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# RESTAURANTS OF JAVEA & THE MARINA ALTA

## JUNE 2015 : UP-DATE

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Prices are only a rough guide. = A MICHELIN STAR  
"f." means when closed (fermé) / tlj (tous les jours) = 7/7 = everyday  
We would be most grateful if readers would please be so kind as to send  
their comments to < [gastro@campobello-javea.es](mailto:gastro@campobello-javea.es) > and also  
advise us of price changes/errors

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**The PARADOR OF JÁVEA**  
OVERLOOKING THE BAY OF JÁVEA

### ENGLISH TEA at the JÁVEA PARADOR **NOW EVERY THURSDAY !!**

We celebrate that these superb teas have become such a popular and well established feature of Jávea life THAT THEY HAPPEN EVERY THURSDAY ..... and if you haven't yet been – don't hesitate ! The hotel offers perfectly made tea (incl. Earl Grey) as well as cucumber sandwiches, delicious scones (with clotted cream and red jam) and carrot & walnut cake and a glass of cava to finish. A delight. Yes, readers .... this is a triumph and all for €11. Because the teas have been so successful it remains **essential to book** [96 579 0200]. Make up a small group - and book early.

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## NEWS & EVENTS of the MONTH

**LA GUARDIA** Restaurant : The owners of the Romantica, down in Arenal, are re-opening this restaurant in this well-known spot on the cross roads before the descent to Granadella. For the moment we have no further news than this.  
Information possibly available at : Tel: 635 195814 / E-mail : [gerda2407@gmail.com](mailto:gerda2407@gmail.com)

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### WARNING :

**Spain is FOOD POISONING capital of the world | Travel | Daily Express**  
<http://www.express.co.uk/travel/articles/578590/Spain-is-FOOD-POISONING-capital-of-the-world>

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**A NEW CHINESE RESTAURANT** has opened on the corner of the main Arenal (Jávea) car park. Initial reports are very good. This is very usual so we will wait a couple of months before engaging ! Reports welcome, however.

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Interesting article – “Lifting the lid on the secrets of MARMITE” : **For English-speaking gastronomists and those who enjoyed Beatrix Potter & Winnie the Pooh as children !**

One Midlands factory makes ALL the world's Marmite. The Daily Mail's intrepid reporter was astonished by what she found there. Iconic breakfast spread made in factory in Burton-upon-Trent, Staffordshire. Produces 6,000 tons of Marmite every year - around 50 million jars.

<http://www.dailymail.co.uk/femail/food/article-3023880/One-Midlands-factory-makes-world-s-Marmite-intrepid-reporter-loathes-stuff-astonished-there.html>

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Spain's Top 100 restaurants

<http://www.loscienmejoresdelagastronomia.es>

Spain's Top 10 cheeses

<http://www.eyeonspain.com/blogs/spains-top-ten/13620/SPAINS-Top-10---Cheeses.aspx>

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**New Michelin Guide recognizes dynamism of Madrid chefs | EL PAIS**

[http://elpais.com/elpais/2014/11/20/inenglish/1416477061\\_862906.html](http://elpais.com/elpais/2014/11/20/inenglish/1416477061_862906.html)

<http://www.thelocal.es:80/20141120/madrid-big-winner-in-new-michelin-food-guide-spain-portugal-2015>

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**List of newly starred Michelin restaurants in Spain and Portugal**

<http://ph.celebrity.yahoo.com/news/list-newly-starred-michelin-restaurants-spain-portugal-115156483.html?.tsrc=mtk>

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**VERY TOP OF THE CLASS - for all true Gastronomists !**

**JÁVEA : Restaurante BONAMB :**

**Now an established part of the international gastro-scene in Jávea with its Michelin star – a place that has delighted many. But have you been yet ?**

Situate on the Tarraula roundabout at the end of Cabanes, and the beginning of the Benitachell/ Golf Club road, BonAmb offers a sophisticated and comfortable interior and beautifully laid out gardens and terraces and truly the best cuisine in Jávea. This award confirms that this most important gastronomic investment in Jávea has been recognised by the professionals and – as we have said before - really puts Jávea “on the gastro-map” completing the triangle of world-class restaurants formed by Quique Dacosta (Denia) and Casa Pepa (Ondara). All reports, especially from serious gastronomists, are consistently full of praise. Look out for their Azpilicueta (Rioja), Crianza 2009 – a delight. Booking strongly recommended.

Menus are currently : **Emma** at €40 (4 dishes without wine, weekdays only)

**Flavours of the Montgó** €60

**Mediterranean landscape** €75

f.Sunday p.m & Monday.Tel : 96 508 4440 / E-mail: Reservations

[reservas@bonamb.com](mailto:reservas@bonamb.com) / Website menu : <http://bonamb.com/index.php/en/menu>

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**Restaurante CASA PEPA** (Ondara) : With a Michelin star, this is the writer's other favourite restaurant. Its rise, over the last 18 years to its current Michelin status, is a labour of love and hard work. Marvellous 7-course gastronomic menu c. €70 (or, with appropriate wines served with each course, €100). The (lunchtime?) menu-del-dia is a staggering €40 without drinks (€65 with appropriate wines served with each course) making for excellent value indeed. Exceptional wine list. Beautiful garden terrace in the orange groves. Take exit to Benidoleig/Beniarbeig from N332, pass under AP7 motorway then 400m signposted, to the left, < Casa Pepa - Restaurant >). Always a treat. Classed at 8½ out of 10 in Spanish *Gastronomía* Guide. Tel: 96 576.6606/ E-mail: [reservas@restaurantecasapepa.com](mailto:reservas@restaurantecasapepa.com) / f. Sun p.m/Mon <http://www.restaurantecasapepa.com/index.asp> [\*\* menus are not served individually but must be ordered by everyone at the table ]

**MORAIRA : Restaurante LE DAUPHIN** (Moraira – overlooking the beach at Portet); Superb Belgian restaurant with beautiful terrace & sea view; this clearly merits a Michelin star but it is said that the owner is not interested in such accolades (indeed it features not in the guide !). Menus from €60.  
Tel : 96 649.0432 (fax id) / f. Mon / <http://www.ledauphin.com/>

**DENIA : Restaurante QUIQUE DACOSTA** (Denia, formerly Els Poblet) : THREE Michelin stars ! Ctra. Las Marinas, Km. 3. Carrer Rascassa 1. Northwards from Denia port. Classed at 9 out of 10 in Spanish *Gastronomia* Guide (where it mentions that this restaurant and La Seu are leading a revolution in the preparation of rice dishes). **The restaurant has THREE Michelin stars and this year has been classified as No. 26 in the World's 50 Best Restaurants\*\* (up from No. 40 !). Menu gastronomique is €135.**

Tel : 96 578.4179 / f. Sun pm & Mon. Closed : end Nov – end Jan.

E-mail : [quiquedacosta@quiquedacosta.es](mailto:quiquedacosta@quiquedacosta.es) Web : <http://www.quiquedacosta.es/>

**Restaurante LA SEU** : C/ Loreto 59, Denia. A still great former Michelin-starred restaurant specializing in amazing rice dishes. A must for visitors. Ground floor lunch menu €19 which is copious and totally wonderful (evenings €20.00). Muzak was turned off on request.

Tel : 96 642.4478 / open daily / [info@laseudenia.com](mailto:info@laseudenia.com) / Web : <http://www.laseu.es/>

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**JÁVEA's TOP MENUS DEL DÍA** [ between €14 - €20 : full details in text ]  
[Many restaurants are now producing \*menus-del-día\* of such outstanding quality that we thought it best to recognise their achievement in listing them here.](#)  
[Fuller details in the main text.](#)

**Amarre 152 - Masena - El Rancho - Piri-Piri - La Plaza - Los Remos de la Nao - Le Gourmand - La Renda - Sofia's (Thurs. only) - Tosca - Jávea Golf Club - Ca'Pepe (Moraira)**

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## IN A CLASS OF THEIR OWN (from €35+ per head)

### NEW OPENING

#### **AIRE RESTAURANTE & Pool Bar**

Under the management of the Gastro Bar Iberica (now well established as the top tapas bar in Jávea's old town near the Ayuntamiento) late March saw the opening of the Restaurante AIRE (& pool bar) just off Cami CABANES (on the left, just before the old La Rustica). We are very confident that this will be a major gastronomic event - reports welcome, please.

