

EXCITEMENT
GUARANTEED

—

dining plans

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In San Sebastian, the cooking expresses what we're perhaps unable to express with words.

Every pintxo (tapa) and every dish contains the language through which we want to convey unique emotions that you won't be able to forget. There's a reason why it's been chosen as the world's Best Culinary Destination for 2018.

Adam and Eve were expelled from paradise for eating something tasty. Here the opposite happens. Here you go to eat some pintxos in a little bar in Gros or the Old Town, or you sit at a table to dine in one of the centre's popular restaurants, and you're taken straight to a paradise of great food. And if you visit one of the outstanding restaurants that have been awarded a **Michelin star**, your entry into San Sebastian's culinary heaven is guaranteed.

The importance given to food in this city, in all of its forms, has made it a universal icon of gastronomy, and rightly so. You only have to wander around San Sebastian's Old Town to be struck by the omnipresence of the catering establishments in the city. There is such a varied, extensive and

high-quality selection that you could visit the city dozens of times without going to the same restaurant and still leave with the same unbeatable impression.

San Sebastian is the home of **gastronomic societies, cider houses, pintxo bars, seafood restaurants and signature restaurants**. If only for the incredible variety of the pintxos and the exuberance of the miniature cuisine offered in its bars, San Sebastian is in a league of its own. And, if that's not enough, it also contains one of the highest concentrations of Michelin stars in the world. Indeed, this city is the ultimate expression of dining pleasure. It is a haven of creativity, beauty, magic and harmony. Of all of those exciting emotions conveyed by good cooking.



**Donostia
in a league
of its own**



You can eat a stew or some pintxos, seated or on your feet, in a fine restaurant or in the most popular of taverns. It doesn't make a difference. You eat well in this city. However you do it.

18 Michelin stars

Michelin stars everywhere

→ they serve everything on your table (e.g. this "Cracked Egg" from the Mugaritz restaurant) as if it were a gift that you have to open. It is an innovative, surprising, magical and, of course, very tasty creation. You are not sure what it is, but you will never forget it.



Take a compass and place it over a map of San Sebastian. Stick the tip of the compass in the City Hall and draw a radius of 25 kilometres. Do you know how many Michelin stars are there inside that little circle you've drawn, which you could cover in about ten minutes in a car? There are 18. Also, of the eleven restaurants with three Michelin stars that there are in the country, three of them are in San Sebastian. **Arzak**, **Akelarre** and **Martín Berasategui**. And as many as four other restaurants also have this distinction: **Mugaritz**, with two, and **Kokotxa**, **Mirador**

de Ulia, **Zuberoa**, **Amelia** and **eMe Be Garrote**, with one. The **Alameda** restaurant is in Hondarribia and **Elkano** is in Getaria, both of which have a Michelin star a little bit further out. This is a remarkable achievement. Indeed, apart from Kyoto in Japan, there's nowhere else in the world with a higher concentration per square metre. In San Sebastian we've turned cooking into a laboratory of ideas and creative workshop that is famous the world over. We have turned gastronomy into form of art, of engineering, a symbol of our identity. But enough talking. Let's eat.

Arzak ★★★

Chef: Juan Mari Arzak
Jose Elasegi Alkatea etorbidea, 273
Donostia / San Sebastián (G2)
T: 943 28 55 93
www.arzak.es

G 60
🔒 Sunday and Monday

Akelarre ★★★

Chef: Pedro Subijana
Aita Orkologa Pas., 56 · Igeldo
Donostia / San Sebastián (A2)
T: 943 31 12 09
www.akelarre.net

V O G 65
🔒 From March to June and from October to December: Sunday night, Monday and Tuesday. From July to September: Sunday night and Monday.

