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.
**Michelin stars everywhere**

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 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 a form of art, of engineering, a symbol of our identity. But enough talking. Let’s eat.

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

- Sunday and Monday

**Akelarre ***
Chef: Pedro Subijana
Alta Orkologia Pau., 56 · Igaldo
Donostia / San Sebastián (A2)
T: 943 31 12 09
www.akelarre.net


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

- Sunday night, Monday and Tuesday all day. Closed until 10 March 2020

**Mugaritz **
Chef: Andoni Luis Aduriz
Otzazulueta Baserria / oldura aldea, 20 dk. · Errenteria
T: 943 51 83 1/943 52 2 45
www.mugaritz.com

- Sunday night, Monday all day and Tuesday midday.

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**Other restaurants with Michelin stars**

**Alameda**
Hondarribia
T: 943 64 27 89
www.restaurantelomalameda.net

- Closed on Mondays, Tuesdays and Sunday nights.

**Elkano**
Getaria
T: 943 33 24 02 / 649 33 57 74
www.restauranteelkano.com

- Closed on Monday and Sunday nights and all day in Tuesdays.

**Kokotxa**
Donostia / San Sebastián
T: 943 19 21 04
www.restaurantekokotxa.com

- Sunday and Monday.

**Mirador de Ulia**
Donostia / San Sebastián
Tel.: 943 27 27 07
www.miradordeuilia.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.ameliarestaurante.com

- Closed on Sundays and Mondays and at midday from Tuesday to Friday.

**eMe Be Garrote**
Donostia / San Sebastián
T: 943 22 79 71
www.emebestarrestaurante.com

- Sunday right and all day Monday.

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*Updated in November 2019*
If the a 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 patata 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.

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.)

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

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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.

- 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 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 and Gros

In these areas of the city, the pintxos (tapas) combine local and international influences. More traditional and sophisticated food from French cuisine in the stylish centre and more contemporary, fusion cooking in the dynamic and modern Gros district.

Interpretation of the pintxo and restaurant reviews

Location on the map

what to do, gastro
what to do, gastro

the finest breakfasts

from the very first minute of the day
Starting the day in a city whose lifeflow is food means being able to enjoy a special experience right from the beginning. All meals are important to us and that includes your breakfast.

1 Avenida XXI
Avenida XXI Crepe
Akaratxunaren hiribidea, 21 (2E) T: 943 42 03 44 www.tarbala.es
Sunday and public holidays (except 20/01 and 15/08)

2 Victoria Café
Victoria Café Breakfasts
Avenida XXI Crepe, 2 (2E) T: 943 42 03 44
www.victoriacafe.es
October-May: Monday

3 La Pepa taberna frutal
Cold-pressed juices, super bowls of acai berries, pitaya, coconut, etc.
Zurriola hiri kalea, 38 (2F) T: 943 983 668
Tuesdays

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.

- 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.

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
Amortza, 2 T: 943 31 60 40 www.hosteleriagipuzkoa.com
**the Old Town**

### Traditional Cuisine

**Bodegón Alejandro**  
Set menu: 52€  
At the table: 45€  
Monday to Thursday: 28€  
Location: Fermin Cobillon, 15  
Contact: 943 42 54 12

**Gandarias Jatetxea**  
Set menu: 59€  
À la carte: 40€  
Location: Abatxaverri, 31  
Contact: 943 42 63 62

**Juanito Kojua**  
À la carte: 36€  
Set menu: 33€  
Location: Portu, 14  
Contact: 943 42 01 80

**Restaurante Casino Kursaal**  
À la carte: 30€  
Tasting menu: 33€  
Location: Kursaal Boulevard, 3  
Contact: 943 43 21 10

**Txuleta**  
À la carte: 25€  
Tasting menu: 35€  
Location: Enbelrito, 3  
Contact: 943 43 35 08

**Ubarrechena**  
À la carte: 10€  
Tasting menu: 15€  
Location: Kontxako Pasealekua, z/g  
Contact: 943 42 92 14

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### Mediterranean Cuisine

**Astelena 1997**  
À la carte: 54€  
Tasting menu: 42€  
Location: Ezkutapetxea, 3  
Contact: 943 42 58 67

**La fábbara**  
À la carte: 35€  
Tasting menu: 25€  
Location: Trinitate Plaza, 2  
Contact: 943 43 35 08

**La murallía**  
À la carte: 24€  
Tasting menu: 35€  
Location: San Jeronimo, 20  
Contact: 943 42 11 27

**Zumeltzegi**  
À la carte: 27€  
Tasting menu: 30€  
Location: Fermin Cobillon, 15  
Contact: 943 97 01 53

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### Market Cuisine

**Foodoo**  
À la carte: 15€  
Tasting menu: 10,50€  
Location: Boulevard, 3  
Contact: 943 43 21 10

**Via Fora**  
À la carte: 30€  
Tasting menu: 32€  
Location: Federico García Lorca, Pos. 10  
Contact: 943 47 09 89

**La perla**  
À la carte: 50€  
Tasting menu: 75€  
Location: Federico García Lorca, Pos. 10  
Contact: 943 47 09 89

**Biarritz**  
À la carte: 33€  
Tasting menu: 32€  
Location: Fermin Cobillon, 15  
Contact: 943 42 92 14

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### Signature Cuisine

**Bakado Mikel Santamaria**  
À la carte: 50€  
Tasting menu: 75€  
Location: Enbelrito, 3  
Contact: 943 43 35 08

**La fábrica**  
À la carte: 35€  
Tasting menu: 25€  
Location: San Jeronimo, 20  
Contact: 943 42 11 27

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The prices shown are approximate.
**nearby restaurants**

