

PINTXOS

One of gastronomic gems of Donostia / San Sebastián is its famous pintxos (tapas), culinary miniatures that range from the simplest of food to small creations of haute cuisine.

GOING OUT FOR PINTXOS?

Going out for pintxos is a social act and a way of discovering our culture; entertainment that combines laughter, conversation, hustle and bustle and fun.

It is recommended to visit 4 or 5 bars and to try 1 or 2 pintxos with a drink in each establishment.

There are "cold" pintxos, which are placed on the bar so that you can take them directly from there, and "hot" pintxos, which you will see listed on signs or blackboards in each bar.

We suggest that you try the hot pintxos or ask what the "specialties" are in each bar. Many bars have their **Top Pintxo**.

WHAT DO YOU DRINK WITH PINTXOS?

So that you can visit various establishments, it is customary to order drinks that are low in alcohol or small measures of drinks, for example 'zuritos', beer that comes in small glasses... Cider, a traditional drink in the Basque Country that is low in alcohol and is made from apples or Txakoli, a young and fruity white wine with Designation of Origin. You can also accompany them with a glass of red or rosé wine.

SUGGESTIONS / ROUTES

— **Route 1:** Parte Vieja (Old Town)

... **Route 2:** Parte Vieja (Old Town) and Gros

==== **Route 3:** City Center - Romantic area

(See the different routes signed on the map)



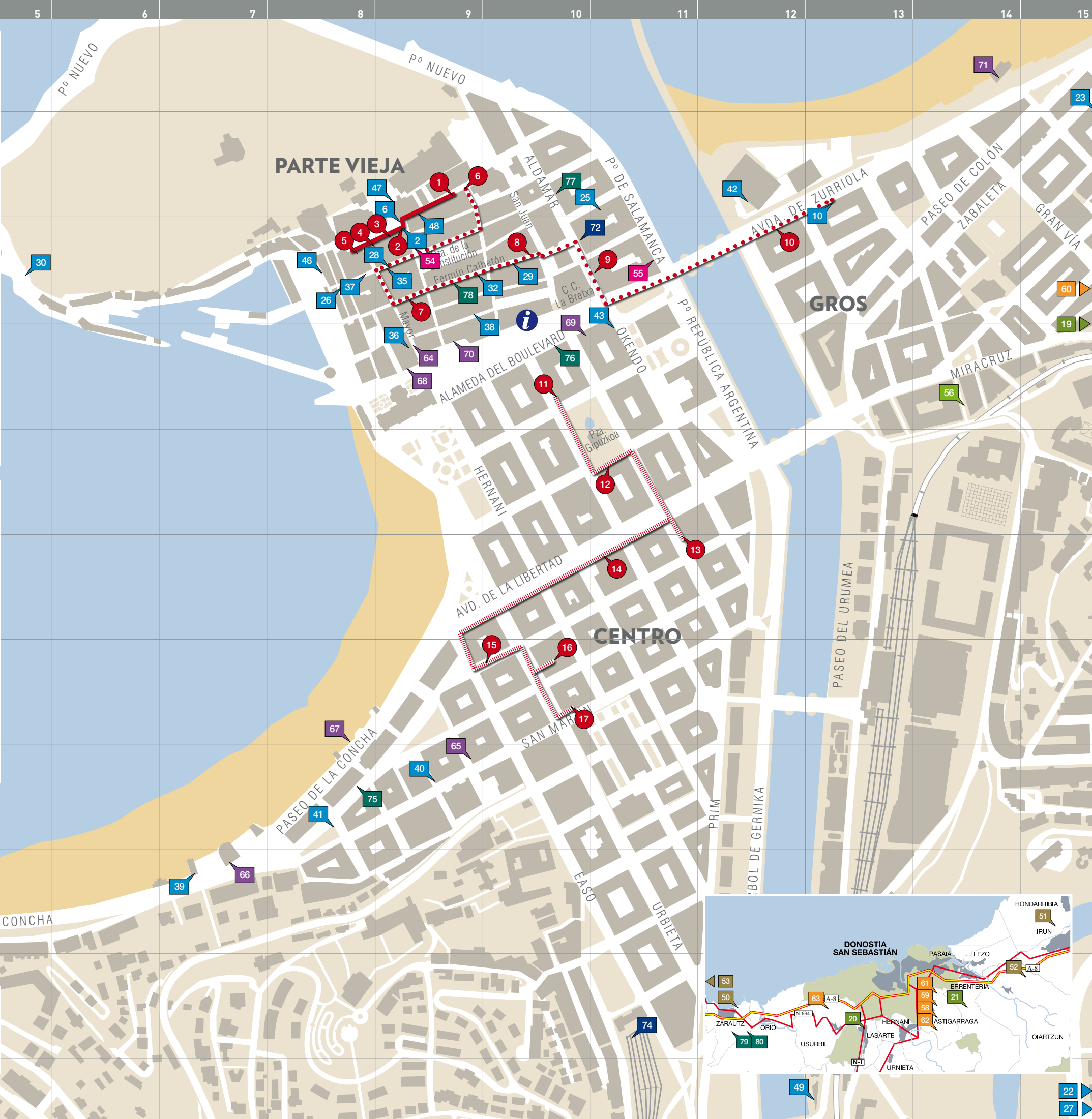
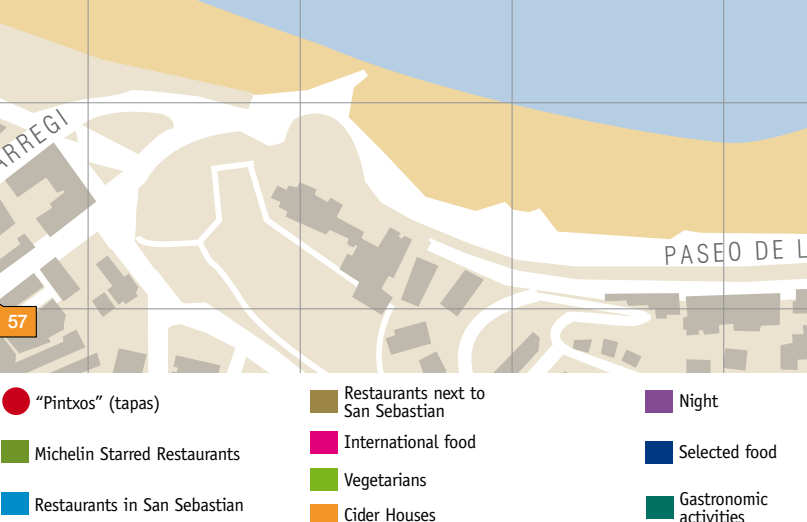
SAN SEBASTIAN FOOD CAPITAL

