

# DONO STIASAN SEBAS TIAN

*Gastronomic  
guide*



—  
WHAT TO DO  
—

## dining plans



## EXCITEMENT GUARANTEED

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 2017.

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.



# MICHELIN STARS EVERYWHERE

## 17 Michelin Stars

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 17. 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 and Amelia**, 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.

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.



### ARZAK ★★★

Chef: Juan Mari Arzak  
Avda. del Alcalde José Elosegi, 273  
Donostia / San Sebastián · (G2)  
T: 943 28 55 93  
www.arzak.es



90

🔒 Sunday and Monday



### MARTÍN BERASATEGUI ★★★

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

50

🔒 Sunday night, Monday and Tuesday all day



### AKELARRE ★★★

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



80 (events 140)

🔒 January to June: Sunday night, Monday and Tuesday. From July to December: Sunday night and Monday. And the first fortnight in October.



### MUGARITZ ★★

Chef: Andoni Luis Aduriz  
Otzazulueta Baserria/  
aldura aldea, 20 zk. Errenteria  
T: 943 51 83 43 / 943 52 24 55  
www.mugaritz.com

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

🔒 Sunday, Tuesday night and all day Monday.

### 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

#### ...AND THE LAST ONE TO ARRIVE...

### 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

🔒 Nov-May: Sunday, Tuesday night and all day Wednesday / June-Oct: Sunday and all day Wednesday

### AMELIA ★

Donostia / San Sebastián  
T: 943 84 56 47  
www.ameliarestaurant.com

🔒 Sunday, Monday and Tuesday

\*Updated in November 2017

# PINTXOS

## GASTRONOMIC PERFUMES



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 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.



## AntonioBar

**Bar-Restaurante**

Calle Bergara, 3 / 20005 San Sebastián - Donostia

GIPUZKOA (SPAIN) / T +34 943 429 815

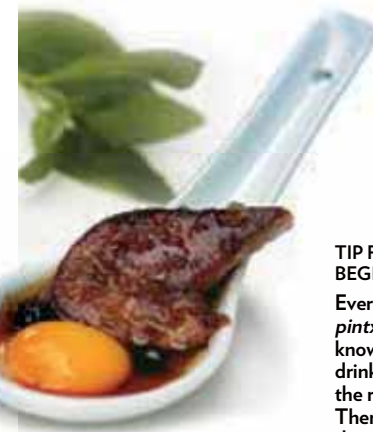
[www.antonioabar.com](http://www.antonioabar.com)

## 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.

- 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).



### 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.

>p.40-44

## THE PINTXO POTE

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.

### INTERPRETATION OF THE PINTXO AND RESTAURANT REVIEWS

(2E) Cuadrante de ubicación en el mapa (p.110)



Closed on



Kitchen open all day



Vegetarian-Friendly



Diabetic-Friendly



Coeliac-Friendly



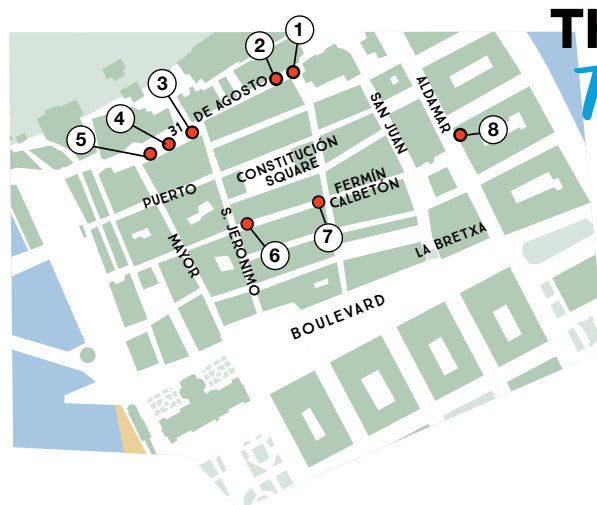
Euskadi Gastronomika



Capacity



# THE BEST *PINTXOS* (TAPAS) 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.

1

### LA VIÑA

Cheese and anchovy cornet



31 de Agosto, 3 · (1E)  
T: 943 42 74 95  
[www.lavinarestaurante.com](http://www.lavinarestaurante.com)

Monday G

2

### LA CEPA

Pork loin brochette with Gernika peppers and chips



31 de Agosto, 7 · (1E)  
T: 943 42 63 94  
[www.barlacepa.com](http://www.barlacepa.com)

Tuesday G V

3

### CASA GANDARIAS

Txangurro (crab) tart.



