

Gastronomic **BENIDORM 2026**

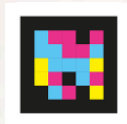
«XVI EDITION»

Tapas contest

June 19 to 28



Price per tapa: €3.50





“In every bite of a Spanish tapa there is a
story, a land and a fire”

Ferran Adrià



Toni Pérez

Mayor of Benidorm

Sixteen years of the Tapas and Pinchos Competition, a flagship event of Benidorm Gastronómico.

Creations that offer an intense yet fleeting gastronomic experience, full of aromas, flavours and textures.

Enjoy them, always in good company.

"Tapas and pinchos are one of the best ways to experience Benidorm: great flavours, a vibrant atmosphere and good company. I invite you to visit our establishments and enjoy this outstanding gastronomic event."

Javier del Castillo
President of ABRECA



Gastronomic **BENIDORM 2026**

Mahou



Gastronomic **BENIDORM 2026**



MARSANZ

DISTRIBUCIONES

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ENGLISH

#BenidormFreshandTasty

**DOWNLOAD THE
DIGITAL GUIDE.**



SPANISH

1



BALDO

COCONUT SEA

Red tuna and prawn ceviche with coconut milk and pineapple, a perfect balance of ocean freshness and tropical flavours.



2

BODEGÓN AURRERA

**DONOSTIA-STYLE SPIDER
CRAB (TXANGURRO)**

Spider crab béchamel with
gratinated seafood.



3

CERVECERÍA EL MESÓN

**BLACK CROAKER CEVICHE WITH
LOQUAT AND PASSION FRUIT SAUCE,
TOPPED WITH AVOCADO PEARLS.**



An exquisite black croaker ceviche with loquat and passion fruit sauce, topped with avocado pearls. A fresh and tropical combination that blends the flavours of the sea with vibrant citrus and exotic notes. Simply irresistible.

CERVECERÍA L'ABADÍA

SORIANO DELIGHT WITH CAMEMBERT



Thin shavings of Soria-style crispy pork belly, renowned for their unmistakable crunch, layered over a base of creamy Camembert cheese. Finished with the rustic touch of Padrón peppers and the delicate mineral notes of Himalayan pink salt.

5

FREIDURÍA LOS PECES

CALAMARI ROLL IN SAUCE WITH CRISPY ONION

Calamari in a rich tomato and vegetable sauce, served in a soft brioche roll and topped with crispy onion.



6

LA CAVA ARAGONESA

PAPA TACO

Slow-cooked
marinated pork jowl
taco, topped with
citrus-pickled
prawns.



7

LA FAVA

BETWEEN SERRA GELADA AND OUR LITTLE ISLAND

Green herb curry sponge cake
inspired by Serra Gelada, with
pickles, octopus, pork belly and
carrot emulsion.



LA PINTA BEACH

NEIGHBOURHOOD SEA

Anchovy and
marinated white
anchovy on
roasted red
pepper, fresh
shoots and
Mediterranean
flavours.



LA PINTA

DOLCE GOAT

Goat's cheese tapa with a touch of sweetness, creating a delicate contrast between savoury and fruity flavours.



MALASPINA

TERRETA JENGA

Crispy tapioca flour taco (gluten-free), filled with slow-cooked goat stew seasoned with achiote and citrus, complemented by a Callosa loquat chutney and a Jijona turrón hummus.



MARISQUERÍA EL PUERTO

SEA DELIGHT

A trio of flavours featuring a smooth avocado mousse, a creamy garlic prawn mousse, and a delicate pickled mussel mousse, topped with a prawn tail and salmon roe.



12

MOLTA PASTA (STAGMAN)

LA DOLCE NONNA

Creamy pesto croquette
with rice and melted
mozzarella, filled with
sun-dried tomato and a
heart of bacon jam.



13



PINOCCHIO PLAYA

CARBONARA MILLE-FEUILLE

Crispy gluten-free pasta mille-feuille filled with guanciale, Parmigiano Reggiano cream and egg yolk, inspired by the authentic Italian carbonara, and served with crispy pork crackling popcorn.



14

PINTXOS AURRERA

CHICKEN MAHARAJA

Chicken curry pastry
with chutney.



15

ROCK'N RIBS (STAGMAN)

THE QUEEN

Traditional Venezuelan cornmeal arepa filled with Reina Pepiada (chicken and avocado), made with a smooth, creamy filling.



