

20th CUISINE WEEK

NYORA and (sweet dried red pepper) KING PRAWN



GUARDAMAR DEL SEGURA

3rd - 9th JUNE 2024

CLUB NÁUTICO • EL JARDÍN
HOTEL EDEN MAR • LE BLEU • ORIGEN



GUARDAMAR DEL SEGURA



**WE ARE
CUISINE**

GUARDAMARTURISMO.COM



AJUNTAMENT DE
GUARDAMAR
DEL SEGURA

GUAR
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Guardamar del Segura and its restaurants are back with the 20th 'Nyora' [sweet dried red pepper] and King Prawn Cuisine Week.

This gastronomic week has become a benchmark for Valencian, Spanish and European cuisine. There are many 'foodies' 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 3rd to the 9th June 2024 in five of our most prestigious restaurants. Their lunch and dinner menus must include our 'nyora' [sweet dried red pepper] and king prawn within a traditional, Mediterranean and innovative cuisine. These restaurants are:

**Club Náutico, Hotel Eden Mar, El Jardín,
Le Bleu and Origen**

Welcome to the Cuisine Week
and bon appétit.

José Luis Sáez Pastor
Mayor of Guardamar del Segura

Guardamar Nyora

The nyora is a sweet dried red pepper of the 'bola' variety, essential in the gastronomic tradition of Guardamar and our region. It is fleshy and intensely flavoured. It is generally used as a spice. It provides colour, flavour and aroma.



The dunes of Guardamar, with their fine sand and dry Mediterranean climate, provide the ideal conditions for the cultivation and processing of the nyora, which requires special drying in solar tunnels, using the sands of the dunes as a substrate.

Guardamar King Prawn

The Guardamar 'llagostí' or King Prawn is a local, seasonal product, caught between mid-May and the end of August in the area where the fresh water of the River Segura meets the salt water of the Mediterranean Sea. It is a beautiful, compact, tight-fleshed prawn with bluish tones on its tail that makes it easily identifiable.



It is the star product of the Guardamar Fishermen's Guild and it is sold directly to the consumer in the auctions that takes place at the river's mouth harbour market.

RESTAURANT CLUB NÁUTICO GUARDAMAR

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

Phone: +34 96 672 82 94

Menu served: from 1 p.m. to 10.30 p.m.

MENU

Snack

- Toast with King Prawn pâté [to share]

Starters

- Crispy King Prawn skewer with mango dip
- Creps stuffed with seafood with 'nyora' mayonnaise [sweet dried red pepper]
- King Prawn croquettes with 'nyora' mousse
- King Prawns salad with apple and walnuts with 'nyora' sauce yogurt [to share]

Main course

- Sea bass loin with King Prawn sauce and mustard

Dessert

- 'Nyora' and King Prawn ice cream

CELLAR

Alicante D.O. wine [Certificate of Origin]

Beer, soft drinks, mineral water

Coffe and herbal teas



PRICE: 39 €

per person

[VAT included]

RESTAURANT EL JARDÍN

Avda. de la Llibertat, 64

Phone: +34 965 728 340

Menu served:

1.30 p.m. - 4 p.m. / 7.30 p.m. - 10.30 p.m.

MENU

- Tomato, salted fish and 'nyora' jam
[sweet dried red pepper]
- 'Nyora' and King Prawns 'fartó' [Valencian long
sponge pastry]
- King Prawn, parmesan and courgette tartar
 - King Prawns, 'blanquet' [Valencian white
pudding sausage]
and pumpkin 'suquet' [fish broth]
- King Prawn 'cucurrones' [pasta from la Vega
Baja district], beet and 'nyora'

Dessert

- 'Nyora' soufflé, spices and 'brûlée' sheep's
milk ice cream

CELLAR

Alicante D.O. wine [Certificate of Origin]

Beers, water

Coffee



PRICE: 45 €

per person

[VAT Included]

HOTEL EDEN MAR

Avda. 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

- King Prawns flatbreads

Starters

- Guardamar King Prawns salad and monkfish with 'nyora' mayonnaise [sweet dried red pepper]
- Guardamar King prawns puff pastry with bacon and date palm sauce
- Lettuce heart salad with Vega Baja salted fish

Main course

- Baked turbot
with Guardamar King Prawns sauce

Dessert

- Chocolate Cheesecake

CELLAR

Alicante D.O. wine [Certificate of Origin]

Beers, water

Coffee



PRICE: 46 €

per person

[VAT included]

RESTAURANT LE BLEU

Av. Cervantes / Azorín corner, 22

Phone: +34 638 294 197

Menu served:

1 p.m. - 4 p.m. / 7 p.m. - 10.30 p.m.

