform every dish into a culinary experience that reflects our identity and culture.

Bluefin tuna takes centre stage at this event thanks to its exceptional quality and immense culinary versatility. Through their creations, our chefs invite us to sample dishes that blend tradition and innovation while paying homage to the ingredients, once again demonstrating the high standard of gastronomy in Benidorm.

These events are also a celebration of a job well done, of our restaurants' commitment to quality, and of the joy of sharing a meal together. Each dish is the result of a passion for cooking and a respect for the ingredients that form part of our tradition.

ABRECA, in collaboration with the Benidorm City Council's Department of Tourism, would like to thank all the participating establishments for their commitment and enthusiasm, as well as the residents and visitors who, year after year, ensure that this event continues to grow and establish itself.

We invite you to experience Benidorm through its cuisine and discover the many delights of bluefin tuna, expertly prepared by our skilled chefs.

Bon appétit and enjoy your stay!

Javier del Castillo
Chairman of ABRECA

VITUNA WEEK

17 TO 26
APRIL



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MAP 2026
TUNA WEEK



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VI TUNA WEEK

PARTICIPATING RESTAURANTS:

1- Aruba

AVENIDA VICENTE LLORCA ALÓS, 14, LOCAL 7

2- Club Náutico de Benidorm

PASEO DE COLÓN, 2

3- Conbrassa

AVENIDA VICENTE LLORCA ALÓS, 3

4- El Mesón

CALLE GERONA, 1

5- Esturión

CALLE RICARDO BAYONA, 4, LOCAL 4

6- Jardín Mediterráneo

AVENIDA ALCOY, 17 - PLAYA DE LEVANTE

7- La Arrocería de la Mejillonera

PLAZA MAYOR, 27

8- La Cava Aragonesa

PLAZA DE LA CONSTITUCIÓN, 2

9- La Fava

CALLE LA PALMA, 41

10- La Pinta Beach

CALLE SAN PEDRO, 26

11- Mal Pas

CALLE SANTA FAZ, 50

12- Malaspina

AVENIDA PANAMÁ, 5

13- Marisquería El Puerto

PASEO COLÓN, 1

14- Pinocchio Playa

AVENIDA ALCOY, 12

15- Sinatras Centro Diverso

AVENIDA EMILIO ORTUÑO 14, ED. SAN JAIME, LC 1.

1

ARUBA

RESTAURANT

AVENIDA VICENTE LLORCA
ALÓS, 14, LOCAL 7

OPEN EVERY DAY

RESERVATIONS: 965 46 13 14

FIRST STARTER

Assortment of bluefin tuna nigiri:

- Akami with Japanese soy sauce.
- Flambéed nigiri with teriyaki sauce.
- Nigiri with wasabi mayonnaise.
- Nigiri with tartare and chives.

SECOND STARTER

- Bluefin tuna tartare on crispy rice and wakame.

MAIN COURSE

- Japanese fried rice with crispy bluefin tuna in panko breadcrumbs.

DRINKS

- 1 soft drink, water or beer per person.
- Wine: 1 bottle of Enrique Mendoza Chardonnay white wine to share between every two people.

DESSERT

- Mochis.