Martín ★★★ Berasategui

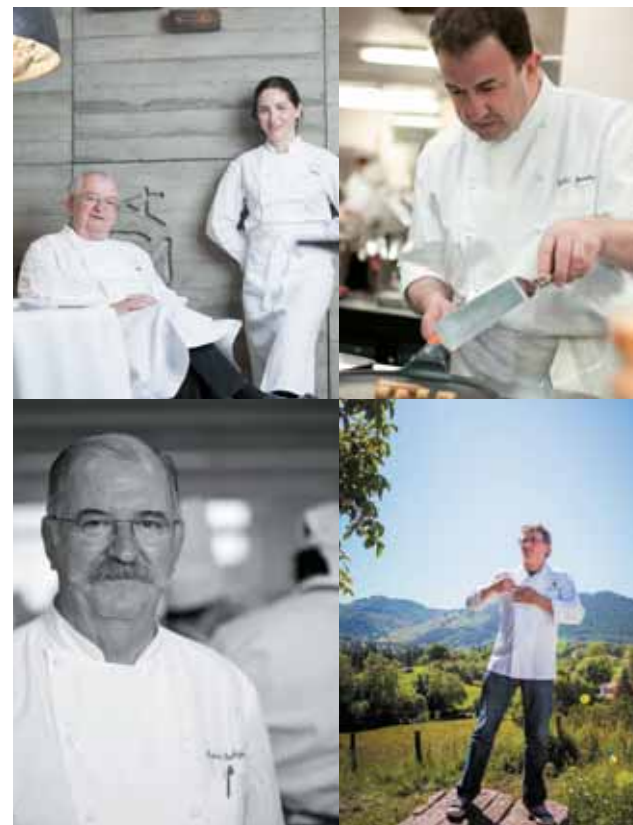
Chef: Martín Berasategui
Loidi kalea, 4 · Lasarte-Oria
T: 943 36 64 71
www.martinberasategui.com

G 50
🔒 Sunday night, Monday and Tuesday all day

Mugaritz ★★

Chef: Andoni Luis Aduriz
Otzazueta Baserría /
aldura aldea, 20 zk. · Erreterria
T: 943 51 83 43 / 943 52 24 55
www.mugaritz.com

V O G 50 à la carte
175 set menus
🔒 Sunday night, Monday all day and Tuesday midday.



Other restaurants with Michelin stars

Alameda ★

Hondarribia
T: 943 64 27 89
www.restaurantealameda.net

🔒 Nights from Sunday to Thursday, and Monday all day.

Elkano ★

Getaria
T: 943 14 00 24 / 649 33 52 74
www.restauranteelkano.com

Kokotxa ★

Donostia / San Sebastián
T: 943 42 19 04
www.restaurantekokotxa.com

🔒 Sunday and Monday

Mirador de Ulia ★

Donostia / San Sebastián
Tel.: 943 27 27 07
www.miradordeulia.es

🔒 Sunday night, Monday and all day Tuesday.

Zuberoa ★

Oiartzun
T: 943 49 12 28
www.zuberoa.com

🔒 From November 1 to June 1 (Sunday night, Tuesday night and Wednesday all day). From June 1 to October 31 (Sunday and Wednesday all day)

Amelia ★

Donostia / San Sebastián
T: 943 10 16 13
www.ameliarestaurant.com

🔒 Sunday, Monday and Tuesday.

...and the last one to arrive

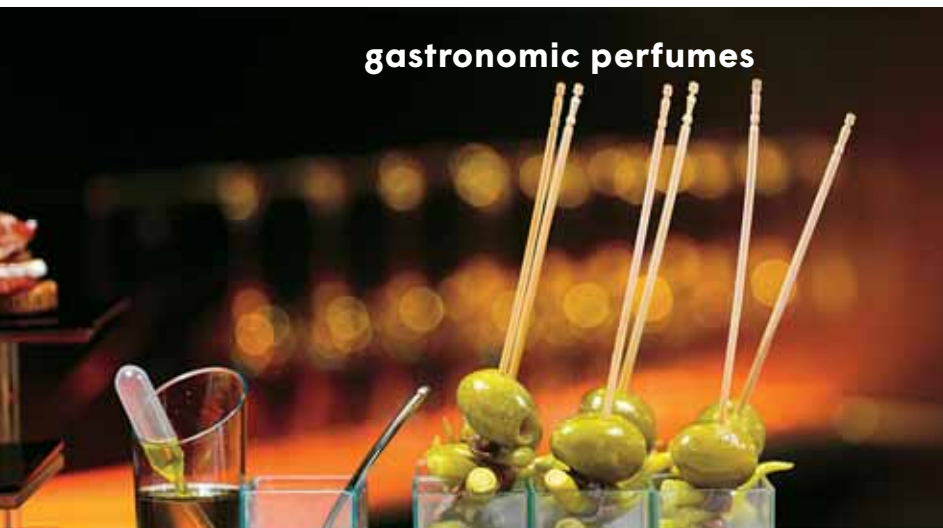
eMe Be Garrote ★

Donostia / San Sebastián
T: 943 22 79 71
www.emeberestaurant.com

🔒 Sunday night and all day Monday.

pintxos

gastronomic perfumes



If the à la carte and set menus are the cologne of San Sebastian's restaurants, pintxos are the perfume. The essence. The heart of our cooking. Originally the pintxo (tapa) was a slice of bread onto which a portion of food was placed, held together by a cocktail stick. Nowadays, there are simple but exceptional pintxos, like the traditional potato omelette, or the amazing **Gilda**, a local creation that is a spicy

appetiser with chili pepper, anchovy and olive, created in honour of Rita Hayworth. And, naturally, there are more sophisticated pintxos, examples of "miniature" haute cuisine, flavours created and concentrated into small, tasty morsels.

