

MAY 2026

Monthly magazine



Disfruta
Fuerteventura



“Baile de Taifas – the Pride of an Island”

Canary Island Experiences

The night when Fuerteventura
dresses in gala

May

The heartbeat of Majero identity

Welcome to an edition that celebrates the purest essence of our land.

May in Fuerteventura is that moment when time seems to pause... to remember who we are.

We are history, resilience, and community. We are wind, sand, and shared memory. And in these pages, we invite you to rediscover it.

NATURE

The whisper of the Barranco de las Peñitas

We venture into one of the most breathtaking corners of the island: the Barranco de las Peñitas.

Here, granite rises with character and palm trees sketch an unexpected oasis. A place where silence is not emptiness... it is calm.

Most historians agree that the landing of the first Norman conquerors led by Jean de Béthencourt took place on the west coast, very close to the Barranco de las Peñitas.

TRADITION

Baile de Taifas: when the people dress in history

Puerto del Rosario is transformed. The music begins, traditional costumes fill the streets, and the past walks among us once again.

The Baile de Taifas is a celebration, an act of identity. A gathering where generations come together and where every dance step tells a story.

AGENDA

A month that never stops. Fuerteventura pulses in May with a lively agenda.

In the north, the municipality of La Oliva becomes the stage for the Paladea Fest, an event that brings together sport, gastronomy, and a festive spirit in a unique blend. Energy, flavor, and territory... all in one heartbeat.

GASTRONOMY

La Puipana: the territory on the plate
Amid this wave of innovation, we discover La Puipana.

A space where Canarian cuisine is reinvented without losing its roots. Where every ingredient comes from the land... and every dish tells its origin. Here, tradition and technique come together to elevate the everyday into excellence.

CRAFTS

The value of handmade work.

May also takes us to Antigua, to the Island Craft Fair. A place where hands speak. Where time is measured in patience, not in haste. From the aroma of gofio —our “ground gold”— to the delicacy of palm basketry, each piece is a living tribute to our roots.

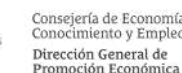
HISTORY AND LEGEND

The Virgin of the Peña: light in the ravine
In the heart of the Malpaso ravine lies one of the island’s deepest stories. The Virgen de la Peña is a symbol, a guide... and a spiritual refuge. An invisible bond that unites past and present.

An island to be felt. Fuerteventura is experienced when it is lived, not just visited. It is tasted, heard... touched. It lives in the parrandas, in the texture of craftsmanship, in the flavor of gofio, and in the gaze of its people.

We invite you to turn the page... and to enjoy the privilege of living a culture that beats stronger than ever.

Enjoy the journey.



CONTENT

01

Explore Fuerteventura

The Barranco de las Peñitas

pág 6-7

02

Gastronomy

Gofio, the Essence of the Canarian

pág 8-9

The Story of Canarian Identity at
“La Puipana”

pág 10-11

03

Leisure and Events

Baile de Taifas, the Pride of an Island

pág 12-13

XXXVII Island Craft Fair, the Heart of
Canarian Craftsmanship

pág 14-15

Paladea La Oliva: The Event that
Blends Sport and Cutting-Edge Gas-
tronomy

pág 16-17

04

Local Commerce

Palm Basketry of the Island

pág 18-19

05

Stories and Legends

The Light of the Virgen de la Peña

pág 20-21



01 EXPLORE FUERTEVENTURA

This content about EXPLORE is made possible thanks to “Golden House Fuerteventura”



The “Barranco de las Peñitas”

May opens the door to the interior of Fuerteventura. The climate is welcoming, the light softens the landscape, and the Betancuria massif can be explored before the harshness of summer arrives. The Barranco de las Peñitas emerges as one of the island’s most unique settings. An open book of geology.

Over millions of years, erosion has shaped large blocks of syenite, creating rounded forms and improbable balances that evoke an almost lunar landscape. It is the basal complex, the oldest root of the Canary Islands.

