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.

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 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.

Other restaurants with Michelin stars

Alameda
Hondarribia
T: 943 64 27 69
www.restaurantenalameda.net
Sunday night, Monday and Tuesday.

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

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

Mirador de Ulia
Donostia / San Sebastián
Tel.: 943 27 27 07
www.miradordeulia.es
Sunday and Monday.

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

Alameda
Hondarribia
T: 943 64 27 69
www.restaurantenalameda.net
From November 1 to June 1 (Sunday night, Tuesday night and Wednesday all day.)

Elkano
Getaria
T: 943 14 00 24 / 649 33 52 74
www.restauranteelkano.com
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 32 79 71
www.emebearestaurante.com
Sunday night and all day Monday.
pintxos

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 patata omelette, or the amazing Glida, a local creation that is a spicy appetiser with chilli 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.

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.

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 Martin Market are places with a particularly lively atmosphere.

Antonio Bar
Bar-Restaurante
Lolle Bergara, 3 / 20005 San Sebastián - Donostia
GIPUZKOA (SPAIN) / T +34 943 429 815
www.antoniobar.com

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 best pintxos in each district**

**the old town**

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.

1. **La Viña**
   - Cheese and anchovy cornet
   - Fermin Kalbeton, 38 · (2E)
   - T: 943 42 82 10
   - www.ofugonegro.com
   - Summer does not close. Closed on Sundays.

2. **La Cepa**
   - Pork loin brochette with Germika peppers and chips
   - Abuztuaren 31, 7 · (1E)
   - T: 943 42 02 79
   - www.barlacepa.com
   - Summer does not close. Closed on Sundays.

3. **Casa Gandarias**
   - Txangurro (crab) tart.
   - Abuztuaren 31, 23 · (2E)
   - T: 943 42 63 65
   - www.restaurantegandarias.com
   - Summer does not close. Closed on Sundays.

4. **Dakara Bi**
   - Pork loin with foie gras and a berry reduction
   - Abuztuaren 31, 25 bajo · (2E)
   - T: 607 27 96 45
   - www.restaurantegandarias.com
   - Summer does not close. Closed on Sundays.

5. **A fuego negro**
   - Gordal olives stuffed with vermouth gel
   - Abuztuaren 31, 3 · (1E)
   - T: 943 42 74 95
   - www.lavinarestaurante.com
   - Closed on Sunday and public holidays.

6. **Bartolo**
   - Grilled foie gras
   - Abuztuaren 31, 31 · (2E)
   - T: 943 42 63 94
   - www.afuegonegro.com
   - Summer does not close. Closed on Sundays.

7. **Zumeltzegi**
   - Monkfish brochette
   - Abuztuaren 31, 23 · (2E)
   - T: 943 42 63 65
   - www.restaurantegandarias.com
   - Summer does not close. Closed on Sundays.

8. **Haizea**
   - Filo pastry stuffed with cod
   - Abuztuaren 31, 40 · (2E)
   - T: 943 42 57 10
   - www.restaurantegandarias.com
   - Summer does not close. Closed on Sundays.

**centre**

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. **Victoria Café**
   - Mini corn cake of confit of duck with raisins, pine nuts and apples, accompanied by cabbage and potato
   - República Argentina (Okendo Plaza) · (2E)
   - T: 943 42 83 14
   - www.victorycafe.es
   - Summer does not close. Closed on Sundays.

2. **Mesón Martin**
   - Trainera. Grilled squid and prawn on a bed of Iberian ham
   - Elcano, 7 · (2E)
   - T: 943 42 28 66
   - www.mesonmartin.com
   - Summer does not close. Closed on Sundays.

3. **Cafetería Iombi**
   - Iombi: Pintxo of foie gras and quail’s egg
   - Gipuzkoa Plaza, 15 · (2E)
   - T: 943 42 26 66
   - facebook.com/barcafeteriaiombi
   - Summer does not close. Closed on Sundays.

4. **Antonio Bar**
   - Anchovy in Cantabrian sea salt, with chilli and green pepper
   - Bergara, 3 · (2E)
   - T: 943 42 98 15
   - www.antonioobar.com
   - Summer does not close. Closed on Sundays.

5. **Avenida XXI**
   - Avenida XXI Crepe
   - Violeta 9 · (2E)
   - T: 943 42 00 00
   - www.aveniandelcrepe.es
   - Summer does not close. Closed on Sundays.

6. **SM Café Bar**
   - Filo pastry stuffed with leeks and prawns. (Third prize for the best pintxo, 2016)
   - Alkamar, 8 · (2E)
   - T: 943 42 57 10
   - https://facebook.com/BarHaizea
   - Summer and public holidays. Closed on Sundays.

7. **Rojo y negro**
   - Longanside brochette with Emmental cheese in tempura
   - San Martzial, 52 · (3E)
   - T: 943 42 83 18
   - www.rojoynegrodost.net
   - Summer does not close. Closed on Sundays.

