



**Donostia
San Sebastián**

ENG

gastro

Condé Nast
Traveler

Best city in the world
to eat 2024



Tripadvisor

One of the best culinary
destinations in the world 2023

San Sebastian means good food

San Sebastian is one of the world's gastronomy capitals - the colourful pintxo bars, or the city's status as one of the greatest concentrations of Michelin Stars per inhabitant.

Donostia means good food. Very good food. You can eat a stew or in a traditional cider house, seated or standing, at a refined restaurant overlooking the sea, or in the most popular tavern. It doesn't make a difference. You eat well in this city. However you do it. And in this guide we show you how.

Gastronomy awards



The city with the world's second largest concentration of Michelin Stars per m2: 18 stars



World's best gastronomy destination



Spain's gastronomy capital



San Sebastian pintxos: the world's best gastronomic experience



Notice for celiacs.
Updated information here.



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the best pintxos in each district

The “pintxo” (Basque “tapa”) was invented in San Sebastian in the 1930s., and originally it was a slice of bread with food on top held in place by a cocktail stick or “pintxo”, and hence the name.

There are simple versions such as potato tortilla, or Donostia’s ingenious “Gilda” creation, a spicy skewer of pepper, anchovy and olives which emerged by way of a tribute to Rita Hayworth. And then there are much more sophisticated pintxos, examples of miniature haute cuisine.



Amara sports district

You follow the river around to this district, which has all kinds of sports facilities, including the Anoeta Stadium. Fancy a pintxo in one of the typical bars before the match? Gora Real!



1_ Aukera

 Cod in “pil-pil” garlic and pepper sauce



Felipe IV.a hirib., 3
T: 943 45 91 38



 Sunday afternoon and Monday all day.

2_ Txirrita

 “Txalupa” and squid in tempura



Isabel II.a hirib., 4
T: 943 45 69 60
www.bartxirrita.com



 Thursday.

Interpretation
of pictograms:



Going out for pintxos is a social act, and a way of gaining an insight into our culture. Each district has its own identity, so make your choice!

going out for pintxos

1. Every bar has its star pintxo or pintxos. If you don't know what it is, order a drink and watch what the locals eat. Then order the same thing. The blackboards will show you the hot pintxos. And if not, we can help you.
2. We advise you to go to 4 or 5 bars and try 1 or 2 pintxos in each. A piece of advice: don't forget how many pintxos you've had. They'll ask you when you've finished.

Antiguo local atmosphere

You walk along the La Concha sea promenade to get to this district, which has a distinct local flavour and is brimming over with small shops and typical bars.

1_ Kiki

 Russian salad



Tolosa hirib., 79
T: 943 31 73 20
[restaurante.covermanager.com/
restaurante-kiki](http://restaurante.covermanager.com/restaurante-kiki)



 Sunday afternoon and Monday all day.

2_ La Cervecería del Antiguo

 Cod confit with pistachio emulsion



Gorgatxo plaza, 1
T: 943 47 73 63



 Doesn't close.

4_ Oliyos

 Fish pie with hake, red scorpionfish and anglerfish



Erregezainen kalea, 4
T: 943 21 49 89
www.oliyosdonostia.com

 Sunday afternoon and Monday all day.

3_ La Rebotika

 Pintxo Arzak



Zarautz hirib., 6
T: 943 21 89 06
www.larebotika.es



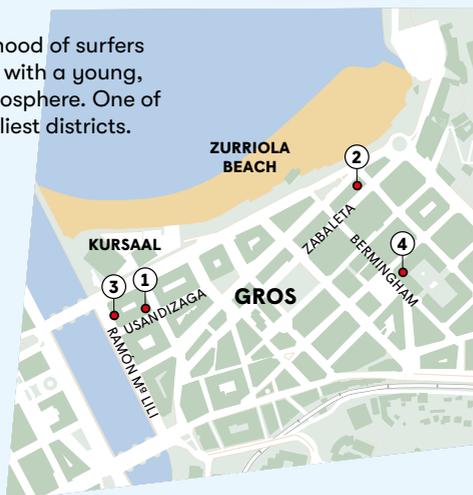
 Doesn't close.



Gros

young people's district

A neighbourhood of surfers and terraces with a young, informal atmosphere. One of the city's liveliest districts.



