

BENIDORM

Gastronómico 2023

XII BENIDORM'S RICE GASTRONOMIC WEEK

20 to 29
October

Menu
25€





Toni Pérez

Mayor of Benidorm

Our tourist offer's strength and success is being remarkable in the present year 2023 thanks to the momentum of all our attractions: our beaches at full capacity and excellent occupancy figures that also reach our restaurants, bars and cafés with their enticing proposals.

'Gastronomic Benidorm' is one of the driving elements of the quality of our offer, of the desire to show our products' worth, of the innovation that Benidorm applies on all fronts, of its tourist offer and of its development as a city.

The objective is very clear: to showcase the quality of our restaurant offer and bring it especially to those who live in the city and those who come to enjoy a place of Happiness. And 'Gastronomic Benidorm 2023' achieves this through its proposals. The good memory of the successful cocktail contest in September is still fresh, while the memory of the sensational Tuna Days and the traditional Spoon Days or the charismatic Tapas and Skewers Contest lives on. And, as every year, the best ending are these Rice Days, which are in their twelfth edition.

Ten days to savour different proposals on our most typical ingredient, rice, in eighteen restaurants. Meat, fish, vegetables and seafood are added to create innovative and traditional experiences. Dry with socarrat, soupy or mellow; in paella or in iron cauldron, with spoon or fork. Our rice dishes. But, of course, always well paired and with the best company, because rice is meant to be shared and enjoyed.

I would like to congratulate ABRECA for the push that it gives every year to all the events of 'Gastronomic Benidorm' which, once again, has become a promoting feature of Benidorm, of our gastronomy and the quality of our restaurants and the professionals who tend to them.

And to all the discerning palates that will surely join us in Benidorm. Enjoy!



Javier del Castillo

Chairman of ABRECA

The rice culture brings families together every Sunday around a paella, and many customers are eagerly awaiting the Rice Days to renew their family meals. There are many customers who, after tasting the rice dishes of the days, ask the caterers for the ingredients or the recipe to try to replicate them at home.

But if the result is not as expected, remember that the most important ingredient, the chef's skill, can only be obtained after years of experience. And while you practice, we will be happy to welcome you.

This new edition is presented with so many good proposals, that even if you want to taste all of them, you will have to choose, because you will not be able to try them all.

Rice is more than food in Benidorm, it is a link to our roots and an expression of our culinary identity. We grow rice with care and dedication in our lands, and each grain tells a story about the land, the climate and the passion of our people. We want visitors to discover this richness, the same richness that has nourished our tables for generations.

This year's event aims to share our rice culture with visitors to Benidorm. Sit at the table and experience a journey through time, as each dish is a window to our culture and the generosity of our land.

So, dear friends, we are delighted to have you here and hope that this week will be a reminder that food can unite hearts and build bridges between cultures.

Cheers and bon appetit!

XII Benidorm's rice week

Gastronomic Benidorm 2023

#BenidormFreshandTasty



Menu 25€

Mahou
DESDE 1890

**20 to 29
October**

XII BENIDORM'S RICE GASTRONOMIC WEEK

PARTICIPATING RESTAURANTS

1

BOLIKKI
RESTAURANT - BAR

2

**BRASERÍA
AURRERA**

3

CONDAL
RESTAURANT

4

**EL BODEGÓN
AURRERA**

5

EL MESÓN
RESTAURANT - BAR

6

EL PUERTO
RESTAURANT - SEAFOOD BAR

7

ESTURIÓN
RESTAURANT

8

**JARDÍN
MEDITERRÁNEO**
RESTAURANT

9

**LA CAVA
ARAGONESA**

10

LA MARINA
RESTAURANT

11

**LA POSADA
DEL MAR**

12

**LA TAPERÍA
AURRERA**

13

L'AROMA
RESTAURANT

14

**LES DUNES
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MAL PAS
RESTAURANT

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MALASPINA
RESTAURANT

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**MARINA RESORT
BENIDORM**

18

PUNTO DE SAL
GASTRO & BEACH

BOLIKKI

RESTAURANT- BAR

1

Avenida Vicente Llorca Alós, 13

Reservations: **865 522 189**

(Menus only at noon)



Appetisers (2 per table)

- Tuna salad.
- Gazpacho (cold tomato soup).
- Homemade croquettes.
- Steamed mussels.
- Marinated dogfish.