Open : Tues- Sat (13:30-15:30 & 19:30-22.30h) / f. Sun.p.m & Mon.

E-mail : [reservas@airegastro.com](mailto:reservas@airegastro.com) / [www.airegastro.com](http://www.airegastro.com)

**Restaurante LA BOHÈME** (Jávea, Arenal beach front) : This restaurant is now the best of the French styled/owner restaurants on the Arenal beach front (Los Remos de la Nao & La Perla are two others). Fine tapas, superb steaks. Menu del dia €16.95. Consistently excellent reports throughout the summer but comments say this is an expensive place (revealed, perhaps, by the excellent refurbishment). Parador end of Arenal promenade. Tel : 96 579.1600 / open daily / Muzak tolerable.

<http://www.javeacompany.com/javeacompany/boheme/index.html>

**Restaurante LE GOURMAND** : Carretera Jesús Pobre 202. In the last two years Le Gourmand established itself in the affections of the community as one of the very best restaurants in the area. We have organised two group lunches there - a success with everyone ! Away from the Arenal beach they now flourish and are admired amongst serious eaters. Booking essential ! For summer there is a large (but no longer "mostly" muzak-free) covered area in the garden. They have occasional jazz evenings during spring/summer and a Jazz Lunch starting on January 17th. *Menu-del-día* €17.00 (which changes every Thursday). Ask to go on their mailing list.

Tel: 96 628.9686 / f. Sunday p.m. & Monday / E-mail : [legourmand.javea@gmail.com](mailto:legourmand.javea@gmail.com)

**Restaurante MASENA** (Jávea) : Go to the end of Cami Cabanes road (behind Barclays) and immediately left onto the Benitachell (Golf Club) road. Beautifully appointed (Belgian-owned) restaurant with a stylish air of quasi-Mexican decoration. Menu-del-dia €17 (but not Sundays). Good meat a speciality, notably Châteaubriand and steak cooked on hot stone. They are always busy so must book! Muzak always turned down on request. Tel : 96 579.3764 / f. Tues

Web : <http://www.restaurantcostablanca.com/restaurantes/Alicante/Javea-Xabia/Masena/>

Sister restaurant to Masena (above) :-

**MASENA at <VALL de CAVALL>** (Gata) : Their sister restaurant is situate in beautiful open countryside, with spectacular mountain views, attached to the riding centre; off the N332 outside Gata. Heading southwards out of Gata, close to the northern entrance to the gorge, take the last turn, where the buildings end, down to the left. Also with pool. Menu del dia €17 (but not Sundays).

Tel : 96 505.8475 / f. Mon <http://vall-de-cavall.com/seitespa.htm> (click on gastronomia)

**Restaurante NOX** : Avda. Ultramar 2 (above / beside the old Scallops/Atalaya): Menu-del-dia (4 courses; midday only) at €25 (excl. drinks). f. Wed. Reports so far indicate that the jury is still out – a report was sent to us saying that ONE single scallop had been served in their menu-del-dia !! Very low muzak !

Tel: 96 647 1011 / f.Wed : [reservas@restaurante-nox-javea.com](mailto:reservas@restaurante-nox-javea.com)

**Restaurante LA PLAZA No.6** : in the "triangular square" (sic) opp. Humpty Dumpty. All-year-round successful and delightful German-owned establishment offering excellent international cuisine (which can even include a proper *Wiener schnitzel* !). A favourite with residents and in tranquil surroundings. Menu del dia €12 (midday) & €19.50 evenings. Kitchen open till 23:30h. Beware : live music one evening a week (Thurs).

Tel: 96 646 2314 /f. Monday / [www.laplaza6.com](http://www.laplaza6.com) / E-mail: [oliver@laplaza6.net](mailto:oliver@laplaza6.net)

**Restaurante SOFIA'S** : Avda. del Pla 20, Jávea. Really delicious and excellently prepared food. Muzak now tamed ! The *Menu-del-día* is one of the best, cost/quality, that we know (currently Euros 14.50h with a glass of wine - but available **Thursday lunch only**). High standards pervade all their dishes and the restaurant is beautifully appointed. Easy parking.

Tel: 96 646.2903 / Open 19:00 - 22:30h / f. Sun/Mon

**Restaurante TOSCA** : Arenal beach, on the bridge overlooking the creek and close to Jávea Parador. Creative cooking. Approx. €35.00. Excellent Menu-del-día c. €18.50. Muzak here can be irritating (they say they play it to cover the noise from the kitchen !). BYO is a good idea but "corkage" is charged here at an outrageous €9 !!

Tel : 96 579.3145 / f. Monday midday /

E-mail: [ferrantosca@hotmail.es](mailto:ferrantosca@hotmail.es) Web: <http://www.restaurantetosca.com>

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## TAPAS – JÁVEA OLD TOWN

**IBERIA GASTRO BAR**, C/ de San Buenaventura 9 (off town hall square, Jávea).

Tapas of a very high quality indeed (is a Michelin star on the way here ?) (this chef did a stretch at the London Savoy). Portions designed for two so choice of 3 *tapii* makes a meal ! Many delicious surprises. Good reports continue to be received and they are now listed in the Repsol Guide. Cost 20-30€ per person (or Tasting menu at €35 - Bread & Snacks, 5 Dishes, Dessert, Coffee + petit Fours). English spoken. Muzak inside is variable but controlled. Subscribe for e-mailings of their mouth-watering menus !

Tel: 96 599 6716 / E-mail: [www.iberiagastrobar.com](http://www.iberiagastrobar.com) / [info@iberiagastrojavea.com](mailto:info@iberiagastrojavea.com)

Booking necessary: Open Mon 19-23h / Tues-Sat 1330-1500h & 19-23h. f. Sunday.

[ Note their new opening < AIRE RESTAURANTE > on Cami Cabanes- Arenal, Jávea ]

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## EXCELLENT (c. €25-30 per head)

**Restaurante CALIMA** : Jávea port, Avda. de la Marina Española - pedestrianized seafront. Next to Piri-Piri and recently refurbished. Imaginative and sometimes rewardingly experimental. Jazz (live) on Thurs. (shared with Piri-Piri). Menu del dia €11.95 (Mon-Sat) but Sun. €13. Tel : 96 579 4821 / open daily.

Email: [restaurantecalima@gmail.com](mailto:restaurantecalima@gmail.com) [www.restaurante-calima.com](http://www.restaurante-calima.com)

**Restaurante CHEZ ANGEL** (Jávea Arenal - close to Humpty Dumpty on right after Arenal traffic lights). Brasserie style. Excellent meat - absolutely the best Châteaubriand in the area (with Masena at No. 2 !). Wonderful Cous-Cous. Daily special offers. Serves copious vegetables. **Note special daily offers listed outside and a TAKE AWAY service is now operating.** Menus del dia c.€16.00 & €25.00.  
Tel : 96 579.2723 / f. Tues [ no web site found ]

**Restaurante LA COCINA** : leaving Jávea port towards the old town - on the corner of the last of row of shops on left before petrol station. This restaurant is acclaimed all over the Jávea community. The food is truly excellent, well presented and served with charm and showing flair. Adventurous regional Spanish & international cuisine. The wine list is fascinating and very honestly priced; it is also a challenge but do not be intimidated as you will receive good advice if needed ! Quality wines also available by the glass. Open evenings TUESDAY – SATURDAY from 19:00h.. Best ask to go on their mailing list.  
Tel: 96 579.5140 / Web: [www.lacocinajavea.com](http://www.lacocinajavea.com) / E-mail : [info@lacocinajavea.com](mailto:info@lacocinajavea.com)  
Since October 2014 : LA COCINA offers a GLUTEN-FREE menu.

**DELICIOSO – “LA COCINA”’s FROZEN MEALS !!** : La Cocina now has a retail shop called **DELICIOSO** at 116 Cabo la Nao Pla, Jávea (between the locksmith Carl Barclay and the Sabadell (CAM) Bank and, kind of, opp. Specsavers) where they also offer their wide range of main dishes & puddings, deep-frozen, at about €5 each to be taken home. We’ve had several so far – marvellous – wonderful fall-back when you don’t feel like cooking !

