



## Flavors of the Bay - The Tuna Exhibition

### May 24 and 25 - Port de Pollença

**THURSDAY 22<sup>nd</sup>**

**FROM 17:00 TO 20:00h**

The Marine Ecology Classroom of the RCNPP will be open to the public with the activity: "Biodiversitat epífita de la posidònia".

Location: Marine Ecology Classroom of the RCNPP

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## FRIDAY 23<sup>rd</sup>

### FROM 17:00 TO 20:00h

The Marine Ecology Classroom of the RCNPP will be open to the public with the activity: "Biodiversitat epífita de la posidònia".

Location: Marine Ecology Classroom of the RCNPP

### 20:00h

Talk: "La revalorització del patrimoni marítim pesquer del Moll. Del patrimoni alimentari al patrimoni flotant", by sociologist and anthropologist Diana Borràs Rhodes and nautical businesswoman Antonia Puig Llobera.

Location: Port de Pollença Neighborhood Association Hall

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## SATURDAY 24<sup>th</sup>

### 11:00h

Opening of the boat exhibition "Floating Heritage of Port de Pollença", by Diana Borràs Rhodes and Antonia Puig Llobera.

Location: RCNPP Dock

### BOAT TOURS

#### Hours: 10:00 - 14:00 and 16:00 - 18:00

Free one-and-a-half-hour boat trip without a license. Prior registration required at booth nº 11 of PortsIB.

Location: Stay Dock

Organized by: Boat Rental Formentor

### FROM 9:30 AM TO 7:00 PM

1st 4x4 Mixed Beach Volleyball Tournament – Sabors de la Badia

Location: La Gola Beach

Organized by: Club Vòlei Pollença

Registrations: 657 674 694

**FROM 11:00 AM**

Informative booth on Basic Vocational Training in Maintenance of Boats by IES Clara Hammerl.

**11:30h**

Screening of the video "Dones de la mar"

Organized by: Area of Equality

Location: Passeig Saralegui Marquee

**12:00h OFFICIAL OPENING SABORS DE LA BADIA, Mostra de la Tonyina**

Live tuna cutting show by Toni Fiol from BlueFin. Live auction of the cut tuna.

Location: Passeig Saralegui Marquee

**12:30h**

Showcooking by Michelin-starred chef Javier Hoebecck from the Shima Four Seasons Formentor restaurant, paired with wines from Can Axartell Winery.

Location: Passeig Saralegui Marquee

**FROM 16:30 TO 20:30**

Children's play area La Mar by Purpura Events

Location: Plaça l'Enginyer Gabriel Roca

**17:00h**

Second live tuna cutting by Toni Fiol from BlueFin.

Live auction of the tuna.

Location: Passeig Saralegui Marquee

**17:30h**

Showcooking by chef David Rivas from the restaurant Terrae (recommended by the Repsol Guide and the Michelin Guide), paired with wines from Vinyes Mortitx.

Location: Passeig Saralegui Marquee

**18:00h**

Showcooking by chef Santi Martorell from the Hotel El Vicenç de la Mar, paired with wines from Galmés i Ferrer winery.

Location: Passeig Saralegui Marquee

**FROM 17:00h**

Tasting of tapas made with tuna caught in local waters by the following participating restaurants:

- TERRAE
- BRISAS
- SHIMA BY FOUR SEASONS FORMENTOR
- IRU
- CORB MARÍ
- HOTEL VICENÇ DE LA MAR
- STAY
- 2KANALLAS STREET GOURMET
- LA LLONJA
- GUETHARY

**MUSICAL SPACE****SATURDAY 24th**

From 17:00: DJ Cobie (afternoon vibe)

From 21:00h: Live concert by Von Bros

From 22:30h: DJ La Meca Records

Location: Plaça Enginyer Gabriel Roca

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**SUNDAY 25<sup>th</sup>****BOAT TOURS**

Hours: 10:00 - 14:00 and 16:00 - 18:00

Free one-and-a-half-hour boat trip without a license. Prior registration required at booth nº 11 of PortsIB.

Location: Stay Dock

Organized by: Boat Rental Formentor

**11:00 AM TO 1:00 PM**

Photography Workshop: "The heritage value of our photos: preserve to remember"

Limited spots and prior registration required. More info on the Pollença Town Hall social media.

Location: RCNPP Assembly Room

Organized by: Joana Cifre Borràs

**FROM 11:00 AM**

Informative booth on Basic Vocational Training in Maintenance of Boats by IES Clara Hammerl.

**11:00h**

Live tuna cutting show by Toni Fiol from BlueFin.

Live auction of the cut tuna.

Location: Passeig Saralegui Marquee

**11:30h**

Showcooking by chef Ruth Pérez from the restaurant Guethary from Elkano Mallorca and paired with Hipólito Medrano from Bodega Nacra winery.

Location: Passeig Saralegui Marquee

**FROM 11:00 TO 15:00h**

Tasting of tapas made with tuna caught in local waters by the following participating restaurants:

- TERRAE
- BRISAS
- SHIMA BY FOUR SEASONS FORMENTOR
- IRU
- CORB MARÍ
- HOTEL VICENÇ DE LA MAR
- STAY
- 2KANALLAS STREET GOURMET
- LA LLONJA
- GUETHARY

### **On May 24 & 25**

Abco Pottery Studio will sell exclusive ceramic plates for tasting the Sabors de la Badia tapas at a price of 5€.

To enjoy the show cooking, you must purchase your plate from Abco Pottery Studio. Limited availability according to the number of tapas offered in each session.

Special fair menus at the following restaurants: Stay – Iru – Brisas – Reial Club Nàutic.

Wine tasting by the wineries: Can Xanet, Mortitx, Bodega Nacra, Galmés i Ferrer and 7103 Petit Celler.

The PRODIS association will have a booth where you can buy delicious food, soft drinks, sweets...