Friday 20

Rice with tuna (dry/mellow/soupy).

Saturday 21

Rice with monkfish and clams.

Sunday 22

Rice with crayfish and squid (soupy/dry).

Monday 23

Rice with beans and octopus.

Tuesday 24

Mar Menor cauldron.

Wednesday 25

Rice with lobster (soupy/dry).

Thursday 26

Rice with octopus and artichokes (soupy/mellow/dry).

Friday 27

Rice with velvet crabs.

Saturday 28

Rice with monkfish and clams.

Sunday 29

Norway lobster and squid rice (soupy/dry).

Homemade dessert

Drinks

- 1 drink per guest or
- 1 bottle of wine for every 4 guests.

Wines

- Rioja, Ribera and Rueda.

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BRASERÍA AURRERA

2

Calle Santo Domingo, 10
Reservations: **618 131 873**
(Menus only at noon)



Appetisers (1 per guest)

- Chestnut and artichoke soup with ham shavings.
- Warm salad of grilled lettuce hearts with pomegranate and tangerine vinaigrette.
- Tuna crêpes with yogurt sauce over red cabbage salad.

Rice

Rice with cutlet and its coals.

Dessert (1 per guest)

- Cheesecake.
- Halloween premonition

Drinks

- 1 beverage (water, beer, soft drink) or
- 1 bottle of wine for every 4 guests.

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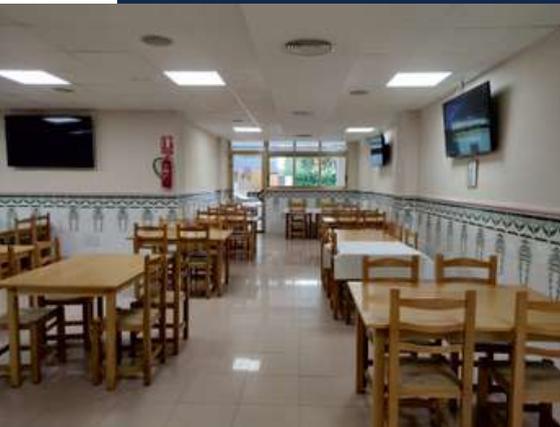


CONDAL

RESTAURANT

3

Calle Roldán, 7
Reservations: **965 859 977**
(Menus only at noon)



Appetisers (2 per table)

- Tomato salad, anchovies and mackerel.
- Squid Andalusian style.
- Sautéed langoustines with tender garlic.
- Marinated dogfish.
- Sautéed baby squid with baby broad beans.

Rice (1 per table)

- Arròs del senyoret (seafood paella).
- Paella of lean meat, chicken and vegetables.
- Tuna, artichoke and garlic rice (dry).
- Mellow rice with tuna and pumpkin.
- Monkfish and cuttlefish mellow rice.

Homemade dessert

Drinks (1 per guest)

- Water.
- Special Alhambra beer.
- Soft drink.
- Glass of wine.

Wines

- Rioja vintage red wine.
- Young Ribera red wine.
- Navarro rosé.
- Rueda Verdejo.
- Rice Villena white wine.

Closed

Monday 23 and Tuesday 24.

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EL BODEGÓN AURRERA

4

Calle Santo Domingo, 12
Reservations: **618 131 873**
(Menus only at noon)



Appetizers (both to share per table)

- Meat croquettes on stew hummus and mint broth.
- Tomato symphony with roasted dried blue whiting.

Rice

Mellow rice with lobster.

Dessert

Warm French toast with toffee sauce and meringue milk ice cream.

Drinks

- 1 beverage (water, beer, soft drink) or
- 1 bottle of wine for every 4 guests.