**Restaurante EME & J. CARLOS** : Ctra.Cabo de la Nao-Pal 9. Attractive restaurante - newly opened (close to Ferreteria Mata). Their card says “Arroces y Pescados”. WE enjoyed some tapas – friendly service. Not cheap.  
Tel: 96 579 5808

**EsTapaTi : Tapas & restaurant** : Jávea Arenal beach front. Excellent reports being received (also sister restaurant in Denia). Tell us about your visit !  
Tel: 96 647 3127 / Email: [info@estapatijavea.com](mailto:info@estapatijavea.com)  
Web : <http://www.estapatijavea.com/estapati-javea-687-1-es.html>

**Restaurante EL GAUCHO** (formerly Las Brisias on the Jesús Pobre road). This restaurant has gained many plaudits under the management of the excellent **Pizzeria Pepa** (at Arenal) and offers an especially worthwhile and attractive restaurant (& terrace) especially for the residents of Montgó. Superb meat is their speciality. Visited recently. Marvellous AVAN (Duero) at €18. Attentive & very friendly service. Food delicious. Best to book.  
Tel: 96 646.1338 / [www.pizzeriapepa.com](http://www.pizzeriapepa.com)



**Restaurante at the JAVEA GOLF CLUB** : A “Gastro” Golf Club ?! Formerly on of Jávea’s best kept secret ? But why ? Do golfers not eat ? But whatever . . . . please forget the golf and come here to eat !!! We received several messages praising this restaurant, now under the management of the chef of El Rodat and the former manager of the hotel – José Manuel Pina - and we have now visited it ourselves (several times). The menu-del-día at €18 is truly astonishing and if this isn’t, for a single example, the most wonderful Gazpacho of all time then you must write and tell us. The *à la carte* menu is reasonably priced. The view across to Montgó from the (muzak-free) terrace is sensational.  
Tel: 96 579 1813 : Mob. 629 828438 / [jmxabia@hotmail.es](mailto:jmxabia@hotmail.es)

**Restaurante NESFOR** : Cta. Cabo de la Nao-Pla 25. Re-opened by the same family after 14 years, this restaurant has immediately impressed. A lunch visit (we ate *à la carte*) proved excellent. Excellent “Secreto”. Parking area at the back.  
Tel: 96 646 3872 / E-mail: [reservas@restaurantenesfor.com](mailto:reservas@restaurantenesfor.com) /  
Web : [www.restaurantenesfor.com](http://www.restaurantenesfor.com)

**Restaurante LA PERLA de JÁVEA** (Arenal beach front, right hand side). *Menu-del-día* €17 (but from Tues-Friday only). Some very good reports have been reaching us which supports their now being listed in the Repsol Guide.  
Tel : 96 647 0772 / open daily / Web : [www.laperladejavea.com](http://www.laperladejavea.com)

**Restaurante EL RANCHO** : Cta. Cabo de la Nao (between the German clinic & Saladar Supermarket). A young British couple (Simon & Danielle) have taken over El Rancho and, with their French chef, have re-established this landmark restaurant on the gastro-circuit of Jávea. Well appointed and in delightful surroundings – especially the beautiful terrace/gardens. Sunday lunch recommended. Reports are good to excellent. *Menu-del-día* (€13.95 & €22). We think you need to book ! Good parking either side of main road.  
Tel: 96 577.1126 / f. Sunday p.m. & Monday. E-mail: [elranchojavea@hotmail.com](mailto:elranchojavea@hotmail.com) /  
Web : (still ? under construction ?)

**Restaurante LOS REMOS de la NÃO** (Jávea, Arenal beach front) : French owned and still one of the best of the Arenal beach restaurants. Lies at the extreme right hand end of the bay on the edge of the large car park overlooking the beach. Fish a speciality. Great views. *Menu del día* €18. Now listed in the Repsol Guide. Best to book.  
Tel : 96 647.0776 / f. Tues. [www.losremoslanao.com](http://www.losremoslanao.com)

**Restaurante LA RENDA** : Cristo del Mar, Jávea Port, right beside the Cinema Jayan. Beautifully appointed restaurant with some serious, adventurous and very creative cuisine - we even found sweetbreads on the menu. *Menu del día* €12.50. Live music on Friday. Muzak turned off on request.  
Tel: 96 579.3763 / E-mail: [larenda.javea@gmail.com](mailto:larenda.javea@gmail.com) [www.larenda.es](http://www.larenda.es)  
**The Pre-cinema special offer menu has ended.**

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## **FAMILY RESTAURANTS / GOOD & RELIABLE**

(Euros 25 - 35 per head)

**Restaurante AMANECER** : c.300m on the right, along the ridge of the headland going to the Cabo San Antonio (off the summit of the Jávea-Denia mountain road – the fire got rather close !!). What a surprise to find this restaurant now so wonderfully refurbished with shaded pool-side bar and eating area, comfortable pool-side furniture and, within, an elegant air-conditioned dining room. During their recent visit the Southampton Uni Symphony Orch. spent the whole afternoon here and all spoke very highly of how well they'd been looked after. If you, or your relatives, do not have a swimming pool here is a place to have lunch and spend the afternoon (with the grandchildren ?). The dining area is large enough for social functions yet still acceptable for more intimate dining. Menu-del-dia €11. Easy parking. A good addition to the list.

Tel: 96 579.0765 / E-mail: [info@restauranteamanecer.es](mailto:info@restauranteamanecer.es) / [www.restauranteamanecer.es](http://www.restauranteamanecer.es)

**AUSTRIACO – Café & Bakery** (Jávea; Arenal beach front). This excellent bakery continues to offer their superb bread/croissants & gâteaux from 07:00h daily. (also served at their café. Tel : 96 647.1004 / open daily /

Another source of very **excellent bread** is the (expensively-priced, muzak-infested) Saladar Supermarket. Also visit “Le Parisien” coffee bar (next to the Deutsche Bank – even worse muzak !), the British Bakery opposite. **AND NOW ..... see LA**

**BAGUETTE de France.**

**Restaurante AZORIN** : Jávea Port (in street behind Napoli). Superb fish “a la plancha” (especially sole) /chicken & chips. Menu del dia €10.95. Kids love it. Tel : 96 579.4495 / closed Saturdays.

**Restaurante BACCHUS** (Jávea) : Pinosol-Cansalades road. Wonderful quality. The delightful new owners, Milena & Hector, have retained the charm of this restaurant AND you are still able to cook your excellent steak on stone (or have their Fondue). Must book. *Menus-del-día* from €18 (W/ends €18). Tel : 96 647.3096 / f. Mon.

Tel: 96 647.3096 / [www.infocostablanca.com/bacchus/](http://www.infocostablanca.com/bacchus/)

### **NOW OPEN**

**Restaurante CASA de la PIZZA** (Formerly L'Échalotte) : NOW OPEN on Jávea Costa Nova, beside the tennis / petanque club just before the La Guardia cross roads. First reports very good ! Covered terrace behind. Good parking. Tel: 96 647.3364 / [ no web site ]

**Restaurante LUNGO MARE** (Jávea, Arenal beach front) : Italian restaurant – appetizingly large portions (some can be shared !). No muzak (bravo !) and friendly service. Often fairly full so perhaps better to book. Every aspect of this restaurant has improved over our last visit and we can now recommend it again !

Tel : 96 647.1196 / open daily

E-mail: [javea@lapiemontesa.com](mailto:javea@lapiemontesa.com) / [www.lapiemontesa.com](http://www.lapiemontesa.com)



**Restaurante MEZQUIDA** : Main road from Jávea old town towards Arenal, on right side, just before the SuperCor/Iceland roundabout but after Sol-Mar offices. Pleasant terrace and good ambience. Very popular Spanish 'family' restaurant. Serves the best *Arroz negro* (a delicious rice and squid dish) that we know of. Superb meat. Mostly muzak-free. *Menu-del-día* €18.

Tel : 96 579.3620 / open daily / E-mail: [rtemezquidaxabia@hotmail.com](mailto:rtemezquidaxabia@hotmail.com)  
<http://www.restaurantemezquida.com/>

**Restaurante MONTGÓ** : 2-3kms along Jávea-Jesús Pobre road (on left, with large stone tablet outside). Amazing choice/ value/ quantity/quality & well presented. Excellent fish 'n' chips (with Azorin in the puerto). *Menu-del-día* €11.50. We remind readers of the slightly more up-market **ALMENDROS** restaurant (slow service) on the opposite side of the road and for which there have, quite recently, been some good reports.

