

FIND.  
EAT. DRINK.

Basque Country, Spain  
City Guide



## THE BASQUE COUNTRY (SPAIN & FRANCE)

### ATXONDO | BASQUE HILLS

#### FIND | HOTELS

##### HOTEL MENDI GOIKOA

Country inn next to Asador Etxebarri.  
- Recommended by wine importer Andre Tamers (De Maison Selections)  
Barrio San Juan, 33  
48292 Atxondo, Spain  
T: +34/946.82.08.33  
www.mendigoikoa.com

#### EAT | RESTAURANTS

##### ASADOR ETXEBARRI

Recommended by chef Andoni Luis Aduriz (Mugaritz)  
Plaza San Juan, 1  
48291 Atxondo- Bizkaia  
T: +34/946.583.042  
www.asadoretxebarri.com

### BILBAO

#### FIND | HOTELS

##### MIRÓ HOTEL BILBAO

Boutique contemporary hotel, close to Guggenheim Museum.  
Alameda Mazarredo, 77  
T: +34/946.611.880  
www.mirohotelbilbao.com/en

#### EAT | PINTXOS

##### BAR LA OLLA

"I recommend sitting at an outside table and enjoying the tapas."  
- Terry Zarikian (Bar Basque, NYC)  
Eсанче  
Calle Diputación, 12  
T: +34/944.167.938  
www.barlaolla.com

##### EL GLOBO BAR

"With outside tables and the pintxos are really good here."  
- Terry Zarikian (Bar Basque, NYC)  
Abandoibarra  
Calle Diputación, 8  
T: +34/944.154.221

##### LAVINA 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)  
Centre  
Calle Diputación / Diputazio Kalea 10  
T: +34/944.155.615  
www.lavinadelensanche.com

##### LASA

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

### BILBAO

#### EAT | PINTXOS

##### LEKEITIO

"Named after the Basque fishing village. There are some nice raciones, including antxoas (anchovies)."  
- Terry Zarikian (Bar Basque, NYC)  
País Vasco  
Calle Diputación, 1  
T: +34.944.239.240  
www.restaurantelekeitio.com

##### LEPANTO

"This large bar has 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 Alex Raji (Txikito, NYC)  
Casco Viejo  
Calle Perro / Txakur Kalea, 2  
T: +34/944.159.772  
www.xukela.com

#### EAT | RESTAURANTS

##### 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/ 944.424.657  
www.arbolagana.com

##### CAFE IRUNA

Casual bar, opened in 1903.  
Recommended by chefs Alex Raji and Bilbao native Eder Montero (Txikito, NYC)  
Abando / Spanish  
Calle Berastegui, 5  
T: +34/944.237.021

##### CASA RUFO

"No flash here, but good solid 1-2 ingredient Basque staples in probably the cutest (what we want as authentic) setting, that doubles both as a restaurant and a deli/grocer. Banging txuletas and, as always, limited but reliable vegetable selections. Run by a husband and wife."  
- Chef Kevin Patricio  
Indautxu / Basque  
Calle Hurtado de Amezaga, 5  
T: +34/94.443.212

##### CASA VICTOR MONTES

Classic Basque cooking & pintxos.  
- FED Recommended  
Casco Viejo / Basque  
Plaza Nueva, 8  
T: +34/944.157.067  
www.victormontes.com

### BILBAO

#### EAT | RESTAURANTS

##### MARISQUERIA RIMBOMBIN

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

##### SUA

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

#### DRINK | WINE

##### EL MUSEO DEL VINO

Recommended by chef Andoni Luis Aduriz (Mugaritz)  
Abando / Wine Bar  
Calle Ledesma, 10  
T+34/ 944.247.216

### GETARIA

#### FIND | HOTELS

##### HOTEL ITURREGI

Small luxury hotel in the Basque hills.  
Barrio Azkizu  
T: +34/943.896.134  
www.hoteliturregi.com

##### HOTEL SAIAZ

Elegant hotel in an historic and picturesque fishing village.  
Roke Deuna, 25  
T: 34/943.140.143  
www.siaazgetaria.com