8. **Iturrioz**
   - Club Ranero-style cod
   - San Martín, 30 · (2E)
   - T: 943 42 83 18
   - www.iturrioz.com
   - Summer does not close. Closed on Sundays.
Antiguo

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 pintxo days.

1.
Kukuarri
Tuna tartare: Tuna, lemon juice, soy sauce and sesame oil. Accompanied with fried manioc and tomato confit

2.
El café de Mario
Grilled foie gras with apple

3.
la pepa taberna frutal
Cold-pressed juices, super bowls of acai berries, pitaya, coconut, etc.

4.
San Francisco 33
Belarrieta: Bed of rocket, brie cheese, tomato, coriander, avocado and lemon.

Gros

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.
Café Kursaal
Cochinita pibil with tacos and guacamole

2.
Bodega donostiarra
Indurain: Bonito tuna with anchovy, chilli, spring onion and olives, in olive oil

3.
La pepa taberna frutal

4.
La pepa taberna frutal

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.

San Sebastian delicacies

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

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

Café Kursaal

what to do, gastro

restaurants

that will make your mouth water

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Approximate opening hours of the restaurants:

HOTEL, RESTAURANT AND BAR ASSOCIATION OF GIPUZKOA

Almortza, 2
T. 943 31 60 40
www.hosteleriagipuzkoa.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

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>District</th>
<th>Contact Information</th>
<th>Specialties</th>
</tr>
</thead>
<tbody>
<tr>
<td>Astelena 97</td>
<td>Euskal Herria</td>
<td>T. 943 13 47 110</td>
<td>Fish and meat</td>
</tr>
<tr>
<td>La fábrica</td>
<td>Euskal Herria</td>
<td>T. 943 13 47 110</td>
<td>Traditional cuisine with a modern twist</td>
</tr>
<tr>
<td>La muralla</td>
<td>Euskal Herria</td>
<td>T. 943 13 47 110</td>
<td>Blends traditional flavours with creative presentation</td>
</tr>
<tr>
<td>Astoraga Mesón Portaleñas</td>
<td>2D</td>
<td>943 42 58 67</td>
<td>Restaurants by districts, gastro</td>
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</table>

#### modern cuisine

<table>
<thead>
<tr>
<th>Restaurant</th>
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<tbody>
<tr>
<td>Bodegón Alejandro</td>
<td>Euskal Herria</td>
<td>T. 943 13 47 110</td>
<td>Seasonal dishes</td>
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<tr>
<td>Gandarias Jatetxea</td>
<td>Euskal Herria</td>
<td>T. 943 13 47 110</td>
<td>Seasonal dishes and fish</td>
</tr>
<tr>
<td>Estelena 1997</td>
<td>Euskal Herria</td>
<td>T. 943 13 47 110</td>
<td>Tasting menu: Á la carte: 14€ to 25€; Set menu: 45€ - VAT</td>
</tr>
<tr>
<td>Foodoo</td>
<td>2D</td>
<td>T. 943 13 47 110</td>
<td>Yakisoba noodles with prawns and squid</td>
</tr>
<tr>
<td>La Perla</td>
<td>Euskal Herria</td>
<td>T. 943 13 47 110</td>
<td>Signature cuisine</td>
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</table>

#### market cuisine

<table>
<thead>
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<th>Restaurant</th>
<th>District</th>
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</thead>
<tbody>
<tr>
<td>Bokado</td>
<td>Euskal Herria</td>
<td>T. 943 13 47 110</td>
<td>Bluefin tuna tataki with tomato, with avocado and edamame beans</td>
</tr>
<tr>
<td>Chin chin</td>
<td>2E</td>
<td>T. 943 13 47 110</td>
<td>Signature cuisine</td>
</tr>
<tr>
<td>Oquendo</td>
<td>2E</td>
<td>T. 943 13 47 110</td>
<td>Bistro with cinematic atmosphere</td>
</tr>
</tbody>
</table>

#### signature cuisine

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<tr>
<td>Oquendo</td>
<td>2E</td>
<td>T. 943 13 47 110</td>
<td>Bistro with cinematic atmosphere</td>
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</tbody>
</table>

#### traditional cuisine and grill

<table>
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<tr>
<th>Restaurant</th>
<th>District</th>
<th>Contact Information</th>
<th>Specialties</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ubarrechena</td>
<td>2D</td>
<td>T. 943 13 47 110</td>
<td>Paella and grilled meats</td>
</tr>
<tr>
<td>Zumeltzegi</td>
<td>2E</td>
<td>T. 943 13 47 110</td>
<td>Brochettes, grilled meat and fish</td>
</tr>
<tr>
<td>Xibarí</td>
<td>2E</td>
<td>T. 943 13 47 110</td>
<td>Tempura shrimps, fried squid with black aoli sauce, mushroom risotto</td>
</tr>
</tbody>
</table>