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EL MESÓN

RESTAURANT - BAR

5

Calle Gerona, 1
Reservations: 965 858 521
(Menus only at noon)



Snack

- Textured ham croquette.

Appetisers

- Causa limeña (Peruvian potato casserole) with prawns and mussels in a crunchy crêpe.
- Grilled aubergine in tempura with sugar cane honey.
- Grilled chistorra sausage on pink tomato and green peppers.

Friday 20

Monkfish and clams rice.

Saturday 21

Arròs del senyoret (seafood paella)

Sunday 22

Cuttlefish rice with Norway lobster and wild rudderfish.

Monday 23

Cod, cauliflower, tender garlic and spinach rice.

Tuesday 24

Rice with free-range chicken, meatballs and chickpeas.

Wednesday 25

Monkfish, spinach, artichoke and prawn rice.

Thursday 26

Mellow rice with rabbit and seasonal mushrooms.

Friday 27

Rice with anchovies and spinach.

Saturday 28

Arroz a banda (rice with fish).

Sunday 29

Lean pork rice with seasonal vegetables and chickpeas.

Dessert (1 per guest)

- Crème brûlée with passion fruit.
- Dulce de leche panacota with syrup.

Drinks

- 1 beverage per guest or
- 1 bottle of wine for every 4 guests.

Wines

- Carantoña Roble red wine.
- Pimpollo Verdejo white wine.
- Carantoña Cigales rosé.

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EL PUERTO

RESTAURANT - SEAFOOD BAR

Paseo Colón, 1

Reservations: **965 853 796**

(Menus only at noon)

6



1st appetiser

(to choose 1 for every 2 guests)

- Potato and cod salad with pericana vinaigrette.
- House salad with salmon and cocktail sauce.
- Warm goat's cheese and raspberry salad.
- Warm gulas (imitation eel), clams and prawns salad.

2nd appetiser

(to choose 1 for every 2 guests)

- Stuffed tomato with sea bass salad.
- Sautéed baby langoustines with tender garlic.
- Red tuna carpaccio with parmesan shavings.
- Aubergines with honey.
- Assortment of croquettes.
- Sautéed cuttlefish and wild asparagus with aioli and its ink.

Rice

(to choose 1, minimum 2 guests)

- Arroz a banda (rice with fish).
- Arroz huertano (rice with vegetables).
- Rice in crust.
- Seafood fideuá (noodles).
- Chicken and artichoke fideuá.
- Seafood paella.
- Alicante paella.
- Valencian paella.
- Mellow rice with shellfish.
- Mellow rice with octopus and artichokes.
- Seafood black rice.
- Rice with anchovies and spinach.

Dessert (1 per guest)

- Cheesecake.
- Tiramisu.
- Crème brûlée.
- Crème caramel of the house.
- Tangerine sponge cake soaked in wine syrup
- Homemade whisky cake.

Drinks

- 1 beverage (water, beer, soft drink) or
- 1 bottle of wine for every 2 guests.

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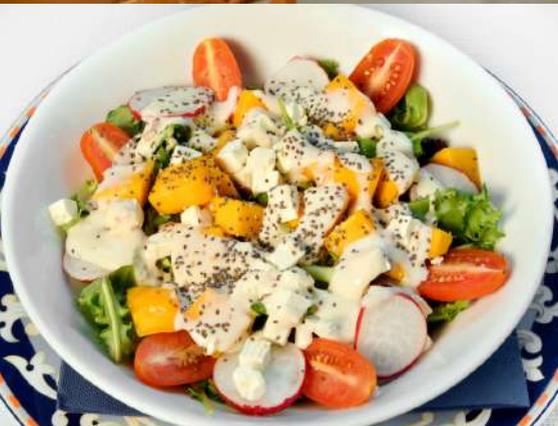


ESTURIÓN

RESTAURANT

7

Calle Ricardo Bayona, 5
Reservations: **965 866 700**
(Menus only at noon)



Appetisers (2 per table)

- Mango and feta cheese salad.
- Homemade salad.
- Bacon from Segovia.
- Plate of Iberian cured meats.
- Homemade croquettes.
- Grilled baby squid.
- Marinated dogfish.
- Stir-fried gulas (imitation eel).
- Squid Andalusian style.
- Aubergine with sesame and honey.
- Fried baby squid.
- Garlic prawns.