Going out for pintxos is a social event, and a way of getting to know our culture, a spectacle that combines laughter, conversation, movement and fun.

going out for pintxos

You can enjoy this food in bars in the Old Town, the Centre, Gros and other areas of San Sebastian. We recommend visiting 4 or 5 bars and trying 1 or 2 pintxos and a drink in each establishment. A tip: don't forget how many pintxos you've eaten. You'll be asked at the end.



TIP FOR BEGINNERS

Every bar has its star pintxo. If you don't know what it is, order a drink and look at what the regulars are eating. Then order the same thing
— 40-44

- If it's a cold pintxo it's normally available on the bar, and you can help yourself to it.
- If it's a hot pintxo, you order it from the waiter.
- When you go out for pintxos, you normally have one round (pintxo and drink) in each bar, and then move on to the next bar.
- You normally pay at the end.
- Usually groups of friends take turns to pay for rounds, or they set up a "kitty" before they start (none of this paying for your own order in each bar).

the pintxopote

The "pintxopote" (meaning tapa & drink) is a fun initiative devised by restaurateurs to encourage people to keep the spirit of the poteo (bar-hopping) alive. For the price of a drink, you get the full package: the pintxo (tapa) and the drink, which is normally a glass of wine or a beer. Each neighbourhood has its "pintxopote" day (when bars offer drinks and tapas at very cheap prices). Depending on the area, it can be between Wednesday and Friday and at specific times. (from 19:00 to 22:00 is most common.)

The centre of the Gros district, the Egia, Amara and Antiguo districts and the Gastropote at San Martín Market are places with a particularly lively atmosphere.

AntonioBar

Bar-Restaurante

Calle Bergara, 3 / 20005 San Sebastián - Donostia
GIPUZKOA (SPAIN) / T +34 943 429 815

www.antonioabar.com



the best pintxos

in each district

the old town

tradition

The birthplace and essence of our pintxos is in the bars in the Old Town. Some of the essential bars - brimming with character and tradition - are in this area, which is also dotted with modern establishments.



centre

delicatessen

This is the most stylish and classiest area of the city, and this is also reflected in the pintxos sold in its bars, focused on products and delicate and subtle preparation. Perfect for more discerning diners.



1 La Viña

Cheese and anchovy cornet



Abuztuaren 31, 3 · (1E)
T: 943 42 74 95
www.lavinarestaurante.com

Monday

2 La Cepa

Pork loin brochette with Gernika peppers and chips



Abuztuaren 31, 7 · (1E)
T: 943 42 63 94
www.barlacepa.com

Tuesday

3 Casa Gandarias

Txangurro (crab) tart.



Abuztuaren 31, 23 · (2E)
T: 943 42 63 62
www.restaurantegandarias.com

It does not close

4 Dakara Bi

Pork loin with foie gras and a berry reduction



31 de Agosto, 25 bajo · (2D)
T: 607 27 96 45

Monday

5 A fuego negro

Gordal olives stuffed with vermouth gel



Abuztuaren 31, 31 · (2D)
T: 650 13 53 73
www.afuegonegro.com

Monday

6 Bartolo

Grilled foie gras



Fermin Kalbeton, 38 · (2E)
T: 943 42 02 79
www.casabartoloetxea.com

Summer does not close. Closed on Tuesday rest of year

7 Zumeltzegi

Monkfish brochette



Fermin Kalbeton, 15 · (2E)
T: 943 42 82 10
www.restaurantezumeltzegi.com

Thursday and Sunday evenings in the winter

8 Haizea

Filo pastry stuffed with cod



Aldamar, 8 · (2E)
T: 943 42 57 10
https://facebook.com/BarHaizea

Sunday and public holidays in the afternoon

1 Victoria Café

Mini corn cake of confit of duck with raisins, pine nuts and apple, accompanied by cabbage and potato



República Argentina (Okendo Plaza) (2E) · T: 943 42 03 44
www.victoriacafe.es

It does not close

2 Mesón Martín

Trainera. Grilled squid and prawn on a bed of Iberian ham



Elkano, 7 · (2E)
T: 943 42 28 66
www.mesonmartin.com

Sunday

3 Cafetería Iombi

Iombi: Pintxo of foie gras and quail's egg



Gipuzkoa Plaza, 15 · (2E)
T: 943 42 84 23
facebook.com/barcafeteriailombi

Sunday and public holidays (except 20/01)