Tel : 96 579.5020 / f. Thurs.

**Restaurante PIRI-PIRI** : Excellent/imaginative (copious) 'tapas'. Widely praised and popular with residents. On the port's pedestrianised sea-front, leading from the bridge. Arrive early for lunch, but best to book. Excellent *Menus-del-día* €11.50 (w/ends €14.50). Charming host & very professional - one of our favourites. Shares jazz with neighbour Colima on Thurs.

Tel : 96 579.4745 / [barpiripiri@hotmail.com](mailto:barpiripiri@hotmail.com) f. Sun.pm & Mon. (closed Jan/Feb).

**Restaurante PIZZERIA PEPA** (Jávea: Arenal beach front, nr. middle). Spanish; excellent value, swift service. Pizza takeaway. VERY efficient, popular with good atmosphere; muzak low; must book ! *Menu-del-día* €16. **The best quick-service "family" restaurant at the beach.** But beware when ordering water : bottle arrived at the table opened and was charged at €2.90 - both unacceptable.

Tel : 96 579.2572 / open daily  
<http://www.pizzeriapepa.com>

### **NEW ADDITION :**

**LA ROMANTICA** Bar - Restaurant : In the alleyway behind Humpty and the British Baker at Arenal – German owned. Serves appealingly different breakfasts and tapas-style snacks. Call Dominik - our attempts to visit indicate that it is best to book !!

F. Wed. Tel: 635 195814 / E-mail : [gerda2407@gmail.com](mailto:gerda2407@gmail.com)

**Restaurante EL SECRETO del TOMATE** : Ctra.Jávea-Gata Km4 (on left side approaching the crematorium). Owner Kiko (lawyer from Valencia)...Good reports. From 22:00h onwards is packed with Spaniards who have already discovered it. Justly praised for extensive use of his home grown herbs, vegetable garden & excellent meats on the garden grill.

Tel: 96 646.2646 / Mob. 616 733083 / E-mail: [elsecretodeltomate@gmail.com](mailto:elsecretodeltomate@gmail.com)

**Restaurante LA TAGLIATELLA** : (Jávea, Arenal beach front) : Another elegant looking Italian restaurant, close to Lungo Mare, but with dark 19thC décor. Reports (4) have commented upon poor service and high prices. We hope for a change to this situation.

Tel: 96 647.2984 / [www.latagliatella.es](http://www.latagliatella.es) / 7/7

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### **ARENAL BEACH BREAKFASTS / COFFEE BARS & BAKERIES :**

**BREAKFAST** at Jávea's Arenal beach :

For those looking for a breakfast of some quality on the sea front – especially what is known as a “Full English” - we recommend the Champagne Bar and Black Beluga. Also the newly opened < ROMANTICA > in the alleys behind Humpty Dumpty. AND not forgetting the Parador buffet especially on Sundays ?

### **NEW FRENCH BAKERY & BRASSERIE :**

**“LA BAGUETTE de FRANCE”** : Recently opened top quality bakery / coffee bar / tea room & fully licensed restaurant with fine Bordeaux wines under Anglo-French owners and management. Pierre comes from a baking - milling family with over 200 years tradition behind them in the Dordogne. Brasserie offering traditional French meals and opening early November 2014 (coq au vin, cassoulet, boeuf bourguignon ...). Almost opp. Austriaco. Extensive range of superb bread / croissants / snacks etc. **WARNING : Muzak, rather too loud, has now spread outside onto the pavement !**

Tel: 96 647.0432 / Open 08:00-20:00h daily.

Website in preparation / E-mail : [contact@labaguettedefrance.com](mailto:contact@labaguettedefrance.com)

### **Consumers / lovers of quality bread should note :**

Our new bread, Mie'Nutie, is a bread entirely prepared with durum wheat and is hydrated at 100%. This is the reason why one can enjoy its perfect flavour and texture 48 hours after purchasing it. Come enjoy this marvel developed by the "La Toulousaine des Farines" and the National Institute of Agronomic Research (INRA).

Among its numerous advantages: Facilitates intestinal transit / Stimulates the heart and your organism generally / Lowers cholesterol / Reduces the risk of cancer (natural fibres) / Naturally rich in oligoelements / Gives one a feeling of satiety !

<https://fr-fr.facebook.com/LaMienutie>

<http://www.inra.fr/Entreprises-Monde-agricole/Resultats-innovation-transfert/Toutes-les-actualites/farine-de-ble-dur>

[www.inra.fr/en/Partners-and-Agribusiness/Results-Innovations-Transfer/All-the-news/Durum-wheat](http://www.inra.fr/en/Partners-and-Agribusiness/Results-Innovations-Transfer/All-the-news/Durum-wheat)

**LE PARISIEN** (Horno y pasteleria artesanal) : Next to Deutsche Bank (and/or opposite Humpty Dumpty & Chez Angel) at Jávea's Arenal: French coffee bar with superb bakery & patisserie – everything here is to be praised. Bread good (but not up to the standards of the Saladar Supermarket !). Stylish and clean and delicious snacks. Loud & horrible muzak (need to sit outside). Open 08:30h – 19:00h (Sundays till 14:00h).

Tel : 96 579.1466 / [www.elparisien.com](http://www.elparisien.com)

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## **EASTERN RESTAURANTS (Jávea) :**

### **INDIAN RESTAURANTS**

#### **< N.B. NEPALESE RESTAURANTS >**

Being largely ignorant of Indian cuisine we have wondered why these next three restaurants are talked about over and above all other (Indian? style) restaurants and two are listed at Trip Advisor higher than the other Indian restaurants. We can only assume it must be the Nepalese influence and the reputation of Northern Indian cuisine ! Go and try them.

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**Restaurante BUDDHA PALACE** : Arenal - opposite former Banca March & tennis club. Always a most enjoyable experience and the “bush telegraph” tells us that this is the place to go !

Tel: 96 579 2894 / E-mail: [buddhapalace1@gmail.com](mailto:buddhapalace1@gmail.com) / Open: tlj

**The same family of owners (as Buddha Palace above) have opened in Jávea port :**

**Restaurante CURRY PALACE** : just after Bar Clavo and the new gardens with the high wall. Take away service. A good post-cinema stop ! Open: tlj.

Tel: 96 579.2907 / E-mail: [palacecurry@gmail.com](mailto:palacecurry@gmail.com)

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**Restaurante GURKHA PALACE** : Avda. Jaime 1, No.8 in Jávea port. Fine food with good ambience. Take away service. Menus del dia : €9.50 & €11.99 A la carte €20-30.

Tel: 96 579. 3331 / f. Tues.midday.

**Restaurante EVEREST SPICE (previously Riu Rau)** (Costa Nova): Another Nepalese restaurant with charming décor; top of road up from Saladar to Costa Nova Panorama just after hairpin bend on the road towards La Guardia and Granadella (just after the closed kindergarten). Pleasant atmosphere & beautiful gardens. Good reports but slow service - although their take-away service is highly recommended).

Tel : 96 577.0230 /

**NEW OWNERS:** **Restaurante KHATMANDU (formerly the TAJ MAHAL)** : Over overlooking the large car park at Jávea’s Arenal beach. Was formerly recommended – we hope it’ll be so again ! Comments welcome, please.

Tel: 96 647.1684

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### **INDONESIAN**

**TAPINDO (& “Take-Away”)** : In the last row of shops on the right side as you leave Arenal shopping area towards Mercadona. Produces excellent Indonesian food (especially Bami Goreng & Nasi Goreng). All sorts of combinations can be served to take home although there are facilities for eating on their terrace. Ideal for the hungry !

Tel: 96 646.4191 / f.Sun.

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## CHINESE -

**Restaurante < The WOK BUFFET >** : Jávea, at the Barclays roundabout. Very good for families and now with an extensive choice of shellfish included in their bargain price. Eat all you like for €9.95 (special price for kids under 7). Go early (12:30h for lunch, 19:30h for dinner) when the huge spread is at its best. Attentive service. No muzak. A bit of a “canteen” ambience but this is a great quality "fill-up" if you are hungry and feeding hordes of kids.

Tel : 96 579.7016 / daily 12-24h.

