



COMETE ASPE

En un día

EAT YOUR WAY
AROUND ASPE

In one day

Rice with rabbit and snails.



When visiting any town, letting yourself be tempted by its gastronomy is essential. You should try their classic slow cooked spoon dishes prepared throughout the morning. And don't forget the puddings, with those aromas that used to surround the entire homes announcing that a seasonal holiday was around the corner.

Fortunately, Aspe's traditional recipes are well preserved. So you will have the opportunity to try some of these old dishes at a few of our restaurants and bars. Likewise, our pastry shops are so well stocked with such a wide range of products that you will be spoilt for choice. Let your instinct lead you on a journey that will not fail to impress you.

At Aspe's Town Council Tourism Office, we have published this guide entitled "Eat your way around Aspe in one day" with the aim of bringing you closer to our gastronomy. Our purpose is to guide you during your visit to our town. Here, you will undoubtedly find a lot of unmissable places: Castillo del Río castle, the Basilica church, a trip to the history museum, a walk along the Algezares Natural Site. All in addition to lots of information regarding our catering businesses that we hope will be useful to you, where both tradition and innovation will ensure that you have an unforgettable stay.

Rosa María Ruíz Martínez

“...in Alicante you will find all the Mediterranean flavours combined in a manner that is almost impossible to beat by any other type of international cuisine .”

FERRÁN ADRIÀ

Covering an area of 70.9 sq. mt. and with a population of over 20,000 inhabitants, the town of Aspe is located in the middle Vinalopo river valley, only 24 km away from Alicante.

An important enclave since Iberian, Roman and medieval times, as evidenced by the ruins found along Tarafa river course, it was used as a mandatory route or transit point between the inland plateau and the Spanish Levant coast.

Castillo del Rio castle. A fortified enclosure marking the site of Aspe until its population relocated to a new settlement at its current position in the 13th century.

Image by: covescomunicacion.com

However, the earliest written references date back to the 11th century, when the Arabic geographer Al-Udri mentioned a farmstead under the name of “Asf” located in the journey from Murcia to Valencia.

Before long, several vineyards would start cropping up in the landscape. Let’s not forget that this valley is well known for its grapes. A product that has been granted with the Denomination of Origin Vinalopo bagged dessert grape, allowing us to proudly affirm that we supply the entire country with its New Year’s Eve staple food.

Our dessert grapes: Thanks to their particular bagging technique, these are protected from weather conditions thereby offering an excellent quality that provide cooks with endless possibilities. Such versatility means that they can be enjoyed as part of an enticing starter, accompanying a main course as a garnish or as the leading attraction in a tasty dessert.



Turbot fish with Vinalopo bagged grape caviar

INGREDIENTS

Turbot fish fillet
200g Vinalopo bagged grape juice
A glass of very cold oil
50g sugar syrup (50/50 ratio)*,
2g Agar agar, A syringe or pipette

HOW TO PREPARE

Blend the grape juice, sugar syrup and agar agar well. Bring to the boil and let it cool down to approximately 35°C. Fill a syringe with the mixture and dispense one drop at a time inside the glass of oil after chilling it in the fridge for at least an hour. Leave the droplets (caviar) in the oil for a few minutes before straining them and rinsing them in water. Decorate as desired.

Sear the turbot fish fillet or any other white fish fillet of your choice (hake, cod, sea bream, etc.) with a splash of virgin olive oil and season to taste. You may prepare as many "crunchy" sides as you wish to decorate the dish. Simple bake some bacon, ham, vegetables, or grated cheese sheets for a few minutes on a silicon based paper and place them on the oven's tray.



We invite you to spend a day with us, visiting our monuments, strolling through our natural surroundings, enjoying our festivities, and all while savouring our special cuisine.

If you come to Aspe, this gastronomic guide will be essential to ensure that you won't miss any of our classic recipes. You can rest assured that you'll discover new flavours that will inspire you to try cooking new things at home.

Starting your day: Breakfast and lunch

As a suggestion, we would like to introduce our "flavour trail". Although there are endless options to freely choose a restaurant, bar or coffee bar for either breakfast, lunch, afternoon snacks or dinner. You will be spoilt for choice!

Thanks to our mild climate, you will find enticing bar terraces even in winter where you can enjoy anything you like: white coffee with freshly baked goods, toasted bread rolls drizzled with olive oil, traditional tapas alongside more innovative choices, bite sized or regular bread rolls with assorted fillings, etc. You will notice how our bars and coffee shops get well prepared since very early in the morning to meet the demands of all their customers.

**7 Días
Coffee
Bar**



Avda. Carlos Soria, 9

96 549 43 28

6am → midnight

*Open for breakfast · Lunch and dinner ·
Aperitif and tapas · Specialised in churros dipped
in chocolate*



D'Pepe Coffee Bar

-  Avda. Constitución, 45
-  96 549 42 08
-  6.30am → 9pm
-  Open for lunch.
Barbecue available on weekends.
Paellas upon request.