MENU

Snack

- 'Nyora' [sweet dried red pepper] vermouth, chips and King Prawn pica pica [itching powder]

Starters

- King Prawn pâté and 'nyora' toffee 'éclair' [choux pastry]
- Octopus carpaccio, King Prawns and 'nyora' oil warm salad
- Squid stuffed with its stew, crispy head and 'nyora' foam
- Carmen "La Madrileña" beans with King Prawn

Main courses

- Bellavista lobster with 'nyora'
- Oxtail sirloin and 'nyora' mustard

Dessert

- Cheese sphere, 'nyora' heart and crispy white chocolate with 'cantueso' [Spanish hill lavender] ice cream

CELLAR

Alicante D.O. wine [Certificate of Origin]

Beer, water and soft drinks



PRICE: 45 €

per person

[VAT included]

RESTAURANT ORIGEN

Av. Cervantes 35 Paraguai corner

Phone: 681 980 838

Menu served:

1 p.m. - 4 p.m. / 8 p.m. - 10 p.m.

MENU

Welcome cocktail

- King Prawn ceviche
- Foie with 'nyora' jelly [sweet dried red pepper] and sweet cookie sandwich
 - Crispy King Prawn
- Smoked King Prawn dropper

Individual starters

- Spicy potato 'a la brava' with 'nyora'
- 'Nyora Salmorejo' [Andalusian cold soup] and King Prawn slices

Main courses

- Scorpionfish loin with Thai sauce
- Iberian pork hock with fig sauce in red wine

Dessert

- 'Nyora Tocinillo' [Spanish traditional dessert] with peanut horchata [Valencian traditional refreshment]

CELLAR

- Alicante D.O. wine [Certificate of Origin] Bilaire [Merseguera]
- Alicante D.O. wine [Certificate of Origin] Bilaire [Monastrell]
- Alicante D.O. wine [Certificate of Origin] Enrique Mendoza [Muscat of Alexandria]



PRICE: 40 €

per person

[VAT included]



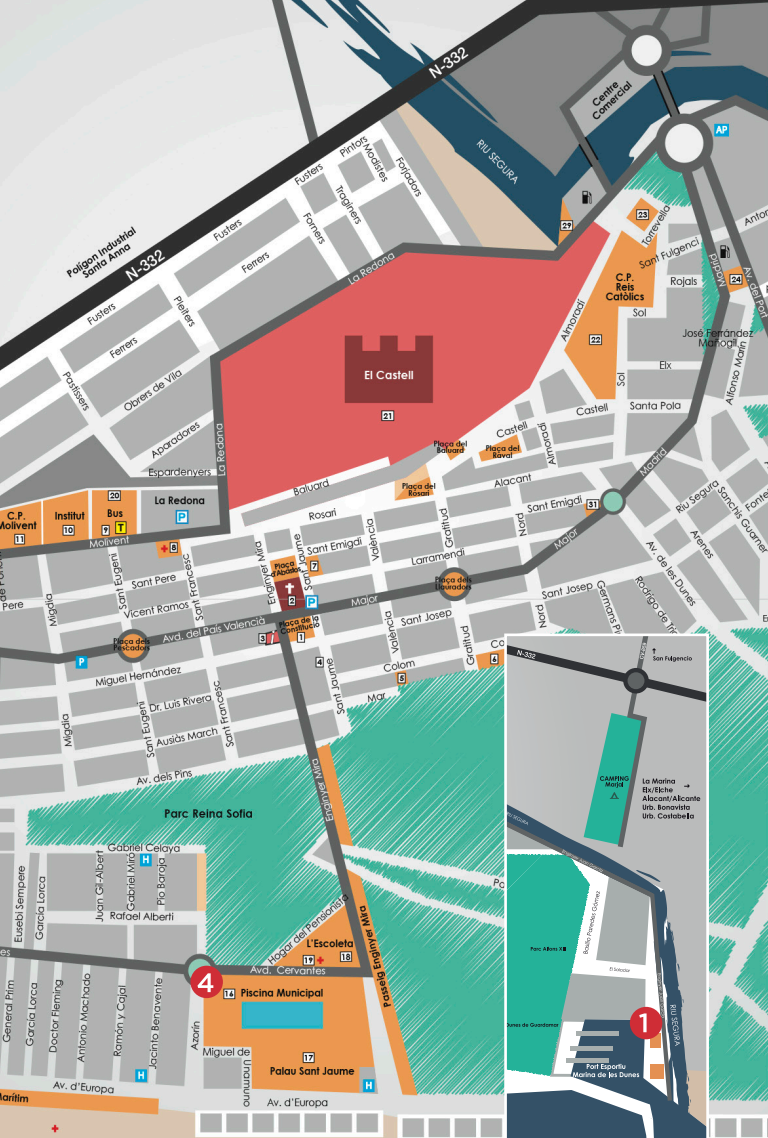
Guardamar del Segura

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



Platja de la Roqueta

Platja Centre



Platja de Babilònia