**Restaurante (the 5-star) BENI ASIA\*\*\*\*\*** : On right side of the Cumbre del Sol road which leads off Benitachell high street (left at traffic lights just after Mas-y-Mas). This is regarded by very many (including your writer) as the best Chinese restaurant in the whole area, lead by the charming owner, Fan-Fan. Visiting residents of Singapore and Hong Kong have strongly confirmed this view. Peking Duck a speciality - of course ! Every dish tastes different and the food is free of MSG.

Tel: 96 649.4042 / [fanfan@beniasia.com](mailto:fanfan@beniasia.com)

## VALENCIA – the Chinese restaurant where the Chinese go to eat !!!

**Restaurante MIN DOU** : Calle Pelayo 31, Valencia 46007 (the Chinese community’s No.1)

Tel: 96 381.3819

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## BENITACHELL

**Restaurante ANTIQUARY** : Avnda. Valencia 1. Italian cuisine. On the “ring” road that goes around the back of the town near the church & cemetery and looking over towards Montgo. Very pleasant atmosphere and their lasagna gave pleasure but salad less so. Well attended on a Sunday. We await further comments.

Tel: 96 649 3620 [www.pizzeriaantiquary.com](http://www.pizzeriaantiquary.com)

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**Bar/Restaurante LAS OLAS : HAVE YOU EVER WONDERED** ..... why there are always so many cars outside the Bar LAS OLAS (on the Cabo de la Nao road, on the right, half way between Barclays and the Ferreteria PLA48) ? Well, go and discover it for yourselves. Here is, indeed, a real surprise. A huge range of really good, copious tapas far cheaper than the Arenal beach front ! The size of the portions means this is perhaps 50% of the cost of the beach establishments ? Be careful how much you order - you may not be able to finish. Ideal for hungry kids ! Clean tables, good service, bi-lingual menu. Two noisy TVs inside but mostly quiet outside. **WARNING : Our recent visit was very disappointing - we need reports on this establishment please.**

Tel: 96 577.0175

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## MORAIRA

**Restaurante CA'PEPE :** This restaurant is now re-established in the list following the introduction of a more responsible attitude to muzak ! We have never ceased to praise the excellent food at this establishment but have commented previously on unacceptable muzak. We can report this has now changed. We continue to receive positive comments. Here you will find an unparalleled *Menu del día* - do go and try it. Bravo ! We are delighted to welcome them back !

Tel: 96 574.3311 / [reservations@ca-pepe.com](mailto:reservations@ca-pepe.com) / [www.ca-pepe.com](http://www.ca-pepe.com)

**Restaurante RODOLFO's :** Edif. Kristal - Mar 24. Ctra. Moraia -Calpe km.1.

Awaiting reports, please.

Tel: 96 649 1898 / Mob. 661 746627

<http://www.pastahouse-moraira.com/english/philosophie.html>

E-mail: [info@rodolfomoraira.com](mailto:info@rodolfomoraira.com)

**Restaurante CASA TONI** (formerly Da Vinci) : on left side about 200m before Pepe la Sal on coast road to Calpe. Very busy – must book. Imaginative starters, high quality main courses (a little more flair needed, perhaps ?) and superb puddings. Wonderful *menu-del-dia* at €17.75. Good service. Muzak well under control (i.e.inaudible, happily).

Tel: 96 574 5411 / E-mail: [casatonimoraira.com](mailto:casatonimoraira.com) / [www.casatonimoraira.com](http://www.casatonimoraira.com)

**Restaurante KOSTA !** Situate on the Moraira – Calpe road (on the right just before Les Fougues). A very enthusiastic review preceded, and was confirmed by, our visit. This is a new creation (6 months ago) by Sebastian, one of the partners of the excellent Restaurante Pedramala up the hill. Service was impeccable. Menu-del-dia €18.95 involved a delicious salad, tomato soup, excellent steak accompanied by Bearnaise and (what is so rare these days) top quality *frites*. We drank the superb Azpilicueta (Rioja) (red & white !). Delightful....

**DOGS :** we have to point out that we do not expect to find dogs in such a top rank establishment (anyway it is illegal in Spain) nor clients sufficiently badly bred to bring one in – however well behaved they may both be, client and animal !). Tel: 865 778300 / Mob. 608 733584.

**Restaurante LA SERENNA :** Avda.Madrid 28, Moraira. Under new management.

Opp. the La Senieta concert hall on the corner of the huge car park in Moraira. Has already provoked favourable reports. Must book at weekends. Comments please ?

Tel: 96 574 3193 / f. Monday all day

### CLOSED :

**Restaurante (Hotel) LA SORT :** Avda.Madrid 1, Moraira : We are sad to report that this excellent restaurant has been closed.

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**VALENCIA - 5 outstanding features (see further listing for Valencia at the end) :**

**Restaurante RIFF** : Now with a Michelin star. Gastro-menu at €85. Midday menu of €30+. Conde de Altea 18, 46005 Valencia.

Tel : 96 333 5353 / Mob.671 875975 / f. Aug. & Sun/Mon. / [www.restaurante-riff.com](http://www.restaurante-riff.com) / [restaurante@restaurante-riff.com](mailto:restaurante@restaurante-riff.com)

**RESTAURANTE EL ASADOR de ARANDA** : Felix Pizcueta 8, 46004 Valencia. This restaurant now replaces the previously listed Tronco Segoviano as reports suggested the latter has "lost their way". A principal speciality here is the traditional roasted suckling pig of Segovia. Also specializes in roast lamb cooked in a clay oven. An unique, delicious and wonderful experience !

Tel: 96 352 9791 / Web : <http://www.asadordearanda.com/>

**Restaurante PALACIO DE LA BELLOTA** (Mosén Femades 7, Valencia - in a small street opp. the bull ring). This restaurant simply oozes professionalism and a profound worshipping of ham and pork which draws one in with anticipation ! You'll not be disappointed. No *menu del día*. Not cheap.

Tel: 96 351.4994 / f. Sunday

E-mail : [restaurante@palaciodelabellota.es](mailto:restaurante@palaciodelabellota.es)

Web: [www.palaciodelabellota.es/introduccion\\_ing.html](http://www.palaciodelabellota.es/introduccion_ing.html)

**Restaurantes GENUINA** (lunch time only

<https://www.youtube.com/watch?v=oEcIBbjawdU> ) & **CANYES** : These excellent "sister" restaurants are in the main street - C/ del Riu - of the small village of Pinedo which lies close to the spaghetti junction at the end of the Saler motorway on the south side of the "drain" where it empties into the sea and right opp. the VLC port area. They are both decorated with old ceramic tiles and specialise in the great peasant cooking of the Valencian region. The most notable reason for visiting them is to discover < **Fesol-i-naps\*\*** > the "wet" rice dish made with duck and served in a tureen with its copious and delicious sauce. This cuisine needs a good appetite and deserves much wider recognition and we recommend a trip to this area when visiting Valencia. Easy parking.

Tel: **Genuina** (see photo) 96 324.8663 & **Canyes** (Tel: 96 324.9085) (best to book)

<http://www.canyesrestaurant.com/> (a useful website for Valencia)



... el arroz de pato\*\* exquisito, pero cualquier arroz lo bordan; al horno, paella, a banda, de cangrejo o el meloso de bogavante. Platos tan típicos que muchos valencianos ni conocen, como me pasó a mi con los postres...

**LEBANESE restaurante : BEIRUT KING** : Paseo de la Alameda 50. Gastronomists will be pleased to learn that this excellent little Lebanese restaurant has moved further down the road quite close to the Corte Ingles roundabout (on the opp. side to the opera house). Enjoy properly made hommos (not the poor UK supermarket product !), mtabel (aka babaghanoush), tabbouleh, falafel and lamb sharwama as well as the delicious fatoush (salad). Open 7/7 (+ takeaway service).

Tel. 96 330 5763 / E-mail: [info@beirutking.es](mailto:info@beirutking.es) / [www.beirutking.es](http://www.beirutking.es)

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## **BENISSA :**

**Restaurante CASA CANTO** (Benissa) : The No.1 restaurant in Benissa and very highly regarded (on left, in last block of the town, going southwards to Calpe). Comfortable, traditional and with panoramic views of Calpe and its coastal region. Lunched there on a Monday in May (restaurant very busy). Excellent flavours in a menu-del-dia at €25 (incl. wine).