La Niña Churros Bar

-  José Vicedo, 26
-  688 706 838
-  Monday to Friday: 6am→1pm
Saturday, Sunday and Bank Holidays: 5am→1pm
-  Modern, attractive and with a special flavour.



Then you must go for a walk. Wander around our **historic town** centre with its numerous streets and hidden corners characterised by an irregular layout due to its Arabic origins.



You will soon reach **Plaza Mayor** square, a pedestrianised area where you can watch the world go by. A particularly pleasant pursuit especially during the busy morning hours. Plaza Mayor square is located at the very hub of the town's historic centre and outlined by buildings such as Our Lady of Succour Basilica church and the Town Hall. Take a moment to admire some of the richly decorated façades in the bourgeois residences built during the economic boom of the 19th and 20th centuries.



We suggest that you spend a few moments taking in all the sights at the main square. Thanks to its pedestrianised area, children can be seen here playing at all times while the elderly watch them seated under the town hall's archways. At Aspe, locals enjoy meeting for an aperitif or a coffee as we chat with friends and acquaintances. That is why all the bar terraces in the square are always full.

In the 17th century, the **Council House** was built with the purpose of managing Aspe's public life. During the 20th century, it was expanded by cleverly combining the traditional old building's aspect with a more modern finish.





The church was built in the Valencian baroque style to preside over the main square. We recommend a visit to its Communion Chapel located at the site of the original old Mosque. In 2016, pope Benedict 16th granted it with the title of Minor Basilica, thereby acknowledging the temple's importance in our religious celebrations. Among these, we can cite the **celebrations dedicated to Our Virgen de las Nieves** taking place in August on every even numbered year that were declared a **Regional Tourist Interest**.

Make the most of the morning and visit one of our traditional shops where you will be welcomed with open arms in the authentic Aspe way.

As you wander along, we recommend you take a rest at **Doctor Calatayud Park** located in the centre of town before continuing towards **Mercado de Abastos** market.



In its interior, you will find different stalls offering produce, meat, cold cuts, fish, baked goods, etc. While outside, we recommend you try an interesting breakfast with views to the park. A very busy spot due to the hustle and bustle resulting from the flea market taking place in its surroundings every Tuesday and Thursday.



Image by: covescommunication.com

Built in 1930, Mercado de Abastos market is located at a site previously known as Cine Jardin cinema, a venue previously used to host outdoor summer shows. If you look carefully, you will see that its access gates, as well as most of its windows and doors, have a Neo Mudejar style horseshoe arch shape painted to resemble polychromed voussoirs. One of many geometric decorative elements that confer such a peculiar aspect to the building.

Los Columpios Coffee Bar

-  Mercado de Abastos. Permisses L - 4
-  626 741 400
-  Monday → Sunday. Open all hours.
-  *Open for breakfast, lunch, dinner, tapas and aperitif. Its main attraction is a terrace bar, located opposite the children's park.*



Mediterráneo Bar (Casa Juanico)

-  Calle Antonio Machado, 14
-  96 549 28 93
-  Monday to Saturday 6.30am → 10pm
Sunday 8am → 3pm
-  *Open for lunch and tapas. Specialising in battered fish, spicy potato wedges, mushrooms, garlic prawns, stewed cuttlefish, sliced Galician style octopus, etc.*



Luis y Fina Kiosk

-  Mercado de Abastos Market.
-  625061972
-  7am → 3pm
-  *Spanish omelettes.
Toasted bread rolls with a wide range of fillings. Traditional tapas.*



Dr. Calatayud Park

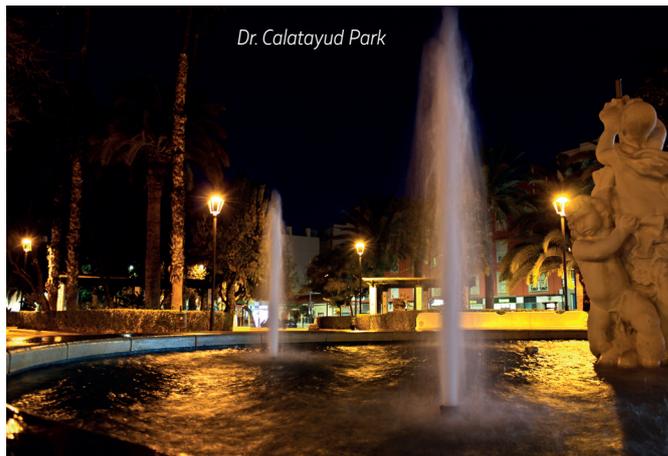


Image by: Francisco Cerdán

A few steps away, you will find our **History Museum**. Come along and make the most of your trip while learning about our history. Their trail will allow you to discover what life in Aspe was like throughout the centuries. Aspe's History Museum also organises regular temporary exhibitions linked to the Museum's collection that are aimed at different sections of the public.

