

Organizers:



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dnafestivaldenia.com



Our restaurants have prepared a very special menu for you. in Dénia.



Dna Festival Dénia

1-2/10 2022

Dénia, the biggest table in the world



The sea wheis the appetite, and the Marinaeta Cassiana promenade is the perfect place to sit down to eat. If it is true that food is eye-catching, we are going to have a great time here. We return to our origins, we return to the Marinaeta Cassiana. We go back to the place where we were born. And together we will once again enjoy the very best of our gastronomy, our professionals, our products and our recipes. We will once again fill the promenade with experiences, flavours, smells and creativity to once again show the world that you don't get to eat like here anywhere.

1-2/10 2022

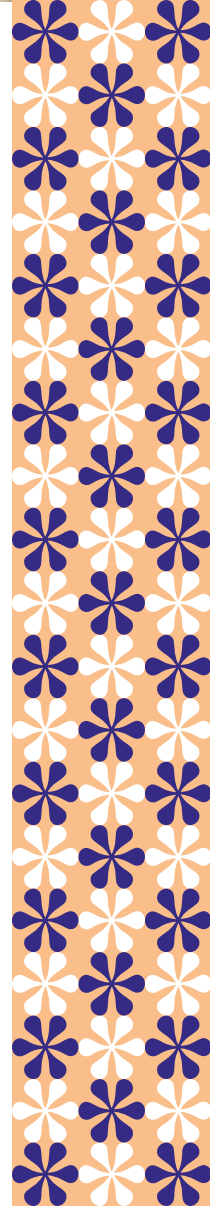
DISCUSSION



ON THE TABLE

Dénia, the biggest table in the world

Dna Festival Dénia



On the 1st and 2nd of October, we put the great festival of gastronomy on the table.

The future, on the table.

Tradition, on the table.

Innovation, on the table.

Territory, on the table.

The product, on the table.

Landscape, on the table.

Sustainability, on the table.

Pleasure, on the table.

Creativity, on the table.

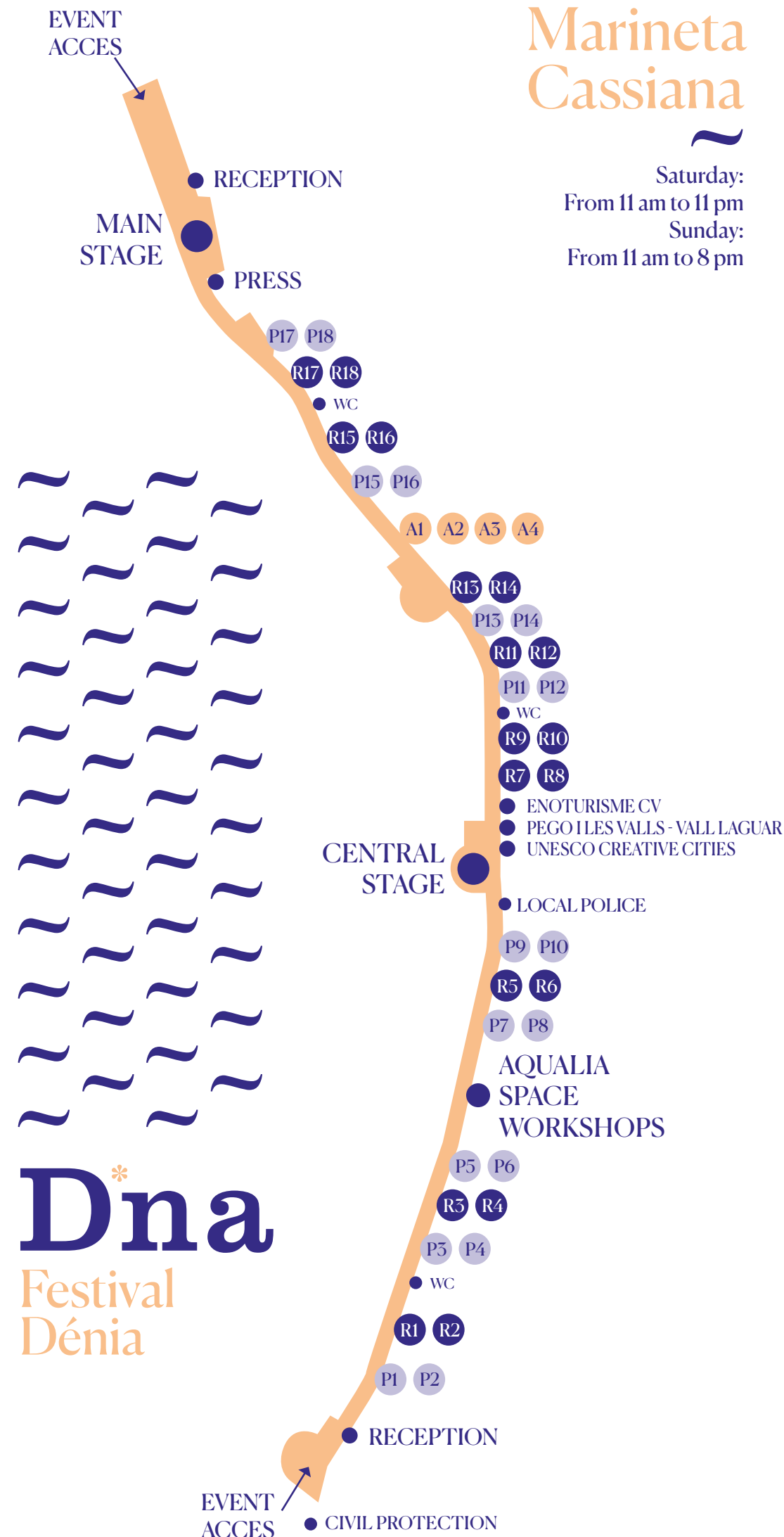
Discussion, on the table.