4 Antonio Bar

Anchovy in Cantabrian sea salt, with chilli and green pepper



Bergara, 3 · (2E)
T: 943 42 98 15
www.antonio-bar.com

Sunday and public holidays

5 Avenida XXI

Avenida XXI Crepe



Askatasunaren hiribidea, 21 · (2E)
T: 943 42 60 54
www.farfalle.es

Sunday and public holidays (except 20/01 and 15/08)

6 SM Café Bar

Filo pastry stuffed with leeks and prawns. (Third prize for the best pintxo, 2016)



Urbeta, 6 - Lokala 20 C.C. San Martín (3E)
T: 943 42 76 10

Sunday and public holidays

7 Rojo y negro

Langoustine brochette with Emmental cheese in tempura



San Martzial, 52 · (3E)
T: 943 35 83 82
www.rojoynegrodonosti.es

It does not close

8 Iturrioz

Club Ranero-style cod



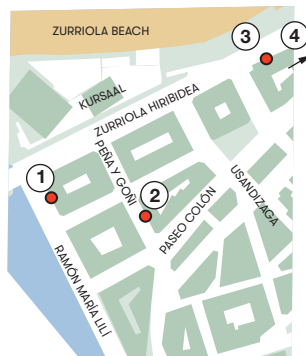
San Martín, 30 · (3E)
T: 943 42 83 16

Sunday

Gros

cutting edge

The establishments in this district are more geared towards innovative ingredients and recipes, and the fusion of styles and origins. There is a modern feel and very lively atmosphere, especially on pintxopote days.



1_ Café Kursaal

Cochinita pibil with tacos and guacamole



Ramón M^o Lili 2 · (2F)
T. 943 35 93 21
www.cafekursaal.com

🔒 Sunday evening 🕒 📍

2_ Bodega donostiarra

Indurain: Bonito tuna with anchovy, chili, spring onion and olives, in olive oil



Peña y Goñi 13 · (2F)
T. 943 01 13 80
www.bodegadonostiarra.com

🔒 Sunday 🕒

3_ La pepa taberna frutal

Cold-pressed juices, super bowls of acai berries, pitaya, coconut, etc.



Zurrriola hiribidea, 38 · (2F)
T. 843 983 668

🔒 Tuesdays

4_ San Francisco 33

Belartieta: Bed of rocket, brie cheese, tomato, coriander, avocado and lemon.



Jose Miguel Barandiarán, 24 (2F) T. 943 14 24 86
www.sanfrancisco33.com

🔒 winter

Antiguo

authentic

The Antiguo district has a unique character of which its residents are very proud. And the same goes for the food in its bars. There you will find unique flavours and options to please all of the family.



1_ Kukuarri

Tuna tartare: Tuna, lemon juice, soy sauce and sesame oil. Accompanied with fried manioc and tomato confit



Vitoria- Gasteiz 1 · (4B)
T: 943 21 67 26
www.restaurantekukuarri.com

🔒 It does not close 🕒

2_ El café de Mario

Grilled foie gras with apple



Julio Caro Baroja Plaza, 2 · (4A)
T: 943 31 50 77
https://es-es.facebook.com/cafedemario/

🔒 It does not close 🕒

restaurants

that will make your mouth water

San Sebastian delicacies



traditional cuisine

the restaurants in Donostia/San Sebastian are one of the main attractions for the visitors who come to our city.

And this is because we are one of the world's leading gastronomic destinations. We pushed the concept of tourism beyond fine dining and towards a genuine gastronomic culture, linked to our region, our landscapes, our festivals, our people and our eating establishments.

Approximate opening hours of the restaurants:
Lunch from 13:30 to 15:30.
Dinner from 20:30 to 22:30.

HOTEL, RESTAURANT AND BAR ASSOCIATION OF GIPUZKOA
Almorta, 2
T. 943 31 60 40
www.hosteleria Gipuzkoa.com

- **Txangurro** is a spider-crab that is served baked.
- **Cod or hake kokotxas**. This is the bottom of the fleshy part of the jaw of the cod or hake. It is cooked in a casserole dish with olive oil and garlic.
- **Cod à la Koxkera**. Cooked in a casserole dish with clams, peas and parsley and served with sliced hard-boiled eggs and asparagus.
- **Cod omelette**. Simple and delicious.
- **Pil pil-style cod**, prepared using olive oil, garlic and chili peppers.
- **T-bone steak**. The Basque Country has exceptional meat so you mustn't miss this chance to try this tasty and tender dish, cooked on the grill.

the Old Town

traditional cuisine

Asador Mesón Portaletas

Pintxos (tapas) and paella

Set menu: **25€**
À la carte: **40€**
Portu, 21 · T. 943 43 47 23
www.mesonportaletas.com



It does not close **110**

Juanito Kojua

Specialities in seafood, meat and grilled fish. Own hatchery

Set menu: **33€** + VAT
À la carte: **60€**
Tasting menu : **48€** + VAT drinks not incl.