Cabrera Photo



Aspe's History Museum cellar

Located in what is known as Casa "El Cisco" or "Las Escalericas", it is one of few 19th century agricultural mansions preserved to this day. If you come for a visit, you will not only find out about the everyday lives of our ancestors from different cultures, but also about the historic events that caused their rise and decline.



Guided visit to the permanent archaeological exhibition

Image by: Aspe's History

Avda. de la Constitución, 40-42

www.aspe.es

museo@aspe.es

FREE ADMISSION

Information and group visits:

96 549 04 33



OPENING TIMES:

Monday to Friday 5 to 9pm and
Saturday 11am to 2pm. Sunday and
Bank Holidays closed.

Closed during August in evenly
numbered years.

Rinconello Coffee Bar

-  Santo Tomás, 27
-  **654 925 953**
-  Open every day from 8am until late.
-  Assorted tapas and combined dishes.



The King's Coffee Bar

-  Parque Doctor Calatayud, 11
-  **865 571 642**
-  7am → 1am
-  Serving breakfast, aperitif and assorted tapas, as well as combined dishes made at the premises.
- 



After a visit to the museum, go across Avenida Constitucion towards a very small square located by El Bano bridge. From here, you will be able to admire the ruins of a defensive bastion known as **Castillo del Aljau** castle, **declared a Site of Cultural Interest** In 2019 it has opened to the public as a museum to be visited within the following opening times: **Monday to Friday 9am to 6pm.**



Castillo del Rio castle site

After the battle of Navas de Tolosa in 1212 where the Christians reconquered the region, the population residing within Castillo del Rio castle began to relocate to the plateau and to settle Tarifa river's right bank. For quite some time, both urban centres coexisted, as shown in a privilege granted by King Alfonso 10th of Castile to Alicante in 1252 containing several references to "Old Azpe" and "New Azpe".



Image by: Francisco Cerdán

As we approach noon, we suggest that you try a nice set menu. As soon as the winter approaches, we generally lean towards spoon dishes. Among these, **Aspe's most traditional dish is the dumpling stew**, a recipe often linked to the most traditional celebrations held throughout the year, such as the **Moors and Christians celebrations declared an Event of Provincial Tourist Interest** which are held between the 7th and the 10th August.

A rest to recharge your batteries: Lunch

During the summer, we recommend you have a generous portion of **rice and rabbit with snails**, ideally cooked on a paella dish over a vine wood fire. This recipe is also part and parcel of one of our most particular festivities such as **la Jira**. Held on the last Thursday before the start of Lent on Ash Wednesday, this event is also known literally as the Last Thursday and was **declared an Event of Provincial Tourist Interest**.

Crusty rice. Image by: Carlos Aznar

Among those dishes that are linked to special celebrations are: boiled Fava beans and fried rabbit, usually tasted during traditional celebrations in each suburb. A clear example are La Cruz street festivities held in early May, during which the locals offer Fava beans to the visitors.

However, our cuisine is a lot more varied and, in addition to these unique dishes, visitors can also taste other options that are part of our most traditional recipe books: **wheat stew, soupy rice, fasting rice, crusty rice, green rice, chilled rabbit and tomato soup, fried flour dough or oven baked vegetable salad**. All these dishes are made from ingredients deeply rooted in our land, but also influenced by our proximity to the Mediterranean sea.

In addition to our traditional cuisine, our restaurants also offer a wide menu with new flavours and suggestive presentations that are more in line with new culinary trends.



Rabbit and snails chilled gazpacho soup

INGREDIENTS

500g flour, water and salt (for the crackers)
1 diced rabbit
2 onions (preferably red)
250g overripe tomatoes for frying
Olive oil
Land snails pre-soaked in salty water in
the desired amount
Black pepper, salt and wild or regular thyme
3 litres of water

HOW TO PREPARE

Knead the flour with 2 teaspoons of salt and as much water as needed to form thin, round crackers. Cook these on a grill pan until done, break them (into 1.5 to 2 cm chunks) and set them aside.

In a deep frying pain, fry the rabbit until golden, remove and fry the onions until transparent. At this point, add the tomatoes and, once stir fried, add the rabbit again and pour the water on top. Season the stock with salt and pepper to taste, add the snails and herbs, and bring to the boil until the rabbit is ready. Finally, add the cracker bits and let them cook until they are done according to your personal taste.



Rabbit and land snails chilled gazpacho soup.