San Sebastián, the cradle of the famous Basque Cuisine, is a city that breathes gastronomy and is renowned across the world for being the Pintxo capital, for its 16 Michelin stars, for the outstanding quality of its restaurants and for its use of seasonal produce.

This is why we are inviting you to San Sebastián to take part in one of the food-related activities, whether that means

strolling around the Old Town to find your favourite Pintxo, Guided Gastronomic Tours, Wine Tasting, Haute Cuisine Workshops or enjoying the traditional experience of eating at a Basque cider house and trying cider straight from the barrel.

For more information and bookings we recommend that you visit: www.sansebastianturismo.com



PINTXOS

ROUTE A PARTE VIEJA (OLD TOWN)

1 LA CEPA



Top Pintxo: Tenderloin brochette with Gernika peppers and chips.
Restaurant offering traditional Basque cuisine. The finest ham and Jabugo pork. A spectacular pintxos bar.

31 de Agosto, 7 - Tel: 943 42 63 94
www.barlacepa.com

🕒 Tuesday 🧑 60+15

2 CASA GANDARIAS



Top Pintxo: beef cheek.
A wide variety of homemade pintxos, both hot and cold. We also offer a traditional restaurant. Kitchen open from 11 am to midnight.

31 de Agosto, 23 - Tel: 943 42 63 62
www.restaurantegandarias.com

🕒 Open daily 📄 📄

3 DAKARA BI



Top Pintxo: taco of sirloin steak with foie and reduction of forest fruits.
Great variety of pintxos, processed cuisine and the best sandwiches in the Old Town.

31 de Agosto, 25 - Tel: 607 27 96 45

🕒 Mondays

4 A FUEGO NEGRO



Top Pintxo: Olives with vermouth: queen olives stuffed with a vermouth gel.
Eat, drink, listen, look and learn. Original and enjoyable cuisine, yet respectful towards both the product and tradition.