Portu, 14 · T. 943 42 01 80
www.juanitokojua.com



Sunday evenings **110**

Txuleta

Cutlet croquette, grilled cutlet and squid

Set menu: **20€**
À la carte: **35 - 40€**
Tasting menu : **35€**

Trinitate Plaza, 2 · T. 943 44 10 07
www.txuletaestaurante.com



Monday evenings and Tuesday **60**

modern cuisine

Astelena 1997

Fish and meat

Set menu: **30€** / À la carte: **60€**
Tasting menu : **42€**

Euskal Herria, 3 · T. 943 42 58 67
www.restauranteastelena.com



Sunday and Wednesday night, Monday full day. **110**

Xibaris

Tempura shrimps, fried squid with black aioli sauce, mushroom risotto

Set menu: **15-27€**
À la carte: **18-30€**
Tasting menu : **29€**

San Jeronimo, 20 · T. 943 42 11 27



Monday evenings and Tuesday evenings **40**

Bodegón Alejandro

Seasonal dishes

À la carte: **45€**
Tasting menu : **52€**

Fermin Kalbeton, 4 · T. 943 42 71 58
www.bodegonalejandro.com



Closed all day on Mondays and Tuesdays (does not close between May and October) **60**

Restaurante Casino Kursaal

The Kursaal Casino's restaurant

Lucky menu: from **0€** to **36€**
À la carte: **30€** / pax

Kale Nagusia, 1 · T. 943 42 92 14
www.casinokursaal.com



Sunday to Wednesday **20**

Ubarrechena

Paella and grilled meats

Set menu: **16,95€**
Weekends: **19,95€**

Portu, 16 · T. 943 42 83 52
https://ubarrechena.negocio.site/



It does not close **115**

La fábrica

Traditional cuisine with a modern twist

Set menu: **31€**
À la carte: **36€ - 45€**
Weekends: **43€**

Portu, 17 · T. 943 43 21 10
www.restaurantelafabrica.es



Winter: Sunday evenings / summer: it does not close **70**

Gandarias Jatexea

Joselito Iberian ham, catch of the day, T-bone and sirloin steak

À la carte: **40-45€**

Abuztuaren 31, 23 · T. 943 42 63 62
www.restaurantegandarias.com



25/12 and 01/01 **80**

Txoko

Rice with lobster/fish.

