

D^{*}na

Festival
Dénia

MARINETA
CASSIANA,
DÉNIA

30 SEP.
1 OCT.
2023

El mar

se
bebe

ORGANIZA

Fundación Dénia
Ciudad Creativa
de la Gastronomía

PROMUEVE

COMUNITAT
VALENCIANA

L'EXQUISIT
mediterrani

DÉNIA
unesco

Ajuntament
de Dénia

INSTITUCIÓN
COLABORADORA

Costa
Blanca

PATROCINADORES

aqualia

urbaser

PAVSAI

COLABORADORES

TURIA

masymas

COLABORADORES
TÉCNICOS

masymas

hostelBe

dnafestivaldenia.com

PROGRAM

STAGE DEL MAR

30 SEP.

16:30 - 17:15 **PABLO GONZÁLEZ**,
CABAÑA BUENAVISTA (EL PALMAR, MURCIA)

17:15 - 18:00 **CAROLINA ÁLVAREZ**,
QUIQUE DACOSTA RESTAURANTE (DÉNIA)

18:00 - 18:45 **ÁNGEL LEÓN**,
APONIENTE (EL PUERTO DE SANTA MARÍA, CÁDIZ)

18:45 - 19:30 **SERGIO BASTARD**,
LA CASONA DEL JUDÍO (SANTANDER)

19:30 - 20:15 **JOSÉ AVILLEZ**,
BELCANTO (LISBOA, PORTUGAL)

1 OCT.

12:30 - 14:30 **CHILDREN'S WORKSHOP
& COLLECTIVE MURAL "EL MAR"** LED BY
TARDOR (MURALIST)

-

16:30 - 17:15 **LUCÍA FREITAS**,
A TAFONA (SANTIAGO DE COMPOSTELA)

17:15 - 18:00 **SERGIO TORRES**,
COCINA HERMANOS TORRES (BARCELONA)

18:00 - 18:45 **NACHO MANZANO**,
CASA MARCIAL (PARRES, ASTURIAS)

18:45 - 19:30 **JOSEAN ALIJA**,
NERUA (BILBAO)



*The organization reserves the right to modify the program and make last minute changes.

STAGE L'EXQUISIT MEDITERRANI

30 SEP.

12:00 - 12:45 **SACHA MENARD**, "RED PRAWN FROM
DÉNIA WITH CONFITTED VEGETABLES WITH GARUM DE
LOIRE" (TOURS)

13:00 - 13:45 **VICENTE SIMÓ**, CDT DÉNIA KITCHEN TRAINER,
"THE CDT OF DÉNIA COOKS THE SEA" + "DÉNIA WATER COCKTAIL"
PREPARED BY THE **STUDENTS** OF THE CIPFP OF DÉNIA.

14:00 - 14:45 **ROBERTO ATZENI**, MALASPINA
(BENIDORM)

15:00 - 15:45 **EDUARDO ESPEJO**, FLAMA (VALENCIA)

-

16:30 - 17:15 **MIGUEL RIVAS**, NOA (ELCHE)

17:45 - 18:30 **MIQUEL GILABERT**,
MARE (BENIDOLEIG, ALICANTE)

19:00 - 19:45 **MARUJA SANTACREU & MARTA
DEVESA**, HOGAR DEL PESCADOR (VILLAJOSYOSA)

20:15 - 20:45 **NURIA SANZ, OSCAR OLLERO &
JONATAN SANTANA**, L'ESTIBADOR (VALENCIA)

21:00 - 21:30 **CANDELA CASTELLÓ**, FROM BODEGA
FINCA COLLADO, **JUAN GARCÍA**, FROM BODEGA LAS
VIRTUDES & **MARA BAÑÓ**, FROM CELLER LES FRESES.
"TABLECLOTH AND WINE: FOOD AND WINE EXPERIENCES".
ALICANTE WINE ROUTE

1 OCT.

12:00 - 12:45 **FEDERICO PIAN**,
EL GATO BLANCO (EL CAMPELLO)

13:00 - 13:45 **EVA FERRER, ALEJANDRO SERNA
& ESTEFANÍA MENARGUES**, RESTAURANTE VINE
(ALICANTE)

14:00 - 14:45 **RICE FROM THREE SEAS.
MEDITERRANEAN, ALBUFERA & MARJAL**
D.O. ARROZ VALENCIA

-

16:30 - 17:15 **PEDRO BERJA**, "CAN YOU CREATE
CREATIVITY?", DESTAPA'T (BENICARLÓ)

17:45 - 18:30 **DORA PERELLÓ**, "COCA OF SEA &
VEGETABLE GARDEN", LA COQUERÍA (DÉNIA)

19:00 - 19:45 **ANAY BUENO**, "SIGNATURE CUISINE
FROM A CREATIVE AND VEGETAL POINT OF VIEW", COR
DE CARXOFA (BENICARLÓ)