1_ Gure Txoko

Potato, fungi and yolk



Usandizaga, 5
T. 943 28 24 19



Sunday afternoon and Monday all day.

2_ Labrit Berri

Home-made mussel, fungi and ham croquettes



Zabaleta, 57
T. 943 32 70 30



Monday.

3_ Taquería Kursaal

"Cochinita Pibil" taco



Ramón M^o Lili, 2
T. 943 35 93 21
www.taqueriakursaal.com



Monday.

4_ Urtxori Bi

"Picantillas": spicy mini-pie with tunna, mayonnaise, lettuce and onion



Bermingham 17
T. 943 27 73 95



Wednesday.

The Old Town

historical district

1_ Casa Bartolo Etxea

Grilled foie



Fermin Calbetón, 38
T. 943 42 02 79
www.casabartoloetxea.com



Thursday (except August)

2_ Casa Urola

"Txapela" roast mushroom with pine kernels and egg yolk



Fermin Calbetón, 20
T. 943 44 13 71
www.casaurolajatetxea.es



Tuesday and Wednesday.

3_ Casa Vergara 1948

Wrapped cod with pil-pil garlic emulsion



Kale Nagusia, 21
T. 943 43 10 73
www.grupogarrancho.com



Doesn't close.

Interpretation of pictograms:



Narrow, bustling streets next to Donostia's harbour, with some of the city's oldest bars and some cutting-edge establishments.



4_ Ganbara

Anglerfish/langostino prawn pinxto



San Jeronimo, 21
T. 943 42 25 75
www.ganbarajatetxea.com



Sunday and Monday

5_ Haizea

"Zamburiña" scallops au gratin



Aldamar, 8
T. 943 42 57 10
facebook.com/BarHaizea



Sundays and afternoons of public holidays.

6_ La Cepa de Bernardo

Mushroom pinxto



Abuztuaren 31 kalea, 7
T. 943 42 63 94
www.barlacepa.com



Doesn't close. Kitchen open all day.

7_ La Viña

Cheese and anchovy "canutillo" flute



Abuztuaren 31 kalea, 3
T. 943 42 74 95
www.lavinarestaurante.com



Monday.

8_ Martínez 1942

Red pepper with a filling of bonito with tartare sauce and Jerez vinaigrette



Abuztuaren 31 kalea, 13
T. 943 42 49 65
www.barmartinezdonosti.com



Winter: Wednesday afternoon and Thursday morning.
Summer: Thursday and Friday morning.

9_ Muxumartin

Game carpaccio, "zamburiña" scallops, croquettes ...



Portu kalea, 17
T. 943 06 31 78
www.muxumartin.com

Doesn't close.

10_ Tamboril

Shrimp battered and mushrooms



Arrandegi kalea, 2
T. 943 42 35 07
restaurantecovermanager.com/el-tamboril/



Sunday and Monday

11_ Txakolina bodega & pintxoak

Red tuna cooked in onions



Abuztuaren 31 kalea, 22
T. 943 58 51 74
www.txakolinadonostia.com/es



Doesn't close.

12_ Zumeltzegi

Anglerfish skewer



Fermin Calbetón 15
T. 943 42 82 10
restaurantezumeltzegidonostia.com



Thursday..

centre

shopping

Need a rest between shops? Take a walk along the wide avenues in the city's main shopping area, and try these delicacies amid the Belle Époque architecture.



1_ Antonio Bar

 Langostino prawn ravioli with White Martini sauce



Bergara, 3
T. 943 42 98 15
www.antonioabar.com



 Sunday and public holidays.

2_ Avenida XXI

 Grilled squid with caramelised onion



Askatasunaren etorbidea / Avda. de la Libertad, 21
T. 943 42 60 54



 Sunday and public holidays.

3_ Iturrioz

 "Club Ranero" cod



San Martín, 30
T. 943 42 83 16



 Sunday.

4_ Kata 4 Oyster Bar

 Oysters



Santa Catalina Plaza, 4
T. 943 42 32 43
www.kata4.com



 Sunday.

5_ La Perla

 Portion of fresh calamari with aioli



Kontxa pasealekua, z/g
T. 943 46 24 84
www.la-perla.net



 Doesn't close.

restaurantes

to make your mouth water

Basque gastronomy is internationally renowned, and most especially the gastronomy of Donostia, thanks to the local chefs who modernised traditional Basque cookery and elevated it to the status of world cutting-edge cuisine.