31 de Agosto, 31 - Tel: 650 13 53 73
www.afuegonegro.com

🕒 Mondays

📄 3-D Location on the map

🕒 Closing days

👤 Capacity

★ Michelin star

✓ Vegetarians

🌿 Celiacs

🕒 Diabetics

📄 Spanish Tourism Quality

📄 Commitment with the quality of tourist amenities

📄 Information available about the establishment's accessibility

5 CASA VERGARA



Top Pintxo: Habanito.
The best exhibitor of both the traditional pintxo and its modernist alternative. The bar has the most varied pintxos, and made with the highest quality ingredients to be found in the market; together with a wide selection of wines.

Mayor, 21 - Tel: 943 43 10 73
www.casavergara.es

🕒 Wednesdays

ROUTE B PARTE VIEJA (OLD TOWN) AND GROS

6 LA VIÑA BAR



Top Pintxo: Cylindrical wafer filled with cheese and anchovy.
A great variety of tasty pintxos in the most traditional street of San Sebastián's Old Town.

31 de Agosto, 3 - Tel: 943 42 74 95
www.restaurantelavina.com

🕒 Mondays

7 BAR BARTOLO



Top Pintxo: grilled foie gras.
A huge variety of hot and cold pintxos. Traditional Basque Cuisine. Spacious and comfortable.

Fernán Calbetón, 38 - Tel: 943 42 02 79
www.casabartolotxea.com

🕒 Summer doesn't close. Rest of the year, Tuesdays.

8 IZKIÑA



Top Pintxo: Galician octopus.
Traditional cooking and the latest in Basque cuisine. Sampler menus and group menus.

Fernán Calbetón, 4 - Tel: 943 42 25 62

🕒 Tuesday evenings and Wednesdays 🧑 50

9 HAIZEA



Top Pintxo: Cod brick.
Specializing in hot pintxos.

Aldamar, 8 - Tel: 943 42 57 10

🕒 Sundays and public holidays afternoon

10 VIENTO SUR BAR



Top Pintxo: grilled foie gras, with a red pepper confit, fried almonds and a port reduction sauce.
"Pintxos" (tapas) bar with an Andalusian twist and Andalusian Restaurant which uses the latest techniques.

Avda. de Zurriola, 4 - Tel: 943 29 13 33
www.vientosur.es

🕒 Open daily

ROUTE C CITY CENTER - ROMANTIC AREA

11 MESÓN MARTÍN



Top Pintxo: Trainera. Grilled squid and shrimp over a bed of ham.
Traditional cooking. Specializing in hot and cold pintxos, Iberian products, and "a la carte" options.

Elkano, 7 - Tel: 943 42 28 66
www.mesonmartin.com

🕒 Sundays 🧑 30

12 CAFETERÍA IOMBI



Top Pintxo: Iombi.
Breakfast, pintxo bar, dish of the day with fresh fish every day, menu, air-conditioned premises and terrace on Gipuzkoa Square. In the centre. Pintxos, various set dishes, menu of the day.

Plaza de Gipuzkoa, 15 - Tel: 943 42 84 23
www.iombi.com

🕒 Open daily

13 ANTONIO BAR



Top Pintxo: Cantabrian sea anchovies in salt with hot pepper and green pepper confit.
Small eatery with 5 tables. Fresh seasonal products. Great variety of fish and meat.

Bergara, 3 - Tel: 943 42 98 15

🕒 Sundays and public holidays

14 AVENIDA XXI CAFETERIA



Top Pintxo: Avenida XXI pancake.
Breakfasts from 7am, meals and afternoon tea. Menu of the day, dish of the day. Pintxos (tapas) bar. Air conditioned glazed terrace right on the avenue.

Avda. de la Libertad, 21 - Tel: 943 42 60 54
www.farfalle.es

🕒 Sundays and public holidays (except 20th January and 15th August)

15 ROJO Y NEGRO



Top Pintxo: prawn brochette with Emmental cheese in tempura.
Bar-restaurant located in the centre of Donostia/San Sebastián. Traditional basque cooking. Big variety of cold and hot pintxos (pinchos). Kitchen opens nonstop from 8.30 to 23.30.

