

THE BASQUE COUNTRY (SPAIN & FRANCE)

STAY

BILBAO

MIRÓ HOTEL BILBAO
Boutique contemporary hotel, close to Guggenheim Museum.
Alameda Mazarredo, 77
48009 Bilbao, Spain
T: +34/946.61.18.80
www.mirohotelbilbao.com/en

BASQUE HILLS

HOTEL MENDI GOIKOA
Country inn next to Asador Etxebarri.
Barrio San Juan, 33
48292 Atxondo, Spain
T: +34/946.82.08.33
www.mendigoikoa.com

HOTEL ITURREGI
Small luxury hotel in the Basque hills.
Barrio Azkizu
20808 Getaria, Spain
T: +34/943.89.61.34
www.hoteliturregi.com

GETARIA

HOTEL SIAIAZ
Elegant hotel in an historic and picturesque fishing village.
Roke Deuna, 25
20808 Getaria, Spain
T: 34/943.14.01.43
www.siaiazgetaria.com

SAN SEBASTIAN

HOTEL MARIA CRISTINA
The grande dame of San Sebastian.
- FED Recommended
Paseo Republica Argentina, 4
20004 San Sebastian, Spain
T: +34/943.43.76.00

SAINT JEAN DE LUZ

L'AUBERGE BASQUE
Contemporary country inn with an outstanding restaurant, owned by an acclaimed chef.
- FED Recommended
D 307 Vieille Route de St Jean de Luz, 64310
Helbarron/Saint-Pée, France
T: +33/(0)5.59.51.70.00
www.aubergebasque.com/en

EAT - RESTAURANTS

BASQUE HILLS

ASADOR ETXEBARRI
"They make all their own charcoals everyday fresh, they make their own butter everyday by smoking the cream first, separating the curds and whey, whipping the fat into butter." - Pastry chef Johnny Iuzzini (Jean Georges, NY)
Grill Master with a world-wide cult following.
Plaza San Juan, 1, Axpe-Marzana
48291 Atxondo- Bizkaia, Spain
T: +34/946.58.30.42
www.asadoretxebarri.com

BILBAO

ARBOLAGANA
"In Museo de Bellas Artes. Solid no frills, forager, real food, nothing silly, great wines."
- Chefs Kevin Patricio and Alex Raji (Txikito, NYC)
Abando/Spanish
Plaza del Museo
T: +34/ 944.42.46.57

CAFE IRUNA
Casual bar, opened in 1903.
Recommended by Alex Raji and Bilbao native Eder Montero (Txikito, NYC)
Abando/ Spanish
c/ Berastegui, 5
T: +34/944.23.70.21

CASA VICTOR MONTES
Classic Basque cooking & pintxos.
- FED Recommended
Basque
Plaza Nueva, 8
T: +34/944.15.70.67

MARISQUERIA RIMBOMBIN
"One of Bilbao's best seafood restaurants. Top-class, locally caught produce and seafood."
- Terry Zarikian (Bar Basque, NYC)
Spanish / Seafood
c/ Hurtado de Amezaga, 48
T: +34/944.213.160

SUA
"Traditional Basque cuisine along with innovative dishes."
- Terry Zarikian (Bar Basque, NYC)
Spanish
c/ Marqués Del Puerto, 4
T: +34/944.232.292
www.sua.es

EAT - PINTXOS

BILBAO

EL GLOBO BAR
"With outside tables and the pintxos are good here!"
- Terry Zarikian (Bar Basque, NYC)
c/ Diputación, 8
T: +34/944.15.42.21

LA VINA DEL ENSANCHE
"If you sit at tables, there is waiter service and a menu (depending on time of day). Alternatively, stand at the bar. The ham is excellent."
- Terry Zarikian (Bar Basque, NYC)
c/ Diputación / Diputazio Kalea 10
T: +34/944.15.56.15

LA OLLA
"Sit at an outside table."
- Terry Zarikian (Bar Basque, NYC)
Ensanche
c/ Diputación, 12
T: +34/944.167.938

LASA
"A nice menu del dia (workday lunchtimes) and a reasonable range of pintxos at the bar."
- Terry Zarikian (Bar Basque, NYC)
c/ Diputación, 3
T: 34.944.240.103

LEKEITIO
"Named after the Basque fishing village. There are some nice raciones, including antxoas (anchovies)."
- Terry Zarikian (Bar Basque, NYC)
c/ Diputación, 1
T: +34.944.23.92.40

LEPANTO
"This large bar has, in the past, won the 'Best Pintxos in Bilbao' award."
- Terry Zarikian (Bar Basque, NYC)
Plaza de Pedro Eguillor, 2
T: +34/94.416.62.5

XUKELA
Recommended by chefs Kevin Patricio and Chef Alex Raji (Txikito, NYC)
c/ Perro / Txakur Kalea, 2
T: +34/944.15.97.72



THE BASQUE COUNTRY (SPAIN & FRANCE)

EAT - PINTXOS

SAN SEBASTIAN

PARTE VIEJA

A FUEGO NEGRO

Contemporary style pintxos.