31 de Agosto, 23 · (2E)  
T: 943 42 63 62  
[www.restaurantegandarias.com](http://www.restaurantegandarias.com)

It does not close G 80

4

### DAKARA BI

Pork loin with foie gras and a berry reduction



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

Monday G

5

### A FUEGO NEGRO

Gordal olives stuffed with vermouth gel



31 de Agosto, 31 · (2D)  
T: 650 13 53 73  
[www.afuegonegro.com](http://www.afuegonegro.com)

Monday G

6

### BAR BARTOLO

Grilled foie gras



Fermin Calbetón, 38 · (2E)  
T: 943 42 02 79  
[www.casabartoloetxea.com](http://www.casabartoloetxea.com)

Summer does not close. Closed on Tuesday rest of year G 80

7

### ZUMELTZEGI

Monkfish brochette



Fermin Calbetón, 15 · (2E)  
T: 943 42 82 10  
[www.restaurantezumeltzegi.com](http://www.restaurantezumeltzegi.com)

Thursday and Sunday evenings in the winter G 45

8

### HAIZEA

Filo pastry stuffed with cod

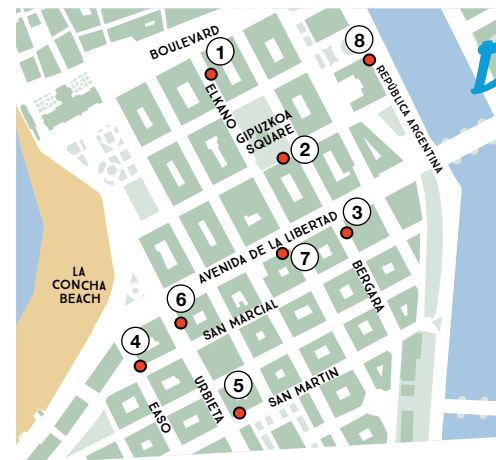


Aldamar, 8 · (2E)  
T: 943 42 57 10  
[www.facebook.com/BarHaizea](http://www.facebook.com/BarHaizea)

Sunday and public holidays in the afternoon G

## 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 PRODUCE AND DELICATE AND SUBTLE PREPARATION. PERFECT FOR MORE DISCERNING DINERS.

1

### MESÓN MARTÍN

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



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

Sunday G 30

2

### CAFETERÍA IOMBI

Iombi: Pintxo of foie gras and quail's egg



Plaza de Gipuzkoa, 15 · (2E)  
T: 943 42 84 23  
[www.facebook.com/barcafeteriainombi/](http://www.facebook.com/barcafeteriainombi/)

Sunday and public holidays (except 20/01) G

3

### ANTONIO BAR

Anchovy in Cantabrian sea salt, with chilli and green pepper



Bergara, 3 · (2E)  
T: 943 42 98 15  
[www.antonioabar.com](http://www.antonioabar.com)

Sunday and public holidays G

4

### ROJO Y NEGRO

Langoustine brochette with Emmental cheese in tempura



San Marcial, 52 · (3E)  
T: 943 43 18 62  
[www.barrojoynegro.es](http://www.barrojoynegro.es)

It does not close G 40

5

### ITURRIOZ

Slow-cooked confit of cod



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

Sunday G

6

### SM CAFE BAR

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



Urbieta, 6 - Local 20  
C.C. San Martín · (3E)  
T: 943 42 76 10

Sunday and public holidays G

7

### AVENIDA XXI

Avenida XXI Crepe



Avda. de la Libertad, 21 · (2E)  
C.C. San Martín · (3E)  
[www.farfalle.es](http://www.farfalle.es)

