

GUINA de TERRITORI



els **MAGAZINOS**

CUINA DE TERRITORI

With the Cuina de Territori gastronomic cycle at Els Magazinos we pay tribute, together with Turia Beer, to the traditional gastronomy of La Marina Alta through local products and their products and their protagonists.

We have created this monthly calendar to showcase seasonal products from the sea and the land. Dénia is a paradise of the Mediterranean lifestyle. Monthly in the gastronomic spaces of the 'Street of Flavours' of Els Magazinos we prepare dishes with these products so that all of you can enjoy the flavour of our territory. ¡Dénia is Life!



2023

JANUARY

Sea

Sea urchins

Trawl: (Biological standstill 15 January 15 February)
“galera”, red shrimp, white shrimp and white seabream.

Purse seine: frigate tuna, “bacora”, mackerel, sardine and anchovy.

Fishing: squid, cuttlefish and conger eel.

Trammel and artisanal: “bonito”, rock mullet (cow, serrano, rascasa, thrush and moray) and cuttlefish.

Land

Citrus fruits, artichokes, persimmons, wild herbs (rosella, chard, “camarotja”, “llicsons”).



2023

FEBRUARY

Sea

“Galera”

Trawl: (Biological standstill 15 January 15 February): “galera”, red shrimp, white shrimp and white seabream.

Purse seine: frigate tuna, mackerel, sardine and anchovy.

Fishing: squid, cuttlefish and conger eel.

Trammel and artisanal: “bonito”, cuttlefish, “mabra”, “pajel”, lemon fish or “lecha”, “sargo” and sea bream

Land

Artichokes, garlic, peas and broccoli.



2023 MARCH

Sea

Cuttlefish

Trawl: frigate mackerel, sea bream, red shrimp, “bacallaret”, red crab, “galeras” and horse mackerel.

Purse seine: biological arrest.

Trammel and artisanal: red mullet, **cuttlefish**, “mabra”, “pajel”, lemon fish or “lecha” and octopus.

Land

Green leafy vegetables, “faves”, “herbasana” and onion.

Meat

Artisan sausages



2023 ABRIL

Sea

Red shrimp

Trawl: red shrimp, “bacallaret”, red crab, “galeras”, and horse mackerel.

Purse seine: biological arrest.

Trammel and artisanal: cuttlefish, “mabra”, “pajel”, lemon fish or “lecha”, octopus and “denton”.

Land

Broad beans, garlic, asparagus, strawberries, peas and green beans.

Meat

Lamb



2023 MAY

Sea

“Denton”

Trawl: red mullet, red shrimp, “bacallaret”, red crab, horse mackerel and monkfish

Purse seine: tuna, sardines and anchovies.

Trammel and artisanal: cuttlefish, “mabra”, “pajel”, lemon fish or “lecha”, octopus, **“denton”**, lobsters, scorpion fish, sea cicada and roe.

Land

Honey, **beetroot**, radishes, carrots, potatoes, onions, carrots, green beans, artichokes, garlic and cherries.



2023 JUNE

Sea

Tuna

Trawl: red shrimp, “moixa”, “bacallaret”, red crab, langoustines, horse mackerel and monkfish.

Purse seine: tuna, sardines and anchovies.

Trasmallo y artesanales: salmonete, morralla de roca (vaca, serrano, rascasa, tordo y morena), corba, pulpo, escorpa, langosta, bogavante y cigarra de mar.

Land

Aubergine, apricot, courgette, melon, watermelon, “blat de la marina”, onion, peas and tomatoes.



2023 JULY

Sea

“Clòtxines”, sardine and anchovies

Trawl: red shrimp, “moixa”, “bacallaret”, red crab, langoustines, horse mackerel and monkfish.

Pure seine: sardines and anchovies.

Trammel and artisanal: red mullet, rock morralla, (cow, “serrano”, “rascasa”, thrush and moray fish), scorpion fish and lobster.

Land

Tomatoes, aubergine, peppers, apricot, courgette, melon, watermelon, “blat de la marina” and onion.



2023 AUGUST

Sea

“Escorpa”

Trawl: red shrimp, “bacallaret”, “furó”, red crab, langoustines, horse mackerel and monkfish.

Purse seine: sardines and anchovies.

Trammel and artisanal: red mullet, rock morralla, (cow, “serrano”, “rascasa”, thrush and moray fish), scorpion fish and lobster.

Land

Green and red peppers, cucumbers, beans, tomatoes, aubergines, onions and muscatel grapes.



2023

SEPTEMBER

Sea

Lobster

Trawl: Biological arrest.
Red shrimp, “bacallaret”,
“furó”, red crab,
langoustines, horse
mackerel, monkfish,
bacora and bonito.

Purse seine: sardines and
anchovies.

Trammel and artisanal:
red mullet, rock morralla,
(cow, “serrano”, “rascasa”,
thrush and moray fish),
scorpion fish and lobster.

Land

**Figs, muscatel
grape,** rice (DO Pego
bomba and
bombón), chickpeas,
“napicol”, potato,
penjar tomato, garlic
and pumpkin.



2023 OCTOBER

Sea

Calamar

Trawl: red shrimp, red crab, langoustines, horse mackerel, monkfish, moixa, white shrimp and **squid**.

Purse seine: sardines and anchovies.

Trasmallo y artesanales: red mullet, rock morralla, (cow, “serrano”, “rascasa”, thrush and moray fish), “pajel”, “mabra” and lemon fish.

Manzà

Eels

Land

Pumpkin, figs, “pencas”, “napicol”, rice (DO Pego bomba and bombón) “faves”, “naps”, “fesols”, “garrofón”, beans, “corfa”, “molla”, “careto”, “penques”, “creilla”, chard, spinach, olives and oils.



2023

NOVEMBER

Sea

Lemon fish or “lecha”

Trawl: red shrimp, red crab, horse mackerel, monkfish, “moixa”, white shrimp, “galeras” and langoustines.

Purse seine: sardines and anchovies.

Trammel and artisanal: red mullet, rock mullet (cow, “serrano”, “rascasa”, thrush and moray fish), “pajel”, “mabra” and lemon fish or “lecha”.

Land

Pomegranate, pumpkin, sweet potato and “bacora”.



2023

DICIEMBRE

Sea

“Bonito”

Trawl: red shrimp, red crab, horse mackerel, monkfish, moixa, white shrimp and “bacallaret”.

Purse seine: sardines and anchovies.

Trammel and artisanal: red mullet, rock mullet (cow, “serrano”, “rascasa”, thrush and moray fish), **lemon fish or “lecha”**, “bonito” and cuttlefish.

Land

Sweet potato, vegetables from “de la olla de Nadal” (“pencas”, “napicol”, chickpeas, carrot, potato, turnip, parsnip, pumpkin and cabbage) and nuts.

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