Alfonso Mira Restaurant

 Ctra. de Alicante, km 0,5 s/n
 96 549 21 02
 WINTER M/W/T/F/S 10am→6.30pm Saturday 10am→2am
SUMMER: M/W/T/S/Sunday 10am→6.30pm Fri 10am→2am

   www.alfonsomira.com

 Vine wood fired rice with rabbit and snails.
*Awarded the prize for Best Traditional Cuisine
Restaurant in the province of Alicante.*



Casa Canales Restaurant

 Avda. Padre Ismael, 55
 652 811 233
 Tues/ Thurs Fri / Sat Sunday
1pm→6pm 1pm→6pm / 9→late 1pm→late
 *Open for lunch and dinner.*



Ateneo Bar & Restaurant

 Doctor Fleming, 10 bajo
 670 343 410
 Monday to Friday 7am until late.
Saturday and Sunday 9am to 1am.

   *Fresh market products. Specialised in seafood,
traditional Aspe tapas. Warm, family friendly
atmosphere with top quality fare.*



Colonial Restaurant and drinks

 Plaza Cataluña, 10
 965 078 783 · 627 078 063
 Tuesday to Thursday and Sunday. 12.30pm→6pm
Friday and Saturday. 12.30pm→2am.
  *Mediterranean cuisine with creative flairs. Tapas, rice, fish
and meat dishes. Wide range of wines and spirits.*



Garcia's Brasserie



- Avenida de Navarra, 144
- 96 549 06 39 · 608 76 78 72
- Monday to Friday 5.30am to 5pm
Saturday 7am to 5pm
Friday and Saturday: 8pm until late.

Under new management with excellent results. Charcoal grilled meat for lunch and dinner.



Las Fuentes Brasserie

- Avda. de Orihuela, 3
- 96 549 19 13
- Sunday to Thursday 8am→5pm
Friday and Saturday 8am→midnight.
- Open for aperitif. Charcoal grilled meat and fish. Rice dishes by prior request. Homemade puddings.*



La Casita Gastrobar Coffee

- Médico Antonio Pavia, 28
- 96 549 47 05
- Mon 8.30am→6pm Tues 8.30am→9pm
Wed to Sat 8.30am→midnight Sun 8.30am→9pm

Traditional and avant garde cuisine. Affordable daily set menus from Monday to Sunday. Special tapas and bites. Terrace and loft.



Nuevo Mundo Restaurante

- Avenida Pintor Pastor Calpena, 13 bajo
- 96 549 55 12
- Open every day.
12pm→4.30pm and 7pm→midnight
- Wide Chinese cuisine menu.
Open for lunch and dinner. Daily set menu.*



Polideportivo Restaurant

-  Camino de Hondón de las Nieves, km2
-  615 490 922
-  Tues / Thurs Friday / Saturday Sunday
9am→10pm 9am→midnight 8.30am→4pm
-  www.restaurantepolideportivoaspe.com
-  *Regional and elaborated cuisine. Located in the outskirts, an ideal venue for any function.*



Ya Restaurant

-  Avda. Tres de Agosto, 42
-  672 063 616
-  Monday to Thursday 7am→5pm
Friday and Saturday 7am→2pm · Sunday am→5pm
-  www.yarestaurante.com
-  *Mediterranean cuisine specialising in rice dishes.*



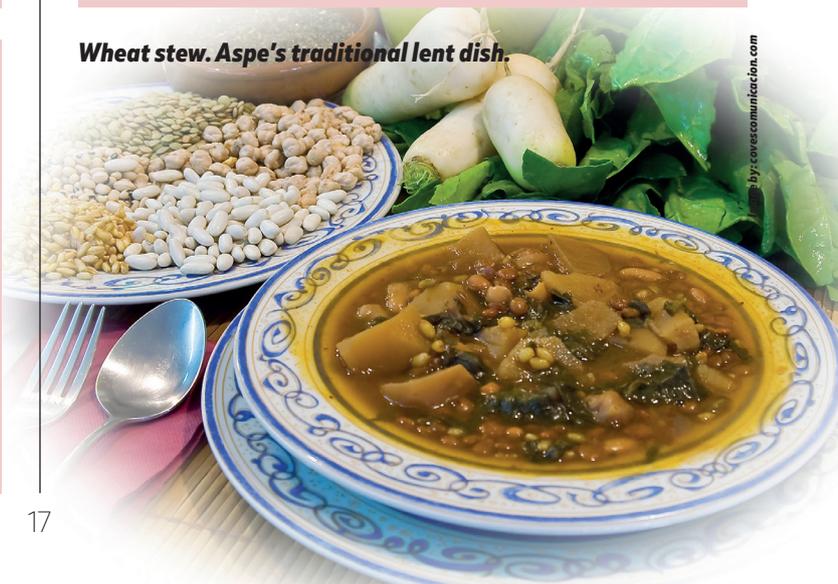
Roca Restaurant

-  Avda. de Navarra, 47
-  96 549 57 54 · 627 02 10 93
-  Monday to Thursday Friday /Saturday Sunday
8am→6pm 8am→midnight 9am→5pm
-  *Lean pork with rice and thyme candied wild mushrooms. Combining traditional and innovative cuisine.*



 www.rocarestaurant.com

Wheat stew. Aspe's traditional lent dish.



