

19th Cuisine Week

Nyora

and (sweet dried red pepper)

King Prawn



GUARDAMAR DEL SEGURA

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

5th - 11th June 2023



Guardamar del Segura

We are
Cuisine



AJUNTAMENT DE
GUARDAMAR
DEL SEGURA



GUARDAMAR
DEL SEGURA
capital cultural
valenciana 2023

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Guardamar del Segura and its restaurants are back with the 19th 'Nyora' [sweet dried red pepper] and King Prawn Cuisine Week.

This cuisine week has become a highly prestigious benchmark for Valencian, Spanish and European cuisine. There are many faithful clients 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 5th to the 11th June 2023 in five 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, Hotel Guardamar and Le Bleu

José Luis Sáez Pastor
Mayor of Guardamar del Segura



**GUARDAMAR
DEL SEGURA**
Capital Cultural
Valenciana 2023



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DEL SEGURA



CULTURA DE DUES I ACÍJA
GUARDAMAR

RESTAURANT CLUB NÁUTICO GUARDAMAR

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

Phone: +34 96 672 82 94 - 618 380 791

Menu served: from 1 p.m. to 10:30 p.m.



MENU

Snack

- King Prawn pâté with pepper jam

Shared starters in the middle

- Monkfish and Guardamar King Prawn croquettes
- Guardamar King Prawns and mango timbale on Bloody Mary
- Mixed small cups with nuts, cheese cream and 'nyora' oil [sweet dried red pepper]

Main course

- Sole and Guardamar King Prawns rolls with crispy Iberian pork delicatessen in a 'nyora' essence

Dessert

- 'Nyora' and Guardamar King Prawn ice-cream with a crunchy almond tile

CELLAR

Alicante D.O. wine [Certificate of Origin]

Beer, soft drinks, mineral water

Coffee and herbal teas



PRICE: 39 €

per person

[VAT included]



HOTEL EDEN MAR

Av. del Mediterrani, 19

Phone: +34 965 729 213

Menu served at lunch

hours only: 1.30 p.m. to 3.30 p.m.



MENU

Snack

- Potato ravioli stuffed with Guardamar King Prawns on a caramelised light onion cream and bacon

Starters

- Octopus salad with 'nyora' [sweet dried red pepper] paprika from the 'la Vera' district
- Bao bun stuffed with Japanese vegetables with Guardamar King Prawn teriyaki
- Tomato and tuna salad marinated by the chef with 'nyora' salt

Main course

- Monk fish and Guardamar King Prawns stew 'caldereta'

Dessert

- Caramelised apple pie with butter

CELLAR

Alicante D.O. wine [Certificate of Origin]

Beers, water

Coffee



PRICE: 42 €

per person

[VAT included]



RESTAURANTE EL JARDÍN

Av. de la Llibertat, 64

Phone: +34 965 728 340

Menu served:

1.30 p.m. to 4 p.m. / 8.30 p.m. to 11 p.m.



MENU

Snack

- 'Salmorejo' [Andalusian cold soup] of 'nyora' [sweet dried red pepper], salt dried cod and 'arrope' [grape syrup]

Starters

- 'King Prawn 'causa' [spiced smashed potato], smoked eel and 'nyora' mayonnaise
- King Prawn carpaccio, 'suquet' [fish cream] and crushed almonds
- King Prawn, cod skin and roasted pumpkin 'rossejat' [golden fried]

Please choose your main course:

- Greater amberjack fish, 'cantueso' [Spanish lavender] beurre blanc [white butter] and pickled shallots
- or
- Roasted pork belly, grilled 'tirabeques' [Peruvian beans] and 'nyora' crumbs

Dessert

- 'Nyora', Fondillon [Alicante Traditional Sweet Wine] and white chocolate

CELLAR

- White 'La Dona de la Motet' (Malvasía, Merseguera and Moscatel). Our own cellar, Guardamar del Segura
- Red 'El Caire' (Monastrell). Alicante Certificate of Origin. Bodegas Monóvar
- Sweet 'Madreselva' (naturally sweet Moscatel). Our own cellar, Guardamar del Segura.
- Beer, soft drinks, water, coffee



PRICE: 40 €
per person
[VAT included]



HOTEL GUARDAMAR

Carrer Puerto Rico, 11

Phone: +34 965 729 650

Menu served:

2 p.m. to 4 p.m. / 8 p.m. to 10.30 p.m.



MENU

Snack

- 'Nyora' [sweet dried red pepper] and Guardamar King Prawn Panna Cotta

Starters

- Mixed salad with King Prawns on whiskey
 - King Prawn and octopus skewer
- Cheese and 'nyora' flavoured King Prawn gallette

Please choose your main course:

- Stuffed hake [King Prawn, caramelised onion and pepper] on 'nyora' cream
 - or
- 'Secreto Ibérico' [Iberian pork delicatessen] with smoked potato purée and 'nyora' oil

Dessert

- Almond cake with meringue and lemon ice-cream

CELLAR

Red, rosé and white Alicante D.O. [Certificate of Origin]

Beer, soft drinks and mineral water, coffee



PRICE: 45 €

per person

[VAT included]



RESTAURANT LE BLEU

Av. 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

Snack

- King Prawn cream 'oreo' biscuit and white [black and white]

Starters

- Pistachio white garlic cold soup, smoked eel and 'nyora' [sweet dried red pepper] pearls
- Homemade burrata cheese, sprouts, crispy King Prawn and mango and 'nyora' chutney
 - Pork cheek small brioche and 'nyora' toffee
- Variegated scallop, coconut foam, lime and King Prawn

Main course

- Bellavista lobster with 'nyora'
- Oxtail cannelloni, truffle béchamel and candied pumpkin brunoise

Dessert

- Pumpkin French toast, 'nyora' ice-cream, white choco cream and crumble

CELLAR

Selected wines Alicante D.O. [Certificate of Origin]

Beer, water, coffee



PRICE: 45 €

per person

[VAT included]

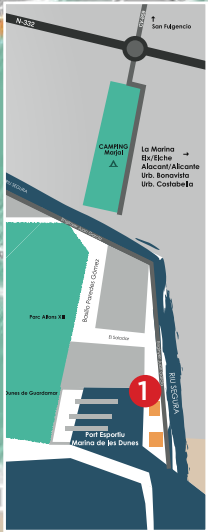




Guardamar del Segura

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





Patjo de Sobibónio