

# 21<sup>st</sup> CUISINE WEEK

# NYORA

(sweet dried red pepper)

# KING and

# PRAWN

# GUARDAMAR del SEGURA

# 2<sup>nd</sup> to 8<sup>th</sup> JUNE 2025

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



# GUARDAMAR DEL SEGURA WE ARE CUISINE



AJUNTAMENT DE  
GUARDAMAR  
DEL SEGURA



GUARDAMARTURISMO.COM



**G**uardamar del Segura and its restaurants are back with the 21st '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 2nd to the 8th June 2025 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,  
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 '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

- King Prawns shots with mustard cream

### Starters

- Cod and King Prawns pouches with honey
- Hake salad with 'nyora' [sweet dried red pepper] mayonnaise
- King Prawn and mango ceviche with lime and lemon

### Main course

- Stuffed sea bass with 'nyora' and King Prawn sauce

### Dessert

- 'Nyora' and 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

- King Prawn and 'nyora'  
[sweet dried red pepper] taco
- Cured tuna, peach and 'nyora'
- Burrata bruschetta with King Prawn tartare
- Foie-gras royale with King Prawns and 'nyora'
- Alicante-style borreta [traditional stew]  
with cod, King Prawns and 'nyora'

### Dessert

- Chocolate, 'nyora'  
and sheep's milk ice cream

### CELLAR

D.O. Alicante wines

Beer, water

Coffee



**PRICE: 45 €**

*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

- Parmentier cream with 'nyora' [sweet dried red pepper] and Guardamar King Prawns carpaccio

### Starters

- Tuna and smoked eel salad
- Eggplant cannelloni stuffed with King Prawns and leeks with honey
  - Bao bun filled with beer-braised octopus, topped with sriracha and 'nyora' mousseline

### Main course

- Hake stuffed with Guardamar King Prawns and black trumpet mushrooms with 'nyora' salt

### Dessert

- White chocolate mousse with 'nyora' jam

### CELLAR

D.O. Alicante wines

Beer, water

Coffee



**PRICE: 46 €**

*per person*

[VAT included]

# RESTAURANT LE BLEU

Av. Cervantes corner Azorín 22

Tel. (+34) 638 294 197

Menu service hours:

1 p.m. to 4 p.m. / 7 p.m. to 10:30 p.m.

## MENU

### Welcome picnic

- Mini 'nyora' [sweet dried red pepper] with King Prawn pâté
  - Gilda 3.0
- 'Nyora' vermouth Le Bleu

### Individual starters

- King Prawn and melon tartlet
- Cod meatball with 'nyora' vizcaína sauce
- Potato cake, beef tartare and 'nyora' dressing
- King Prawn ceviche-style soup with coconut and fennel

### Main courses

- King Prawn and monkfish cannelloni with a sauce made from its own juices and 'nyora' bechamel
  - Duck breast with 'nyora' jam and parmentier of parsnip

### Dessert

- 'Nyora' pudding, crumble and foam

### CELLAR

D.O. Alicante wines, beer, soft drinks, water

*Coffee and bread service included*



**PRICE: 50 €**

*per person*

[VAT included]



# RESTAURANT ORIGEN

Av. Cervantes s/n – corner Paraguay 8

Tel. (+34) 681 980 838

Menu service hours:

1 p.m. to 4 p.m. / 8 p.m. to 10:30 p.m.

## MENU

### Appetizer

- ‘Nyora’ [sweet dried red pepper] Bloody Mary

### Starters

- King Prawn carpaccio, sprouts and pickles
  - Kataifi King Prawn on ‘nyora’ cream with cured egg yolk roe
- Causa limeña with avocado, pickled onions and King Prawns

### Main courses

- Crispy red mullet with rice, marinara sauce and ‘nyora’
- Slow-cooked lamb rack with truffle parmentier

### Dessert

- Tiramisu cannelloni, cocoa crumble and ‘nyora’ amaretto sauce

### CELLAR

D.O. Alicante wines  
Beer, soft drinks, water  
Coffee



**PRICE: 45 €**

*per person*

[VAT included]



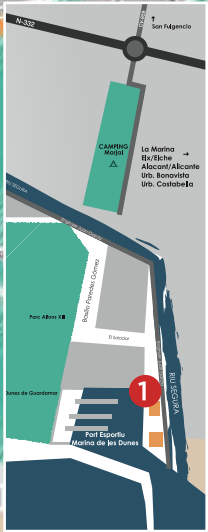
# Guardamar del Segura

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



Plaça de la Roqueta

Plaça Cent



Platja de Sòlida