#### EAT | RESTAURANTS

"After traveling around half the world, I have not found better seafood any better developed than in **Elkano and Kaia** in the town of Getaria. Crabs, lobsters, crayfish and fish from Cantabrian Sea."  
- Chef Andoni Luis Aduriz (Mugaritz)

##### ELKANO

Recommended by chef Kevin Patricio & Andre Tamers (Founder Wine Importer De Maison Selections) and chef Andoni Luis Aduriz (Mugaritz).  
Seafood fished from the local waters and grilled to perfection.  
Herrerrieta, 2  
T: +34/943.140.024  
www.restauranteelkano.com

##### KAIA

Recommended by chef Andoni Luis Aduriz (Mugaritz).  
Getaria / Seafood  
4 General Arnao  
T: +34/ 943.140.500  
www.kaia-kaipe.com



## THE BASQUE COUNTRY (SPAIN & FRANCE)

### SAN SEBASTIAN

#### FIND | HOTELS

##### HOTEL MARIA CRISTINA

The grande dame of San Sebastian. [Currently closed for renovation].  
Paseo Republica Argentina, 4  
T: +34/943.43.76.00

##### VILLA SORO

"It is just down the hill from Arzak and about a half mile from the beach. It is quaint, well appointed and four stars in the western sense. Very elegant, great service."  
- Chef Kevin Patricio  
Avda. Ategorrieta, 61  
T: +34/943.297.970  
www.villasoro.es

##### HOTEL NIZA

"It's tiny and has maybe 20 rooms tops but is located on La Concha Beach. It is quaint, and lacks a little in decor, but is perfect if you want quick access to the beach."  
- Chef Kevin Patricio  
Zubieta, 56  
T: +34/ 943.426.663  
www.hotelniza.com

#### FIND - MARKET

##### MERCADO DE LA BRETXA

"So unique and a great reflection of the regional foods."  
- Chef Andoni Luis Aduriz (Mugaritz)  
Parte Vieja / Food Market  
Alameda del Boulevard 3  
T: +34/943.430.336  
www.la-bretxa.com

#### EAT | PINTXOS

##### PARTE VIEJA (OLD CITY)

##### ATARI GASTROTEKA

Recommended by chef Andoni Luis Aduriz (Mugaritz)  
Calle Mayor, 18 (in front of Santa Maria church)  
T: +34/943.440.792  
www.atarigastroteka.com

##### A FUEGO NEGRO

Contemporary style pintxos.  
Recommended by chef Andoni Luis Aduriz (Mugaritz)  
Calle 31 de Agosto, 31  
T: +34/650.135.373

##### BAR MARTINEZ

Specializing in pintxos frios (fried pintxos).  
Recommended by Arzak  
Calle 31 de Agosto, 13  
T: +34/943.424.965

##### BAR NESTOR

"Specializes in txuleton de buey (beef steak), tortilla de patata" (spanish omelette), tomato salad (in season), gildas (anchovies, olives and guindilla). Before 12h or before 20h."  
- Chef Andoni Luis Aduriz (Mugaritz)  
Calle Pescaderia, 11  
T: +34/943.424.873  
www.barnestor.com

### SAN SEBASTIAN

#### PARTE VIEJA (OLD CITY)

#### EAT | PINTXOS

##### BAR PACO BUENO

"Their specialties are tortillas, fried shrimp and squid dumpling. They're just right on the bar."  
- Chef Andoni Luis Aduriz (Mugaritz)  
Calle Mayor, 6  
T: +34/943.424.733

##### BAR TXEPETXA

"The specialties are anchovies and spider crab toast, "jardinera" style anchovies toast."  
- Chef Andoni Luis Aduriz (Mugaritz)  
Calle Pescaderia, 5  
T: +34/943.422.227

##### BORDA BERRI

"An always crowded staple for Donostiarra. It's hard to find many holes in the pintos list. Check out the tender cooked arm of octopus with pimento or any braised meat they serve."  
- Chef Kevin Patricio  
Also recommended by chef Andoni Luis Aduriz (Mugaritz)  
Huetto Arriba, 5, Vitoria-Gasteiz  
T: +39/945.226.411  
www.bordaberri.com