À la carte: **15 / 30€**
Tasting menu : **27,50€**

Mari, 12 · T. 943 42 54 12
www.restaurantetxoko.com



Sunday evenings and Monday **75**

Zumeltzegi

Brochettes, grilled meat and fish

Set menu: **27,5€**
À la carte: **30 - 45€**
Tasting menu : **33,9€**

Fermin Kalbeton, 15 · T. 943 97 01 53
www.restaurantezumeltzegi.com



Winter: Thursday and Sunday nights / Summer: Thursdays midday **52**

La muralla

Blends traditional flavours with creative presentation

Set menu: **25€**

Enbeltran, 3 · T. 943 43 35 08
www.restaurantelamuralla.com



Sunday evenings **50**

* The prices shown are approximate

centre

market cuisine

Bokado Mikel Santamaria

Seasonal dishes and fish

Set menu: **45€** + VAT
À la carte: **+ 45€** + VAT
Tasting menu : **65€** + VAT

Jaques Cousteau, Plaza, 1 · T. 943 43 18 42
www.bokadomikelsantamaria.com



Monday, Tuesday evenings and Sunday evenings **80**

traditional cuisine and grill

Foodoo

Yakisoba noodles with prawns and squid

Set menu: **10,50€**
À la carte: **15€**
Group menu: **20/25€**

Boulevard, 3 · T. 943 43 55 07
www.foodoo.es



Christmas and New Year's Eve **150**

international cuisine

Raviolina

Pizza and pasta

Set menu: **13,95€**
Weekends: **17,95€**

Portu, 9 · T. 943 42 87 45
www.raviolinarestaurante.com



It does not close **50 + 20**

signature cuisine

Chin chin

Bluefin tuna tataki with tomato, with avocado and edamame beans

Set menu: **10,95€**
À la carte: **average price 19€**
Tasting menu : **25€**

Garibai, 5 · T. 943 32 46 09
www.chinchindonosti.com



1 January and 25 December **180**

Narru

Iberian pork shoulder fillet, mustard and local apples

Set menu: **32€** + VAT
À la carte: **50€**

Zubieta, 56 · T. 943 42 33 49
www.narru.es



Sunday evenings and Monday **56**

Via Fora

Rice

Set menu: **14€**
À la carte: **30€**
Tasting menu : **32€**

Federico Garcia Lorca, Pas. 10, · T. 943 47 09 89
www.viaforadonostia.com



It does not close **60**

market cuisine

Oquendo

Bistro with cinematic atmosphere

Set menu: **16,90€**
À la carte: **average price 30€**
Weekend menu: **25,50€** + VAT

Oquendo, 8 · T. 943 42 07 36
www.caferestauranteoquendo.com



It does not close **70**

traditional market cuisine

La perla

Carpaccio of sirloin, turbot, hake in salsa verde, sole, cheeks, vanilla eggy bread

Set menu: **24€**
À la carte: **50/60€**
Tasting menu : **52€**

Kontxako Pasealekua, z/g
T. 943 46 24 84
www.la-perla.net



Sunday nights, Monday nights and Tuesdays (in winter) **110**



BAR RESTAURANTE NARRU
ZUBIETA 56
Pº DE LA CONCHA S/N SAN SEBASTIAN
Telf: 943423349
www.narru.es



Gros



Ni neu — 1F

Caramelised French toast with homemade ice cream

À la carte : **30-35€**
Tasting menu : **38€**

Zurriola Hirib., 1 (Kursaal) · T. 943 00 31 62
www.restaurantenineu.com



From May to October

Ground floor: 60-40.
First floor: 175



international cuisine

La piazzetta de Gros — 2F

Pasta, pizzas, artisan desserts

Set menu: **15,95€**
À la carte : **average price 20 - 30€**
Tasting menu : **34,90€**

Usandizaga 23 · T. 943 32 08 38
www.lapiazzettadegros.com



It does not close

120



organic cuisine

Tedone jatetxea — 2F

Organic green beans al dente

Set menu: **11 - 18€**
À la carte : **20 - 28€**
Tasting menu : **25 - 35€**

Corta, 10 · T. 943 27 35 61
www.tedone.eu



It does not close

45

Topa sukalderia — 2F

Eggy bread and taco wraps
(Basque/Latin American fusion cuisine)

À la carte : **25€**

Aguirre Miramon, 7 · T. 943 56 91 43
www.topasukalderia.com



Tuesdays (from November to April)

65

Antiguo and Igeldo



traditional cuisine

Asador Portuetxe erretegia — 6A

Seasonal vegetables, fish and grilled beef chops

À la carte : **55-60€**

Portuetxe, 43 · T. 943 21 50 18
www.asadorportuetxe.com



Sunday nights from 15 October to 15 June

180

Tenis Ondarretea — 3B

Fish and meat

Set menu: **19,00€**
À la carte : **40€ - 45€**

Eduardo Chillida, Pas. 9 · T. 943 31 41 18
www.tenisondarretea.com



Monday

275

Rekondo — 4A

Rice with clams, crab, chops

À la carte : **95-100€**

Igeldo Pasealekua, 57 · T. 943 21 29 07
www.rekondo.com



Tuesday and Wednesday

80

Txinparta

Chops and fish

Set menu: **14,50€**
À la carte : **30€**

Illarra Berri, 2 · T. 943 22 47 00
www.txinparta.com



Sunday evenings

100

nearby restaurants



traditional cuisine and grill

Araeta sagardotegia

Fish and meat, grilled and baked in a wood-fired oven

Set menu: **17€** / Tasting menu : **31€**
/ À la carte : **40 - 60€**

Berridi Bidea 22 · ZUBIETA
T. 943 36 20 49
www.araeta.com



Mon/Tue/Wed nights Spring/
Autumn/Winter

450

Barkaiztegi

Cod, grilled fish and meet, stuffed asparagus and seasonal produce

À la carte : from **34€**

Barkaiztegi Bidea, 42 · MARTUTENE
T. 943 45 13 04 · www.barkaiztegi.com



Sunday and public holidays

180

Beko errota

Grilled fish

Set menu: **22€**
À la carte : between **40 and 50€**
Tasting menu : **50€**

Jaizubia Auzoa, z/g · HONDARRIBIA
T. 943 64 31 94 / www.bekoerrota.com



Sunday evenings

750

Gurutze berri

Game (pigeon in sauce)