After recharging your batteries, we encourage you to enjoy our surroundings with landscapes where nature shares the leading role with numerous heritage sites. Our natural sites are renowned for slowing down the time, as you gradually take in the sight of its peculiar plant and animal species. Stop by one of our several heritage sites such as Castillo del Rio castle or **Puente de los Cuatro Ojos and Cinco Ojos bridges** that will not fail to impress you.

One of these sites is **Los Algezares Natural Council Site** crisscrossed by many trails including: **Upanel trail** (PRV-188), **La Coca trail** (PRV-242), **Vinalopo trail** (unofficial path) and **IE los Algezares equestrian route**. Either will allow you to enjoy a different landscape created by a wide variety of materials such as clay, marl and gypsum moulded into weird shapes by the effects of erosion that, in addition to their colourful variations, have resulted in a peculiar environment that will not fail to impress you.

Los Algezares



Image by: coves.comunicacion.com

Among the several channels built in the late 18th century throughout our natural surroundings, **Puente de los Cuatro y Cinco Ojos, (Four and five eyed) bridges** are arguably the most remarkable, in addition to a number of other works undertaken by Gonzalvez de Coniedo, a local architect from Aspe, to divert drinking water to Elche. Other suggestions would include **Fuente de la Gota trail** (PRV 315), **San Pascual path** (PRV 433) or **Tarafa trail** (PRV 444).

Image by: covestcomunicacion.com



Based near Vinalopo river, our **Nature Learning Centre** will allow you to learn more about all these natural sites as well as to take part in bird watching, since **one of the 69 ringing stations distributed throughout the Spanish national territory is located in Aspe.**

Puente de los Cinco Ojos Aqueduct



Fuente de la Gota Fountain

On your return to Aspe's town centre, it will be the right time to make a pause by visiting one of our pastry shops. Although you will have probably already stopped to admire their shop windows, authentic landmarks that will not fail to impress you.

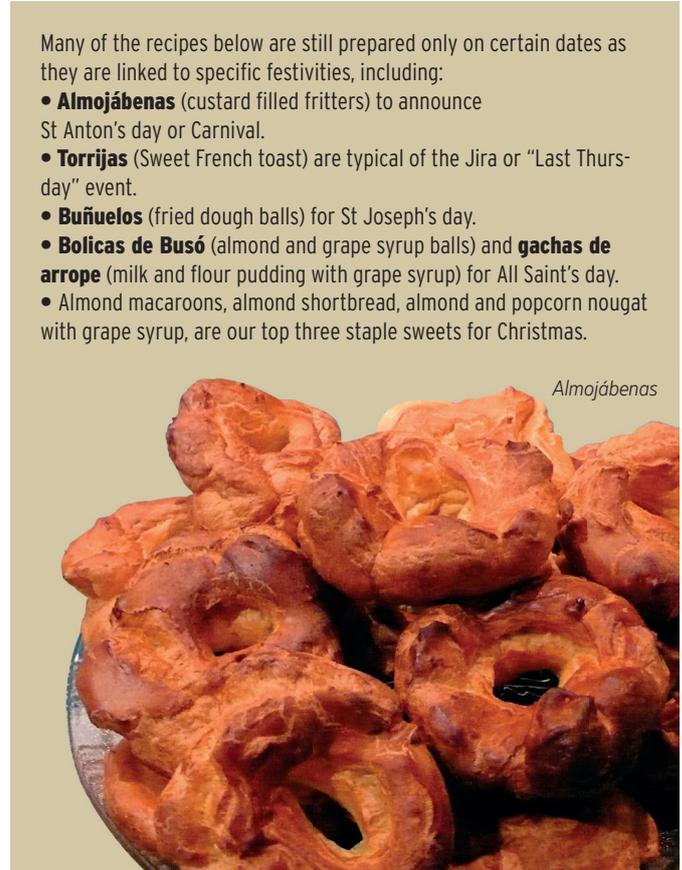
These are a highly recommended choice for the mid-afternoon, and as soon as you come in you will be greeted by a wide variety of sweet treats such as: **pastries, cakes, tonas (sweet lemon rolls), or traditional recipes such as "huevos montaos" (meringue topped sponge)** usually prepared to be eaten during **Easter**, yet another celebration declared an **event of Provincial Tourism Interest**.