San Marcial, 52 - Tel: 943 43 18 62
www.barrojoynegro.es

🕒 Open daily

16 SM CAFÉ BAR



Top Pintxo: Leek and prawn brick. (Third prize for pintxos, 2006).
Located in the Market of St. Martin. A large, indoor, climate-controlled terrace with 24 tables. Serving all day. Specializing in combination meals, sandwiches and salads.

Urbieta, 6 - Local 20, C.C. San Martín
Tel: 943 42 76 10

🕒 Sundays and public holidays

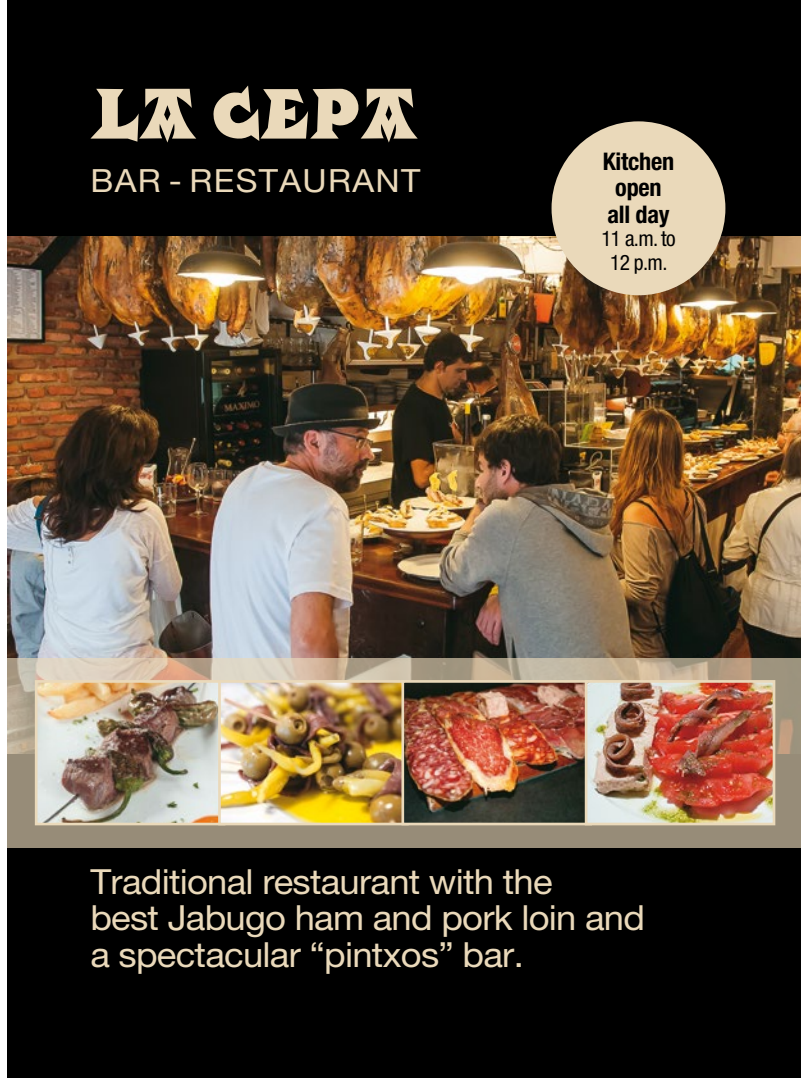
17 ITURRIOZ



Top Pintxo: Low temperature cod confit.
Specializing in original "designer" pintxos.

San Martín, 30 - Tel: 943 42 83 16
www.barturrioz.com

🕒 Sundays



MICHELIN STARRED RESTAURANTS

18 AKELARRE



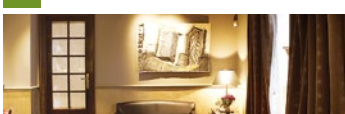
Situated on the side of Mount Igeldo with picture windows looking over the sea. Private dining halls. 3 Michelin stars.

Pº del Padre Ortolaga, 56 (Igeldo)
Tel: 943 31 12 09
www.akelarre.net

From January to June: Sunday evenings, Mondays and Tuesdays.
From July to December: Sunday evenings and Mondays.

80 pax and for events until 140 pax

19 ARZAK



Signature cuisine: Basque cooking; research, evolutionary and avant-garde cuisine. 3 Michelin stars.