##### CUCHARA DE SAN TELMO

Carrilleras de ternera (braised veal cheeks).  
Recommended by Arzak  
Calle 31 de Agosto, 28 Trasera  
T: +34/943.420.840

##### 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).  
Recommended by Arzak  
Calle San Jeronimo, 21  
T: +34/943.422.575

##### GOIZ ARGI

Specialties include brocheta de gambas (shrimp on a skewer), morcilla (blood sausage). New ownership.  
Recommended by Arzak  
Calle de Fermin Calbetón, 4  
T: +34/943.425.204

##### LA VINA

Patitas de cordere y cucurucho de queso (lamb and cheese cone), canutillo de queso y anchoa (anchovy and cheese cone), 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

#### CENTRO

##### BAR ANTONIO

"They are a little 'almost nothing to look at' pintxos bar with a good selection of wines, cold and hot pintxos. Don't miss their hot pintxos of foie or morcilla or of their cured anchovies with peppers."  
- Chef Kevin Patricio  
Calle Bergara, 3  
T: +34/943.429.815  
www.barantonio.net

### SAN SEBASTIAN

#### ZONA GROS

#### EAT | PINTXOS

##### ALONA BERRI

Modern and inventive pintxos and a consistent winner of the pintxos championships.  
Calle Bermingham, 24  
T: +34/943.29.08.18

##### BAR BERGARA

Specialty Bacalao a la Vizcaina (cod).  
Calle General Artechte 8  
T: +34/943.27.50.26

##### BAR PAGADI

"For the Tortilla (spanish omelette). Jamon and tomato toast. From Monday to Thursday."  
- Chef Andoni Luis Aduriz (Mugaritz)  
Calle del General Artetxe, 1  
T: +34/943.284.299

##### BODEGA DONOSTIARRA (LA BODEGUILLA)

"Recommendations: mini completo, indurain, "tortilla" (spanish omelette), mini de jamón and plato de vinagres."  
- Chef Andoni Luis Aduriz (Mugaritz).  
Calle Peña y Goñi, 13  
T: +34/943.011.380  
www.bodegadonostiarra.com

##### BAR ROBERTO

"Marianito typical drink for aperitif, tuna and onion pintxo. Open noon and does not have a set schedule."  
- Chef Andoni Luis Aduriz (Mugaritz).  
Calle General Artetxe 2  
T: +34/943.274.096

#### EAT | RESTAURANTS

##### AKELARE

"Akelare shows faithfully what it is capable of offering high Basque Cuisine."  
- Chef Andoni Luis Aduriz (Mugaritz)  
Igeldo/ Contemporary Basque  
Paseo Padre Orcolaga 56  
T: +34/943.311.209  
www.akelarre.net

##### ARZAK

"A reflection of high Basque."  
- Chef Andoni Luis Aduriz (Mugaritz)  
Contemporary Spanish  
Avenida Alcalde Jose Elsegui, 237  
Donostia-San Sebastian, 20015  
T: +34/943.278.465  
www.arzak.info

##### AGORREGI (CLUB DE TENIS IGARA)

Recommended by chef Andoni Luis Aduriz (Mugaritz)  
Igara  
Spanish / Basque / Contemporary  
www.agorregi.com  
14 Portuetxe Bidea, Igara  
T: +34/943.224.328

## THE BASQUE COUNTRY (SPAIN & FRANCE)

### SAN SEBASTIAN EAT | RESTAURANTS

#### BERASATEGUI

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

#### BRANKA

Recommended by chef Andoni Luis Aduriz (Mugaritz)  
San Sebastian / Seafood  
13 Paseo Eduardo Chillida  
T: +34/943.317.096  
www.branka-tenis.com/restaurante.html

#### KOKOTXA

Recommended by chef Andoni Luis Aduriz (Mugaritz)  
San Sebastian / Spanish  
11 Campanario  
T: +34/943.421.904  
www.restaurantekokotxa.com