Mid-afternoon: Afternoon snack

If you want to return home with a nice souvenir, you must buy an assortment of traditional sweets where you may choose from a wide range of available options: **Pasteles de gloria (marzipan stuffed with sweet potato), almond shortbread, Suspiros (fluffy fried dough balls)**, or an assortment of flavoured **Rollos biscuits: aniseed, sweet wine, plain, olive oil and lemon, egg and lemon, dry wine, egg yolk and glazed**. Among our most traditional pastries, we'd like to mention some recipes such as **grape syrup and candied pumpkin**. According to our elderly residents, these used to be sold by hawkers advertising them by loud street cries or chants.

Many of the recipes below are still prepared only on certain dates as they are linked to specific festivities, including:

- **Almojábanas** (custard filled fritters) to announce St Anton's day or Carnival.
- **Torrijas** (Sweet French toast) are typical of the Jira or "Last Thursday" event.
- **Buñuelos** (fried dough balls) for St Joseph's day.
- **Bolicas de Busó** (almond and grape syrup balls) and **gachas de arrope** (milk and flour pudding with grape syrup) for All Saint's day.
- Almond macaroons, almond shortbread, almond and popcorn nougat with grape syrup, are our top three staple sweets for Christmas.



Almojábanas

El Chaflán Bakery and Pastry shop

-  Avenida de Madrid, 2
-  693 743 312
-  8.30am→2pm and 5.30pm→9pm
-  Hand crafter products made from our own starter dough, panettone, traditional pastries, cakes, Swiss rolls and other bakery products.
- 



Raúl Asencio Pastry shop

-  Parque Dr. Calatayud, 18
-  96 549 33 73
-  7am→10.30pm. Open every day.
-  www.raulasencio.es
-  Hand crafter pastries, natural ice cream, organic coffee and award winning panettone (Bronze medal in the 2019 Best Panettone in the World contest).
- 
- 



Juanfran Asencio Pastry shop

-  Avda. Constitución, 12
-  96 549 02 90 · 665 572 123
-  Monday to Friday 8am→3.30pm and 4.30pm→10pm
Saturday and Sunday 8am→10pm
-  Awarded the prize for Best Pastry Shop in Spain (2018) and Europe (2019). Nationally acclaimed panettone. Traditional pastries and sweets, cakes and fine pâtisserie.
- 



 www.pasteleriajuanfranasencio.com

Tallón Pastry shop

-  Teodoro Alenda, 8
-  96 549 16 72
-  Monday to Friday 8.30am→2pm and 5pm→9.30pm
Saturday and Sunday 8.30am→3pm
-  Since 1970. Traditional and hand crafted, family inherited methods. We put our heart in everything we do.



 www.pasteleriatallon.com



Torrijas (Sweet French toast)

INGREDIENTS

- 12 stale bread slices
- 1/2 litre of milk
- 3 heaped tablespoons of sugar
- 1 cinnamon stick
- 2 chunks of lemon peel
- 2 or 3 eggs
- Cinnamon and icing sugar for dusting

HOW TO PREPARE

Put milk, a cinnamon stick and the lemon peels in a milk pan over a low heat. Blanch the bread slices in the milk. Remove them and leave them to rest on kitchen paper. Beat the eggs and soak the bread slices in it. Deep fry them in sunflower oil and remove when golden. Remove any excess oil by patting them with kitchen paper towels and dust with sugar and cinnamon.



A tapas trail is the best excuse to stroll along Aspe's streets when the sun goes down. We suggest the following trail visiting both the town centre and the outskirts, enjoying all the flavours as you go along, since each local district has its own enticing dining choices that are not to be missed.

There is a wide repertoire of tapas thanks to our chefs who let their imagination run wild. And although you can try lots of different things, don't forget the most traditional options too for an authentic Aspe flavour: battered white fish, boiled Fava beans, stir fried solidified blood with onions and oregano, stewed snails, etc.

When the sun goes down: A tapas trail for dinner

Battered white fish (**Zepelines**) was usually prepared with cod fillets, but hake is currently used as well. Fillets are then coated in batter and deep fried in very hot oil to achieve a very special, crunchy texture.

*Zepelines (battered fish) as prepared by Solera
beer bar*

Image by: covescomunicacion.com



Casa Jacinto Bar

-  Santa Lucia, 14
-  96 549 20 98
-  Winter: Sun/Thur 9am to 6pm Fri/Sat open all hours
Summer: Open every day from 9am to midnight.
-  *Sirloin in a crushed garlic sauce. Rice dishes. Seafood. Tapas.*



La Duda Beer bar

-  Avda. Padre Ismael, 80
-  865 775 446
-  Tuesday to Thursday 4pm→11.30pm
Friday & Saturday 9am→1am · Sunday 9am→11.30pm
-  *The best burgers you will find in the entire grape valley, plentiful portions and varied choice. Free home delivery service.*