Sunday and public holidays (except 20th January and 15th August) G V O

8

### CAFÉ VICTORIA

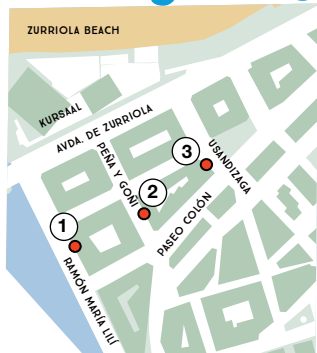
Mini corn cake of confit of duck with raisins, pine nuts and apple, accompanied by cabbage and potato



República Argentina esq. Plaza Okendo · (2E) · T: 943 42 03 44  
[www.victoriacafe.es](http://www.victoriacafe.es)

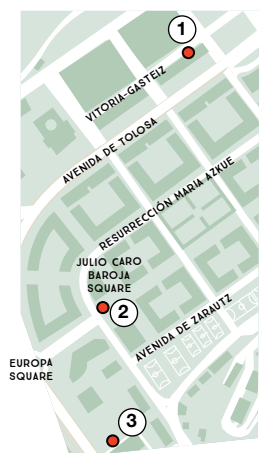
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## GROS Cutting Edge



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.

## 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

### CAFÉ KURSAAL

Cochinita pibil with tacos and guacamole



Ramón M<sup>a</sup> 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

### AITZGORRI

Cantabrian Duo: Toasted bread, a thin bed of grilled cucumber, fresh and salted anchovies, fresh onion and green and red peppers



Usandizaga 20 · (2F)  
T: 943 35 98 96  
www.restaurantaitzgorri.com  
It does not close

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



Plaza Julio Caro Baroja 2 · (4A)  
T: 943 31 50 77  
https://es-es.facebook.com/CAfedemario/  
It does not close

3

### KIKI

Faux ceviche: citrus fruits, prawns, salmon, anchovies in oil, cream cheese



Avda Tolosa, 79 · (5A)  
T: 943 31 73 20  
Monday



## RESTAURANTS THAT WILL MAKE YOUR MOUTH WATER

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.



## San Sebastian delicacies

### TRADITIONAL CUISINE

- *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**  
*Specialities of rice, meat fish and pintxos*  
Set menu: €22.50+VAT  
À la carte: €40  
Puerto, 21 · T. 943 43 47 23  
www.mesonportaletas.com

**BODEGÓN ALEJANDRO**  
*Seasonal dishes.*  
À la carte: €45  
Tasting menu: €46  
Fermin Calbetón, 4 · T. 943 42 71 58  
www.bodegonalejandro.com

**CASA GANDARIAS**  
*Joselito Iberian ham, grilled fresh fish of the day, chops and sirloin steak*  
À la carte: €40  
31 de Agosto, 23 · T. 943 42 63 62  
www.restaurantegandarias.com

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

**LA BOULE (CASINO KURSAAL)**  
*The Kursaal Casino's restaurant*  
Lucky menu: from €0 to €36  
À la carte: €30/person  
Mayor, 1 · T. 943 42 92 14  
www.casinokursaal.com

**TXOKO**  
*Rice with lobster/fish.*  
À la carte menu: €15/30  
Tasting menu: €27.50.  
Mari, 12 · T. 943 42 54 12  
www.restaurantetxoko.com

**TXULETA**  
*Cutlet croquette, grilled cutlet and squid*  
Set menu: €20  
À la carte menu: €35-40  
Tasting menu: €35  
Pza. de la Trinidad, 2 · T. 943 44 10 07  
www.txuletaestaurante.com

# GROS

CUTTING-EDGE CUISINE

NINEU

(1F)

Caramelised French toast with homemade ice cream

À la carte : €35

Tasting menu: €38

Av. Zuriola, 1 · T. 943 00 31 62

www.restaurantenineu.com

G

🔒 Sunday evenings, Monday all day and Tuesday and Wednesday evenings

📍 Ground floor: 60-40. First floor: 175

ORGANIC CUISINE

TEDONE

(2F)

Organic green beans al dente

Set menu: €11-18

À la carte : €20-28

Tasting menu: €25-35

Corta,10, bajo · T. 943 27 35 61

www.tedone.eu

V O

🔒 It does not close

38

INTERNATIONAL CUISINE

LA PIAZZETTA DE GROS

(2F)