**traditional cuisine and grill**

- **Asador Portuetxe errutegia**
  - Seasonal vegetables, fish and grilled beef chops
  - À la carte: 55-60€
  - Igara bidaiak, 71 - T. 943 21 50 18
  - www.portuetxe.com

- **Tenis Ondarreta**
  - Fish and meat
  - Set menu: 19,00€
  - Eva Chilidua, Pau, 9 - T. 943 311 150
  - www.tenisondarreta.com

- **Rekondo**
  - Rice with clams, crab, chops
  - À la carte: 95-100€
  - Igeldo Pasakaleku, 57 - T. 943 21 29 07
  - www.rekondo.com

- **Barkaiztegi**
  - Cod, grilled fish and meat, stuffed asparagus and seasonal produce
  - À la carte: from 34€
  - Barkaiztegi Bidea, 4 - MARTUTENE
  - T. 943 65 15 04 - www.barkaiztegi.com

- **Beko errota**
  - Grilled fish
  - Set menu: 22€
  - À la carte: between 40 and 50€
  - Tasting menu: 50€
  - Jaizkibel Route, 2/7 - HONDARRIBIA
  - T. 943 51 03 95 / www.bekoerrota.com

- **Gurutze berri**
  - Game (pigeon in sauce)
  - Set menu: 13€
  - Á la carte: between 30 and 45€
  - Usandizaga, 7 - OIARTZUN
  - T. 943 49 06 25 / www.gurutzeberri.com

- **Ziaboga bistrot**
  - Baby squid
  - Set menu: 30-35€
  - À la carte: 8-35€
  - Tasting menu: 40€
  - Donibane, 91 - PASAI DONIBANE
  - T. 943 51 03 95 / www.ziabogabistrot.com

**signature cuisine**

- **Ni neu**
  - 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

- **Asador Portuetxe errutegia**
  - Seasonal vegetables, fish and grilled beef chops
  - À la carte: 55-60€
  - Igara bidaiak, 71 - T. 943 21 50 18
  - www.portuetxe.com

- **Tenis Ondarreta**
  - Fish and meat
  - Set menu: 19,00€
  - Eva Chilidua, Pau, 9 - T. 943 311 150
  - www.tenisondarreta.com

- **Rekondo**
  - Rice with clams, crab, chops
  - À la carte: 95-100€
  - Igeldo Pasakaleku, 57 - T. 943 21 29 07
  - www.rekondo.com

**international cuisine**

- **La piazzetta de Gros**
  - Pasta, pizzas, artisan desserts
  - Set menu: 19,00€
  - À la carte: average price 20 - 30€
  - Tasting menu: 34€
  - Lopazatza de Gros 23 - T. 943 32 06 38
  - www.lapiazzettadegros.com

- **Topa sukalderia**
  - Guacamole, taco wraps, ceviche (Basque/Latin American cuisine)
  - À la carte: 25€
  - Aguirre Miramon, 7 - T. 943 56 91 43
  - www.topsukalderia.com

- **Txinparta**
  - Chops and fish
  - Set menu: 9,50€
  - Á la carte: 30€
  - Iñarra Burri, 2 - T. 943 22 47 00
  - www.txinparta.com

**La fabrique**

Calle del puerto, 17 · 20020 Donostia · San Sebastián
Telf: 943 412 119

**Interpretation of the pintxo and restaurant reviews**

<table>
<thead>
<tr>
<th>Location on the map</th>
<th>Vegetarian-Friendly</th>
<th>Diabetic-Friendly</th>
<th>Coeliac-Friendly</th>
<th>Euskadi-Gastronomikak</th>
<th>Specialty of the house</th>
<th>Capacity</th>
</tr>
</thead>
</table>
**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**

- The owner of the cider house shouts “txotx!” inviting everyone to try the cider from a new barrel.
- The diners rise from the table and approach him with their empty glass. In the order in which they arrive, each person fills their glass until the cider, which comes out of a tiny hole in the barrel, ‘breaks’ in the glass and its aromas are released.
- 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.

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

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.

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

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 Jila, 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.

**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.

An age-old local product

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Gastronomic societies

**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.

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.

**Hiruzta**

Jaizubia auzoa, 206

T: 943 10 40 60

www.hiruzta.com

**Katxiña**

Ortzaiko auzoa, 20

T: 943 58 01 66 / 606 367 893

www.bodegakatxiña.com

**Rezabal**

Itxas-Buru Etxea, 628 Asti Auzoa

ZARAUTZ

T: 943 58 01 99

www.txakolirezabal.com

**Talai berri**

Talaimendi 728, Aptdo 184

ZARAUTZ

T: 943 13 27 50

www.talaberrri.com

**Txakolindegi Katxiña.**

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).

**Young in spirit**

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 Jila, 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.

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

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 CHOCOLATERÍA
ARDOTEKA GOÑI
GARRARTE
GOURMET
LA SEVILLANA

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.

Also for gourmets.

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...