c/ 31 de Agosto, 31
T: +34/650.13.53.73

BAR MARTINEZ

Specializing in pintxos frios (fried pintxos).

c/ 31 De Agosto, 13
T: +34/943.42.49.65

BARNARDO JATETXEA

Guindillas (fried salted peppers), morcilla (blood sausage), antxoas (anchovies), and calamares en su tinta (squid in their own ink).

c/ Puerto, 7
T: +34/943.42.20.55

CUCHARA DE SAN TELMO

Carrilleras de ternera (braised veal cheeks)

c/ 31 de Agosto, 28 Trasera
T: +34/943.42.08.40

GANBARA

Txangurro (Basque-style stuffed crabs), hongos a la plancha con un yema de huevo (seasonal grilled mushrooms with an egg yolk), pulpo (braised octopus), percebes (goose barnacles).

c/ San Jeronimo, 21
T: +34/943.42.25.75

GOIZ ARGI

Specialties include brocheta de gambas (shrimp on a skewer), morcilla (blood sausage).

c/ de Fermín Calbetón, 4
T: +34/943.42.52.04

LA VINA

They make look like dessert, but they are savory and delicious: patitas de cordere y cucurucho de queso (lamb and cheese cone), canutillo de queso y anchoa (anchovy and cheese cone). Other notable specialties include morcilla (blood sausage), balon de carne (fried croquette of beef and piquillo bound loosely with a béchamel).

c/ 31 de Agosto, 3
T: +34/943.42.74.95

TXEPETXA

Specialties are the antxoas (anchovies). They have quite a few variations: white anchovies, served on a thick slice of baguette with accompaniments of black olive, piquillo or aioli; anchovy paired on toast with a sliver of salmon.

c/ Pescaderia, 5
T: +34/943.42.22.27

EAT - PINTXOS

SAN SEBASTIAN

ZONA GROS

ALONA BERRI

Modern and inventive pintxos and a consistent winner of the pintxos championships.

c/ Bermingham, 24
T: +34/943.29.08.18

BAR BERGARA

Specialty Bacalao a la Vizcaina (cod).

c/ General Arteche 8
T: +34/943.27.50.26

PATIO DE RAMUNTXO

Some say they serve the region's best pintxos.

c/ Peña Y Goñi, 10
T: +34/943.32.16.61

CENTRO

HIKAMIKA

Very contemporary tapas/pintxos place.

c/ Etxaide, 4
T: +34/943.43.13.35

EAT - RESTAURANTS

SAN SEBASTIAN

ARZAK

Recommended by chef Jose Garces (Garces Group)

Contemporary Spanish
Avenida Alcalde Jose Elosegui, 237
Donostia-San Sebastian, 20015
T: +34/943.278.465
www.arzak.info

BERASATEGUI

Recommended by chef Jose Garces (Garces Group)

Contemporary Spanish
Calle de Loidi, 4, Lasarte-Oria, 20160
T: +34/943.36.64.71
www.martinberasategui.com

ERRETERIA GIPUZKOA

MUGARITZ

"Mugaritz was very moving. Order the biggest menu they have to offer."

- Chef Josh DeChellis
Erreteria / Astigarraga
New Spanish
Otzazulueta Baserria, Aldura Aldea 20
20100 Erreteria, Gipuzkoa, Spain
T: +34/943.522.455
www.mugaritz.com

EAT - RESTAURANTS

ZAMUDIO

GAMINIA

"You can do lunch here and leave the evening open for tapas. A must place to go!"

- Terry Zarikian (Bar Basque, NYC)
Zamudio/ Spanish
Ibaizabal Bidea (212)
Parq. Tecnológico
48170 Zamudio, Spain
T: +34/943.431.70.25

GETARIA

ELKANO

Recommended by chef Kevin Patricio & Andre Tamers (Founder Wine Importer De Maison Selections)

Seafood fished from the local waters and grilled to perfection.
Herrerrieta, 2
T: +34/943.14.00.24
www.restauranteelkano.com

FIND - PURVEYORS

SAN SEBASTIAN

SOLBES

Wine, meats, canned goods.

- FED Recommended

c/ Aldamar, 4
20003 San Sebastian, Spain
T: +34/943.42.78.18
www.solbes.com

DON SERAPIO

Specialty food and wine shop.

- FED Recommended

Avenida Sancho El Sabio, 22
20010 San Sebastian, Spain
T: +34/943.46.96.77
www.donserapio.com

SAINT JEAN DE LUZ & BIARRITZ

CRÉMERIE LOHITZUN

Recommended by chef Cedric Béchade (L'Auberge Basque, St. Jean de Luz)

Cheeses and yogurts
3, Rue Loquin
64500 St Jean de Luz, France
T: +33/(0)5.59.26.35.83

MACARONS ADAM

Recommended by chef Cedric Béchade (L'Auberge Basque, St. Jean de Luz)

Making macarons since 1660.
6, Rue République
64500 Saint Jean de Luz, France
T: +33/(0)5.59.26.03.54
27, Place Georges Clemenceau
64200 Biarritz, France
T: +33/(0)5.59.24.21.68
www.macarons-adam.com

