

18th cuisine week



Nyora

(sweet dried red pepper)

and

King Prawn

CLUB NÁUTICO - HOTEL EDEN MAR
EL JARDÍN - GORKA BERRI
HOTEL GUARDAMAR - LE BLEU

6th - 12th June 2022

GUARDAMAR DEL SEGURA





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guardamarturismo.com



Guardamar del Segura and its restaurants are back with the 18th 'Nyora' [sweet dried red pepper] and King Prawn Cuisine Week.

This gastronomic week has become a highly prestigious benchmark for Valencian, Spanish and European cuisine. There are many faithful, who do not miss this annual event that takes place in the first fortnight of June.

We are waiting for you in Guardamar from the 6th to the 12th June 2022 in six of our most prestigious restaurants, with lunch and dinner menus that must include our 'nyora' and king prawn within a traditional, Mediterranean and innovative cuisine:

Club Náutico, Hotel Eden Mar, El Jardín, Gorka Berri, Hotel Guardamar and Le Bleu.

José Luis Sáez Pastor
Mayor of Guardamar del Segura



RESTAURANT CLUB NÁUTICO GUARDAMAR

Avda. del Port s/n [next to the fish market]

Phone: +34 96 672 82 94

Menu served: from 12 noon to 10 p.m.



MENU

Snack

- Toasts with Guardamar king prawn pâté

Shared starters in the middle

- Guardamar king prawn carpaccio with a 'coulis' [thin sauce] of pepper and 'nyora' [sweet dried red pepper]
- Guardamar king prawn crunchy 'bonbon'
- Endives salad with a 'nyora' foam

Main course

- Angler slices with saffron
Guardamar king prawn

Dessert

- 'Nyora' ice-cream with crunchy almond chip

CELLAR

Alicante wine [Appellation of Origin]

Beer, soft drinks, mineral water

Coffee or herbal teas



PRICE: 35 €

[VAT included]

HOTEL EDEN MAR

Carrer Mediterrani, 19

Phone: +34 965 729 213

Menu served at lunch hours only: from 1.30 p.m. to 3.30 p.m.



MENU

Snack

- Guardamar king prawn tempura with tomato 'coulis' [thin sauce] and potato with a 'nyora' [sweet dried red pepper] oil

Starters

- Our 'Olivier' hake fish salad
 - A piece of fried octopus
- Warm salad with marinated salmon carpaccio and scallop flesh

Main course

- Juicy rice with angler and Guardamar king prawns with 'nyora' 'all-i-oli' [garlic and oil] sauce

Dessert

- Homemade cheese cake

CELLAR

Alicante wine [Appellation of Origin]

Beer, water

Coffee



PRICE: 40 €

[VAT included]

RESTAURANT EL JARDÍN

Avinguda de la Llibertat, 64

Phone: +34 965 728 340

Menu served:

1 p.m. to 4 p.m. / 7 p.m. to 10 p.m.



MENU

Snack

Guardamar king prawn 'petit Suisse', bread crumbs and a 'nyora' [sweet dried red pepper] jam

Starters

- Guardamar king prawn and 'nyora' ceviche
- Cherry 'gazpacho' [Andalusian cold soup], cockle and a 'nyora' biscuit
- Guardamar king prawns 'caldereta' [stew] with saffron, coconut and mushroom

Please choose your main course:

- Salmon Meunière, 'nyora' crumbs and pickles or
- Aged beef Tataki, 'huancaína' [Peruvian sauce] and a carob mayonnaise

Dessert

- 'Nyora', Fondillon Alicante wine and white chocolate

CELLAR

White 'La Dona de la Motet' Alicante [Appellation of Origin].

Red 'El Caire' Alicante

Beer, soft drinks, juices, water, coffee



PRICE: 37 €

[VAT included]

RESTAURANT GORKA BERRI

Carrer Gabriel Miró s/n

Phone: +34 966 725 172

Menu served: 1 p.m. to 4 p.m. / 7 p.m. to 10 p.m.



MENU

Snack

- Guardamar king prawn croquette with garlic dressing and 'nyora' [sweet dried red pepper] mayonnaise

Starters

- Guardamar king prawn carpaccio with 'all-i-oli' [garlic and oil] sauce and black garlic from Las Pedroñeras district [Central Spain] and fresh shoots
 - Local 'coca' [oil hard bread] with roasted vegetables, artichokes and Guardamar king prawns with a smoked 'nyora' powder
- Warm salad, artichokes, Guardamar king prawns and a 'nyora' vinaigrette and garlic shoots

Main course

- Juicy seafood rice, angler, tuna and Guardamar king prawns with a soft 'nyora' garlic mayonnaise

Dessert

- Cream mille-feuille with a 'nyora' ice-cream

CELLAR

Alicante wine [Appellation of Origin]

Beer, water, coffee



PRICE: 35 €

[VAT included]

HOTEL GUARDAMAR

Carrer Puerto Rico, 11
Phone: +34 965 729 650

Menu served:

2 p.m. to 3.30 p.m. / 8 p.m. to 10 p.m.



MENU

Snacks

- Homemade croquettes with Guardamar king prawns dressed with 'nyora' [sweet dried red pepper] sauce

Starters

- Homemade bread toast with candied tomato, eggs and Guardamar king prawn
 - Leeks and Guardamar king prawn cake
 - 'Cous-cous' salad and little prawns

Please choose your main course

- Sole skewer filled with Guardamar king prawn and tomato 'cassé' [chopped]
or
- Lamb chop with spinach cream and 'nyora' oil

Dessert

- Red fruits and chocolate cream

CELLAR

Alicante red, rosé and white wine
[Appellation of Origin]

Beer, soft drinks, mineral water

Coffee



PRICE: 38 €

[VAT included]

RESTAURANT LE BLEU

Avinguda Cervantes /Azorín corner, 22

Phone: +34 638 294 197

Menu served:

1.30 p.m. to 3.30 p.m. / 7 p.m. to 10.30 p.m.



MENU

Snacks

- Molecular welcome cocktail
- Regional 'Murcian' Spanish foie

Starters

- Soft bread filled with a Guardamar king prawn 'pericana'
- Crispy Guardamar king prawn tartar cornet
- 'Bonito' tuna fish in a herbal 'cantueso' Spanish lavender and 'nyora' [sweet dried red pepper]
 - Garlic dressing Guardamar king prawn with 'nyora' cream

Main courses

- Pumpkin and lobster cannelloni with 'nyora' bechamel sauce
- Iberian pork cheeks, 'nyora' red curry and a coconut bechamel

Dessert

- Crispy Spanish 'churro' fritter with a 'nyora' toffee
- Tea service

CELLAR

Selected Alicante cellar [Appellation of Origin]
Beer, water, coffee



PRICE: 40 €
[VAT included]



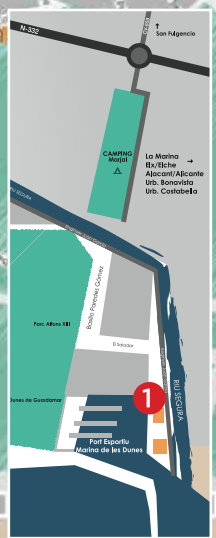
Guardamar del Segura

- 1 CLUB NÁUTICO
- 2 HOTEL EDEN MAR
- 3 EL JARDÍN
- 4 GORKA BERRI
- 5 HOTEL GUARDAMAR
- 6 LE BLEU



Plaça de la Roqueta

Plaça Centre



Plaça de Sobirania