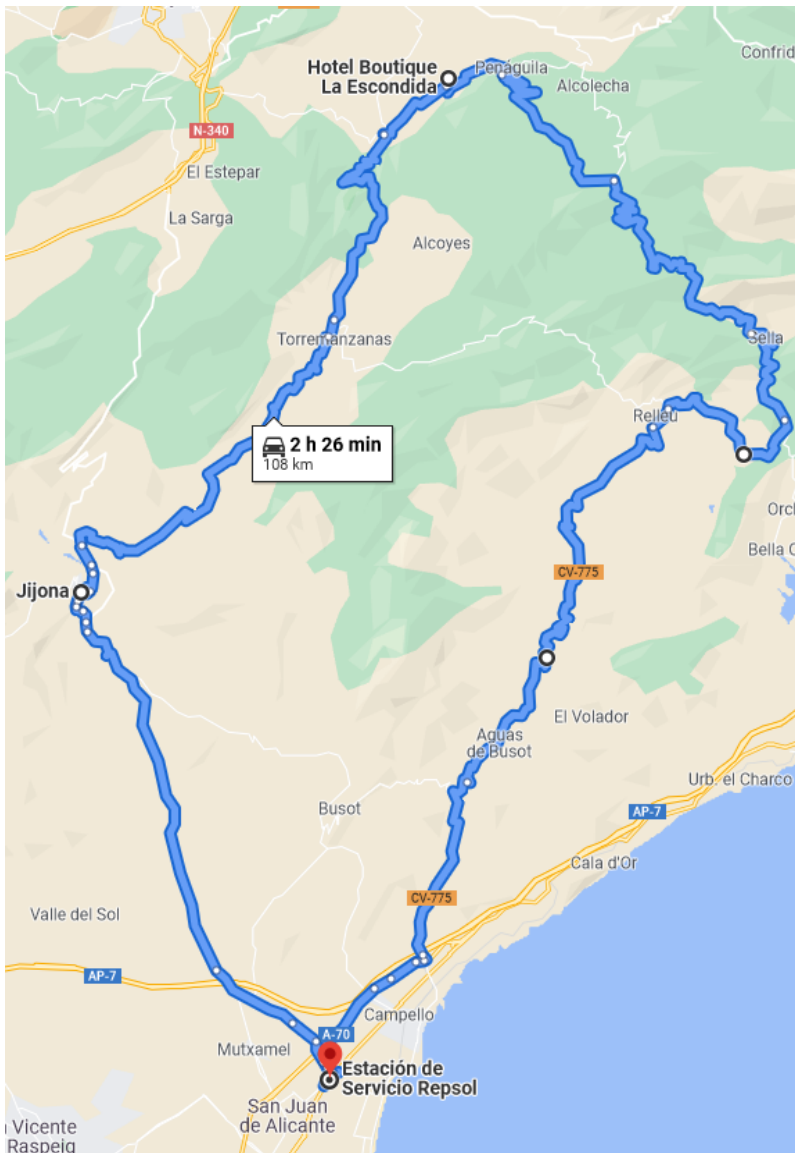




IMPORTANT :

- You must always register to participate in the event (1 registration per car).
- Please also fill in the number of people attending the meal.
- In the case of large groups, it is often necessary to select in advance what each participant will eat. If this is the case, you will receive an e-mail where you can select the dishes chosen for you and the people in your car.



We meet Sunday 31/10 at 11:30 at the [Repsol gas station in San Juan \(Fabraquer\)](#)

While we wait for everybody to arrive, we can have a coffee, refuel, check tire pressure, and get to know the new members.

Once everybody is there, we leave in group and take the CV800 to join the CV-775 a few kilometers further, which we follow to Rellu, then take the CV-770 via Sella to Penagüila, where we will stop for lunch at [Hotel-Boutique La Escondita](#)

It's a beautiful place and we will have space to relax before taking the road back to Alicante via the CV-780 to Torremanzanas and Jijona, to continue to Alicante via the CV-800.

Note :

as members come from different part of the province, there is no problem for anybody to leave the group after lunch and take the shortest way back home.

We try as much as possible to organise routes in a way which will eventually one day or another be close to homes of members a bit further away from Alicante.

Click the map to get the route on Google maps online



La Escondida – Restaurante – Menu Porsche Tours Alicante 31.10.2021

We will send to each registered participant an online form to choose their 2 starters, main course and dessert

Unfortunately, the restaurant could not provide a menu in English.

Snacks de Bienvenida

a escoger 2 entrantes

- **PUERROS** asados, straciatella de burata trufada, setas de temporada y romesco
- **GAMBAS** “all i pebre” de gambas y algas, pan con tomate ahumado y caviar
- **PRESA IBÉRICA DE BELLOTA** “coqueta” de presa ibérica bellota con almendra y su jugo de fricandó
- **ENSALADA DE TOMATE DE LA TERRETA** con ventresca de atún, cebolla roja encurtida, y olivas
- **ATÚN** a la brasa en su escabeche de setas, algas y piparas
- **“PUTXERO”** pilota de steak tartar, hummus de piñones y nuestro caldo de “putxero”

a escoger 1 principal (arroz o carne o pescado)

ARROCES

- **DE GAMBA** pelada y cortada estilo tartar, encima de un arroz a banda meloso de marisco
- **DE ALCACHOFAS Y SETAS** con su arroz estilo alicantino con salmorreta
- **CALDERO ALICANTINO** arroz a banda en caldero con pescado del día a la brasa y gazpachuelo de all i oli
- **DE PRESA IBÉRICA Y PADRONES** a la brasa con pimientos del padrón a la leña

CARNE Y PESCADOS

- **BACALAO** en “pericana” confitado con su guiso de bacalao y azafrán
- **MERLUZA DE PINCHO** con guisantes, tartar de calamar y jugo de “borreta alicantina”
- **SOLOMILLO** marcado, trinxat y hortalizas de temporada, acompañado de jugo de su cocción
- **PESCADO DE LONJA A LA BRASA** patata al horno y tomatitos asados - según precio mercado - (Min. 2p)
- **MAGRET DE PATO** puré de boniato, chalotas, higos y reducción de vermut
- **TXULETA DE TERNERA MADURADA 500 GR** pimientos del piquillo y patatas paja - según peso (Min. 2p)

a escoger 1 postre

- **TEXTURAS** de tomillo y limón
- **TARTITA** de queso con mermelada del día
- **CHOCOLATE ADICTO** con jengibre
- **CHOCOLATE, PAN,** aceite y sal

Petit Fours

40 € per person, 2 drinks included
(wáter, lemonade, minerals, beer from the tap, or house wine)