The main feature of our gastronomy is the use of top-quality seasonal produce. There is a wide

variety of cuisine, using a range of ingredients from the Cantabrian Sea (fish and seafood), and also from the plantations and pastures of the hinterland (greens and vegetables, cereals, meat etc.).

If you want to test-drive it, here we offer you a selection of the best restaurants. Which is your favourite?

Antiguo, Igara and Igeldo

traditional cuisine

1_ Portuetxe

 Grilled fish and meat.
Seasonal produce

 €75-€85

Igara bidea, 71
T. 943 21 50 18
www.portuetxe.com



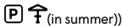
 Sunday nights, from 15 October – 15 June

2_ Rekondo

 Rice with clams, spider crab and grilled ox steak

 €95-€100

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



 Tuesday and Wednesday.



3_ Tenis Ondarreta

 Fish and meat

 €25 no drinks included

 €32 no drinks included

 €50-€55

Eduardo Chillida pas., 9
T. 943 31 11 50 / 943 31 41 18
www.tenisondarreta.com



 Sunday evening, Monday all day and Tuesday evening.

4_ Txinparta

 "Txuleta" beef chop and fish

 €17,50 no drinks included

 €50

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



 Sunday evening and Monday all day.



grilled market cuisine

5_ La Rebotika

 Grilled fare

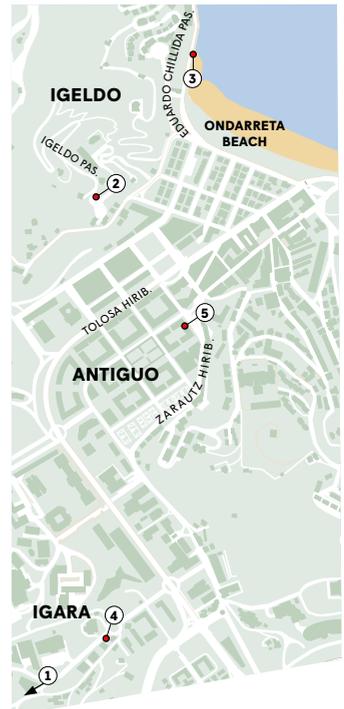
 €15,50

 €35-€40

Zarautz hirib, 6
T. 943 21 89 06
www.larebotika.es



 Doesn't close.



Approximate restaurant opening times:
Lunch: 13:30 to 15:30h / Dinner: 20:00 to 22:30h

* Times and prices are approximate.


House speciality


Fixed price lunch menu


Weekend fixed lunch menu


À la carte menu


Seasonal menu


Tasting menu


Vegetarians


Celiacs

Centre, Gros and Egia

traditional cuisine

1_ Biarritz

 "Secreto ibérico" pork, mustard and local apple

 €50

Zubieta, 56
T. 943 42 33 49
www.restaurante-biarritz.com



 Doesn't close.

2_ Itsaspe Donosti

 "Txuleta" beef chop

 €20

 €25

 €30-€35

San Martzial, 8
T. 943 20 55 47
www.itsaspedonosti.com



 Doesn't close.

3_ La Perla

 Local cuisine, with Basque roots

 €46

 €50-€60

 €65

Kontxa pasealekua, z/g
T. 943 46 24 84
www.la-perla.net



 In winter, Sundays, Mondays and Tuesday nights.

4_ Okendo

 Bistro with a film industry atmosphere

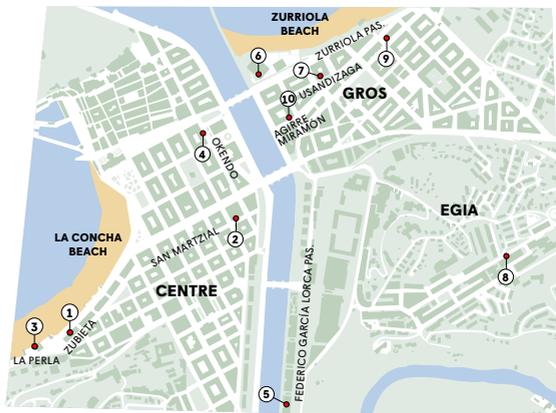
 €21

 €30

 €30

Okendo, 8
T. 943 42 07 36
www.caforestauranteoquendo.com

 Doesn't close.