Tel : 96 573.0629/ f. Sun <http://www.casacanto.com/> [info@casacanto.com](mailto:info@casacanto.com)

**Restaurante PEDRAMALA** : Carretera La Fustera, 03720 Benissa. Run by Bernard this is regarded as the best restaurant in the Benissa area. Booking essential. Report received from I.F. : “Generous portions, always nicely presented and well prepared in line with the guest's wishes and with a fresh salad as part of the course. Prices might be somewhat higher than the average but quality, quantity and presentation easily make up it. We never take the *menu-del-dia* anywhere and normally pay around €60 for two courses and a bottle of wine”. To one’s great relief, there is no muzak !

Tel: 96 574 8315 / f.Monday; lunches not served in summer.

<http://www.restaurantepedramala.com/>

Last October the partner Christian (German of Italian and Greek parents) descended to the coastline has opened up as KOSTA on the Moraira - Calpe coast road near Les Fougues. See sep. entry for Kosta.

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## **FISH - JÁVEA & Denia** (from Euros 25.00 per head) :

**Restaurante AMARRE 152 (Jávea)** : literally "Mooring 152", tranquil situation by the bobbing boats at the very head of the mooring creek that goes inland from the Parador. Menus del dia €18 & 20 (fish). Excellent for rice/fish dishes. A recent visit showed them on top form.

Tel : 96 579.0629 / f. Monday

<http://www.verema.com/restaurantes/36008-amarre-152-xabia-javea>

**AMARRE TAPAS** : along the Jávea seafront nearly opposite La Siesta. New reports reaching us have not been and we now know that this is not up to the same standard as their excellent restaurant (above). Service was over-familiar and the muzak atrocious (we were told the screaming female gave “ambieance” – my foot !). For tourists.

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**AND A RECENT TIP** : For an excellent FISH & CHIPS try **THE INN on the GREEN** (Bowling Club on the Jávea - Benitachell road) !!

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**Restaurante LA CALETA** : Avda.Ultramar 114, Jávea (Cala Blanca). Excellent fish etc. on the rocks with just the noise of the sea (unpolluted by muzak !). Careful what you order – this isn’t as cheap as it appears ! Closes end Sept. for the winter.

**Restaurante LA CANTINA DE JAVEA** : Situate right in front of the fishing fleet in Jávea's port (on the ground floor right around the back (left side) of the one storey building by the fishing boats). Clientele is very Spanish. They are often very busy so you must go early (say 12:30h). Very good prices. Their fish menus consist of the catches of the day. They are serving all day long (and even after the cinema).  
Tel: 96 579 2190 / open tlj : 7/7.

**Restaurante COVA del MERO**, beach road north of Denia : Magnificent fish restaurant on the beach. From Denia harbour take coast road northwards through Las Marinas to the 5km stone, turn right at traffic light (modern sculpture on far left corner), drive to beach, turn left. Menu del dia €23. Their speciality is **Llandeta** – their (unique?) and very famous, and most delicious, “wet” white fish dish with potato (to be booked in advance). We have taken groups totalling over 200 people to eat this dish without a single dissenter. NOT TO BE MISSED (except by gastronomic bolsheviks). Must book.

Tel : 96 578.4864 / open 7/7. [info@restaurantcovadelmero.com](mailto:info@restaurantcovadelmero.com)  
<http://www.restaurantcovadelmero.com/> (these internet connection are unreliable)

**Restaurante LES FOUGES (fish restaurant and delicatessen & retail fish shop)** : Cami Paellero 3, Moraira (drive south from Moraira – on the right side before Pepe la Sal).

We think that the re-location and enlargement of this fish shop and restaurant to the coast road just south of Moraira is the most exciting gastro-event of the year; uniquely here is a fish shop attached to a restaurant (or vice versa !). This marvellous French family-run operation offers a huge range of fish and shell fish as well as the best selection of French cheeses you've seen anywhere in Spain (incl. the divine Boursault) .... and a marvellous range of delicious pâtisseries, tartelettes & gâteaux, patés, terrines, French tinned/bottled specialities and French bread. In a separate room are 6 tanks of lobsters ! Also on offer are scallops, fresh haddock, skate, cabillaud/cod, lubina, dorada, oysters, potted shrimps, tarama (French – excellent but stronger than the UK version) and many other sorts of fish and *fruits de mer* – the range is huge). Sometimes they have whole kippers (often out of stock – **Attention, Frank, s'il vous plaît !**).

Guests must first choose their meal in the shop. It is then transferred to the kitchens for preparation. They also serve meat and look after veggies !!

The wine list is the most astonishing we have seen anywhere – especially of French wines – because they are at amazing prices (same at retail as at the table – a Pouilly Fuissé at €14). They tell us they are starting to open on some evenings. Best arrange a driver to take you home. Booking is essential as, no surprise, it is full most of the time !!

Tel: 678 488895 / f. Sunday p.m. & Monday otherwise open 10:00 - 18:00h

E-mail: [franck@lesfouges.com](mailto:franck@lesfouges.com) / [www.lesfouges.com](http://www.lesfouges.com)

**Restaurante MENA** : Wonderful position situate right on the rocks at the end of the Las Rotas road (go over Jávea / Montgó road to Denia and turn hard right at bottom roundabout). It was xenophobic, expensive and with bad muzak..... but we hear it's under new management so certainly worth a try.... or drive on a little further and there's another good restaurant on the right.

Tel : 96 578.0943 / f. evenings /

<http://mena.restaurantesok.com/aquiok/detallrest.jsp?id=547&prov=Alicante>

**Restaurante PISCIS** : C/Marjeleta 10, Moraira : off the palm-tree'd avenue towards sea, turning off on left and a few mins. from main car park). Recent comments received indicate that this is still one of the finest creative *haute cuisine* fish restaurants of the region. No *menu del día*.

Tel : 96 649.0616 / f. Sunday /

<http://piscis.restaurantesok.com/aquiok/detallrest.jsp?id=446&prov=Alicante>

**Restaurante SUR \*\*\*\*\* (at GRANADELLA)** : ...at the beautiful Granadella creek (down off the Cabo de la Nao and the No.1 beach of the Marina Alta); **certainly** the best fish restaurant in Jávea (they own their own boat and sometimes have an extraordinary variety !). Our absolute favourite for fish and a beautiful location. Sensational puds ! Highly rated (7½/10) in Spain's Gastronomía Guide. Best to book.

Tel : 96 577.1612 / July/Aug daily 10-23h / otherwise open lunch only (closed mid-Dec - end Feb). <http://www.restaurantesur.com/>

**At CALPE's (fishing) HARBOUR** : The harbour at CALPE is a great place (sic) for fish ! Any restaurant will entice you in with marvellous displays of fresh fish. There is nothing like this anywhere else we know of (except Dubai !). Strongly recommended.

### **FISH ITEM (retail) !**

Outside the Ermita supermarket (by the little church on the Jávea to Jesús Pobre road) at 10:00h on a Saturday morning is to be found an enterprising Dutchman (Arjen) who is selling fresh martjes, smoked eel, roll-mops, smoked mackerel, buckling (a herring smoked whole – as opposed to kippers which are smoked flat), smoked trout and potted shrimps ..... There are no further frozen HERRINGS for the moment due to change of supplier in Holland.

Orders to : 667 997300 (every Sat. morning from 10:00h) or [argentocorazon@gmail.com](mailto:argentocorazon@gmail.com) [ and inside this supermarket, at Xavi's excellent meat counter, can be found the very best **STILTON** in the area ].

**Arjen is in MORAIRA on Thursdays 10 - 14h at Tabaira – Palco.**

**INCODNITO < Fish 'n' Chips >** : Jávea, Arenal beach, on main car park. It is not usual for such an establishment to find its way onto this list but it has proved to be very reliable with both fresh fish **and** chips of excellent quality.

Tel : 96 577.0068 / f. Sunday.

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## **PEDREGUER :**

### **SOMETHING REALLY OUT OF THE ORDINARY :**

#### **Restaurante CASA CALLEJA**

In a cave beside the Cueva de las Calaveras, Ctra. de Pedreguer, Benidoleig.

A romantic dinner in a cave – let them tell their own story (please see their web page !).