Avda. del Alcalde José Elosegi, 273
Tel: 943 28 55 93
www.arzak.es

Sundays and Mondays

20 MARTÍN BERASATEGUI



Restaurant Martín Berasategui, 3 Michelin Stars, 8 km from San Sebastian. Light, imaginative, fresh and immediate cuisine, deeply rooted in its environment, prepared with precision, and served in a captivating atmosphere of extreme comfort.

Loidi kalea, 4, Lasarte-Oria. Tel: 943 36 64 71
www.martinberasategui.com

Sunday evenings, Mondays and Tuesdays

21 MUGARITZ



2 Michelin stars.
Oitzazuleta Baserria, Aldura Aldea, 20. Errenteria
Tel: 943 52 24 55.
www.mugaritz.com

Sunday evenings, all day Mondays and Tuesdays lunch times

40 a-la-carte - 185 set meal pax

RESTAURANTS IN SAN SEBASTIAN

22 AMETZAGAÑA



Traditional Basque cooking with a touch of signature cuisine, seasonal produce which is of the highest quality, just like the presentation of the dishes and the service. Playground and landscaped areas. Children's entertainment at weekends.

Camino de Uba, 61 - Tel: 943 45 90 92
www.ametzaga.com

Sunday evenings

327 pax

23 ANDRA MARI



A famous gastrobar in San Sebastian near the Kursaal, we have had a passion for gastronomy since 1980 and we blend traditional cooking with a modern touch, offering a fantastic wine selection and variety of cocktails.

Zabaleta, 42. Tel: 943 28 81 91
www.andramariestaurante.com

From October to May: Tuesdays

30-60 pax

24 ASADOR PORTUETXE



Traditional carvery located in a "Historical Heritage" hamlet. Fish, meats, grilled, seafood and seasonal dishes.

Fermin Calbetón, 4 - Tel: 943 42 71 58
www.bodegonalejandro.com

Portuetxe, 43 - Tel: 943 21 50 18
www.asadorportuetxe.com

Christmas

190 pax

25 ASTELENA



New Basque cuisine. 100m from the Kursaal Conference Centre. Large capacity. Daily worker's menu and group menus.

Euskal Herria, 3 - Tel: 943 42 58 67
www.restaurantesteelena.com

Sunday and Wednesday evenings, Mondays all day

40/80 - 3 private dining halls of 10 pax each

26 BARBARIN



In the most central part of the Old Town, next to Donostia Harbour. Specializing in paelias, fish and shellfish. 300 m from the Kursaal Conference Centre.

Puerto, 21 - Tel: 943 42 18 86
www.restaurantebarbarin.com

Sunday evenings and Mondays

100 pax

27 BARKAIZTEGI



Traditional cooking. Restaurant open all year round. Cider restaurant open during the cider season. 5 minutes from the city centre.

Barkaiztegi Bidea, 42 - Tel: 943 45 13 04
www.barkaiztegi.com

Sundays and public holidays

Restaurant 90 pax
Cider restaurant 120 pax

28 BERNARDO ETXEA



Specializing in shellfish and fish. Private dining halls.

Puerto, 7 - Tel: 943 42 20 55
www.bernardotetxea.com

Wednesday evenings and Thursdays

140 pax

29 BODEGÓN ALEJANDRO



Authentic gastronomy of San Sebastian, dishes made with seasonal products bought every day at market and Donosti port.

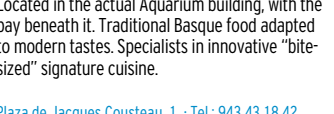
Fermin Calbetón, 4 - Tel: 943 42 71 58
www.bodegonalejandro.com

Portuetxe, 43 - Tel: 943 21 50 18
www.asadorportuetxe.com

Sunday night, Monday all day and Tuesday night. July and August: Tuesday night open.

70 pax

30 BOKADO MIKEL SANTAMARÍA



Located in the actual Aquarium building, with the bay beneath it. Traditional Basque food adapted to modern tastes. Specialists in innovative "bite-sized" signature cuisine.