El Refugio Tapas Bar

-  Hernán Cortés, 26
-  617 681 974
-  Monday to Thursday and Sunday: 6am→9pm
Friday and Saturday 6am→midnight
-  *Home cooked food and lunches. Functions. Charcoal grilled meat. Weekend set menu.*



Lara Tapas & Coffee bar

-  Avda. Constitución, 7
-  865 576 505
-  Open every day from 7.30am → late
-  *Different tapas every day, wide a la carte and daily set menu. Homemade creations, burgers, meat and fish dishes, slush and takeaways. Buffet catering for any event, christenings, functions, etc., from €10 per person. Terrace bar. 2 function rooms.*



La Tapería Tavern

-  Avda. de Madrid, 23
-  96 684 93 00
-  7am → midnight.
-  *Open for breakfast and tapas. Wide range of drinks. Different tapas every day, featuring innovative home-made creations. Terrace bar.*



Solera Cervecería

-  Juan de Austria, 2
-  96 549 32 77
-  Monday to Thursday 8am → 5pm. Friday to Sunday 8am → 0.30am.
-  *Open for breakfast, lunch and dinner. Tapas and aperitif. Daily set menu.*



Plaza Bar

-  Avda. de la Constitución, 33
-  96 549 46 54
-  8am → 3pm and 5pm → late
-  *Battered white fish, stewed pork cheek, grilled cuttlefish, garlic prawns. Traditional cuisine. Enjoy our tapas in the terrace bar.*



Wagner Theatre

We recommend a trip to the **Wagner Theatre** in order to check their varied schedule featuring a wide range of activities including theatre, music, film, etc. and a vestibule that is often hosting interesting exhibitions.

*Show cooking by Restaurant Ya as part
of their cuisine week.
Image by: covescomunicacion.com*

Throughout the year, Aspe plays host to interesting culinary events: our Aspe chef seminars, alternated with some exhibitions, tapas competitions and different events.

Gastronomy events for your consideration

Since the year 2000, **Restaurant Ya** organises its **culinary week**, with surprises in the shape of innovative ideas that combine new trends with the most traditional dishes. An event that has become the flagship in Alicante's cuisine, during which more than 200 customers and friends meet every day to pay tribute to our regional cuisine and our Mediterranean sea. Since 2019, the event has relocated to a new site at **La Riera Banquetes** (under the same management), an ideal venue to meet the requirements of an event with an ever expanding number of attendees.

In 2001, **Alfonso Mira**, another Aspe based restaurant, organised their first **culinary event**. And despite the saying that goes “don’t fix something that isn’t broken”, they have continued to challenge this myth on every edition with great results. In this manner, they continue to grow year on year by adding cultural sections, tastings, round tables, etc. Four, six, twelve, up to thirty nine chefs attended its latest edition! They are coming to a point when they have started to question how to improve further. But if one thing is clear, is that they will continue working with lots of enthusiasm in order to surprise their customers while enjoying the cuisine, culture and our people.

Chef Martin Berasategui taking part in Alfonso Mira Restaurant’s 10th Culinary Event



Aspe Town Council organises two culinary events that are part of the **Valencian Region’s “L’Exquisit Mediterrani” Gastro Tourism Network: Taspae**, an event gathering several local bars and restaurants that offer their best tapas so everyone can enjoy their unique ideas.



Aspe's Gastronomic Exhibition, a month long event including a varied activity schedule including product tasting, wine tasting, cuisine week with set menus, tapas weekends, cooking workshops for children, guided tours, etc. Dumpling stew.

Caldo con pelotas (Dumpling stew).



Image by: covescomunicacion.com

Muestra de la Gastronomía de Aspe

Ruta de tapas
Cocina infantil
Cata de vinos
Showcooking
Gastronomía local
Enoturismo

COMERCANTES DE ASPE
AYUNTAMIENTO DE ASPE
GENERALITAT VALENCIANA
L'EXQUISIT mediterrani
COMUNITAT VALENCIANA

www.aspe.com

Finding where to stay in Aspe

Bellevall Rural Hotel and Functions



Ptda. Peñón de la Ofra, camino Mateo
609 692 131 - 627 078 063
www.bellevallhotelrural.com

Rural hotel with catering located on Penon de la Ofra mountain range slope between Aspe and Hondon de las Nieves. A place where you can kick back and relax enjoying the views as well as celebrate your events.



Entre Viñas Rural Home



Avda. Constitución, 41
96 549 46 84
info@casaentrevinas.com
www.casaentrevinas.com

Be part of the "Entre Vinas" experience and stay at our 19th century listed manor house declared a Regional Architectural Heritage building.



Hostal Ya



Avda. Tres de Agosto, 40
96 549 50 51
Open 24/7
www.hostalya@gmail.com

This modern accommodation provides highly recommended value for money. All rooms equipped with TV, private bathroom and air conditioning.





