



**15<sup>th</sup>** — **CUISINE**  
— **WEEK** —

*Nyora* (SWEET DRIED  
RED PEPPER)  
& *Guardamar*  
*king prawn*

**GUARDAMAR**

**3RD - 9TH JUNE 2019**

**CHEMA · CLUB NÁUTICO · EL BOCAITO  
EL BOCAITO PLAYA · EL JARDÍN · LE BLEU**



AJUNTAMENT DE  
GUARDAMAR DEL SEGURA



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GUARDAMAR DEL SEGURA



COMUNITAT  
VALENCIANA



Costa  
Blanca



Vinoròs  
de futur



# GUARDAMAR DEL SEGURA



AJUNTAMENT  
DE GUARDAMAR  
DEL SEGURA

GUAR  
DAMAR  
AMAR

# PROGRAMME



## PRESENTATION

Friday, 12th April at 12 noon  
El Jardín Restaurant  
Llibertat Avenue, 64 - Guardamar  
Tel. 965 728 340

## WINE TASTING EVENT

Friday, 26th April at 7 p.m.  
El Bocaïto Restaurant  
Els Pins Avenue, 1 - Guardamar  
Tel. 965 729 054 - [www.elbocaitoguardamar.com](http://www.elbocaitoguardamar.com)  
Price: € 5  
Presentation in Spanish and English

## 5th GUARDAMAR 'NYORA' AND KING PRAWN NATIONAL CUISINE CONTEST

Inscriptions: from 1st February to 2nd May, 2019. The Organising Committee will select, amongst the applications received, 10 final contestants who will participate on the 20th May 'finale'.

### Cuisine Contest 'Finale'

Monday, 20th May at 6 p.m.  
El Jardín Restaurant  
Llibertat Avenue, 64 - Guardamar  
Tel. 965 728 340  
[info@hotelmeridional.es](mailto:info@hotelmeridional.es) - [www.hoteleridional.es](http://www.hoteleridional.es)

You are welcome to attend. The dishes will be presented in Spanish, English and French.

## INAUGURAL DINNER

Sunday, 2nd June at 9 p.m.  
Le Bleu Restaurant  
Cervantes Avenue corner Azorín St. 22 - Guardamar  
Tel. 966 725 482  
[rebecalebleu@gmail.com](mailto:rebecalebleu@gmail.com) - [www.jaimelebleu.com](http://www.jaimelebleu.com)  
Price: € 55 (VAT included)

## FROM JUNE, 3 TO 9

The 6 restaurants in the Guardamar's Restaurateurs Association will offer a special menu during lunch and dinner. These are:

**CHEMA**  
**CLUB NÁUTICO**  
**EL BOCAITO**  
**EL BOCAITO PLAYA**  
**EL JARDÍN**  
**LE BLEU**

For more information and reservations, please get in touch directly with the participating restaurants (see phone numbers on their respective pages) or with the Guardamar Tourist Office.

**Tourist Info Guardamar**  
Plaça de la Constitució, 7  
Tel. 96 572 44 88  
guardamar@touristinfo.net  
www.guardamarturismo.com

The Valencian councils of Guardamar del Segura and Vinaròs -in the far south and the far north of the region respectively- are twinned thanks to their cuisine as well as their shared tradition of King Prawn fishing.



AJUNTAMENT  
DE GUARDAMAR DEL SEGURA

Amb la col·laboració de / Con la colaboración de



ASOCIACIÓN DE  
RESTAURADORES  
"GUARDAMAR"



# INAUGURAL DINNER

Sunday, June 2nd at 9 p.m.

Le Bleu Restaurant

Cervantes Avenue corner Azorín St. 22

Guardamar - Tel. 966 725 482

rebecalebleu@gmail.com - www.jaimelebleu.com



## MENU

### COCKTAIL

- Artisan salted fish with Le Bleu soul

*Alma de Mar* and *Le Bleu* will prepare a salted fish tasting combined with Guardamar 'nyora' (sweet dried red pepper)

### SNACKS

- Anchovied Guardamar king prawn
- 'Mollete' bread with a 'pericana' salad
- Quail thighs in 'nyora' spicy tempura

### FIRST

- King prawn and octopus carpaccio in semi-salting
  - Oysters
- Tempered king prawn on a sea bed
- Roasted bone marrow and steak tartar with 'nyora' mustard

### MAIN DISH

- Bluefin tuna

### DESSERT

- Sweet Moment by Fran Segura

*The whole menu will be paired with the best selection of wines for each stage.*

**Price: € 55 (VAT included)**

# WINE TASTING

## BODEGAS

# FRANCISCO GÓMEZ

Friday, 26 April at 7 p.m.