#### international cuisine

<table>
<thead>
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<th>Restaurant</th>
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<tbody>
<tr>
<td>La Perla</td>
<td>Euskal Herria</td>
<td>T. 943 13 47 110</td>
<td>Signature cuisine</td>
</tr>
<tr>
<td>Raviolina</td>
<td>2D</td>
<td>T. 943 13 47 110</td>
<td>Pizza and pasta</td>
</tr>
</tbody>
</table>

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*The prices shown are approximate.
Asador Portuetxe erretegia  
Seasonal vegetables, fish and grilled beef chops  
À la carte : 55-60€  
Portuñelas, 4  ·  T. 943 21 50 18  
www.asadorportuetxe.com  

Tenis Ondarreta  
Fish and meat  
Set menu : 19,00€  
À la carte : 15€ - 35€  
Eduardo Chihida, Paseo 9  ·  T. 943 31 11 11  
www.tenisondarreta.com  

Txinparta  
Chops and fish  
Set menu : 14,50€  
À la carte : 30€  
Ilarra Berri, 2  ·  T. 943 22 47 00  
www.txinparta.com  

La piazzetta de Gros  
Pasta, pizzas, artisan desserts  
Set menu : 15,95€  
À la carte : average price 20 - 30€  
Usandizaga 23  ·  T. 943 32 08 38  
www.lapiazzettadegros.com  

Topa sukaldetxe  
Eggy bread and taco wraps (Basque/Latin American fusion cuisine)  
À la carte : 25€  
Agurri Miramont, 7  ·  T. 943 56 91 13  
www.topasukaldetxe.com  

Araeta sagardotegia  
Fish and meat, grilled and baked in a wood-fired oven  
Set menu : 17€  /  Tasting menu : 31€  
À la carte : from 40€ - 60€  
Parque Bideako 22  ·  ZUBIETA  
T. 943 36 20 17  
www.arasaketa.com  

Gurutz berri  
Game (pigeon in sauce)  
Set menu : 13€  
À la carte : between 30 and 45€  
Bosaboko Plaza, 7  ·  OIARTZUN  
T. 943 05 25  /  www.gurutzberri.com  

Marina berri  
Grilled fish, Tonne 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  

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  

Antiguo and Igeldo

Asador Portuetxe erretegia  
Seasonal vegetables, fish and grilled beef chops  
À la carte : 30-35€  
Tasting menu : 38€  
Zurriola Hirib., 1  (Kursaal)  ·  T. 943 00 31 62  
www.asadorportuetxe.com  

Tenis Ondarreta  
Fish and meat  
Set menu : 19,00€  
À la carte : 15€ - 35€  
Eduardo Chihida, Paseo 9  ·  T. 943 31 11 11  
www.tenisondarreta.com  

Txinparta  
Chops and fish  
Set menu : 14,50€  
À la carte : 30€  
Ilarra Berri, 2  ·  T. 943 22 47 00  
www.txinparta.com  

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

La piazzetta  
Signature cuisine

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

Gros

introduction cuisine

La piazzetta de Gros  
Pasta, pizzas, artisan desserts  
Set menu : 15,95€  
À la carte : average price 20 - 30€  
Usandizaga 23  ·  T. 943 32 08 38  
www.lapiazzettadegros.com  

Topa sukaldetxe  
Eggy bread and taco wraps (Basque/Latin American fusion cuisine)  
À la carte : 25€  
Agurri Miramont, 7  ·  T. 943 56 91 13  
www.topasukaldetxe.com  

Araeta sagardotegia  
Fish and meat, grilled and baked in a wood-fired oven  
Set menu : 17€  /  Tasting menu : 31€  
À la carte : from 40€ - 60€  
Parque Bideako 22  ·  ZUBIETA  
T. 943 36 20 17  
www.arasaketa.com  

Gurutz berri  
Game (pigeon in sauce)  
Set menu : 13€  
À la carte : between 30 and 45€  
Bosaboko Plaza, 7  ·  OIARTZUN  
T. 943 05 25  /  www.gurutzberri.com  

Marina berri  
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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  

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

nearby restaurants

traditional cuisine and grill

Beko errota  
Grilled fish  
Set menu : 22€  
À la carte : between 40 and 50€  
Tasting menu : 50€  
Jaizubia Auzoa, z/g  ·  HONDARRIBIA  
T. 943 21 29 07  
www.restaurantemarinaberri.com  

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  

Gros

signature cuisine

Ni nei  
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.asadorportuetxe.com  

organic cuisine

Tedone jatetxea  
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  

Bieta berri  
Grilled fish  
Set menu : 22€  
À la carte : between 40 and 50€  
Tasting menu : 50€  
Jaizubia Auzoa, z/g  ·  HONDARRIBIA  
T. 943 21 29 07  
www.restaurantemarinaberri.com  

Mc Donald’s - Zubieta

tradicional cuisine
any time of the year is perfect for
eating 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 Sagardoetxe.

**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
lifts 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.**
**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.

**Txakoli**

**a winemaking revolution**

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 "pintxoos" (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.

**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 courses for amateur chefs, covering all of the pleasures of cooking: learning, exploring, discovering, having fun and disseminating gastronomic culture.

**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.**
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.

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...