Education, on the table...

As you can see, we have so many things to put on the table that we need the biggest table in the world. And of course, you have a place reserved.

Marineta Cassiana

Saturday:
From 11 am to 11 pm
Sunday:
From 11 am to 8 pm



Dna

Festival
Dénia

* RICE *

A1	ARRELS	A3	MARINO ROTAS
A2	EL TRESMALL	A4	OCTAVIO'S ARROCCERÍA

* PRODUCERS *

P1	BODEGAS BOCOPA	P11	JOAN DE LA CASA. VITICULTOR
P2	OLIGARUM	P12	CIDONCHA
P5	MELICATESEN	P13	CAFÉS PEPETTO
P4	LA COQUERÍA	P14	HELADERÍA
	MOSSET'S ARTESANS	P15	MIQUEL GELATER
P5	CARNOT	P16	EL SERRRALET
	EL TRADICIONAL	P17	HELADOS PALACIO
	APERITIVO DE DÉNIA	P18	FRUTOS SECOS "LA PANSA"
P6	NUTS & GO		
P7	BODEGAS XALÓ		
P8	VEGADÉNIA		
P9	CELLER LES FRESES		
P10	COQUERÍA		
	JORDI AL NIN		

* RESTAURANTS *

R1	DOA	R11	MARINO PORT
R2	CASA BENJAMÍN	R12	ENTREAROMAS
R5	MAR DE SÁMAR & LOS BAÑOS	R15	TERRA DE SABOR
		R14	CASA PEPA
R4	FUEGO MARINA	R15	PONT SEC - NYAS COCA
R5	BASTA!	R16	MESHICO
R6	PEIX & BRASES	R17	LA CROQUETERÍA
R7	EL RASET	R18	CANELA
R8	A LA FRESCA		
R9	LA XERNA DEL MAR		
R10	QUIQUE DACOSTA-VUELVE CAROLINA		

PROGRAMME

~ 1/10 ~

12:00 - 12:45	RICARDO TEMIÑO, La Fábrica (Burgos)
12:45 - 15:50	CRISTINA FIGUEIRA, El Xato (La Nucia, Alicante)
15:50 - 14:15	FEDERICO CERVERA, DIANA CERVERA AND LUIS CAÑIZARES, Els Magazins (Dénia)
14:15 - 15:00	MARÍA JOSÉ SAN ROMÁN, Monastrell (Alicante)
15:00 - 16:50	PAUSE
16:50 - 17:15	AINA SERNA, Casa Pepa (Ondara, Alicante)
17:15 - 18:00	JOSE MANUEL LÓPEZ, Peix&Brases (Dénia)
18:00 - 18:45	MARCOS MORÁN, Casa Gerardo (Prendes, Asturias)
18:45 - 19:50	CRISTINA BAIXAULI, Agua de Mar and Casa Benjamín (Dénia)
19:50 - 20:15	SEAFOOD STEW, Julia Lozano (El Faralló, Dénia), Rosa Martí (La Giralda, Dénia), Mari Luz Piera (El Pegolí, Dénia) and Quique Dacosta