#### MIRADOR DE ULIA

Recommended by chef Andoni Luis Aduriz (Mugaritz)  
San Sebastian / Modern Basque  
193 Paseo de Uliá  
T: +34/943.272.707  
www.miradordeulia.com

#### RESTAURANTE REKONDO

"Food is very good, but the wine list is the gem here... oh, the wine list! It's amazing! Whenever I go for dinner, I go 45 mins. before everyone else, just so I can begin to decide and not delay dinner. It's not only deep in Spanish wines, but also Burgundy, Piedmont, and Bordeaux to name a few."  
- Chef Kevin Patricio  
Historic Quarter  
Paseo de Igueldo, 57  
T: +39/943.212907  
www.rekondo.com

#### RESTAURANT SALTXIPI

"The menu is utterly classic. The specialty of the house is undoubtedly txangurro aka centollo aka buey del mar (spider crab). Keep in mind they have exceptional seafood across the board (clams a la brasa), simple grilled monkfish, and of course txuleta."  
- Chef Kevin Patricio  
Calzada Vieja De Ategorrieta Nº 3  
T: +34/943.323.310 - 608.757.077  
www.saltxipi.com

#### XARMA

Recommended by chef Andoni Luis Aduriz (Mugaritz)  
San Sebastian / Modern Market Cuisine  
Avenida de Tolosa 123, Bajo  
T: +34/943.317.162  
www.xarmajatetxea.com

### SAN SEBASTIAN FIND | PURVEYORS

#### DON SERAPIO

Specialty food and wine shop.  
- FED Recommended  
Avenida Sancho El Sabio, 22  
T: +34/943.46.96.77  
www.donserapio.com

#### GONI ARDOTEKA

"Nerea and her brother Asier created this gem of a wine retailer/restaurant, wine distributor/importer. It is located in the northeast quadrant of the old part and is a great stop after an afternoon of pintxo'ing to pick up a bottle or two for merienda or to bring home with you."  
- Chef Kevin Patricio  
Calle de Aldamar, 3  
www.ardoteka.com

#### SOLBES

Wine, meats, canned goods.  
- FED Recommended  
c/ Aldamar, 4  
T: +34/943.42.78.18  
www.solbes.com

## ERRETERIA GIPUZKOA

#### MUGARITZ

"Mugaritz was very moving. Order the biggest menu they have to offer."  
- Chef Josh DeChellis  
Also recommended by chef Mike Lata (FIG, SC) pastry chefs Johnny Iuzzini and Will Goldfarb  
Erreterria / Astigarraga  
New Spanish  
Otzazulueta Baserria, Aldura Aldea 20  
20100 Erreterria, Gipuzkoa, Spain  
T: +34/943.522.455  
www.mugaritz.com

## 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

## DRINK | CIDER HOUSES

"From late January to April is the season of cider. If you are in the Basque Country, do not forget to taste the cider and the cider house's menu with cod omelette, fried cod with peppers, grilled steak and cheese with jelly and walnuts."  
- chef Andoni Luis Aduriz (Mugaritz)

#### BARCAIZTEGI

Recommended by chef Andoni Luis Aduriz (Mugaritz)  
San Sebastian / Basque Cider House  
Martutene 42  
T: +34/943.455.501  
Open all year  
www.barkaiztegi.com

### SAN SEBASTIAN DRINK | CIDER HOUSES

#### IRUIN ASTIAZARAN

"We are working with them to create a cider specially made for Mugaritz."  
- chef Andoni Luis Aduriz (Mugaritz)  
San Sebastian / Basque Cider House  
Martutene 42  
T: +34/943.455.501  
Open all year  
www.barkaiztegi.com

## SAINT JEAN DE LUZ & BIARRITZ FIND | HOTEL/ RESTAURANT

#### L'AUBERGE BASQUE

Contemporary country inn with an outstanding restaurant, owned by acclaimed chef Cédric Béchade.  
Zubieta Neighborhood  
Basque Cider House  
www.iruinsagardotegia.com  
c/ Irigoien, Zubieta (Gipuzkoa), Spain 20160  
T: +34/943.361.229  
Open all year / Closed Sunday nights

## FIND | PURVEYORS

#### 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