Tel: 96 640 4609 / Mob: 651 480816

E-mail bookings to : [info@casacalleja.es](mailto:info@casacalleja.es) / <http://www.casacalleja.es/index.html>

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## **DENIA**

**Restaurante Casa FREDERICO :** C/ Ausias March 22, 03700 Denia. Go northwards from the sea front – on the left. We are hearing very good things about this establishment and welcome further comment.

Tel. 96 578 3041 / <http://casafederico.es/>

**Restaurante PANTERRI :** C/ Diana 2, Denia (walk up Marques de Campo from the sea; last street on the right before the Glorieta): The highest quality, and most wonderful, tapas we know. Must book **at least 3 days in advance**.

Tel : 96 642.1055 / f. Sunday (& high season). Lunch: Mon-Sat / Dinner: Fri & Sat. only

[http://www.aehtma.com/index.php?option=com\\_k2&view=item&id=96:panterri&Itemid=10](http://www.aehtma.com/index.php?option=com_k2&view=item&id=96:panterri&Itemid=10)

**TAPES i VINS LA XARA :** La Jara (Carrer de les Escoles 2). Here is another a real winner, superb and creative tapas each individually prepared and served. The best “grand-luxe” *Croque Monsieur* (Welsh Rarebit !) ever (manchego cheese with Iberico ham !!). Delicious *menu-del-dia* at €14.50. Daily 09:00h to 17:00 / Evenings Fri & Sat. only / f. Sun. Corkage : €3. Booking recommended. Tel: 96 642.4767 / Mob. 699 907051 / Web: [www.tapesivins.es](http://www.tapesivins.es)

**Restaurante PEIX i BRASES :** Denia ; drive north on sea front and go left at last roundabout into Plaza Benidorm). Recommend 4-course midday *menu-del-día* on the ground floor. Pavement tables available in good weather. Their upstairs restaurant is reported to be top quality (but very expensive). Warning : pay attention whether things they bring you, which you didn't ask for, are free or not ! Cuisine is original and of high quality - as well as excellently presented. (*This entry sent in by a reader; slightly edited - we await further comments*).

Tel: 96 578 5083 / [denia@peixibrases.com](mailto:denia@peixibrases.com) / [www.peixibrases.com](http://www.peixibrases.com)

**Restaurante REPUBLIC DENIA** : Attractive location at the end of the southern breakwater of Denia Harbour. We are receiving regular comments praising this Dutch owned restaurant. Screens are available for sport so best check before you go although this suggests that muzak could be a problem here ? We hope to clarify this shortly. Attractively constructed and priced menu-del-dia. Best to join their mailing list. Tel: 96 643 0123. Excellent website [www.republicdenia.com](http://www.republicdenia.com) [info@republicdenia.com](mailto:info@republicdenia.com)

**Restaurante SAL de MAR (Denia)** : In the Hotel Posada del Mar, Plaza Drassanes on the front of Denia port. Won "Best New Restaurant in Spain Award 2006". With muzak. Menu del dia c.€16.50. Main courses c.€15-24; Tel : 96 642.7766 / f. Tues / Web: [www.saldemar.net](http://www.saldemar.net)

**Restaurante LA SENIA** : Avenida del Cid 3 (in Hotel Nou Roma, close under the castle walls on the inland side). Reports indicate this to have been a serious omission from the listing – confirmed this month (Jan.'15) by a rave review : [This was indeed one of the best main meals I have had for some time. Very well cooked & delicious.....You need to go there to see just how good it is.](#) We will do so soon ! More comments, please .  
Tel: 96 643.2843 / [www.restaurantelasia.net](http://www.restaurantelasia.net) / E-mail: [info@restaurantelasia.net](mailto:info@restaurantelasia.net)

**Restaurante LA SEU** : C/ Loreto 59, Denia. A still great (formerly Michelin-starred) restaurant specializing in rice dishes. Low muzak. A must for visitors. Ground floor lunch menu €20 (evenings €22.00).  
Tel : 96 642.4478 / open daily / [info@laseudenia.com](mailto:info@laseudenia.com) / Web : <http://www.laseu.es/>

**Restaurante VENTA de POSA** : On the road out of Denia to the Marriott Hotel & Jesús Pobre. We have been delighted to have rediscovered this old coaching inn and for a real Spanish experience this takes some beating. Preceded by an excellent salad and 2-3 other starters - and then a rice-based soup - the excellent daily dish that follows forms the centre of their delicious *menu-del-dia* at about €11.50 ! In terms of Spanish food this is almost unparalleled in regard to quantity, quality and value. Many menus from €11.50 to €18.50 upwards. Pleasant service. No muzak. Their sister restaurant in Denia <Drassanes> specialises in fish (please access info via their website).  
Tel: 96 578.4672 / f. midday Tues-Wed-Thurs.  
Web: <http://www.ventadeposa.com/> E-mail: [info@ventadeposa.com](mailto:info@ventadeposa.com)

## **JESUS POBRE**

**Restaurante LA TASCA** : Charming Italian owner – set in an attractive courtyard. Portions tend to be small so this restaurant isn't cheap (€140 for 4). As it was full we found the service under strain. There is musak but, mercifully, not in the courtyard. The lentil soup was superb. Renowned for meat cooked on an open-grilled fire yet all choices were reasonably priced but were all of cheaper cuts except for the CHULETON (T-bone) at €35/kg and this is the reason for going to La Tasca ! Great crêpes but the Panacotta was tiny and inadequate. Well-heeled clientele. Approaching Jesus Pobre from the Jávea-Gata road take the 2<sup>nd</sup> left before entering the village and it is on the left corner at the top of this short street. English spoken. Must book.

Tel: 96 575.6285.

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**UP INTO THE MOUNTAINS** : Our beautiful, mountainous inland region (recommended trips) - always best to book

**Restaurante CA L'ANGELES** : C/ Gabriel Miró 12, POLOP; just along from La Nucia close to the roundabout at the bottom of the road up to Guadalest. Take Altea exit from AP7 then drive via Callosa to Polop. If you visit Guadalest then this is where you have lunch !! Returning, after a long absence, we were delighted to find this wonderful restaurant thriving (in spite of the crisis) – and full of discerning gastronomists !

The impeccably mannered and charming patron (Paco) speaks beautiful Spanish and is a great host. Delightful, high quality, original Spanish cuisine and one of our top favourites (now strongly re-confirmed) and providing a truly Spanish gastronomic experience with wines lovingly introduced by Paco (especially Enrique Mendozas from Alfaz). Worth the trip (*vaut le détour*) as they say in Michelin ! Classed at 7½ out of 10 in Spanish *Gastronomía* Guide. Muzak with some character (ask to turn it down).

<http://calangels.net> / E-mail: [info@calangels.net](mailto:info@calangels.net)

Tel : 96 587.0226 / f. Tues

**Restaurante SA CANTERELLA** (Tarbena – leaving the town on the road to La Nucia):

Unique restaurant devoted to game (pheasant, rabbit, hare, partridge, quail, deer, wild boar etc...) all based on fixed *menu del días* and priced according to the game chosen.

The meal starts with a huge bowl of delicious French-style vegetable soup. From €20-€27. Offers dramatic mountain panoramas. Tel : 96 588.4062 / f. Sat.

**Restaurante CORRAL del PATO** ("The Duck's Corral") : A favourite. Just outside Gata on Lliber-Jalón road. Very good Valencian cuisine with popular menu; speciality of duck & roast leg of lamb (must be ordered in advance and thus booking is essential). Eat in garden under huge carob tree. Recent very good reports (May '14). Recommended. Muzak-free.

Tel : 96 575.6834 / f. Mon.

**Restaurante L'ERA (PAELLA)** : This is regarded as the No.1 paella restaurant of the whole Marina Alta !! Through Jalón village, then turn left at Alcalali T-junction & follow signs for Parcent. In the old part of this small village. Paella is a dish for a social event (and only eaten by Spaniards at midday) so best to be hungry and to go in a group. Booking essential. Tel : 96 640.5298 / f. Wed.



