

PARTICIPATING RESTAURANTS

FRIDAY 17th OCTOBERE

HB TORREVIEJA
LA MAR DE BIEN
LAS CAÑAS
LAS COLUMNAS
LUNA CRECIENTE
LUZ DE MAR
MISTO
MR. COVER LAB

SATURDAY 18th OCTOBER

BIANCO SEA EMOTION
HB TORREVIEJA
LAS CAÑAS
LAS COLUMNAS
LUNA CRECIENTE
LUZ DE MAR
MR COVER LAB

Guest association:

ASOCIACION DE ALIMENTOS SOLIDARIOS

SUNDAY 19th OCTOBER

GALERÍA DE LA MIRADA
HB TORREVIEJA
LAS CAÑAS
LAS COLUMNAS
LUNA CRECIENTE
LUZ DE MAR
MR COVER LAB

Guest association:

ASOCIACION DE ALIMENTOS SOLIDARIOS

DESAL

T O R R E V I E J A

Gastronomic Festival

Finca Victoria
Garden Torreveija
Gerona street, 1

Futher information:
desaltorreveija.com
desaltorreveija@gmail.com

747 469 634



DESAL

T O R R E V I E J A

Gastronomic Festival

TASTING OUR DELICACIES
WITH THE BEST CHEFS

17, 18 y 19th
OCTOBER
2025

On October 17th, 18th and 19th, Torreveija will become the center of Valencian gastronomy with the aim of highlighting our products as well as the mix of cultures that can be found in the city.

DESAL TORREVIEJA is the space where Valencian culinary stars, local producers and restaurateurs, and those from other municipalities in the Vega Baja region will present their creations.

FREE ADMISSION

ATTENDANCE TO TASTINGS
AND CHILDREN'S WORKSHOPS

REGISTRATION:

Through the website
desaltorreveija.com

Tasting and workshops

(maximum capacity 30 people)

ABOUTH HEALTH talks

(subjecto to available seating)

For further information:

747 469 634

PROGRAM

FRIDAY 17th OCTOBER

11.00 a.m. OPENING

11.30 a.m. START



12.00 p.m. CARLOS GARCÍA
Dexcaro restaurant
● Repsol
"Our rice from here and there"



1.00 p.m. RAFA SOLER
Rte. Audrey's
🌿 Michelin ● Repsol
"Rafa's Soler vegetable garden"

2.00 p.m. OIL TASTING

Speaker **Luis Miguel Martínez**
OTOBRI OIL- MUNTANYA FAMILY

5.00 p.m. ROUNDTABLE ABOUT HEALTH

"**Gluten free cooking ... and stress free**": ACECOVA roundtable on the restaurant business project. Gluten-Free Moments, with the participation of establishments from Torre Vieja and the surrounding area, moderated by its president, Jesús Salinas Buendía.



5.45 p.m. QUICO CORROCHANO
Cover Lab Pastry Shop. Best Iberian Panettone Artisan 2023 "Panettone with Torre Vieja's salt and La Mata's grapes".

6.30 p.m. CHILDREN'S WORKSHOP "Cookie decoration"



6.45 p.m. ADRIAN STOJEWSKI
Culinary expert passionate about Spanish cuisine. Between two lands "Fusion of Spanish-Polish cuisine".

7.30 p.m. CHILDREN'S WORKSHOP "Fun canapés".

7.45 p.m. HEALTH INFORMATION TALK

"Goodbye to inflammation"
Speaker: **Sandra Moñino**. Nutritionist and educator, a leader in Spain for her practical and close focus to food education and the promotion of healthy habits.

8.30 p.m. WINE TASTING

"Alicante DOP: The rebirth of an historic area"
Speaker: **Omar Amorós Amorós**, Alicante Regulatory Council of Origin Designation (CRDOP)

11.00 p.m. CLOSING

SATURDAY 18th

11.00 a.m. OPENING



12.00 h. KIKO MOYA
L'Escaleta Restaurant
🌿🌿 Michelin ●●●● Repsol
"Salt as a transforming component of products".

12.30 p.m. CHILDREN'S WORKSHOP "Creative salads".



1.00 p.m. ALBERTO FERRUZ
BonAmb restaurant
🌿 Michelin ●●●● Repsol



EMMANUELLE BARÓN
Casa Pepa restaurant
🌿 Michelin
"Memory as a starting point".

2.00 p.m. WINE TASTING

Speaker: **Santiago Mora**
COVIÑAS GROUP

5.00 p.m. HEALTH TALK

"Torre Vieja's salt, the essence of our land and our table"
Speaker: **David Gabaldón**. Quality Manager at Las Salinas de Torre Vieja



6.00 p.m. JOSE MANUEL MARCOS CANDELA
Petits plaisirs Crunchy Candela Gealteria
"The Chocolate Panettone Madrid Fusion Innovation Award".

6.30 p.m. CHILDREN'S WORKSHOP

"Animals with fruits"

7.00 p.m. ARTICHOKE ASSOCIATION

Artichoke croquette
Chef: **José Francisco Gómez Macia**
Los Infantes restaurant Almoradí

7.30 p.m. CHILDREN'S WORKSHOP "Cake Pops".

8.00 p.m. HEALTH TALK

"Smart nutrition back to nature"
Speaker: **Nítida Pastor**
Pharmacist and medical doctor. A world expert in nutrition and author of four books on nutrients, medicinal plants and their impact on health and longevity.

11.00 p.m. CLOSING

SUNDAY 19th

11.00 p.m. OPENING



12.00 p.m. JOAQUIN BAEZA
Baeza y Rufete restaurant
🌿 Michelin ● Repsol
"Essences of the Mediterranean"

12.30 p.m. CHILDREN'S WORKSHOP

"Cupcake decoration"



1.00 p.m. VICKY SEVILLA
Arrels restaurant
🌿 Michelin ● Repsol
"Mediterranean cuisine from our perspective".

4.00 p.m. WINE TASTING AND TORREVIEJA'S VINEYARDS IN LA MATA

Speaker: **Hilarión Pedauy Armengol**, Master's degree in viticulture and oenology, sommelier and certified trainer from the Alicante Origin Designation.



6.00 p.m. TORE JOHNNY DALE
Henrik Ibsen restaurant
"Traditional Norwegian cuisine with a salt essence".

6.45 p.m. Recognition of Tore Johnny Dale's professional career.

7.00 p.m. CLOSING

PERFORMANCE DEUVE DJ

Friday and Saturday between 7 p.m. to 10 p.m.
Sunday from 4 pm to 7 pm