The trail is a play of contrasts. The white rock, polished by time, meets the unexpected green of palm trees and tamarisks that survive thanks to the Oasis of Malpaso. Life pushes through the cracks, adapting to the mineral silence. Along the route, the old dam—now silted up—adds a human trace to this primordial environment.

The path culminates at the Ermita de la Peña. Nestled between vertical walls, it offers shade, stillness, and reflection.

Very close to here, more than six centuries ago, the men of Jean de Béthencourt arrived. They entered cautiously, exploring the west coast in search of resources and control. It was a first contact with an organized territory, the kingdom of Maxorata. That initial reconnaissance would shape the future. The Normans returned with more men, strategy, and knowledge of the land. Between 1404 and 1405, the conquest was consolidated, giving rise to Betancuria.

Today, walking through Las Peñitas is to cross that same threshold. A landscape that preserves the memory of the first encounter.

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02 GASTRONOMY

This content about GASTRONOMY
is made possible thanks to “La Bodeguita”

La Bodeguita
ristorante pizzeria italiano

Gofio, the Essence of the Canarian Diet

Much more than a cereal:
the soul of Maxorata

In May, with Canary Islands Day on the horizon, Gofio returns to the center of the table as a symbol of identity. It was the staple food of the ancient majos and of entire generations. Wheat, barley, cosco... and later, corn. A simple formula that sustained life in an arid land. In places like Antigua or Tiscamanita, traditional mills regain prominence.

The stones turn tirelessly, responding to a demand that seeks authenticity. The process is pure balance: the grain is cleaned, precisely toasted, and stone-ground. No additives. No artifices.

The result is a golden flour, rich in fiber, minerals, and sustained energy. A complete food that is now being valued once again. In the kitchen, gofio is versatile. From pella—kneaded with water, oil, salt, or honey—to escaldón, enriched with fish broths.

But it also evolves. Modern Canarian cuisine transforms it into ice creams, mousses, and contemporary desserts.

Its toasted flavor is memory... but also future. Tasting it in May is an act of respect: for the ingenuity of a people who turned grain into sustenance, for the millers who still preserve the craft, and for a land that continues to beat in every spoonful.

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Gastronomic Review

From Farm to Plate: The Story of Canarian Identity at “La Puipana”

I am pleased to acknowledge the remarkable moment that the new Canarian cuisine is experiencing: a movement that has managed to engage with its roots without remaining anchored to them, projecting itself— with a strong identity—into the future.

In this context, proposals such as that of La Puipana represent, with admirable solidity, this culinary evolution. Inspired by the richness of the territory and a deep respect for local produce, its cuisine exemplifies how tradition can be interpreted with sensitivity, technique, and creativity without losing its essence.

A firm commitment to zero-kilometer products, sourced from its own farm, ensures freshness and quality while reinforcing a sustainable gastronomic model, deeply connected to the Majorero landscape. Each dish is presented as a carefully crafted composition, where the balance between flavor, texture, and aesthetics reaches levels of true excellence.

Equally noteworthy is the atmosphere of the space: a sober and elegant setting in which every element has been conceived to accompany the experience without distracting from it. Even less visible aspects, such as the acoustic control of the dining room, reveal an uncommon—and highly appreciated—attention to detail, allowing conversation to flow naturally.

The new Canarian cuisine, in places like this, is now a well-established reality. A cuisine that honors its past, interprets its present, and builds— with intelligence and emotion—its future. Here, the diner becomes part of a narrative, an identity, and a way of understanding culture through flavor.

A. J. Cabrera
President of the Macaronesia
Gastronomy Academy





Baile de Taifas, the Pride of an Island

Puerto del Rosario:
The night when Fuerteventura dresses in gala

In the Canarian context, the term “Taifas” is colloquially used to refer to a group or gathering of people.

On May 29, to celebrate Canary Islands Day, the island’s capital transforms into a stage of wood, stone, and tradition. The Baile de Taifas in Puerto del Rosario is one of the greatest expressions of Canarian identity in Fuerteventura. Thousands of people gather along the seafront avenue to share a table, a song, and the pride of belonging to this land. Here, spectators become part of a heritage that refuses to disappear.