El Bocaïto Restaurant - Entrance: € 5



Francisco Gómez saw in these lands what he had been pursuing for so long, the perfect setting of his dream: an incomparable environment in which he could establish state-of-the-art wineries that enhanced quality, sustainability and respect for the environment.

He took the helm of the old winery La Serrata, where wine was already made in the 18th century, and placed it as a reference point in Alicante for agricultural production and innovation.

The pillars of Bodegas Francisco Gómez are:

- Quality in the elaboration of its high range wines and oils.
- Respect for the environment, with organic farming full qualifications.
- Sustainability, recovery and maintenance of the territory.



# WINE TASTING

## BODEGAS FRANCISCO GÓMEZ

Friday, 26 April at 7 p.m.

El Bocaïto Restaurant - Entrance: € 5

Wine tasting hosted by Mr. Ricardo Cases, sommelier, who will present the following D.O. Alicante wines:

- SERRATA CRIANZA
- RED BOCANEGRA (PETIT VERDOT, SIRAH)
- WHITE BOCANEGRA (MOSCATEL)
- QUEEN OF KINGS, BRUT NATURE (SAUVIGNON BLANC)



**All funds raised from this wine tasting  
will be donated to charity.**

### BODEGAS FRANCISCO GÓMEZ

Tel. 965 979 195

[enoturismo@bodegasfranciscogomez.es](mailto:enoturismo@bodegasfranciscogomez.es)

[www.bodegasfranciscogomez.es](http://www.bodegasfranciscogomez.es)

Ctra. Villena-Pinoso (CV-813) km 8,8

03400 Villena



# CHEMA RESTAURANT

Cervantes Avenue s/n

Tel.: +34 965 728 512 - Guardamar

rtechema@gmail.com

www.restaurantechema.com

## MENU

### Welcome cocktail

- Ceviche of king prawn, octopus and mango
  - Sandwich of foie with 'nyora' (sweet dried red pepper) jelly and sweet biscuit
  - King prawn and orange couscous, cardamom and sesame oil
- Smoked king prawn pipette and its caramelised head

### Individual hors d'œuvres

- Idiazábal cheese soup
- Bone marrow, king prawns and boletus
- Black 'fideuà' (Valencian noodle paella)

### Fish

- Scorpionfish loin and Thai sauce

### Meat

- Pork shank with red wine fig sauce

### Dessert

- 'Mochis' with 'nyora' ice cream

### CELLER

Tarima sparkling (Muscat) D.O. Alicante  
Heretat Cesilia (Sauvignon blanc and Macabeo)

D.O. Alicante

Al-Muvedre (Monastrell) D.O. Alicante

**Price: € 37 (VAT included)**





# CLUB NÁUTICO GUARDAMAR RESTAURANT

Port Avenue s/n

Tel.: +34 966 728 294 - Guardamar

restaurantclubnauticoguardamar@hotmail.com

www.restaurantclubnauticoguardamar.com

## MENU

### Shared hors d'œuvres

- Crunchy triangle of Guardamar king prawns and 'nyora' (sweet dried red pepper) brandade
  - King prawns carpaccio
  - Octopus and king prawn lollipop
- Endive salad with cheese cream, raisins and soft 'nyora' foam

### Main dish

- Cod fillet with 'nyora' pil-pil sauce and Guardamar king prawn

### Dessert

- 'Crema catalana' *crème brûlée* and 'nyora' and king prawn mousse

### CELLER

Wine D.O. Rueda

Wine D.O. Rioja

Beer, soft drinks, mineral water

Coffee and herbal infusions

**Price: € 37 (VAT included)**



# EL BOCAITO RESTAURANT

Els Pins Avenue, 1

Tel.: +34 965 729 054 - Guardamar



## MENU

### Snack

- King prawn croquette with its head's juice
- King prawns Olivier salad cornet with fish roes