Pasta, pizzas, artisan desserts

Set menu: €15,95

À la carte : €20-30

Tasting menu: €34,90

Usandizaga 23/25 · T. 943 32 08 38

www.lapiazzettadegros.com

V

🔒 It does not close

TOPA SUKALDERIA

(2F)

Corncake tacos

À la carte : €25

Aguirre Miramon, 7 · T. 943 56 91 43

www.topasukalderia.com

G

🔒 Tuesdays

65

# ANTIGUO AND IGELDO

TRADITIONAL CUISINE

ASADOR PORTUETXE ERRETEGIA

(6A)

Seasonal vegetables, fish and grilled beef chops

À la carte : €55-60€

Igara bidea, 71 · T. 943 21 50 18

www.asadorportuetxe.com

G V O

🔒 Christmas: 23/12 to 5/01

40-140

REKONDO

(4A)

Rice with clams, crab, chops

À la carte : €95-100

Pº de Igeldo, 57 · T. 943 21 29 07

www.rekondo.com

G

🔒 Tuesday and Wednesday

80

TENIS ONDARRETA

(3B)

Fish and meat

Set menu: €19,00

À la carte : €40€-45

Paseo Eduardo Chillida, 9 · T. 943 31 11 50

www.tenisondarreta.com

G V O

🔒 Monday

275

TXINPARTA

Chops and fish

Set menu: €14,50

À la carte : €30

Ilarra berri, 2 · T. 943 22 47 00

www.txinparta.com

V G

🔒 Sunday evenings

40

# NEARBY RESTAURANTS

TRADITIONAL CUISINE

BARKAIZTEGI

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

À la carte : from €34

Camino Barkaiztegi, 42 · MARTUTENE

T. 943 45 13 04 · www.barkaiztegi.com

G

🔒 Sunday and public holidays

📍 Restaurant 90 and cider house 120

BEKO ERROTA

Grilled fish

Set menu: €20

À la carte : between €40-€50

Tasting menu: €50

Bº Jaizubia nº 3 · HONDARRIBIA

T. 943 64 31 94 · www.bekoerrotta.com

V

🔒 Sunday evenings

750

MARINA BERRI

Grilled fish, seafood, Segovia lamb

Set menu: €10,50 /

À la carte : from €35 / Tasting menu: Week days: 18€

Weekends and Public Holidays: from €30

Bº Santiago 1 - Puerto Deportivo · ZUMAIA

T. 943 86 56 17 · www.restaurantemarinaberri.com

V

🔒 It does not close

📍 280 cider house 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

G

🔒 Tuesday

65 + 50 (Terrasse)

GURUTZE BERRI

Game (pigeon in sauce)

Set menu: €13

À la carte : between 30 and €45

Plaza Bizardia, 7 - OIARTZUN

T. 943 49 06 25 · www.gurutzeberri.com

G V

🔒 Sunday evenings and Monday

300

MARKET CUISINE

ARAETA SAGARDOTEGIA

Fish and meat, grilled and baked in a wood-fired oven (Suckling Pig, Lamb and Kit)

Set menu: €16,50

Weekend: €29

À la carte : €40-60

Berri Bidea 22 · ZUBIETA

T. 943 36 20 49

www.araeta.com

G V

🔒 Winter: Monday, Tuesday and Wednesday evenings

400-150



WOW...

HOTEL DE LONDRES

Inglaterra



MMM...