TABERNA ANDALUZA

PRESA BAO

Steamed bao bun filled with juicy Iberian pork shoulder, melted cheese and pickles, finished with a subtle smoky touch.



17

TABERNITA DEL SUR

LAMB UMAMI

Spring roll filled with slow-cooked lamb stew, served with its own rich jus.



18

TAPERÍA AURRERA

WAFFLE WITH CREAMY SALMON

Spinach and Parmesan
waffle topped with
smoked salmon
mousse and dill.





UNCLE BOB **TABERNA JAMAICANA**

JAMAICAN JERK CHICKEN FESTIVAL WITH AVOCADO AND CANE HONEY PEARLS

Festival is a traditional Jamaican fried dough delicately flavoured with sugar and cinnamon, filled with charcoal-grilled chicken seasoned with authentic Jamaican jerk spices, avocado, and cane honey spheres.

DIGITAL MAP

EXPLORE, TASTE AND ENJOY!

Tapas and pinchos crafted with all the artistry, flavour and creativity of our local hospitality industry.

Scan the QR code and discover the unique flavours created by our participating establishments.



1 BALDO

2 BODEGÓN AURRERA

3 CERVECERÍA EL MESÓN

4 CERVECERÍA L'ABADÍA

5 FREIDURÍA LOS PECES

6 LA CAVA ARAGONESA

7 LA FAVA

8 LA PINTA BEACH

9 LA PINTA

10 MALASPINA

11 MARISQUERIA EL PUERTO

12 MOLTA PASTA (STAGMAN)

13 PINOCCHIO PLAYA

14 PINTXOS AURRERA

15 ROCK'N RIBS (STAGMAN)

16 TABERNA ANDALUZA

17 TABERNITA DEL SUR

18 TAPERÍA AURRERA

19 UNCLE BOB TABERNA
JAMAICANA

COMPETITION INSTRUCTIONS

Votes with incomplete voting forms (name, telephone number, rating and acceptance of the GDPR data protection policy) will be considered invalid.

Only one vote per establishment and customer is permitted (the customer's telephone number will be used as the unique identifier).

If you do not have a mobile phone, please ask a member of the establishment's staff to help you register your vote.

The voting period runs from 19 to 28 June 2026.

The organisers accept no responsibility for any changes that participating establishments may make to their tapas or pinchos.

The organisers accept no responsibility for any failure by participating establishments to comply with the competition rules.

BASIC INFORMATION ON THE PROCESSING OF YOUR PERSONAL DATA

Data Controller: Benidorm City Council / ABRECA.

Purpose: Management of the competition and the awarding of prizes to the public.

Your Rights: Access, rectification, erasure, objection, restriction of processing and/or data portability.

Further Information: More detailed information regarding the processing of your personal data can be requested by email at dpd@benidorm.org.

HOW TO VOTE

1 – TRY THE TAPA!

Visit one of our participating establishments and enjoy the tapa or pincho entered in the competition.

2 – RATE THE TAPA AND REGISTER YOUR PURCHASE RECEIPT

Enjoy your tapa or pincho and, when you receive the bill, the waiter will provide you with a voting QR code. Scan the QR code and rate the tapa from 1 to 5 stars using your mobile device (1 being the lowest score and 5 the highest). You will also be asked to upload a photo of your receipt. If you do not have a mobile device, please ask a member of staff to register your vote on your behalf using the information you provide.

3 – WIN A FREE DINNER FOR TWO

In addition to your vote, we will ask you to provide your telephone number so that we can contact you if you are selected as the winner in the prize draw held among all public participants.

We are giving away 2 dinners for two people, each worth €60, to be enjoyed at any of the participating establishments.

Each vote gives you another chance to win, so remember... the more different tapas and pinchos you try, the greater your chances of winning a free dinner for two. Try them all!

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NAVILENS

Accessible code for people with visual impairments.
Download the NaviLens app and point your mobile phone
at the brochure.



WEB

**ACCESSIBLE
HOSPITALITY**



MAP



BENIDORM, 2026. Gastronòmic

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
DISHERS OF OUR TOWN

November 26 to 29



ajuntament



benidorm

Regidoria de Turisme





ABRECA

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

ajuntament



benidorm

concejalía de turismo



L'EXQUISIT
mediterrani



COMUNITAT
VALENCIANA

ACTITUD
MEDITERRÁNEA



Benidorm



Costa
Blanca

ALICANTE • SPAIN

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

*The organization is not responsible
for any changes that may occur*