Friday 20

Rice with secreto (Iberian pork cut), baby squid and garlic.

Saturday 21

Alicante rice with crust.

Sunday 22

Monkfish stew with crayfish and clams.

Monday 23

Valencian paella with chickpeas.

Tuesday 24

“Arròs del senyoret” (seafood paella) with lean pork.

Wednesday 25

Paella with shellfish.

Thursday 26

Chicken and vegetable paella.

Friday 27

Tuna casserole with tellinas (molluscs).

Saturday 28

Baked rice with ribs and artichokes.

Sunday 29

Rice stew with lobster.

Homemade dessert

Drinks

- 1 beverage per person or
- 1 bottle of wine for every 2 guests.

Wines

- Rioja red wine.
- Verdejo white wine.

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JARDÍN MEDITERRÁNEO

RESTAURANT

8

Avenida de Alcoy, 17
Reservations: **965 850 011**
(Menus only at noon)



Snack

Homemade croquette, bread and aioli.

Appetisers (1 per table)

- Tuna salad with roasted pepper.
- Goat's cheese salad with bacon and honey vinaigrette.
- Fried baby squid.
- Mussels in marinara sauce.

Friday 20

Arroz a banda (rice with fish).

Saturday 21

Cuttlefish black rice with red peppers.

Sunday 22

Seasonal vegetable rice with chicken, lean meat and chickpeas.

Monday 23

Vegetable and cuttlefish rice.

Tuesday 24

Tuna and tender garlic rice.

Wednesday 25

Cod and cauliflower rice.

Thursday 26

Rice with anchovies and spinach.

Friday 27

Rice with mahi-mahi fish, vegetables, pumpkin and artichokes.

Saturday 28

Fish and seafood rice with clams.

Sunday 29

Mellow rice with monkfish, clams and squash

Dessert (1 per guest)

- Homemade cakes.
- Fruit: seasonal melon.
- Nougat ice cream, meringue or mango sorbet.

Drinks

- 1 beverage per guest or
- 1 bottle of wine for every 4 guests.

Wines

- Aradon red wine.
- Rueda Pámpano white wine.

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LA CAVA ARAGONESA

9

Plaza de la Constitución, 2
Reservations: **966 801 206**
(Menus only at noon)



Friday 20

- Salad with pear and Gorgonzola.
- Sautéed baby squid, broad beans and tender garlic.
- Rice with beans and turnips.

Saturday 21

- Peanut and cucumber salad.
- Octopus cannelloni.
- Rice with cuttlefish and crayfish.

Sunday 22

- Mediterranean cabbage salad.
- Prawn carpaccio with black garlic.
- Rice with duck.

Monday 23

- Apple, walnut and quince salad.
- Sautéed mixed mushrooms.
- Seafood stew.

Tuesday 24

- Endive with Roquefort cheese.
- Artichoke stuffed with cod brandade.
- Baked rice with ribs.

Wednesday 25

- Avocado stuffed with prawns.
- Iberian ham croquettes.
- Paella with anchovies and spinach.

Thursday 26

- Duck breast salad with port vinaigrette.
- Octopus carpaccio with paprika mashed potatoes.
- Rice with chicken, bacon and tender garlic.

Friday 27

- Persimmon and pomegranate salad.
- Beef carpaccio with foie.
- Monkfish and octopus rice

Saturday 28

- Grilled red pepper salad with cod.
- Egg with black pudding.
- Rice with stew broth in paella.

Sunday 29

- Waldorf salad.
- Iberian pork cut and mushroom crêpe.
- Rice with cod and scallops.

Homemade dessert

Drinks (1 per guest)

- 1 beer or water
- 1 bottle of Señorío de Benidorm (every 2 guests)

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LA MARINA

RESTAURANT

10

Camino del Palasiet, 31
Reservations: **966 867 212**
(Menus only at noon)



All rice dishes are cooked over vine shoot firewood.

