

 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 **9TH 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 **9TH 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 **9TH 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 4th. to 13th. March:

- Casa del Maco Tel.: 96 573 28 42
- Casa Eusebio Tel.: 96 573 24 10
- Bon Gust-La Cultural Tel.: 96 573 19 49
- Mandala Beach bar & restaurant Tel.: 96 574 78 47
- Bar Giró Tel.: 96 573 00 48
- Restaurante Pa Liquid Tel.: 86 560 99 50
- Baladrar Beach Bar Tel.: 662 109 720



Bars and Restaurants

RESTAURANTE CA EMILIO - Tel.: 96 573 37 36



Octopus in "marinera" sauce	3 €
Biscay style cod	3 €
Crepes with monkfish and shrimps.....	3 €
Octopus stew with cardoons and chickpeas (Saturday and Sunday lunchtime).....	2 €

BAR RESTAURANTE CORAL BEACH

Tel.: 96 583 69 80



Octopus stew	3 €
Crunchy oxtail with port wine reduction.....	2 €
Trompe-l'œil	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



Chicken balls with Teriyaki sauce.....	2 €
Pumpkin and red onion "empanadillas" (small pies)....	2 €
Foie mousse with apple and Muscatel	3 €

PARA LLEVAR CATERING / LA TENDA GOURMET - Tel.: 696 878 736



"Sea and mountain" burger	3 €
Skewer with typical sausage from Benissa.....	2 €
Vegetable rolls	3 €

BAR L'ESPLAI - Tel.: 96 573 21 62



"Montadito" sandwich of Iberian ham.....	3 €
Pork cheek	3 €
Cod with mussel sauce.....	3 €

PIZZERIA L'ORENGA

Tel.: 96 573 16 79



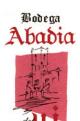
Pizza portion	2 €
Mushroom cannelloni	2 €
Cod with prawn and raisins	3 €

BAR RESTAURANTE PA LIQUID

Tel.: 865 609 950

Blood sausage of dried tomatoes and almonds with "mojama" (salted dried tuna).....	1 €
"Bravas" potatoes with a spicy sauce	2 €
Octopus ball	3 €

Wineries



SUPERMERCADO ABADIA DEL VI

Tel.: 96 573 15 23

WHITE WINES

Clos Primat	1 € / copa
Rigau Ros	1 € / copa

ROSÉ

Clos Primat	1 € / copa
Rigau Ros	1 € / copa

RED WINES

Clos Primat	1 € / copa
Corcovao syrah.....	2 € / copa
Corcovao tempranillo	2 € / copa
Rotation of fine wines	2 € / copa

CAVA

Oliveda Brut Jove	2 € / copa
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LIQUEUR

Apple liqueur.....	1 € / copa
Peach liqueur.....	1 € / copa

Wineries

CELLER JOAN DE LA CASA

Tel. 670 20 93 71

JOAN DE LA CASA
viticultor

RED WINES

Terra Fiter 2008: Aged	2 € / copa
Terra Fiter 2012: Aged	2 € / copa

WHITE WINES

Nimi 2012: Dry muscatel	2 € / copa
Nimi 2013: Dry muscatel	2 € / copa
Nimi Tossal 2012: Aged muscatel	3 € / copa
Nimi naturalment Dolç: Sweet muscatel ..	3 € / copa

Baker's

PANADERÍA DULCIPAN

Tel.: 96 611 34 67



Dessert selection (to choose) 1 €

Coffee

BAR LA COSTA

Tel.: 96 527 91 44 / 616 874 485



Draught beer Alhambra especial.....	1,00 €
Nonalcoholic beer (0,2 bottle).....	1,00 €
Soft drinks and water.....	1,00 €
Coffee & tea.....	1,00 €
Shots	1,00 €
Glass liqueur (various).....	2,00 €
Vaquero.....	2,00 €
Cubata.....	3,00 €

Craft Beers

CERVEZA ALTHAIA

Tel.: 678 919 672



Althaia Blond.....	2,50 €
Althaia Brown	2,50 €
Xàbiga	2,50 €
Xàbiga Brown.....	3,00 €
Winter Ale	3,00 €
Winter Ipa	3,00 €

Friday, 4th. March

7.30 p.m. OPENING OF THE 9TH. BENISSA GASTRONOMIC FESTIVAL

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

Saturday, 5th. 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

- 1st. Contest "embotits artesanal de la Marina" (artisan sausages of la Marina Alta region).
- Free wine-tasting accompanied by typical Benissa sausage presented by D.O. Vinos Alicante Denominación de Origen.

Sunday, 6th. March

10 a.m.-2 p.m. 16th. Benissa Wine Competition in the tasting room. Information and inscriptions at Crema 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 dinner for 2 people sponsored by Pizzería l'Orenga



A set of wines sponsored by Celler Joan de la Casa



A selection of desserts sponsored by panadería Dulcipan



A lunch for 2 people sponsored by Bar Restaurante Coral Beach



A dinner for 2 people sponsored by Bar Giró



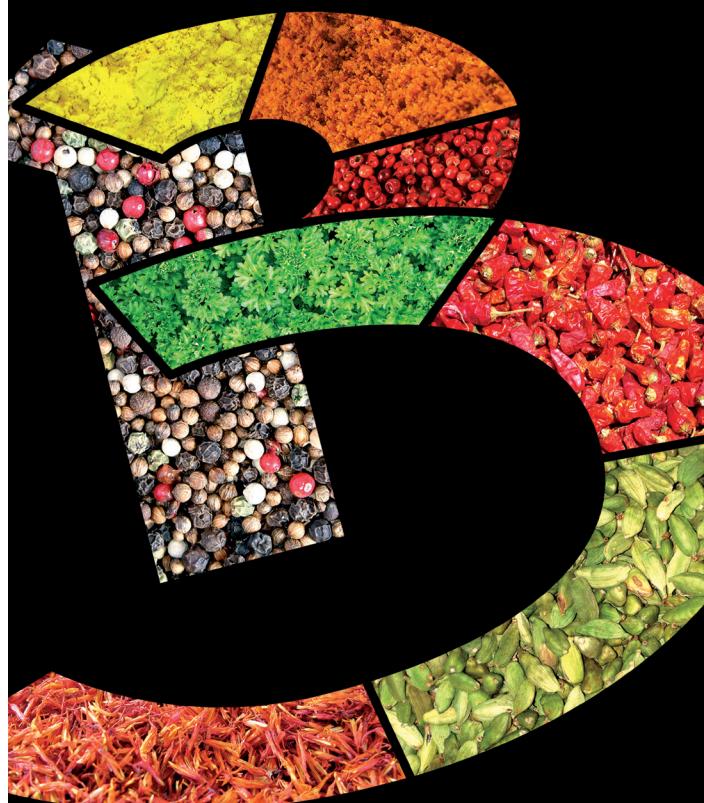
A tapas tasting lunch for 2 people sponsored by Bar L'Esplai



A dinner for 2 people sponsored by Bar La Costa

A lunch for 2 people sponsored by Restaurante Pa Liquid

Benissa 9th. Mostra Gastronòmica 9th. Gastronomic Festival



4th., 5th. & 6th. March 2016

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

ORGANIZED BY



COLLABORATORS