### Hors d'œuvres

- King prawn and Balfegó red tuna sushi with iruka salmon roe, yuzu gel and 'nyora' (sweet dried red pepper) crispy rice
- Galician blonde cow bone, bone marrow, scallops, summer truffle and 'nyora'
  - Grilled foie, 'nyora' sponge cake and Pedro Ximénez king prawn

### Main dish to choose

- Grilled turbot, cuttlefish tartar and vegetables from the land
- Low temperature suckling pig, 'nyora' sauce and candied mushrooms

### Dessert

- Surprise of white chocolate with strawberries touches

### CELLER

Louis Perdrier Rosé (Pinot Noir) A.O.C. Burgundy  
Vega de la Reina (Verdejo) D.O. Rueda  
Serrata (Monastrell, Cabernet Sauvignon,  
Petit Verdot and Merlot) D.O. Alicante

**Price: € 37 (VAT included)**



# EL BOCAITO PLAYA RESTAURANT

Europa Avenue, 11 - Guardamar

Tel. +34 966 725 524

bocaitolebeche@gmail.com

www.elbocaitorestaurante.com

## MENU

### Hors d'œuvres

- Corvina fish and king prawn mini burger and matcha tea bread
- Mullet roe carpaccio and nougat, sea urchin fish roes and candied tomato
- King prawns with tomato and dry tomato
  - Bluefin tuna salad with mushrooms and Japanese vinaigrette

### Main dish to choose

- Cuttlefish and Guardamar king prawn rice
  - Salmon tataki with confit king prawns and black sesame
- Iberian pork with 'nyora' (sweet dry red pepper) cream and pumpkin

### Dessert

- Cream mille-feuille with seasonal fruits

### CELLER

White Cyatho (Verdejo) D.O. Rueda  
Red Lambuena D.O. Ribera del Duero  
Rosé Tarima D.O. Alicante  
Muscatel white sparkling

**Price: € 37 (VAT included)**



# EL JARDÍN RESTAURANT

Llibertat Avenue, 64

Tel.: +34 965 728 340 - Guardamar

info@hotelmeridional.es

www.hotelmeridional.es



## MENU

### Snacks

- King prawns 'causa' and 'chalaquita'
- 'Nyora' *salmorejo* (tomato, bread, garlic and oil purée) with tamarind gel
- King prawn fritter with parmesan and 'nyora' pil-pil sauce

### Individual hors d'œuvres

- Olive oil 'coca' pastry with 'nyora' and king prawn crumbs
- King prawn tempered ceviche

### Main dish to choose

- Grilled corvina fish over king prawn juice with garlic and 'galanga' ginger
- Veal 'tiradito' (Peruvian fish carpaccio) with 'pico de gallo' (Mexican vegetable sauce) over grilled bone marrow
- King prawn black 'fideuà' (Valencian noodle paella)

### Dessert

- 'Nyora' cannelloni stuffed with cream cheese

### CELLER

White: Pepe Mendoza Casa Agrícola  
(Macabeo, Airén, Muscat)

Red: Pepe Mendoza Casa Agrícola  
(Monastrell, Alicante Bouschet, Syrah)

**Price: € 37 (VAT included)**



# LE BLEU RESTAURANT

Cervantes Avenue corner Azorín St. 22

Tel.: +34 966 725 482 - Guardamar

rebecalebleu@gmail.com

www.jaimelebleu.com



## MENU

### Snacks

- Gilt-head bream 'tiradito' (Peruvian fish carpaccio)
  - King prawn 'harumaki'
- Salted fish and caramelised candy

### Tapas

- Marine sausage
- Fish & Chips 2.0 with 'nyora' tartar sauce
- Foie mille-feuille and smoked king prawn

### First

- Parsnips soft 'ajoblanco' cold soup, salt mackerel of 'nyora' and tomato ice cream and its caviar

### Main dish

- Ray, king prawn's coral emulsion and sea couscous
- Piglet ingot, 'nyora' toffee, Jerusalem artichoke and barks

### Dessert

- Black chocolate coulant, 'nyora' ice cream and Fondillón wine zabaglione

**The whole menu will be paired with the best selection of wines for each stage.**

**Price: € 37 (VAT included)**



# Guardamar del Segura



- 1 CHEMA
- 2 CLUB NÁUTICO
- 3 EL BOCAITO
- 4 EL BOCAITO PLAYA
- 5 EL JARDÍN
- 6 LE BLEU



Platja de la Roqueta

Platja Centre

Platja de Babilònia