“BLUEFIN TUNA FESTIVAL” MENU

PRICE: €45



2

CLUB NÁUTICO DE BENIDORM

RESTAURANT

PASEO DE COLÓN, 2

CLOSED: MONDAY

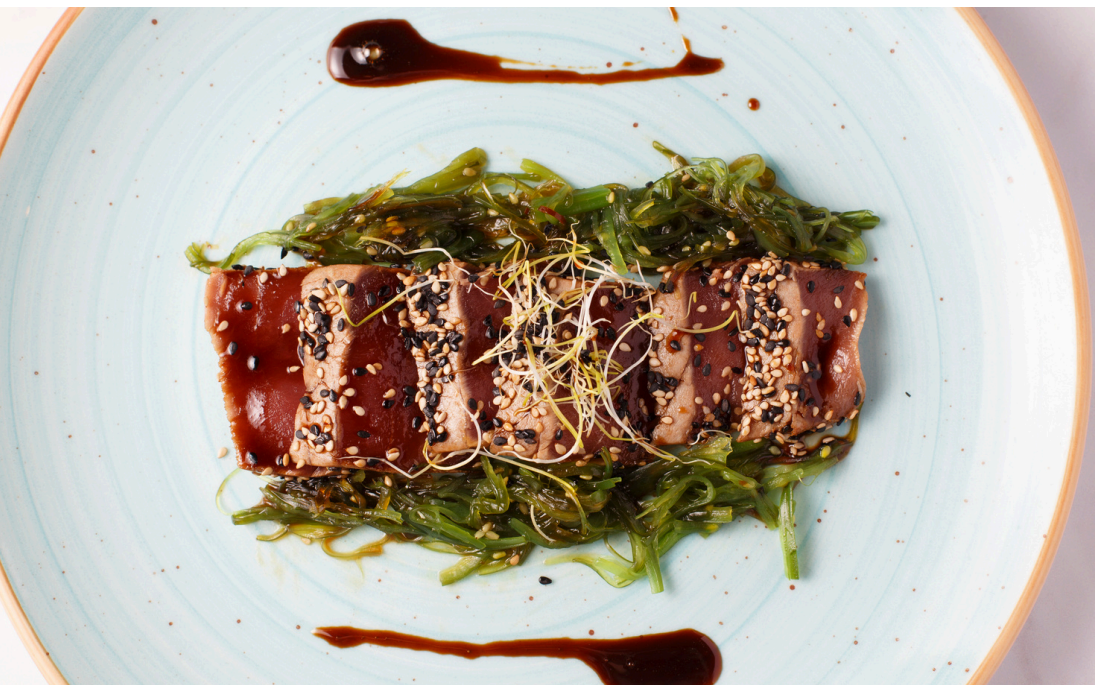
RESERVATIONS: 965 77 28 73

TAPAS

- Marinated tuna — €8
- Bao bun with stuffed bluefin tuna — €8
- Traditional bluefin tuna tartare croquette — €21

MAIN COURSE

- Bluefin tuna tataki — €21
- Bluefin tuna steak (sold by weight, €10/100 g)
- Marmitako (Basque bluefin tuna stew) — €19
- Pebrereta talladeta (tuna and vegetable stew) — €18
- Rice with bluefin tuna and langoustine — €19
- Rice with bluefin tuna, cuttlefish and foie gras — €21
- Fideuá (noodles) with bluefin tuna, cuttlefish and foie gras — €21



3

CONBRASSA

RESTAURANT

AVENIDA VICENTE LLORCA ALÓS, 3 CLOSED: MONDAY RESERVATIONS: 965 86 60 36

FIRST STARTER

PRICE: €50

- Bluefin tuna ceviche.

SECOND STARTER

- Cassava and bluefin tuna croquettes.

MAIN COURSE

- Grilled bluefin tuna steak with fresh herb chimichurri sauce.

DRINKS

- 1 soft drink, water or beer per person.
- Wine: 1 bottle of Enrique Mendoza Chardonnay white wine to share between every two people.
- White wine: Enrique Mendoza Chardonnay.

DESSERT

- Almond flan with cream.



RESTAURANT

CALLE GERONA, 1

OPEN EVERY DAY

RESERVATIONS: 965 85 85 21

MENU

FULL MENU: €52 ½ MENU: €35,50 (appetiser + a choice of starter + main course + dessert)

APPETISER

- Toasted rustic bread with aioli.
- Tempura-fried bluefin tuna sandwich with wasabi mayonnaise.