The importance of this gathering lies in its authenticity. To sit at one of the hundreds of tables that fill the venue, the code is strict and respected: traditional Majorero work or formal dress must be worn—a true armor of threads and wool that tells the story of our ancestors. It is a visual spectacle of straw hats, bodices, and blankets that, under the glow of garlands, creates an atmosphere unlike any other celebration in the archipelago.

But the true heart of the Baile de Taifas lies at the shared table.

Groups of friends and entire families (taifas) arrive with baskets filled with the products that define our pantry: Majore-ro cheese, pellas de gofio, goat meat, and local wine. While traditional music groups take turns on stage, playing the timple and guitar to the rhythm of isas and folías, the tables become a space of togetherness. It is the moment of the year when distances between towns fade, and where generational continuity becomes most evident: young and old dancing and toasting to the future of Maxorata.

Taking part in the Baile de Taifas this May 2026 is to understand what it means to be Canarian in the 21st century. It is a tribute to the flavors of the land, to traditional dress, and above all, to the sense of community. If you seek the true pulse of Fuerteventura—the one that beats strongly beneath the traditional attire—you will find it in Puerto del Rosario, among the aroma of homemade food and the timeless sound of a string ensemble.

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03 LEISURE AND EVENTS

This content about LEISURE AND EVENTS is made possible thanks to “Zielo Terraza”

**Zielo
TERRAZA**



Antigua, the Heart of Canarian Craftsmanship

XXXVII Island Craft Fair: The key event to purchase officially certified craftsmanship with guaranteed quality

A defining event for soulful commerce in Fuerteventura is the Island Craft Fair of Antigua. **From May 7 to 10, 2026**, the historic center of Antigua transforms into a vast open-air workshop. Organized by the Town Hall and the Fundación Colectivo Mafasca, it is the largest showcase of cultural resilience in the archipelago, where more than 200 artisans from all the islands gather to demonstrate that handmade work is the true luxury of the 21st century.

Strolling through the fair's stalls this May is a sensory journey across the seven historic kingdoms of the Canary Islands. Here, the trade of local craftsmanship reaches its highest expression: you can witness how delicate lacework is created, how sabina wood is shaped, or how clay becomes a gánigo in the hands of master potters who preserve ancestral techniques. The requirement to exhibit here is strict: holding an official artisan's certification, ensuring that every piece you purchase carries real traceability and immeasurable human value. Buying in

Antigua is, in essence, an investment in the survival of traditional crafts.

The adjoining food market is a must-stop for lovers of zero-kilometer products. Among the craft stalls, the aroma of award-winning Majorero cheeses, artisanal liqueurs, mojos, and traditional sweets creates an atmosphere of popular celebration. It is the perfect place to complete your basket of local products before enjoying the live performances and parrandas that provide the soundtrack to these four days of cultural vibrancy.

Visiting the Antigua Fair in May is a commitment to a responsible and conscious model of consumption. By acquiring a handcrafted piece, you help make generational continuity possible. In this thirty-seventh edition, Antigua once again proves that craftsmanship is a vibrant economic engine that unites all the Canary Islands in a shared feeling: pride in what is ours.

[Read full article](#)



“Paladea La Oliva” 2026

The Event that Blends Sport and Cutting-Edge Gastronomy

Fuerteventura experiences one of its most intense and strategic months in May. The island’s calendar fills with events ranging from deep-rooted traditions to cutting-edge sports, consolidating its position as a benchmark for high-quality events in the Canary Islands. Within this rich program, one date stands out for its ability to blend concepts and its strong turnout: the Paladea Fest in La Oliva.

Far from being a conventional festival, this event has established itself as a reference point for a healthy lifestyle and high-end cuisine, achieving a perfect balance between sporting challenge and culinary pleasure.