mediterranean cuisine

5_ Via Fora

 Catalan cuisine

 €18

 €38

 €45

Federico García Lorca pas., 10
T. 943 47 09 89
www.viaforadonostia.com



 Doesn't close.

grilled market cuisine

6_ Muka

 Grilled vegetables and fish

 €45-€50

 €56 no drinks included

Zurriola pas., 1 (Kursaal building)
T. 943 00 31 62
www.muka.eus



 Monday (check summer opening times).

international cuisine

7_ Bidassoa Taproom

 Calamari with low-temperature eggs

 €18

Usandizaga, 23
T. 943 32 08 38
www.bidassootaproom.com



 Monday and Tuesday (winter)

8_ Doña Chepina

 Tacos and quesabirrias

 €10-€20

Ametzagaina, 51 / T. 611 71 96 06
www.donachepina.com



 Monday

9_ Mala Gissona Beer House

 Marinated Albacore tuna in various dishes

 approx. €20

Zabaleta, 53
T. 943 04 56 15
www.malagissona.beer



 No cierra.

10_ Topa Sukalderia

 Tacos, ceviches, "arepa" pasties ...

 €25

Agirre Miramón, 7 / T. 943 56 91 43
www.topasukalderia.com



 All-day Tuesday and Wednesday lunchtime (check summer opening hours)

the Old Town

traditional cuisine

1_ Bodegón Alejandro

 Local seasonal produce

 €55

 €58 no drinks included

Fermin Calbetón, 4

T. 943 42 71 58

www.bodegonalejandro.com



 Monday and Tuesday (May to October, open every day for lunch and dinner).

2_ Gandarias

 Artisan anchovies, "kokotxa" fish neck with pil-pil garlic sauce, "txuleta" beef chop

 €65-€70

Abuztuaren 31 kalea, 23

T. 943 42 63 62

www.restaurantegandarias.com



 Doesn't close. Kitchen open all day.

3_ Jose Mari Taberna

 San Sebastián style spider crab au gratin

 €18.50

 €28

 €20-€30

Fermin Calbetón, 5

T. 943 29 90 06

www.josemaritaberna.com



 Doesn't close.

4_ Juanito Kojua

 Grilled fish, shellfish and meat. Own fish farm. Seasonal produce

 €42.90 no drinks included

 €70

 €69.90 no drinks included

Portu, 14

T. 943 42 01 80

www.grupogarrancho.com



 Sunday evening.

5_ Kaskazuri

 Vegetables and fish

 €30

 €35

 €45

 €55

Special menu: €42

Salamanca pasealekua, 14

T. 943 42 08 94

www.kaskazuri.com



 Doesn't close.

6_ Txoko

 Brothy rice with lobster / Fish

 €40-€45

Mari, 12

T. 943 42 54 12

www.restaurantetxoko.com

 Sunday evening and Monday all day.

7_ Txuleta

 Beef croquettes, grilled "txuleta" beef chop and octopus

 €29

 €50-€60

 €35

Trinitate plaza, 2

T. 943 44 10 07

www.txuletarestaurant.com



 Winter: Monday nights and Monday Tuesday. Summer: Mondays

8_ Ubarrechena

 Paellas and grilled meat

 €40

 €40

 €40-€45

Portu, 16

T. 943 42 83 52

www.ubarrechena.es



 Doesn't close. Kitchen open all day.

9_ Zumeltzegi

 Grilled meat and fish

 €29

 €35

 €40-€55

 €42

Fermin Calbetón, 15

T. 943 42 82 10

www.restaurantezumeltzegi.com



 Thursday.

modernised cuisine

10_ Astelena 1997

 Fish and meat

 €60

 €60

Euskal Herria, 3

T. 943 42 58 67

www.restauranteastelena.com

 Sunday and Wednesday evening. Monday all day.



 House speciality

 Fixed price lunch menu

 Weekend fixed lunch menu

 À la carte menu

 Seasonal menu

 Tasting menu

 Vegetarians

 Celiacs

neighbourhoods and nearby towns

traditional and grill cuisine

1_ Barkaiztegi

 Cod, fish and grilled meat

 since €40

Barkaiztegi Bidea, 42

T. 943 45 13 04

Loiola-Martutene

DONOSTIA / SAN SEBASTIAN

www.barkaiztegi.com



 Sundays, bank holidays and Monday and Tuesday night

2_ Beko Errota

 Grilled fish

 €28

 €38

 €60

Jaitzubia Auzoa, 3

T. 943 64 31 94 / HONDARRIBIA

www.bekoerrota.com



 Sunday evening and Monday.