Appetisers (2 per table)

- Pink tomato from Altea with poor cod and pickles in brine.
- Homemade cured sausage and mountain cheeses.
- Toast with cuttlefish and black aioli sausage.
- Stuffed bun.
- Cuttlefish with onions.

Monday to Friday

(to choose 1 rice dish per table)

- "Rafilla" rice (foie and duck).
- Del capo rice (Iberian pork cut and artichokes).
- Cuttlefish, monkfish and clams rice.

Saturday and Sunday

Lobster stew.

Dessert

Nougat millefeuille.

Drinks (1 per guest)

- 1 beer, soft drink or water per guest.
- 1 bottle of wine for every 4 guests.

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LA POSADA DEL MAR

11

Paseo de Colón, 3
Reservations: **618 131 873**
(Menus only at noon)



Appetizers (to choose)

- Stuffed bun (from Monday to Friday).
- Pickled mahi-mahi fish.
- Marinated fried anchovies.
- Cuttlefish with onions.

Rice (to choose, minimum 2 guests)

- Seafood paella.
- Arroz a banda (rice with fish).
- Rice with anchovies and spinach.
- Mellow rice with seafood.

Homemade dessert

Drinks (1 per guest)

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

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LA TAPERÍA AURRERA

12

Calle Santo Domingo, 6
Reservations: **618 131 873**
(Menus only at noon)



Appetizers (to choose)

- Crab and prawn crêpes with seafood sauce.
- Warm pumpkin salad in textures with rashers.
- Cherry cold soup with ham shavings.

Rice

Mellow rice with cod, spinach and crispy chickpea.

Dessert (to choose)

- "After eight" mint pudding and brownie sandwich.
- Tiramisu cream with warm French toast.

Drinks

- 1 beverage (water, beer, soft drink) or
- 1 bottle of wine for every 4 guests.

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L'AROMA

RESTAURANT

13

Avenida de la Armada Española, 5

Reservations: **865 550 557**

(Menus only at noon)



Salad

(to choose 1, minimum 2 guests)

- Tudela lettuce hearts of the house.
- Russian salad with cuttlefish shavings.
- Burrata cheese salad with nuts.

Appetisers

(to choose 1, minimum 2 guests)

- Sea and land baby squid.
- Iberian pork cut on glass.
- L'Aroma fried fish.
- Tuna cubes with ratatouille.

Rice

(to choose, minimum 2 guests)

- Rice and fair (on request).
- Rice and crab.
- Black rice in its ink.

Dessert

(1 per guest)

- Strawberry cloud.
- Oil, chocolate and salt toast.
- L'Aroma fruit salad.

Drinks

(1 per guest)

- Water.
- Soft drink.
- Beer.
- Red wine.
- White wine.

Wines

- Salimos white wine.
- Tragolargo red wine.

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LES DUNES SUITES

Avenida de Madrid, 8
Reservations: 966804403
(Menus only at noon)

14



Appetisers (1 per guest)

- Goat's cheese and tomato jam salad.
- Garden salad with tuna belly and anchovies.
- Russian salad.
- Grilled cuttlefish.
- Fried anchovies.
- Assortment of Iberian cured meats.
- Cheese in oil.

Rice (1 per table)

- Chicken, lean meat and vegetable paella.
- Arroz a banda (rice with fish)
- Seafood paella.
- Black rice.
- Rice with anchovies, spinach and garlic.
- Mellow rice with whiting, spinach and tender garlic.

Dessert (1 per guest)

- Cheesecake.
- Lemon mousse.
- Tiramisu.
- Lemon sorbet with sparkling wine.
- Crème caramel with cream.
- Seasonal fruit.

Drinks (1 per guest)

- Beer.
- Soft drink.
- Water.
- 1 bottle of wine for 2 people.

