

els MAGAZINOS

GUINA de TERRITORI



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!



JANUARY

Sea

Sea urchins

Trawl: “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”).



FEBRUARY

Sea

“Galera”

Trawl: “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.



MARCH

Sea

Cuttlefish

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

Purse seine: mackerel, sardine and anchovy.

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

Land

Green leafy vegetables, beans, mint and onion.

Meat

Artisan sausages



ABRIL

Sea

Red shrimp

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

Purse seine: mackerel, sardine and anchovy.

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



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

Beetroot, honey, radishes, carrots, potatoes, onions, carrots, green beans, artichokes, garlic and cherries.



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.



JULY

Sea

“Clòtxina”, 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.



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.



SEPTEMBER

Sea

Lobster

Trawl: 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.



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) “habas”, “nabo”, “fesols”, “garrofón”, beans, “corfa”, “molla”, “careto”, “pencas”, potato, chard, spinach, olives and oils.



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.



DECEMBER

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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