Plaza de Jacques Cousteau, 1 - Tel: 943 43 18 42
www.bokadogrup.com

Sunday evenings, Mondays all day and Tuesday evenings

Dining hall 60/70
Private with terrace 20 pax

31 BRANKA



My aim is to pamper my customers so that they feel at home... Kristina Izagirre. Grilled fish and seafood, Basque cuisine with fresh seasonal produce and views of the sea.

Pº de Eduardo Chillida, 13 - Tel: 943 31 70 96
www.branka-tenis.com

Sundays

90 pax

2 CASA GANDARIAS



Speciality: Iberian hams, meats, seafood and an extensive wine menu. A wide variety of both hot and cold pintxos. Open every day. Kitchen stays open from 11am until 12pm.

31 de Agosto, 23 - Tel: 943 42 63 62
www.restaurantegandarias.com

Sundays, Mondays, Tuesdays and Wednesdays

Open daily

80 pax

32 EGOSARI



Specializing in traditional Basque cuisine. "Koxkera"-style hake, "pil pil"-style cod (cooked with olive oil, garlic and chili peppers). Pintxos bar.

Fermin Calbetón, 15 - Tel: 943 42 82 10
www.egosari.es

Wednesday evenings and Thursdays

65 pax

33 ILLARRA



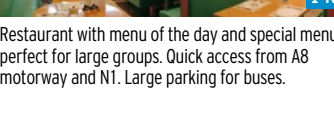
Traditional cooking. New Cuisine. Charcoal grill. Specialists in organizing gastronomic events.

Cº Illarra, 97 - 943 21 48 94 - 647 27 68 71
www.restaurantellarra.com

Evenings from Sundays to Wednesdays, both included (except for groups)

160 pax (2 dining halls of 80 pax each)

34 IÑAUSTI



Restaurant with menu of the day and special menu, perfect for large groups. Quick access from A8 motorway and N1. Large parking for buses.

Zuatzu, 4 - Edif. Easo 2-3 - Tel: 943 31 39 33
www.inausti.net

Open daily

225 pax

35 JUANITO KOJUA



Traditional Basque cooking since 1947.
Puerto, 14 - Tel: 943 42 01 80
www.juanitokojua.com

Sunday and Monday evenings

110 pax

36 LA BOULE (CASINO KURSAAL)



In the games arcade of the casino your identity card or passport must always be shown. Traditional cuisine from an "a la carte" menu or set menu. Service available until midnight.

Mayor, 1 - Tel: 943 42 92 14
www.casinokursaal.com

Sundays, Mondays, Tuesdays and Wednesdays

20 pax

37 LA FÁBRICA



Located in the centre of the Old Town. Within metres of the port. Traditional cuisine with a modern twist. Fixed price menus. Special menus for groups.

Puerto, 17-Bajo - Tel: 943 43 21 10
www.restaurantelafabrica.es

Sunday evenings in the winter

75 pax

38 LA MURALLA



Carefully crafted creations. A mix of the old and new, fusing traditional flavors with more creative twists in the presentation of the dishes served. A cozy and tranquil atmosphere.

Embeltrán, 3 - Tel: 943 43 35 08
www.restaurantelamuralla.com

Sunday evenings

50 pax

39 LA PERLA



With views of the bay. Contemporary cuisine based on traditional products.

Pº de la Concha, 12 - Tel: 943 46 24 84
www.la-perla.net

Sunday evenings, Mondays all day and Tuesday evenings (in winter)

140 pax

40 LANZIEGO



Very central and with a pleasant, discreet atmosphere. Traditional cooking prepared with exquisite care.

Triunfo, 3 - Tel: 943 46 23 84
www.lanziego.com

Sunday evenings and Monday evenings

100 pax

41 NARRU



On La Concha Promenade, the young chef Iñigo Peña cooks the best seasonal produce on the market. Modern decor. Weekday and à la carte menus.

Zubieta, 56 - Tel: 943 42 33 49
www.narru.es

Sunday evenings and Mondays

56 pax

42 NI NEU



High-end cuisine at very attractive prices with Mikel Gallo as Head Chef, managed by Bixente Arrieta and Andoni Luis Aduriz, leaders of the Ixo group. A gastronomic approach ranging from classic bistro to top-end dining. Just come and ask us!