Wines

- Barón de Ley white wine (Rioja Qualified Designation of Origin).
- Beronia vintage red wine (Rioja Qualified Designation of Origin)

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MAL PAS

RESTAURANT

Calle Santa Faz, 50
Reservations: **965 858 086**
(Menus only at noon)

15



Appetisers (2 per guest)

- Mediterranean salad.
- Assortment of Alicante pasties.
- Sausage from the mountains.
- Stuffed bun.
- Escalibada (grilled vegetables) with poor cod.

Friday 20

Rice with beans and turnips.

Saturday 21

Cod and cauliflower paella.

Sunday 22

Rabbit and snails paella.

Monday 23

Baked rice.

Tuesday 24

Closed for break.

Wednesday 25

Mellow rice with free-range chicken and pumpkin.

Thursday 26

Seafood stew.

Friday 27

Rice with octopus.

Saturday 28

Rice with cod.

Sunday 29

Artichoke and cuttlefish stew.

Dessert (1 per guest)

- Custard.
- Crème caramel.
- Nutella mousse cake.

Drinks

- 1 beverage (water, beer, soft drink) or
- 1 glass of wine.

Wines

- Alicante Designation of Origin red wine.
- Alicante D.O. white wine.

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MALASPINA

RESTAURANT

16

Avenida Panamá, 5
Reservations: **965 852 850** ó
www.malaspinabenidorm.com
(Menus only at noon)



Appetisers

- Artisan bread with free-range egg aioli.
- Espencat (grilled vegetables) with flakes of cod confit, romesco sauce and pepper sticks.

Rice (1 per table)

- Garden rice with pickled artichokes.
- Mellow rice with rabbit, snails and Iberian bacon.

Dessert

Cheesecake with biscuit ice cream and loquat jam.

Drinks

- 1 beverage (water, beer, soft drink) or
- 1 glass of Enrique Mendoza wine.

Wines

- Enrique Mendoza white wine.
- Enrique Mendoza red wine.

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MARINA RESORT BENIDORM

17

Avenida de Cuenca, 6
Reservations: 965 85 37 62
(Menus only at noon)



Snack

The chef's starter.

Appetisers (1 per guest)

- Espencat (grilled vegetables) timbale with tuna belly or cod, local bread and EVOO.
- Salmon tartar on avocado with a touch of mango.
- Our gourmet Iberian ham croquettes.

Rice (to choose 1 per table, minimum 2 guests)

- Rice with monkfish, squid, cuttlefish and prawns.
- Puig Campana rice (mountain rice with local sausages).

Dessert (1 per guest)

- Cheese cake from Callosa d'en Sarrià.
- Loquat cake from Callosa d'en Sarrià.
- Ciabatta toast with Marcos Tonda chocolate, EVOO and coarse salt.

Drinks (1 per guest)

- Beer.
- Soft drink.
- Water.
- 1 glass of house wine.

Closed

Monday 23 and Tuesday 24.

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PUNTO DE SAL

GASTRO & BEACH

18

Plaza del Torrej6, 3
Reservations: 965 855 022
(Menus only at noon)



Appetiser

Coques farcides (stuffed pasties)

Rice (1 per table)

- Valencian paella (chicken, rabbit, snails, green beans and lima beans).
- Mellow rice with artichokes, squid and sausages.