La Brasserie Mari Galant

Zubieta, 2 - 20007 Donostia San Sebastián

943 440 770 | reservas@hlondres.com

www.hlondres.com

www.restaurantelabrarserie.com



BAR RESTAURANTE NARRU

ZUBIETA 56

Pº DE LA CONCHA S/N SAN SEBASTIAN

Telf: 943423349

www.narru.es

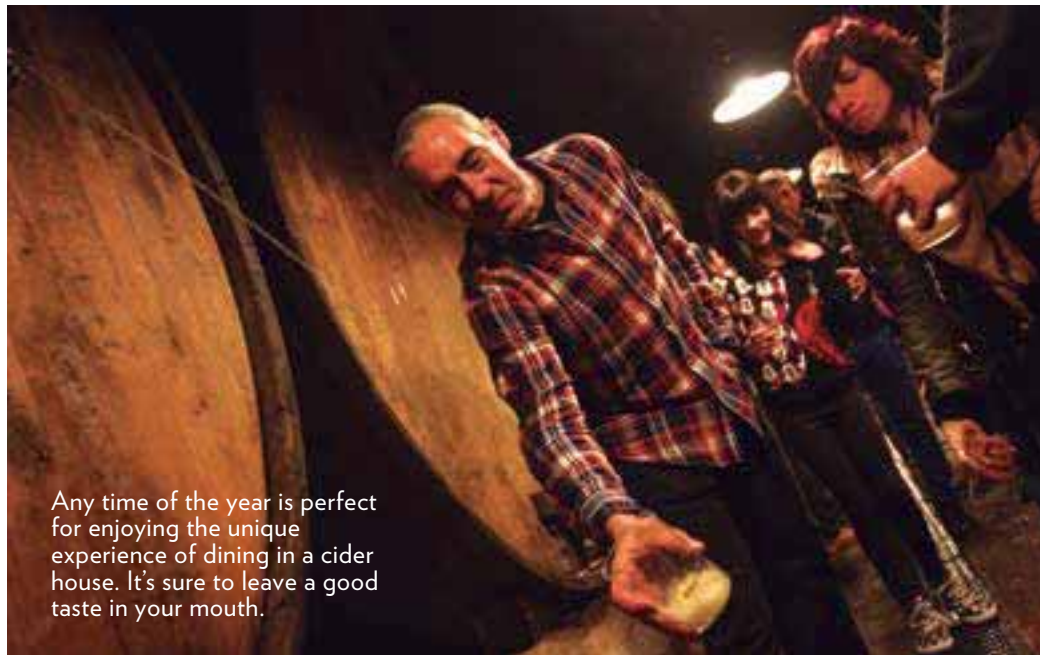
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WHAT TO DO GASTRO



# 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 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.
- 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.

### BEHARRI

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



V G 110  
It does not close

### IRETZA

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



U G 410  
It does not close

### GURUTZETA

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



U G 150  
Open during the cider season

### PETRITEGI

Camino de Petritegi, 6. ASTIGARRAGA  
T: 943 45 71 88  
www.petritegi.com



U G V 560  
It does not close

### INTXAURRONGO

Zubiaurre, 72 DONOSTIA-SAN SEBASTIÁN  
T: 943 29 20 74  
www.sidreriaintxaurrongo.com



G 110  
Sunday night

### SAIZAR

Kaleazar Auzoa 39. USURBIL  
T: 943 36 45 97  
www.sidrassaizar.com



U G V 300  
It does not close



## TXAKOLI A WINEMAKING REVOLUTION



### 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.



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).

### TXAKOLI WINERIES

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

### REZABAL

Itsas-Begi Etxea, 628.  
Asti Auzoa. ZARAUTZ  
T: 943 58 08 99  
[www.txakolirezabal.com](http://www.txakolirezabal.com)



### TALAI BERRI

Talaimendi 728, Apdo 184  
ZARAUTZ  
T: 943 13 27 50  
[www.talaiberri.com](http://www.talaiberri.com)



## GASTRONOMIC SOCIETIES FOR MEMBERS AND GUESTS

GASTRONOMIC SOCIETIES ARE HALFWAY BETWEEN A HOME AND A RESTAURANT. 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.

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 THE UNIVERSITY OF CUISINE

IF THERE WAS GOING TO BE A UNIVERSITY WITH A DEGREE IN THE CULINARY ARTS, IT HAD TO BE HERE. The 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.

Juan Avelino Barriola, 101  
T: 902 54 08 66  
[www.bculinary.com](http://www.bculinary.com)



Bus 31  
From Boulevard 13.



# 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. 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.

### 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.

Stores such as **AITOR LASA** specialised in cheese and **ARDOTEKA GOÑI**, has a fabulous collection of wines. And **SAN MARTÍN MARKET** itself, with a huge range of palate pleasers.

### + VISITS FOR GOURMETS:

# AITOR LASA  
# ARDOTEKA GOÑI  
# GOURMET

More information in > [p.86](#)



## 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.