The concept is simple: move to enjoy. Paladea not only attracts athletes competing in MTB and trail events, but also a wider audience seeking a high-quality leisure experience. The streets of La Oliva are transformed into a showcase of the finest local gastronomy, where chefs and producers come together to offer tastings that elevate zero-kilometer products to a higher level.

What makes Paladea a key event in May?

Networking and Community: A meeting point for residents and visitors who value local products presented with a modern approach.

Signature Gastronomy: The “Paladea Tapas” are the main attraction. It’s not just about eating, but about discovering innovation applied to the island’s traditional ingredients.

Economic Impact: The festival acts as a powerful driver for local commerce and hospitality, positioning La Oliva as a destination committed to high-value events.

Ultimately, Paladea Fest is a celebration of an active and sophisticated Fuerteventura. It is the perfect opportunity to enjoy live music, a vibrant sporting atmosphere, and outstanding gastronomy in a historic setting. This May, Paladea once again proves that the success of an event lies in the quality of its proposal and its ability to bring the community together around healthy living and exceptional flavor.

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Official poster
courtesy of the Paladea 2026 organization.
Source: Paladea La Oliva 2026.

Paladea

FESTIVAL 2026

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Palm Basketry of the Island

Living craftsmanship: from the palm grove to design objects

In May, we turn our attention to a craft that, like few others, embodies the patience and skill of the Majorero artisan: palm basketry. Coinciding with the pruning of palm groves after the splendor of spring, master artisans from traditional villages such as Lajares or Valle de Santa Inés begin a ritual of meticulous selection. Only the finest leaves of the Canarian palm are chosen to be transformed into the iconic “empleitas”, baskets, and mats that have shaped everyday life on the island for centuries. It is an entirely manual manufacturing process that requires days of prior preparation: from curing and sun-drying the leaves to sulfur treatment, which gives them that characteristic straw-like tone while ensuring remarkable flexibility and strength.

edge of master basket makers does not fade away. It means sustaining a real circular economy that respects the natural cycles of regeneration, maintaining the balance between people and landscape that defines Fuerteventura.

The true magic of this craft lies in the weaving of the “empleita”. Using a wooden mold—or simply the skill of their hands—artisans interlace palm strips with mathematical precision, creating geometric patterns that are, in essence, the DNA of local material culture. Each turn of the braid holds hours of silence and knowledge passed down from generation to generation. In a world dominated by the ephemeral and the industrial, owning a basket or a Majorero hat is to own an object with soul—a unique piece that, rather than wearing out over time, acquires the golden patina of age. It is the luxury of authenticity: an art that rises from the earth and is elevated by the hands of those who still understand the language of palm trees.

[Read full article](#)

Acquiring local basketry this month goes far beyond a simple purchase; it is taking home a piece of traditional engineering. Palm hats—star pieces that take center stage in preparations for the Baile de Taifas—perfectly illustrate how a utilitarian object designed to protect from the sun becomes a symbol of identity and rural elegance. Supporting these products is the only way to ensure that the knowl-

04 LOCAL SHOPPING

This content about LOCAL SHOPPING is made possible thanks to “Morreo jewels”





05 STORIES AND LEGENDS

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The Light of the Virgen de la Peña

Between faith and the mystery of the "Fallen Stone"

We close the month of May by recalling one of the stories that has most deeply shaped the spirit of the island: the apparition of the Virgen de la Peña, our patron saint. Legend tells that the image was found by two Franciscan friars in the 15th century, hidden in a small oratory among the rocks of the Malpaso ravine. What makes this story unique is the mysticism surrounding the place: it is said that strange lights guided the monks to the stone niche where the small alabaster figure awaited discovery.

Beyond religious devotion, the story of "La Peñita" is one of the survival of a symbol that has withstood pirate attacks and accidental relocations. In May, as pilgrims begin to plan their promises for the summer, remembering the legend of the Patron Saint is a way of connecting with the most spiritual side of Fuerteventura. A mountain that holds secrets, a ravine that protects an image, and a people

who, centuries later, still find in this story a source of unity and comfort.

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