Dessert

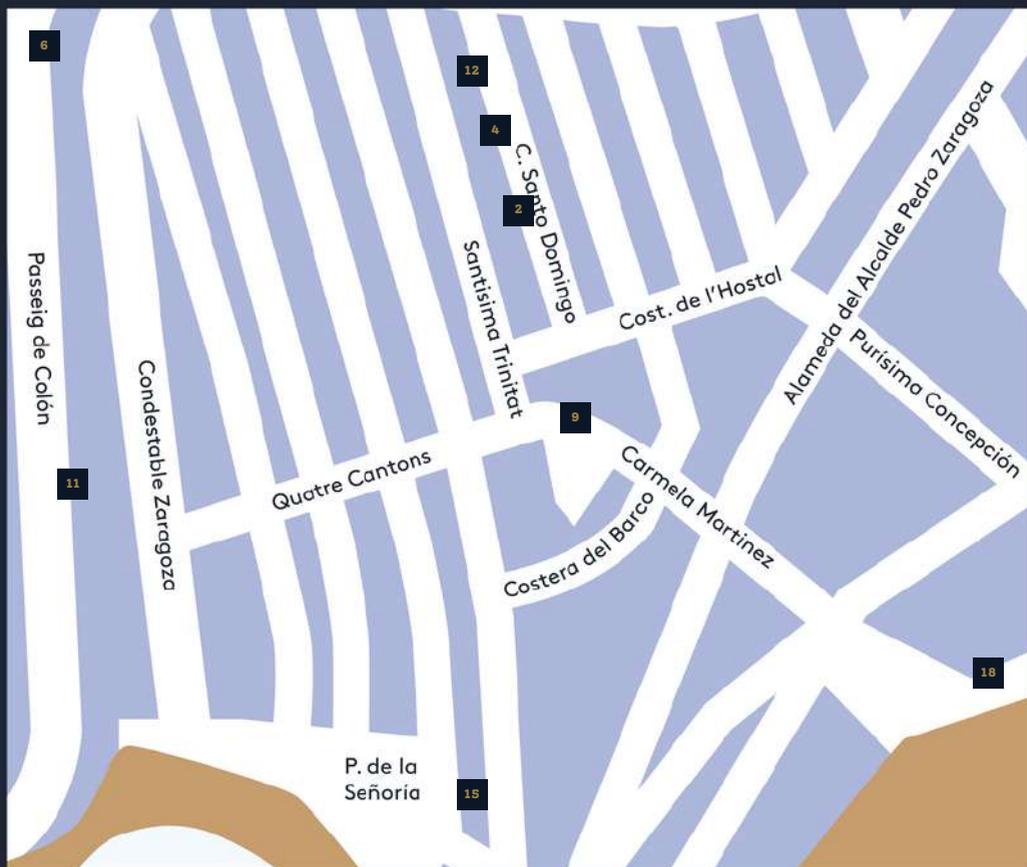
Millefeuille filled with tangerine cream and chocolate ice cream.

Drinks

- Glass of wine.
- Glass of beer.
- Soft drink.
- Water.

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Calle Santo Domingo, 10

9 LA CAVA AROGONESA
Plaza de la Constitución,
2

12 LA TAPERÍA AURRERÁ
Calle Santo Domingo, 6

4 EL BODEGÓN AURRERÁ
Calle Santo Domingo, 12

10 LA MARINA
Camino del Palasiet, 31

15 MAL PAS
Calle Santa Faz, 50

6 EL PUERTO
Plaza Colón, 1

11 LA POSADA DEL MAR
Plaza Colón, 3

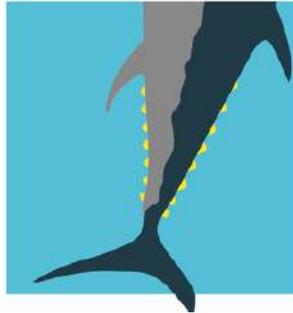
18 PUNTO DE SAL
Plaza del Torrejé, 3

BENIDORM

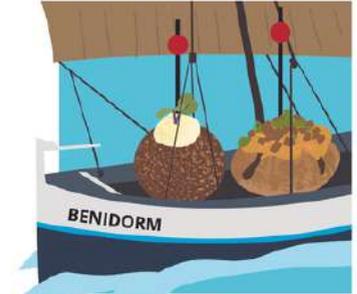
Gastronómico 2023



**XI GASTRONOMIC
WEEK OF STEWS**
3 to 12 march



**III BENIDORM
TUNA'S WEEK**
12 to 21 may



**XIII TAPAS AND
PINCHOS CONTEST**
16 to 25 june



**II COCKTAIL
CONTEST**
1 to 10 september



**XII BENIDORM'S RICE
GASTRONOMIC WEEK**
20 to 29 october





ABRECA

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



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