Set menu: **13€**
À la carte : **between 30 and 45€**

Bizardia Plaza, 7 · OIARTZUN
T. 943 49 06 25 / www.gurutzeberri.com



Sunday evenings and Monday

350

Marina berri

Grilled fish, T-bone steak, seafood, Segovia-style suckling lamb

Set menu: **11,55€**
À la carte : from **45€**
Tasting menu : **25€**
Weekends and Public Holidays: from **33€**

Santiago Auzoa, 1 - Kirol Portua · ZUMAIA
T. 943 86 56 17
www.restaurantemarinaberri.com



Mondays in winter

150

Ziaboga bistrot

Baby squid

Set menu: **30-35€**
À la carte : **8-35€**
Tasting menu : **40€**

Donibane Kalea 91-
PASAI DONIBANE · T. 943 51 03 95
www.ziabogabistrot.com



Tuesday

65



Calle del panto, 17, 20003 Donostia - San Sebastián
Teléfono 943 432 110



cider

apple core

any time of the year is perfect for enjoying the unique experience of dining in a cider house. It's sure to leave a good taste in your mouth.

the cider ritual

We've been making **cider** here for centuries and it is obtained from the fermented apple juice, using traditional methods. From the middle of January to the end of April, the txotx ritual brings Basques to the cider houses, where they can taste the season's cider before it is bottled, along with traditional menus based on cod and T-bone steak. The cider houses are open throughout the year and they are restaurants that are normally located in the same farm buildings where the cider is produced, surrounded by apple orchards. In some places they still uphold the tradition of standing as you eat and wrapping up warm to protect yourself from the cold of the cellar. But there are also modern cider houses with heating, where people sit at long wooden tables which they share with the other regulars. There's a very special atmosphere.

In Hernani and Astigarraga, less than ten kilometres from San Sebastian, there are over 100 cider houses. And in Astigarraga, is the highly-recommended Cider Museum or **Sagardoetxea**.

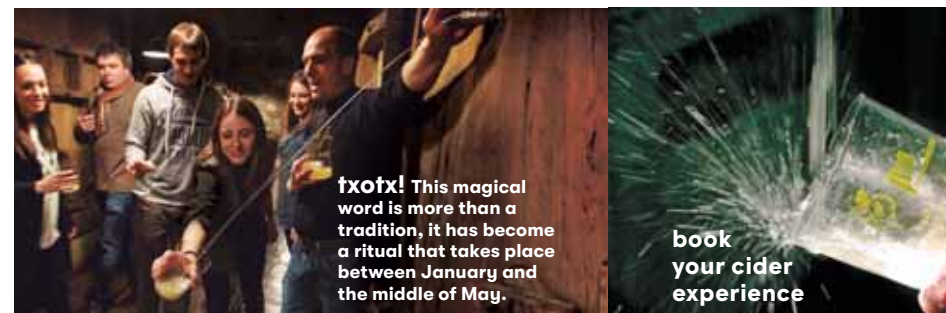


cider house menu

Based on cod omelette, T-bone steak, nuts, cheese and quince jam. And all of the cider that you want, of course.



the txotx ritual



txotx! This magical word is more than a tradition, it has become a ritual that takes place between January and the middle of May.

book your cider experience

- The owner of the cider house shouts 'txotx!', inviting everyone to try the cider from a new barrel.
- You stand next to the barrel as you savour the different subtle flavours of the cider and share your thoughts with everyone else. You then return to the table with the empty glass.
- This is repeated again and again until all barrels have been tried.
- The diners rise from the table and approach him with their empty glass. In the order in which they arrive, each person tilts their glass until the cider, which comes out of a tiny hole in the barrel, 'breaks' in the glass and its aromas are released.