3_ Ziaboga Bistrot

 Squid

 €25

 €40-€50

Donibane, 91

T. 943 51 03 95

PASAJES SAN JUAN

www.ziabogabistrot.com



 Tuesday.



Weekly closure



Terrace



Dogs allowed



Donostia Green
Destination



Tourism Quality
Commitment



Euskadi
Gastronomika

cider houses

from the apple to a self-service barrel

Cider has been produced here for centuries, from fermented apple juice using traditional techniques. From January until the end of April, the new cider is taken directly from the barrels on the call of "Txotx!"

Some cider houses are open all year round as restaurants, usually located at the farmhouses surrounded by apple orchards where the cider is made.



sagardoetxea. cider museum

The Cider Museum, located in Astigarraga and a short distance from San Sebastian, pays homage to the apple and its juice. The exhibition space is split into three areas: an enclosed centre which summarises the history of the apple and cider using display panels and photographs. An apple orchard that allows you to study the different cultivation systems and the large variety of apples that grow in our region. And a space devoted to cider tastings.

Kale Nagusia, 48 
Astigarraga
T. 943 55 05 75
www.sagardoarenlurraldea.eus



BU12 or BU13.
From Oquendo street, 14

cider house menu

Based on cod omelette, fried cod, beef chop, nuts, cheese and quince. And all the cider you want, of course.



did you know that until the 20th century the main beverage in Donostia was cider, and that there were 100 cider houses in the Old Town alone?

Aburuza

Goiburua auzoa, 8 · ADUNA
T. 943 69 24 52
www.bodegaaburuza.com



 All-day from Sunday to Tuesday, and Wednesdays and Thursdays at lunchtime.

Altzueta

Osinaga 7 · HERNANI
T. 943 55 15 02
www.altzuetasagardotegia.com



 Sunday and Monday year round
January - April: Tuesday, Wednesday and Thursday at midday
June - August: All day Tuesday and Wednesday and Thursday at midday

Iretza

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



 Doesn't close.

Petritegi

Petritegi Bidea, 8 · ASTIGARRAGA
T. 943 45 71 88
www.petritegi.com



 Sunday evening and Monday.

Saizar

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



 Sunday evening and Monday.

Txirrita

San Bartolomé, 32
DONOSTIA / San Sebastian
T. 943 46 76 38
www.txirritasagardotegia.com



 Monday, Tuesday, Wednesday (all day).

cider experiences

SAGARDOAREN LURRALDEA

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

SAGARDOA ROUTE

Nabarra Oñatz, 7 - bajo
ASTIGARRAGA
T. 943 33 68 11 / 622 618 476
www.sagardoa.eus

txakolindegis

white wine producers



the spirit of youth

Txakoli has a huge personality, and must be drunk within one year, ice-cold. It goes well with any meal, particularly the famous “pintxos”.



Discover the marvellous environments of txakoli, a white wine made from the local grapes, *hondarrabi zuri*. A sophisticated white wine with irresistible freshness, and a huge personality. Txakoli must be drunk within the year, ice-cold.

A stroll through the wineries of Getaria, Zarautz, Aia, Orio and Hondarribia, where most txakoli is produced, will reveal the secrets of this wine, the ideal accompaniment to salted anchovies or bonito in olive oil.

local wine, since time immemorial

Txakoli (denomination of origin) has been rooted in the culture of the Basque people for centuries, and is an excellent companion to our cuisine.



txakoli wineries

Enjoy the charm of the local wineries with a guided tour.

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 (A côté du camping)
ZARAUTZ
T. 943 13 27 50
www.talaiberri.com

18 Michelin stars

fancy treating yourself?

Donostia has 18 Michelin stars in a radius of 25 kilometres. San Sebastian has three restaurants with the highest award: Arzak, Akelarre and Martín Berasategui.

In Donostia we have turned the kitchen into a think tank, and a creativity workshop that has been acknowledged all over the world. We have turned gastronomy into an art, an engineering discipline, a hallmark. But enough talk. Let's eat.