**Restaurante MASEROF** : Close to Los Pinos (above Jalón, now written Xaló to ensure tourists have no idea where they are !!) and next door to the excellent **Verd i Vent** (see below). Take N332 - Benissa towards Calpe - turn right towards Jalón (Xaló !) just beyond Benissa's town limits and continue on this road until the outskirts of Jalón where you turn left up beside the petrol station. At the end of this narrow lane, turn left onto the road that takes you up to Bernia and some 10 minutes or 5 km later you will arrive at Maserof (& Verd i Vent (see below)). The bodega/restaurant is immediately on the left as you arrive at this collection of buildings. Very difficult to miss !

Well there's nothing like competition ! We were at Maserof on Easter Sunday and enjoyed a remarkable 5-course set lunch for €29 which included salad of gambas, a mushroom and vegetable vol-au-vent and a superb *soupe de cêpes* all with a very "friendly" house red in front of a roaring log fire ! Terrific value and a wonderful first visit.

Tel: 96 578 5776 (Dalila) & 96 642 5263 (Luisa) (Carol: 687 722451) (**Open Sat. & Sun. only**) (must telephone to check they are open and to book – better still ask to go on their mailing list).

E-mail: [info@maserof.com](mailto:info@maserof.com) / Web: [www.maserof.com/home.html](http://www.maserof.com/home.html) / [www.totvalldepop.es/empresas.php?ID=4](http://www.totvalldepop.es/empresas.php?ID=4)

**Restaurante PEPE (Alcalali)** : Go through Jalón and on to Alcalali and turn right at T-junction. Go straight on then 200m on left; or drive up from Pedreguer (better road) and it lies on your right as you approach Alcalali. Much loved restaurant and Spanish-owned (Pepe lived many years in UK) - serves the most excellent steak & kidney pie and British roasts. Famous throughout the region ! Always busy. Best to book.

Tel : 96 648.2456 / f. Sun.pm & Mon [www.restaurante-pepe.es](http://www.restaurante-pepe.es)

**Restaurante LA RATATOUILLE** : At Sanet y Negrals, C/Mayor 14 (on the road from Beniarbeig to Benimeli). The German owners, Timo Kaiser & Gesine Janasik, formerly ran a successful Las Marinas restaurant. Their clients followed them and now there is a new clientele - so it is best to book ! They take loving pride in both cooking & presentation, and they now have muzak (but very quiet !). Web shows restaurant of great elegance. *Menu-del-día* €15.

Tel: 96 640.8326 / Lunch: 13-15h, evenings from 19h/ f. Sun.pm & Mon. / [www.laratouille.es](http://www.laratouille.es) / E-mail: [info@laratouille.es](mailto:info@laratouille.es)

**Restaurante DEL RAVAL** : Benissiva, round behind the church. An absolute treasure and another great gastronomic trip into the mountains (on the Val de la Gallinera road from Pego to Alcoy). Classed at 7½ out of 10 in Spanish Gastronomía Guide. A delight. We suggest take a group of 6-8; they'll all be impressed at what you know !!! Muzak turned off on request. Booking essential.

Tel : 96 640.6656 / Opens only Fri. p.m., Sat midday & p.m. & Sun midday / [batalerjoana@gmail.com](mailto:batalerjoana@gmail.com) / <http://vinsimes.blogspot.com/2008/05/del-raval-en-benissiva-de-joana.html>

**Restaurante VALL DEL POP** : Atop the hill over-looking Lliber and the Jalon valley on the Gata-Lliber road (before you drop down to Lliber). We were reminded just recently of the excellent meat offered here (incl. grilled kidneys as a 'starter' !) all cooked "a la brasa". Our return visit was enjoyed in a good friendly atmosphere (no muzak). Very reasonable prices and the pool is available for guests.  
Tel. 608 919036 / 96 573 1798 / f. Tues. E-mail: [rest.valldelpop@gmail.com](mailto:rest.valldelpop@gmail.com)

**Restaurante La VENTA del COLLAO** (Owner: Esmeralda) : BENIMAURELL. We arrived here to realise you'd better book for it is an already well-established restaurant ! Situate amongst the cherry orchards and atop the mountain leading up from Benimaurell - and which goes over the top to join the CV720 far below on the other side. It enjoys truly stunning views over all the surrounding mountains. The trip up was a real adventure ! Delicious starters, roasts & puddings with friendly service. Warm interior for winter visits. Sensible prices. Fluent English spoken (& Dutch !).  
Tel: 649 590538 / E-mail: [ventadelcollao@hotmail.com](mailto:ventadelcollao@hotmail.com) (their website in prep.).

**Restaurante VERD í VENT** : Los Pinos (see instructions for going to Maserof above who are next door). Revisit your student days in a rustic farmhouse. A copious 4-course, Belgian-prepared, delicious meal - all for about €18. Spectacular views over the Sierra Bernia. More popular than ever with all nationalities and a fun treat for visitors - consequently you must book.  
Tel : 96 597.3413 / mob: 620-550833) / f. Tues.

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### **OTHER RESTAURANTS** (by town)

( = [Michelin star](#) / \* = [Los Toques de la Costa Blanca](#))

96 526.2585 Maestral, Andalucia 18, Vistahermosa, ALICANTE / f.Sun pm  
96 583.2624 \* El Pierrot, Playa Levante, Ed.Gran Sol 42, CALPE / f.Tues  
96 559.2100 L'Escaleta, Pujada Estac.de Norte N340, COCENTAINA/ f. Sun pm & Mon  
96 642.1626 La Barqueta, Bellavista 10, DENIA (sea front) / daily  
96 642.1789 Romano, Av. El Cid 3 (beneath castle), DENIA / f.Thurs  
96 578.6479 Tasca Eulalia (tapas), Marquès del Campo 39, DENIA / daily  
96 578.9103 Ticino(Italian), Bellavista, DENIA (sea front) / daily  
96 393.4046 Alejandro del Toro, Amadeo de Saboya 15, VALENCIA/ f.Sat midday + Sun  
96 392.3538 Bodegó de la Sarieta,C/Juristas 4, VALENCIA (Trad. Valencian cuisine)  
96 392.4000 Seu Xerea, Almodovar 4, VALENCIA, f/ Sun & Mon  
96 394.0811 La Reina,Plaza Canovas,VALENCIA, f/Sun & Mon pm  
96 335.5418 Ricard Camarena, C/ Sumsi 4, VALENCIA [reservas@ricardcamarena.com]  
6 374.6665 La Sucursal, Guillém de Castro 118, VALENCIA/ f. 15-31 Aug. & Sat.noon + Sun  
96 352.5111 Rias Gallegas, Cirilo Amorós 4, VALENCIA / f. Aug. & Sun & Mon.pm  
96 384.8800 La Sota d'Abastos, C/Navarra 7, VALENCIA /  
96 381.3819 Min Dou,Calle Pelayo 31, VALENCIA 46007 (the Chinese community's No.1)  
96 330.5763 Beirut King, Paseo de la Alameda 50 (Lebanese - nr.opera house), VALENCIA /daily  
96 337.2164 " " (Aragon): Felip Maria Garin 4 ( " )  
96 380.3667 " " (Ruzafa): Carlos Cervera 22 ( " )

BOOKING: Good restaurants are busy; best to book. f. = fermé = Day closed (if known)

**PLEASE TELL US ABOUT YOUR EXPERIENCES - IT HELPS EVERYONE**

**NOISE ANNOYS** : Your editor/complier interviewed. RTN headline on subject of noise (and most especially the scourge of muzak in restaurants and shops) :

[www.roundtownnews.com/rtn-newsflash/item/44154-noise-annoys.html](http://www.roundtownnews.com/rtn-newsflash/item/44154-noise-annoys.html)

“Tranquillity lubricates the soul, muzak destroys it”

(Spike Milligan)

"Like a loathsome monster, muzak spreads its tentacles wider and wider"

(John Humphrys, BBC Radio 4)

**Pipedown: Campaign for Freedom from Piped Music** < [www.pipedown.info](http://www.pipedown.info) >

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*Of all the modern phenomena,  
the most monstrous and ominous,  
the most manifestly rotting with disease,  
the most grimly prophetic of destruction,  
the most clearly and unmistakably inspired by evil spirits,  
the most instantly and awfully overshadowed by the wrath of heaven,  
the most near to madness and moral chaos,  
the most vivid with devilry and despair,  
is the practice of having to listen to music while eating a meal in a  
restaurant.*

From: *Avowals and Denials* (1935), **G. K. Chesterton**

[Courtesy Musicians' Benevolent Fund magazine]

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