

**22<sup>nd</sup>  
Cuisine Week**

**Nyora**

*(sweet dried red pepper)*

and **King  
Prawn**

**Guardamar del Segura**  
**1st to 7th June 2026**

**CLUB NÁUTICO  
EL JARDÍN  
HOTEL EDEN MAR  
JAIME LEGEND  
ORIGEN**





# Guardamar

we are

# Gastronomy



AJUNTAMENT DE  
GUARDAMAR  
DEL SEGURA

# GUARDAMARTURISMO.COM



**G**uardamar del Segura and its restaurants are back with the 22nd '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 1st to 7th June 2026 in five of our most prestigious restaurants. Their lunch and dinner menus must include our 'nyora' [sweet dry red pepper] and king prawn within a traditional, Mediterranean and innovative cuisine. These restaurants are:

**Club Náutico, El Jardín, Hotel Eden Mar,  
Jaime Legend 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 'llagosti' 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

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

Tel. (+34) 966 728 294 / (+34) 618 380 791

Menu service hours: 1 p.m. to 9 p.m.

## MENU

### Appetizer

- Toasts with prawn pâté

### Starters

- Anchovy wafers with 'piquillo' pepper cream
  - Diced chickenand Guardamar King Prawn with curry
  - Seafood bisquewith toasted 'nyora' [sweet dried red pepper]

### Main course

- Salmon with roasted potatoes
- and Guardamar King Prawns with dill

### Dessert

- 'Nyora' and Guardamar King Prawn ice cream

### CELLAR

D.O. Alicante wines

Beer, soft drinks, mineral water

Coffee or herbal teas



**PRICE: €42**

*per person*

[VAT included]

# RESTAURANT EL JARDÍN

Av. de la Llibertat, 64

Tel. (+34) 965 728 340

Menu service hours:

1 p.m. to 3:30 p.m. / 8 p.m. to 10:30 p.m.

## MENU

### Appetizer or snack

- Guardamar King Prawn 'Bikini' [sandwich] with 'Servilleta' goat Spanish cheese and truffle

### Starters

- Guardamar King Prawn tartare with Parmesan and zucchini
- Guardamar King Prawn royale with foie gras and 'Fondillón' [Alicante wine]
- Guardamar King Prawn rice with 'nyora' [sweet dried red pepper] aioli

### Main course

- Iberian pork shoulder with 'nyora' pepper 'mojo' sauce

### Dessert

- 'Nyora' pepper, Tonka beans and custard ice cream

### CELLAR

White wine La Dona de la Motet  
[Guardamar del Segura]

Red wine El Caire [D.O. Alicante wines]

Beer, soft drinks, water

Coffee



**PRICE: 50 €**

*per person*

[VAT included]

# HOTEL EDEN MAR

Av. del Mediterrani, 19

Tel. (+34) 965 729 213

Menu service hours: 1:30 p.m. to 3:30 p.m.

## MENU

### Appetizer

- Tempura-battered Guardamar King Prawn

### Starters

- Artichoke with King Prawn and potato and truffle coulis
- Guardamar King Prawn brioche with 'nyora' [sweet dried red pepper] mayonnaise
- Baby eels salad with 'nyora' pepper salt

### Main course

- Monkfish in seafood sauce with Guardamar King Prawns

### Dessert

- White chocolate brownie with 'nyora' pepper sauce

### CELLAR

D.O. Alicante wines

Beers, water

Coffee



**PRICE: 49 €**

*per person*

[VAT included]

# RESTAURANTE JAIME LEGEND

Av. Cervantes corner Azorín 22

Tel. (+34) 638 294 197

Menu service hours:

1 p.m. to 3:30 p.m. / 7 p.m. to 10:30 p.m.

## MENU

- Foie gras and 'nyora' [sweet dried red pepper] Cuba Libre [cocktail]
  - Guardamar King Prawn croquette 'al ajillo' [with garlic] and 'nyora' pepper spread
    - Oyster with 'nyora' pepper granita and citrus pearls
- Marinated salmon carpaccio with 'nyora' pepper and coffee, pickled vegetables and 'piparra' pepper
  - King Prawn gyozas with prawn head cream and foam
    - Hake with faux seafood risotto and 'caldero' emulsion
- Iberian pork rib ingot with 'nyora' pepper barbecue

## Dessert

- Pistachio cheesecake with 'nyora' pepper ice cream

## CELLAR

D.O. Alicante wines

Beer, soft drinks, water

Coffee



**PRICE: 55 €**

*per person*

[VAT included]

# RESTAURANTE ORIGEN

Av. Cervantes s/n – corner Paraguay 8

Tel. (+34) 681 980 838

Menu service hours:

1 p.m. to 3:30 p.m. / 8 p.m. to 10 p.m.

## MENU

### Appetizer

- Shot of 'nyora' 'salmorejo'

### Individual starters

- Guardamar King Prawn 'arancini' with garlic and 'nyora' pepper mayonnaise
- Guardamar King Prawn stew 'hallaca', cockles, 'nyora' pepper and olives
- Guardamar King Prawn 'aguachile'

### Main course (to choose)

- Salmon with 'nyora' pepper sauce and pickled mustard
- Noodle 'paella' with Guardamar King Prawn
- Iberian pork tataki with popcorn and 'nyora' pepper purée and meat sauce

### Dessert

- Vanilla and pistachio Parisian flan

### CELLAR

D.O. Alicante Wines

Beer, soft drinks, water, coffee



**PRICE: 48 €**

*per person*

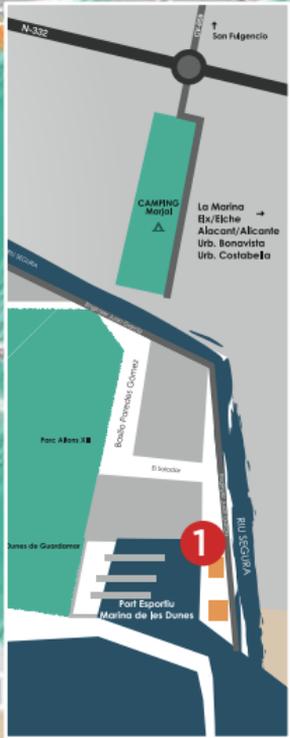
[VAT included]



# Guardamar del Segura

- 1 CLUB NÁUTICO
- 2 EL JARDÍN
- 3 HOTEL EDEN MAR
- 4 JAIME LEGEND
- 5 ORIGEN





Platja de Sabiñena