

## PROGRAMME

### \* MAIN STAGE \*

#### ~ 1/10 ~

12:00 - 12:45	RICARDO TEMIÑO, La Fábrica (Burgos)
12:45 - 13:30	CRISTINA FIGUEIRA, El Xato (La Nucia, Alicante)
13:30 - 14:15	FEDERICO CERVERA, DIANA CERVERA AND LUIS CAÑIZARES, Els Magazinos (Dénia)
14:15 - 15:00	MARÍA JOSÉ SAN ROMÁN, Monastrell (Alicante)
15:00 - 16:30	PAUSE
16:30 - 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 - 19:30	CRISTINA BAIXAULI, Agua de Mar and Casa Benjamín (Dénia)
19:30 - 20:15	SEAFOOD STEW, Julia Lozano (El Faralló, Dénia), Rosa Martí (La Giralda, Dénia), Mari Luz Piera (El Pegolí, Dénia) and Quique Dacosta

#### ~ 2/10 ~

12:00 - 12:45	RAFA SOLER, Audrey`s (Calpe, Alicante)
12:45 - 13:30	DIEGO GUERRERO, Dstage (Madrid)
13:30 - 14:15	VÍCTOR MARTÍN, Trigo (Valladolid)
14:15 - 15:00	BRUNO RUIZ, Aticcook (Dénia)
15:00 - 16:30	PAUSE
16:30 - 17:15	HOW TO COOK A GUÍA REPSOL DISH, Maria Ritter, director of Guía Repsol Kiko Moya, L' Escaleta (Cocentaina, Alicante) Vicky Sevilla, Arrels (Sagunto, Valencia) David López, Local de Ensayo (Murcia)
17:15 - 18:00	MARIO SANDOVAL, Coque (Madrid)
18:00 - 18:45	MIQUEL RUIZ, El Baret de Miquel (Dénia)
18:45 - 19:30	MANUEL ALONSO, Casa Manolo (Daimús, Valencia)

## PROGRAMME

### \* CENTRAL STAGE \*

#### ~ 1/10 ~

12:00 - 13:30	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.
13:30 - 14:15	MASSIMO ARIENTI, GIOVANNI MASTROMARINO AND MATÍAS FARFAN, Nómada (Dénia)
14:15 - 15:00	MARIO DORIA AND QUIQUE BARELLA, Gastrodictos (Valencia)
15:00 - 16:30	PAUSE
16:30 - 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 - 19:30	MIQUEL GILABERT AND JOSE MANUEL BISETTO, Mare (Benidoleig, Alicante)
19:30 - 20:15	EVENOR SEVILLA AND FRANCISCO FLORES, Masía la Mota (Alcoy, Alicante)
20:15 - 21:00	FOREVER YOUNG, Moscatel en la marina

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12:00 - 12:45	GERMÁN LÓPEZ AND CAROLINA OLIVA, Olea By Serawa (Moraira, Alicante)
12:45 - 13:30	CARLOS MILLARES, La Mar Blava (Benicarló, Castellón)
13:30 - 14:15	NACHO BARCOS, Capicúa (Benicassim, Castellón)
14:15 - 15:00	MARTÍN SIRE AND PEDRO BLESA, Miró (Alicante)
15:00 - 16:30	PAUSE
16:30 - 17:15	CRISTINA MANZANARES, Nou Raspa (Cocentaina, Alicante)
17:15 - 18:00	PABLO ADRIÁN VALVERDE, Tasca 42 (Moraira, Alicante) advised by Acecova
18:00 - 18:45	XIMO PASTOR, JAUME PASTOR AND ANTONIO FORNÉS, Mar de Sámar (Dénia) and Carnot (Dénia)
18:45 - 19:30	ÁLEX TUR AND SAÚL TUR, Cavall i L'Androna (Dénia)

## PROGRAMME

### \* AQUALIA SPACE WORKSHOPS \*

#### ~ 1/10 ~

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| 12:00 - 12:45 | <b>Workshop: Vegetables, nuts and legumes: fun food for athletes.</b><br>By David Castelló, Tapes La Xara Restaurant (La Xara, Alicante)            |
| 16:30 - 17:15 | <b>Workshop: Oils.</b> By Brígida Jiménez, director of IFAPA de Cabra, (Córdoba) and Maria José San Román, Monastrell (Alicante)                    |
| 17:45 - 18:30 | <b>Fish cleaning: whiting, red mullet and monkfish.</b><br>By Marta Devesa, Hogar del Pescador Restaurant (Villajoyosa, Alicante)                   |
| 19:00 - 20:00 | <b>Workshop: Local cocktails by Three Monkeys.</b> Cocktail workshop with spirits from Alicante. By Santi Gómez Argüelles, Three Monkeys (Alicante) |

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| 12:00 - 12:45 | <b>Workshop: Seafood cooking.</b><br>By Carolina Álvarez, Head chef of Quique Dacosta Restaurante (Dénia)  |
| 15:15 - 15:00 | <b>Workshop: Valencian Paella.</b> By Raúl Magraner, Restaurante Bonaire (El Palmar, Valencia)   |
| 15:30 - 16:30 | <b>Family Workshop: Orxata &amp; Fartons: the making of.</b><br>By Álvaro Verdú, Heladería Verdú (Dénia)   |
| 16:30 - 17:15 | <b>Workshop for children: You don't know how to cook even an egg</b><br>By Domenico Vildacvi, Station chef Quique Dacosta Restaurant (Dénia)                     |
| 17:45 - 18:30 | <b>Family workshop: Making dough for "cocas".</b> By Antonio Cidoncha, General director of Cidoncha and Almudena Sánchez, Production manager of Cidoncha (Dénia) |
| 19:00 - 20:00 | <b>Workshop: Young Muscatels.</b> Bodegas Aida i Luis and Bodegas Riko   |