WORKSHOPS ESPACIO AQUALIA

30 SEP.

12:00 - 12:45 **WORKSHOP: TASTING VILLENA THROUGH ITS WINES.** BY JUAN GARCÍA VALLE, COMMERCIAL WINEMAKER AT BODEGA LAS VIRTUDES, (VILLENA, ALICANTE)

13:15 - 14:00 **WORKSHOP: SEAFOOD COOKING.** BY PABLO GONZÁLEZ FROM CABAÑA BUENAVISTA, (EL PALMAR, MURCIA)

14:30 - 15:15 **WORKSHOP: THE USE OF SPICES.** BY MONTSE BOTELLA, QUALITY DIRECTOR OF CARMENCITA SPICES

-

16:30 - 17:15 **WORKSHOP: CEVICHE & MARINADOS.** BY DANIEL NIEVES, SOUS CHEF AT QUIQUE DACOSTA RESTAURANTE (DÉNIA)

17:45 - 18:30 **WORKSHOP: TRADITIONAL PREPARATION OF SOBRASADA.** BY MIQUEL VERDÚ VAQUER, CARNISSERIA MIQUEL (CASTELL DE CASTELLS, TOT VALL DE POP)

19:00 - 20:00 **FAMILY WORKSHOP: YOU, ME, ICE CREAM, NITROGEN... I DON'T KNOW, THINK ABOUT IT.** BY ÁLVARO VERDÚ, HELADERÍA VERDÚ (DÉNIA)

1 OCT.

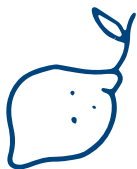
12:00 - 12:45 **FAMILY WORKSHOP: YOU, ME, ICE CREAM, NITROGEN... I DON'T KNOW, THINK ABOUT IT.** BY ÁLVARO VERDÚ, HELADERÍA VERDÚ (DÉNIA)

13:15 - 14:00 **WORKSHOP: FISH CLEANING: WHITING, MULLET, MONKFISH.** BY MARTA DEVESA, HOGAR DEL PESCADOR (VILLAJOSYOSA)

14:30 - 15:15 **WORKSHOP: SEAFOOD COOKING.** BY SERGIO BASTARD, LA CASONA DEL JUDÍO (SANTANDER)

-

17:45 - 18:30 **WORKSHOP FOR CHILDREN: BAKING COOKIES AND SWEET POTATO PASTISSETS.** BY SARAY CATENA (7 YEARS OLD AND UPWARDS)



D^{*}na
Festival
Dénia

WORKSHOPS ESPACIO COCINA

30 SEP.

12:00 - 12:45 **WORKSHOP FOR CHILDREN: GNOCCHI WITH PESTO AND SEAWEED.** BY DOMENICO VILDACCI, HEAD CHEF AT QUIQUE DACOSTA RESTAURANT, (7 YEARS OLD AND UPWARD)

-

16:30 - 17:15 **WORKSHOP: SEAFOOD COOKING.** BY JOSÉ AVILLES, GRUPO JOSÉ AVILLES (LISBOA)

17:45 - 18:30 **WORKSHOP-TASTING: AVOE, FEEL THE ORIGIN.** BY JUAN MANUEL POYATO, MANAGER OF ZUHEROLIVA (D.O. BAENA)

19:00 - 20:00 **FAMILY WORKSHOP: MAKING DOUGH FOR COCAS.** BY ANTONIO CIDONCHA GEO, ALMUDENA SÁNCHEZ, DIRECTOR OF OPERATIONS AND JOSÉ TORRENS, HEAD OF PRODUCTION DE CIDONCHA (DÉNIA)

1 OCT.

12:00 - 12:45 **WORKSHOP: CORDOBAN SALMOREJO WITH LIQUID GOLD.** BY JUAN MANUEL POYATO, MANAGER OF ZUHEROLIVA (D.O. BAENA)

13:15 - 14:00 **WORKSHOP: SEAFOOD COOKING.** BY SERGIO TORRES, COCINA HERMANOS TORRES (BARCELONA)

14:30 - 15:30 **WORKSHOP: THREE SIDED RICE DISHES FOR THREE PROVINCES.** D.O. ARROZ VALENCIA

-

16:30 - 17:15 **WHAT HAPPENS WHEN WE STOP EATING? GOOD RECYCLING PRACTICES.** BY CECILIA SÁNCHEZ AND MIREIA MONSERRAT, URBASER ENVIRONMENTAL EDUCATORS

17:45 - 18:30 **FAMILY WORKSHOP: CITRUS SLUSHIES AND OTHER FLAVORS.** BY MARCO MIQUEL, HELADERÍA MIQUEL GELATER (DÉNIA)