Avda. de Zuriola, 1 - Tel: 943 00 31 62
www.restaurantenineu.com

1st January, 25th December, Mondays

170-100 pax

43 OQUENDO



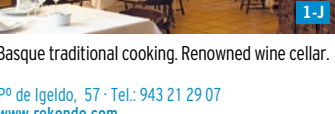
Traditional cooking with modern twists. A wide selection of pintxos in the cafeteria. Bistro with a cinema theme.

Okendo, 8 - Tel: 943 42 07 36
www.cafeoquendo.com

Open daily

65 pax

44 REKONDO



Basque traditional cooking. Renowned wine cellar.

Pº de Igeldo, 57 - Tel: 943 21 29 07
www.rekondo.com

Tuesday evenings and Wednesdays

80 pax

45 TENIS ONDARRETA



Lunch meetings and banquets for conferences.

Pº de Eduardo Chillida, 9 - Tel: 943 31 41 18
www.tenisondarreta.com

Sunday evenings

250 pax

46 TXOKO



Traditional cuisine specialising in paella, rice and lobster, cod, fresh fish etc. A popular maritime environment.

Mari, 12 - Tel: 943 42 54 12
www.restaurantetxoko.com

Sunday evenings and Mondays

75 pax

47 TXULETA



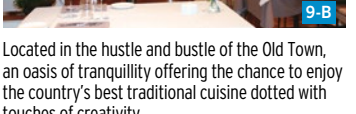
Specializing in grilled meats and fish. Top-quality and seasonal products.

Plaza de la Trinidad, 2 - Tel: 943 44 10 07
www.txuletaestaurante.com

Winter: Monday nights and Tuesdays. Summer: Tuesday

60 pax

48 URBANO



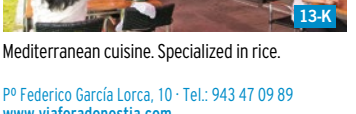
Located in the hustle and bustle of the Old Town, an oasis of tranquility offering the chance to enjoy the country's best traditional cuisine dotted with touches of creativity.

31 Agosto, 17 - Tel: 943 42 04 34
www.restauranteurbano.com

Wednesdays (not public holidays) and Sunday evenings

70 pax

49 VIA FORA



Mediterranean cuisine. Specialized in rice.

Pº Federico García Lorca, 10 - Tel: 943 47 09 89
www.viaforadonostia.com

Mondays

80 pax

10 VIENTO SUR



"Pintxos" (tapas) bar with an Andalusian twist and Andalusian Restaurant which uses the latest techniques.

Avda. de Zuriola, 4 - Tel: 943 29 13 33
www.vientosur.es

Open daily

65 pax

RESTAURANTS NEXT TO SAN SEBASTIAN



Located in a manor house facing the large beach of Zarautz, next to the golf course. 25 km. from San Sebastian, with a 12 bedroom hotel.

Mendiola, 13 - Zarautz
Tel: 943 13 00 00
www.hotelka.com

Sunday evenings and Wednesdays

80-30 pax

51 BEKOERROTA



20km from San Sebastian, located at the foot of mount Jaizkibel. Rural Basque property, an old mill converted into a restaurant. Speciality: seafood. A good place for meetings, conventions and conferences.

Bº Jaizubia, s/n - Hondarribia
Tel: 943 64 31 94
www.bekoerrotta.com

Sunday evenings and Mondays

750 pax

52 GURUTZE BERRI



11km from San Sebastian, located in a quiet spot, in the heart of nature. Restaurant: new, traditional basque cuisine. Specializing in seasonal game. 31-room hotel.

Plaza Bizardio, 7 - Oiartzun
Tel: 943 49 06 25
www.gurutzeberri.com

Sunday and Monday evenings

450 pax

53 MARINA BERRI



Located in the Zumaia Sports Marina, with large windows offering magnificent views. An ideal setting for congresses, conventions and meetings. Traditional and innovative cuisine.

Puerto Deportivo, s/n - Zumaia
Tel: 943 86 56 17
www.marinaberri.com

Sunday evenings and Mondays all day

280 pax; Cider restaurant: 150 pax

INTERNATIONAL FOOD



Mixed platters, French bread sandwiches, salads, extra-large sliced bread sandwiches. Carefully selected top quality ingredients. All dishes on the menu may be ordered for home delivery.

San Jerónimo, 20 - Tel: 943 42 11 27

Open daily

2 dining halls for 20 pax each

55 TSI TAO