~ 1/10 ~

12:00 - 12:45	CDT DÉNIA, center where the future professionals of the catering industry and tourism of the Marina Alta are trained: IES Maria Ibars and University of Alicante.
12:45 - 15:50	
15:50 - 14:15	MASSIMO ARIENTI, GIOVANNI MASTROMARINO AND MATÍAS FARFAN, Nómada (Dénia)
14:15 - 15:00	MARIO DORIA AND QUIQUE BARELLA, Gastrodictos (Valencia)
15:00 - 16:50	PAUSE
16:50 - 17:15	BELÉN ESCRIVÁ AND ÓSCAR MARÍ, La Xerna del Mar (Dénia)
17:15 - 18:00	ANTONIO JESÚS MORANTE, Café Plaza (Catral, Alicante)
18:00 - 18:45	ROBERTO ATZENI AND MIGUEL BONET, Malaspina (Benidorm, Alicante)
18:45 - 19:50	MIQUEL GILABERT AND JOSE MANUEL BISETTO, Mare (Benidoleig, Alicante)
19:50 - 20:15	EVENOR SEVILLA AND FRANCISCO FLORES, Masía la Mota (Alcoy, Alicante)
20:15 - 21:00	FOREVER YOUNG, Moscatel en la marina

~ 1/10 ~

12:00 - 12:45	Workshop: Vegetables, nuts and legumes: fun food for athletes. By David Castelló, Restaurante Tapes La Xara. (La Xara, Alicante)
13:15 - 15:00	PAUSE
15:50 - 16:50	
16:50 - 17:15	Workshop: Oils. By Brígida Jiménez, director of IFAPA de Cabra, (Córdoba) and Maria José San Román, Monastrell (Alicante)
17:45 - 18:50	Fish cleaning: whiting, red mullet and monkfish. By Marta Devesa, Hogar del Pescador Restaurant (Villajoyosa, Alicante)
19:00 - 20:00	Workshop: Local cocktails by Three Monkeys. Cocktail workshop with spirits from Alicante. By Santi Gómez Argüelles, Three Monkeys (Alicante)

* MAIN STAGE *

~ 2/10 ~

RAFA SOLER, Audrey's (Calpe, Alicante)
DIEGO GUERRERO, Dstage (Madrid)
VÍCTOR MARTÍN, Trigo (Valladolid)
BRUNO RUIZ, Aticcook (Dénia)
PAUSE
HOW TO COOK A GUÍA REPSOL DISH, María Ritter, director of Guía Repsol Kiko Moya, L'Escaleta (Cocentaina, Alicante) Vicky Sevilla, Arrels (Sagunto, Valencia) David López, Local de Ensayo (Murcia)
MARIO SANDOVAL, Coque (Madrid)
MIQUEL RUIZ, El Baret de Miquel (Dénia)
MANUEL ALONSO, Casa Manolo (Daimús, Valencia)

* CENTRAL STAGE *

~ 2/10 ~

GERMÁN LÓPEZ AND CAROLINA OLIVA, Olea By Serawa (Moraira, Alicante)
CARLOS MILLARES, La Mar Blava (Benicarló, Castellón)
NACHO BARCOS, Capicúa (Benicassim, Castellón)
MARTÍN SIRE AND PEDRO BLESA, Miró (Alicante)
PAUSE
CRISTINA MANZANARES, Nou Raspa (Cocentaina, Alicante)
PABLO ADRIÁN VALVERDE, Tasca 42 (Moraira, Alicante) Advised by Acecova
XIMO PASTOR, JAUME PASTOR AND ANTONIO FORNÉS, Mar de Sàmar (Dénia) and Carnot (Dénia)
ÁLEX TUR AND SAÚL TUR, Cavall i L'Androna (Dénia)

* TALLERES ESPACIO AQUALIA *

~ 2/10 ~

Workshop: Seefood cooking. By Carolina Álvarez, head chef of Quique Dacosta Restaurant (Dénia)
Workshop: Valencian Paella. By Raúl Magraner, Restaurante Bonaire (El Palmar, Valencia)
Family Workshop: Orxata & Fartons: el making of. By Álvaro Verdú, Heladería Verdú (Dénia)
Workshop for children: You don't know how to cook even an egg. By Domenico Vildacvi, Station chef of Quique Dacosta Restaurant (Dénia)
Family workshop: Making dough for "cocas". By Antonio Cidoncha, director general de Cidoncha and Almudena Sánchez, directora de producción de Cidoncha (Dénia)
Workshop: Young Muscatels. Bodegas Aida i Luis and Bodegas Riko