GIPUZKOAKO SAGARDOGILEEN ELKARTEA

Nabarra Oñatz, 7, behea
ASTIGARRAGA
T: 943 33 68 11
www.sagardotegiak.com

SAGARDOAREN LURRALDEA

Kale Nagusia, 48
ASTIGARRAGA
T: 943 55 05 75
www.sagardoarenlurraldea.eu

SAGARDOA ROUTE

Navarra Oñatz, 7 behea
ASTIGARRAGA
T: 943 33 68 11 / 622 618 476
www.sagardoa.eu

Beharri

Narrika, 22 DONOSTIA / SAN SEBASTIÁN
T: 943 43 16 31
www.sidreriabeharri.com



VG 110
It does not close

Gurutzeta

Oialume Bidea, 63 ASTIGARRAGA
T: 943 55 22 42
www.gurutzeta.com



VG 150
Open during the cider season

Iretza

Troia Ibilbidea, 25 ASTIGARRAGA
T: 943 33 00 30 / 636 49 92 22
www.iretza.eu



VG 410
It does not close

Petritegi

Petritegi Bidea, 6 · ASTIGARRAGA
T: 943 45 71 88
www.petritegi.com



GV 560
It does not close

Saizar

Kalezar Auzoa, 39 · USURBIL
T: 943 36 45 97
www.sidrassaisar.com



GV 300
It does not close

Txirrita

San Bartolomé, 32 · DONOSTIA-SAN SEBASTIÁN
T: 943 46 76 38
www.txirritasagardotegia.com



G 230
Sunday evenings and Monday

txakoli

a winemaking revolution



young in spirit

With great character, txakoli should be drunk within the year and very cold. It is a suitable accompaniment for any dish, in particular the famous "pintxos" (tapas).

our ambassador, txakoli.

30 years ago, txakoli was considered a vulgar drink, acidic, uninteresting. But now it is one of the great ambassadors of our cuisine. A **white wine**, sophisticated, with irresistible freshness which dazzles the most demanding of diners. A tour of the wineries of Aia, Zarautz and Getaria, the towns in Gipuzkoa that produce the most txakoli, will reveal the secrets of this young and fruity wine, a perfect accompaniment for salted anchovies or tuna in oil. You will also enjoy a delightfully pretty view of the coastal scenery on this tour, anticipating the pleasure of the txakoli that you will be able to taste as soon as you arrive.

an age-old local product

Txakoli (G.O) is a wine which has been linked to the culture of the Basque people for centuries, a great accompaniment for our food.

txakoli wineries

Hiruzta

Jaizubia auzoa, 266
HONDARRIBIA
T: 943 10 40 60
www.hiruzta.com

Katxiña

Ortzaika auzoa, 20
ORIO
T: 943 58 01 66 / 606 367 693
www.bodegakatxiña.com

Rezabal

Itsas-Begi Etxea, 628 Asti Auzoa.
ZARAUTZ
T: 943 58 08 99
www.txakolirezabal.com

Talai berri

Talaimendi 728, Apdo 184
ZARAUTZ
T: 943 13 27 50
www.talaberri.com

Call and make an appointment to go on a guided tour.



Basque Culinary Center

the university of cuisine

If there was going to be a university with a degree in the Culinary Arts, it had to be here.

Juan Avelino Barriola, 101
T: 943 57 45 00
www.bculinary.com



Bus 31
From Boulevard 13.

Basque Culinary Center, which opened its classrooms in 2011 in the Miramón Technology Park, is here to meet the demands of modern cuisine, where the professionals seek to arouse all of your senses.

courses for amateurs.

The University of the Culinary Arts also offers course for amateur chefs, covering all of the pleasures of cooking: learning, exploring, discovering, having fun and disseminating gastronomic culture.

gastronomic societies

for members and guests

The members meet up to have lunch or dinner in a club equipped with a kitchen in a warm and friendly atmosphere. You must be invited by a member to attend. The food comes from outside and is cooked by one or more of the diners at the meal. The costs are then calculated and split between everyone.

Gastronomic societies are halfway between a home and a restaurant.

If you get the chance to go to one, don't miss it. It's a way of becoming deeply immersed in the culture of San Sebastian.

products

traditional markets and delicatessens, the choice is yours.



in San Sebastian we've managed to preserve the essence of traditional trade. In fact, a big part of the success of our cuisine is down to the seasonal produce that the area's smallholder farmers and cattle farmers bring to the city throughout the year. Just like they used to decades ago.



also for gourmets.

The city also has that chic and refined touch which is also reflected in its selection of stores, with specialised food shops where you can buy imported produce and culinary delicacies, for connoisseurs and gourmets.

In **La Bretxa and San Martín food markets** you can see the most renowned chefs personally selecting the best ingredients. They come here every day to select the meat, vegetables and fish which they will go on to serve in their restaurants. Very close to San Sebastian, the **markets in Tolosa and Ordizia** are also two great options to buy high-quality local produce.

Visits for gourmets

#AITOR LASA
#ARAMENDIA CHOCOLATERIA
#ARDOTEKA GOÑI
#GOURMET
#KAÑABIKANA
#LA SEVILLANA

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authentic and local

→ The San Sebastian region provides the best ingredients to enjoy Basque cuisine: Tolosa beans, the sea products unloaded in our ports, Idiazabal cheese G.O., Ibarra peppers, etc...