STARTERS

- Lightly salted bluefin tuna pasty on wakame and pico de gallo.
- Trio of bluefin tuna sushi.
- Bluefin tuna tartare with avocado, soy sauce and lime.
- Tuna and squid ceviche in an oyster shell with its own sauce and passion fruit.

FIRST COURSE

- Bluefin tuna osso buco in oxtail sauce with glazed vegetables.

MAIN COURSE

- Grilled tuna loin with artichoke and spring onion, a two-pepper sauce, and pommes Pont Neuf (chips).

DESSERT

- Poppy seed strudel with apple and vanilla ice cream.

TAPAS

- Tempura-fried bluefin tuna sandwich with wasabi mayonnaise —€3.00
- Bluefin tuna tartare with avocado, soy sauce and lime
 - (100 g) €16.00
 - (200 g) €26.00
- Blackfin and tuna ceviche with passion fruit and oyster sauce
 - (100 g) €16.00
 - (200 g) €26.00
- Grilled tuna — (180 g) €22.00

(Drinks not included in set menus)



5

ESTURIÓN

RESTAURANT

CALLE RICARDO
BAYONA, 4, LOCAL 4

OPEN EVERY DAY

RESERVATIONS: 965 86 67 00
WHATSAPP: 615 03 45 88

MENU

PRICE: €45

STARTERS

- Tuna croquettes.
- Tuna tataki with sesame and ponzu sauce.

MAIN COURSE

- Grilled tuna belly served with a side dish.

DESSERT (OF YOUR CHOICE)

- Biscuit mousse.
- Tiramisu.
- Baked cheesecake.

DRINKS (OF YOUR CHOICE)

- One drink per person.
- One bottle of wine of your choice: Vintage Rioja or Rueda Verdejo.

TAPAS

- Tuna tapa — €3.50

MAIN COURSE

- Tuna stew with vegetables — €18



6

JARDÍN MEDITERRÁNEO

RESTAURANT

AVENIDA ALCOY, 17
- PLAYA DE LEVANTE

OPEN EVERY DAY

RESERVATIONS: 965 85 00 11

MAIN COURSES

- Rice with bluefin tuna, artichokes, spring onions and prawns — €19.50
- Bluefin tuna fillet served to order: grilled to perfection, with onions or with Biscayan sauce — €25



7

LA ARROCERÍA DE LA MEJILLONERA

RESTAURANT

PLAZA MAYOR, 27

CLOSED: TUESDAY

RESERVATIONS: 628 24 21 99

STARTERS (TO SHARE)

PRICE: €45

- Rustic bread with tomato and aioli.
- Fried flatbread with tomato confit purée and bluefin tuna sashimi.
- Tuna tartare on beef marrow.

MAIN COURSE (OF YOUR CHOICE)

- Paella with tuna and red prawns (serves 2 or more).
- Grilled tuna belly with mixed vegetables.

DESSERT (OF YOUR CHOICE)

- Creamy mango cheesecake.
- Chocolate cake.
- Oreo cake.

DRINKS (OF YOUR CHOICE)

- 1 bottle of wine for 2 people.
- Pint of beer.
- Pint of sangria.
- Water.
- Soft drinks.



8

LA CAVA ARAGONESA

RESTAURANT

PLAZA DE LA
CONSTITUCIÓN, 2

OPEN EVERY DAY

RESERVATIONS: 966 80 12 06

TAPA

PRICE: €8

- Saboreando el Atún: Bluefin tuna tataki with pistachio cream, julienned green apple and wasabi mayonnaise.



9

LA FAVA

RESTAURANT

CALLE LA PALMA, 41

CLOSED: SUNDAY & MONDAY

RESERVATIONS: 672 06 24 24

MENU

PRICE: €45

APPETISER

- Corn tartlet with bluefin tuna tartare.

SHARING DISHES (SERVES 2)

- Pancetta with aromatic mayonnaise, tuna belly and truffle.
- Sliced raw tuna.
- Bluefin tuna belly with a reduction of beans and turnips, served with pickled carrot purée.