Akelarre ***

Chef: **Pedro Subijana**
Aita Orkolaga, 56 (Igeldo)
DONOSTIA / SAN SEBASTIAN
T. 943 31 12 09
www.akelarre.net



🔒 November-May: Sunday evening, Monday and Tuesday. June-October: Sunday and Monday all day.



Arzak ***

Chefs: **Juan Mari Arzak & Elena Arzak**
Alcalde J. Elozei Hiribidea, 273
DONOSTIA / SAN SEBASTIAN
T. 943 28 55 93
www.arzak.es



🔒 Sunday and Monday.



Martín Berasategui ***

Chef: **Martín Berasategui**
Loidi 4.
LASARTE-ORIA
T. 943 36 64 71
www.martinberasategui.com



🔒 March to June and October to December: Sunday, Wednesday and Thursday evening and Monday and Tuesday all day. July to September: Sunday and Wednesday evening and Monday and Tuesday all day. Closed: mid-December to mid-March.



Amelia **

Chef: **Paulo Airaud**
Zubieta, 26
DONOSTIA / SAN SEBASTIAN
T. 943 84 56 47
www.ameliarestaurant.com



🔒 Sunday, Monday and Tuesday, and Wednesday lunch time.



Mugaritz **

Chef: **Andoni Luis Aduriz**
Otzazulueta baserria
Aldura Aldea, 20. ERRENTERIA
T. 943 52 24 55 / 943 51 83 43
www.mugaritz.com



🔒 Sunday evening, Monday all day and Tuesday lunch time. Closed: end of October to end of April.



Alameda *

Chef: **Gorka Txapartegi**
Mirasoroeta, 1
HONDARRIBIA
T. 943 64 27 89
www.restaurantéalameda.net



🔒 Sunday evening, Monday and Tuesday.

Ibai *

Chef: **Paulo Airaud**
Getaria, 15
DONOSTIA / SAN SEBASTIAN
T. 843 677 932
www.baribai.com



🔒 Every night and all day Saturday and Sunday



Ama*

Chefs: **Javi Rivero & Gorka Rico**
Martin Jose Iraola, 4
TOLOSA
T. 943 382 059
www.amatolosa.com



🔒 All day Monday, Tuesday and Thursday, and Saturday and Sunday night

other restaurants with Michelin stars

Elkano *

Herrerieta, 2
GETARIA
T. 943 14 00 24 / 649 33 52 74
www.restauranteelkano.com

🔒 Sunday and Monday, and Tuesday, Wednesday and Thursday nights.

Kokotxa *

Kanpandegi, 11
DONOSTIA / SAN SEBASTIÁN
T. 943 42 19 04
www.restaurantekokotxa.com



🔒 Sunday and Monday.

chef for a day

Put your apron on and get cooking!

Sign up for one of the cookery courses that will turn you into a genuine Donostia chef.



Basque Culinary Center

Juan A. Barriola pasealekua, 101
DONOSTIA / SAN SEBASTIÁN
T. 943 57 45 00
www.bculinary.com



Mimo Bite the Experience

Okendo, 1 bajo
DONOSTIA / SAN SEBASTIÁN
T. 943 06 20 18
www.mimo.eus



markets and gourmet shops

A large part of our success in food is due to the seasonal products that small, local farmers and ranchers bring to the city year round. They've been doing it exactly the same for decades. The traditional markets of San Martín (in the city centre) and La Bretxa (in the old town), are the best places to see the local products.



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.

AITOR LASA GAZTATEGIA
www.aitorlasa.com

ARAMENDIA PASTERERIA
www.aramendiapastereria.com

BIOBIZI
Serrano Anguita, 5

BOMBONERIA MAITIANA
www.bomboneriamaitiana.com

CASA OTAEGUI
www.pastereriaotaegui.com

GARRARTE
www.dulcesartanosgarrarte.es

IZARBIDE
www.izarbide.com

LEONIDAS
www.leonidasdonostia.com

SAN MARTIN MERKATUA
www.sanmartinmerkatur.com

VIANDAS DONOSTIA
Urbieta, 19

ZAPORE JAI
www.zaporejai.com

... and for a picnic or to take a dish home...

LA PEROLA
www.laperoladonostia.com