...is discoverinz traditions, stories and charminz places



... is living Vera

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#Veranear





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(...is chanzing the office for a thousand ways to enjoy the sea

Vera is located on the coast of Levante in the province of Almeria. Vera offers not only stunning blue flag beaches, but also has areas of cultural and historical interest and is famed for it's local Spanish cuisine.

Discover over six kilometres of excellent beaches with it's fine golden sand, for just relaxing or to enjoy the various water sports on offer.

Only 8km from the city centre of Vera, our beaches Las Marinas- Bolaga, Puerto Rey and El Playazo are natural beauty spots where you can enjoy our wonderful climate and views to the Mediterranean sea all year round.

Vera is considered one of the most ideal destinations for naturism. It has been classified by various media as a unique destination in the world, having its own beach on which to relax in thenude. Its privileged location in the east of Almeria has converted The Playazo into one of the best naturist centres in Europe and a favourite destination for many European naturists, fostering an international and cosmopolitan ambience.

(... is sport and nature

There is **a myriad of sports** that can be practiced



...is enjoying a single snack with your 5 senses

Aromas, colours and flavours are the true legacy of Vera's history, and a reflection of its rich cuisine. A Mediterranean- cuisine characterized by its clear Spanish- Arabic influence from Al- Andalus, with hearty dishes such as "guiso de pelotas", "gurullos" with rabbit, and "ajo colorao" among others...

Not to the local pastries, delighting the palate of those with a sweet tooth, influenced by the deep footprint left by those different cultures that passed through Vera.

> Its restaurants are a good example of the culinary arts which Vera offers: Juan Moreno, Terraza Carmona or Lua Puerto Rey, among others. There the traveler can testify to the interest in the recovery of almost forgotten dishes, a legacy of our ancestors, and the preparation of traditional recipes using local agricultural produce and condiments. These restaurants, true temples of the traditional and Mediterranean Cuisine, host numerous culinary events such as the "Cocina Mínima a la Mediterránea" days, "EL Toro Bravo en la Cocina" days, "el Bacalao" days, "el Tomate Raf" days, etc.