DESSERT (OF YOUR CHOICE)

DRINKS

- One drink per person.



10

LA PINTA BEACH

RESTAURANT

CALLE SAN PEDRO, 26

OPEN EVERY DAY

RESERVATIONS: 642 80 71 22

MAIN COURSE

PRICE: €18.50

- A creative dish that blends Basque cuisine with traditional Eastern European flavours, notably featuring mamaliga (Romanian polenta) and mujdei (a traditional garlic sauce).



11

MAL PAS

RESTAURANT

CALLE SANTA FAZ, 50

CLOSED: TUESDAY

RESERVATIONS: 965 85 80 86

TAPAS

- Marinated tuna — €8
- Traditional bluefin tuna tartare croquette — €21
- Bluefin tuna-stuffed bao bun — €8

MAIN COURSE

- Bluefin tuna steak (sold by weight, €10 per 100 g)
- Bluefin tuna tataki — €21
- Marmitako (Basque bluefin tuna stew) — €19
- Pebrereta tallaeta (bluefin tuna and vegetable stew) — €18
- Rice with bluefin tuna and baby langoustines — €19
- Rice with bluefin tuna, cuttlefish and foie gras — €21
- Fideuá (noodles) with bluefin tuna, cuttlefish and foie gras — €21



12

MALASPINA

RESTAURANT

AVENIDA PANAMÁ, 5 OPEN EVERY DAY

RESERVATIONS: 965 03 59 62

COLD STARTER

- Bluefin tuna loin, caramelised cauliflower purée, pickled spring onions and snow peas — €10

MAIN COURSE

- Bluefin tuna belly, roasted mango purée, berries and beef demiglace — €27
- Rice with bluefin tuna parpatana and broccolini — €19



13

MARISQUERÍA EL PUERTO

RESTAURANT

PASEO COLÓN, 1

OPEN EVERY DAY

RESERVATIONS: 965 85 37 96

MAIN COURSES

- Tuna tataki — €19
- Tuna carpaccio — €20.50
- Tuna tartare — €19.50
- Tuna taco — €16
- Tuna loin — €22
- Rice with bluefin tuna and prawns — €25 per person (minimum 2 people)



14

PINOCCHIO PLAYA

RESTAURANT

AVENIDA ALCOY, 12

OPEN EVERY DAY

RESERVATIONS: 965 85 85 58

MAIN COURSE

PRICE: €17

- Seafood carbonara with a thin slice of bluefin tuna, crispy guanciale crisps and kimchi mayonnaise.



15

SINATRAS CENTRO DIVERSO

RESTAURANT

AVENIDA EMILIO ORTUÑO 14,
ED. SAN JAIME, LOCAL 1

CLOSED: MONDAY

RESERVATIONS: 865 64 15 28

MENU (MINIMUM FOR TWO PEOPLE)

PRICE: €45

STARTERS (OF YOUR CHOICE)

- Tuna with tomato and pickles.
- Marinated tuna salad.
- Bluefin tuna balls.

MAIN COURSE (OF YOUR CHOICE)

- The chef's rice with bluefin tuna.
- Bluefin tuna tartare with mango and avocado.

DESSERTS (OF YOUR CHOICE)

- Cheesecake.
- Crepes with Nutella.
- Brownie with Baileys ice cream.

DRINKS (1 PER PERSON)

- Water.
- Soft drink.
- Beer.
- Glass of house wine.



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

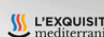
September 11 to 20

XV RICE WEEK

October 16 to 25

II TRADITIONAL DISHES OF OUR TOWN

November 26 to 29



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benidorm

Regidoria de Turisme



ABRECA

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



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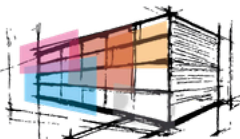
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ACTITUD
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Oficina de Turismo de Benidorm

96 585 13 11 www.visitbenidorm.es

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