

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

Seafood fished from the local waters and grilled to perfection.
Recommended by chef Kevin Patricio & Andre Tamers (Founder Wine Importer De Maison Selections) and chef Andoni Luis Aduriz (Mugaritz).
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 Ullia
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 N° 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