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| 1 Cafetería 7 días | 6 Past. Raúl Asencio | 11 Rest. Casa Canales | 16 Pastelería Tallón | 21 Churrería La Niña | 26 Brasería García's |
| 2 Bar Mediterráneo | 7 Tapería El Refugio | 12 Rest. La Casita | 17 Bar Casa Jacinto | 22 Cervecería Lara | 27 Rest. Alfonso Mira |
| 3 La Tapería | 8 Rest. Colonial | 13 Cervecería Solera | 18 Bras. Las Fuentes | 23 La Duda | 28 Rinconcello Cafetería |
| 4 Café Los Columpios | 9 Rest. Nuevo Mundo | 14 Restaurante Roca | 19 Bar D'Pepe | 24 Quiosco Luis y Fina | 29 Rest. Bar Ateneo |
| 5 The King's | 10 Restaurante Ya | 15 Juanfran Asencio | 20 Bar Plaza | 25 Pastelería El Chaffán | 30 Rest. Polideportivo |

OTHER FOOD / DRINKS BUSINESSES

31 SOLO PIZZA	AVDA. PINTOR PASTOR CALPENA, 11
32 STUDIO-CAFE	LEPANTO, 24
33 LA ESPERANZA	GERONA, 2
34 PIZZERIA IL POMODORO	AVDA. JUAN CARLOS I, 50
35 TULIPÁN	TRES DE AGOSTO, 6
36 HELADERÍA JJONA	DR. CALATAYUD, 18
37 CAFÉ AVENIDA	DR. CALATAYUD, 4
38 CERVECERÍA EL XORRET	AVDA. PINTOR PASTOR CALPENA, 3
39 CERVECERÍA CASINO PRIMITIVO	PLAZA MAYOR, 7
40 CERVECERÍA HERMANOS MARCO	GABRIEL MIRÓ, 95
41 PUB LA NOCHE	JUAN DE AUSTRIA, 9
42 PUB LA FÁBRICA	AVDA. TRES DE AGOSTO, 48
43 PIZZERÍA D'PEPE	AVDA. CONSTITUCIÓN, 45
44 BAR AZULEJOS	AZULEJOS, 21
45 HELADERÍA CARBONELL	DR. CALATAYUD, 18
46 CERVECERÍA EL MONTADITO	PLAZA MAYOR, 8
47 CERVECERÍA VALERIA	MAESTRO ALBEZA, 5
48 CAFÉ ANKARA	PLAZA MAYOR, 5
49 CAFÉ SAMA	DR. FLEMING, 2
50 BAR LOS ROMEROS	AVDA. MADRID, 12
51 CAFE-SPORT	DR. CALATAYUD, 9
52 CERVECERÍA ESTRELLA	GRAN CAPITÁN, 61
53 BAR LOS TAMBORES	BARRANCO, 55
54 BAR CAZADORES I Y II	TIRSO DE MOLINA, 31
55 QUIOSCO BAR	PARQUE LA COÇA

56 BAR MORA	VIRGEN DEL ROSARIO, 17
57 GASTROBAR 57	AVDA. CONSTITUCIÓN, 27
58 KEBAP LAS TORRES	AVDA. PINTOR PASTOR CALPENA, 12
59 RESTAURANTE KEBAP ASPE	AVDA. PINTOR PASTOR CALPENA, 2
60 DISCOTECA-SALA NOHA	SANTA FAZ, 6
61 BAR - ASOCIACIÓN EL RECREO	AVDA. CONSTITUCIÓN, 11
62 CAFETERÍA EL R	AVDA. JUAN CARLOS I -CHAFLAN ROTONDA-
63 BAR DAMAS	ALBACETE, 35
64 LA CAFE	PADRE ISMAEL, 80
65 PUB INFINITY	AVDA. PINTOR PASTOR CALPENA, 11
65 CERVECERÍA AINARA	AVDA. PINTOR PASTOR CALPENA, 24

OUTSIDE THE TOWN CENTRE

BAR NOBY'S GASOLINERA REPSOL	CTRA. NOVELDA, 2
BAR GASOLINERA CEPESA	AVDA. NAVARRA, 151
BAR GASOLINERA BP	ALCOHLERA, 11 P. I. TRES HNAS. II
RESTAURANTE SOLAY	ZAPATEROS, 3 P. I. TRES HNAS.
PUB BY YOU	ÁREA COMERCIAL SANTA ELENA, 15
BAR BORISA	CTRA. CREVILLENTE KM 12,8
BAR-HOSTAL MAYORDOMO	CTRA. NOVELDA A ASPE
BAR-RINCÓN DE JUAN	ZAPATEROS, 4 P. I. TRES HNAS.



AYUNTAMIENTO DE ASPE



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