

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 San Sebastian has been chosen this year as one of the 10 best gastronomic experiences in the world.

where the
cuisine
speaks
for us

gastro



Red mullet and sweet potato. Arzak Restaurant


MICHELIN
2026

2nd city with the most
Michelin Stars per m²
in the world: 19 Stars
2026


lonely planet

Among the 10 best
gastronomic experiences
in the world
2026


**Condé Nast
Traveler**

Best city in the
world to eat
2024

the best pintxos in each district

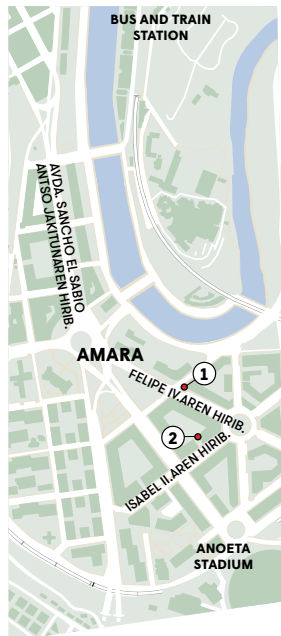
The “pintxo” (Basque “tapa”) was invented in San Sebastian in the 1930s., and originally it was a slice of bread with food on top held in place by a cocktail stick or “pintxo”, and hence the name.

There are simple versions such as potato tortilla, or Donostia’s ingenious “Gilda” creation, a spicy skewer of pepper, anchovy and olives which emerged by way of a tribute to Rita Hayworth. And then there are much more sophisticated pintxos, examples of miniature haute cuisine.



Amara sports district

You follow the river around to this district, which has all kinds of sports facilities, including the Anoeta Stadium. Fancy a pintxo in one of the typical bars before the match? Gora Real!




1_ Aukera

 Cod in “pil-pil” garlic and pepper sauce



Felipe IV.a hirib., 3
T: 943 45 91 38



 Sunday afternoon and Monday all day.

2_ Txirrita

 “Txalupa” and squid in tempura



Isabel II.a hirib., 4
T: 943 45 69 60
www.bartxirrita.com



 Thursday.



In San Sebastian, "going out for pintxos" is a social act, and a way of gaining an insight into our culture.

It is recommended to try one or two pintxos in each bar to appreciate the work of different establishments, and accompany them with a *zurito* (a small glass of beer), a *txakoli* (a young white wine, slightly acidic and very typical of the Basque Country), or a traditional Basque cider. A simple and authentic way to savour the local cuisine.

Each district has its own identity, so make your choice!

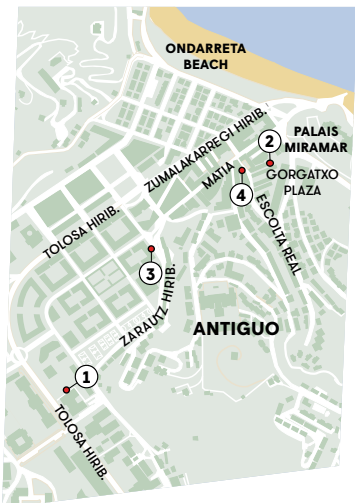
Interpretation of pictograms:



Antiguo

local atmosphere

You walk along the La Concha sea promenade to get to this district, which has a distinct local flavour and is brimming over with small shops and typical bars.



1_ Kiki

Russian salad



Tolosa hirib., 79
T: 943 31 73 20
restaurante.covermanager.com/
[restaurante-kiki](http://restaurante-kiki.com)



Sunday afternoon and Monday all day.

2_ La Cervecería del Antiguo

Cod confit with pistachio emulsion



Gorgatxo plaza, 1
T: 943 47 73 63



Doesn't close.

3_ La Rebotika

Pintxo Arzak



Zarautz hirib., 6
T: 943 21 89 06
www.larebotika.es



Doesn't close.

4_ Oliyos

Fish pie with hake, red scorpionfish and anglerfish



Erregezainen kalea, 4
T: 943 21 49 89
www.oliyosdonostia.com

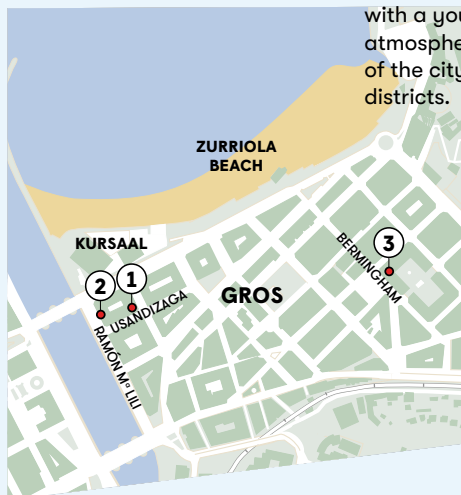


Sunday afternoon and Monday all day.

Gros

young people's district

A neighbourhood of surfers and terraces with a young, informal atmosphere. One of the city's liveliest districts.



1_ Gure Txoko

Potato, fungi and yolk



Usandizaga, 5
T. 943 28 24 19



Sunday afternoon and Monday all day.

2_ Taquería Kursaal

"Cochinita Pibil" taco



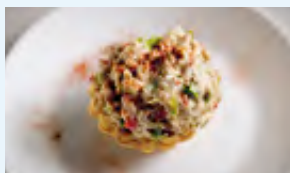
Ramón M^a Lili, 2
T. 943 35 93 21
www.taqueriakursaal.com



Monday.

3_ Urtxori Bi

"Picantillas": spicy mini-pie with tuna, mayonnaise, lettuce and onion



Birmingham 17
T. 943 27 73 95



Wednesday.

The Old Town

historical district

1_ Casa Bartolo Etxea

Grilled foie



Fermin Calbetón, 38
T. 943 42 02 79
www.casabartoloetxea.com



Doesn't close. Kitchen open all day.

2_ Casa Urola

"Txapela" roast mushroom with pine kernels and egg yolk



Fermin Calbetón, 20
T. 943 44 13 71
www.casaurolojatetxea.es



Tuesday and Wednesday.

3_ Casa Vergara 1948

Wrapped cod with pil-pil garlic emulsion

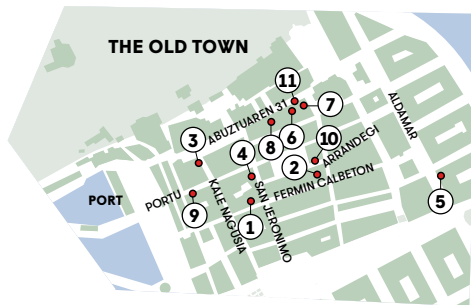


Kale Nagusia, 21
T. 943 43 10 73
www.grupogarrancho.com



Doesn't close.

Narrow, bustling streets next to Donostia's harbour, with some of the city's oldest bars and some cutting-edge establishments.



4_ Ganbara

Anglerfish/langostino prawn pintxo



San Jeronimo, 21
T. 943 42 25 75
www.ganbarajatetxea.com



Sunday and Monday.

5_ Haizea

"Zamburiña" scallops au gratin



Aldamar, 8
T. 943 42 57 10
facebook.com/BarHaizea

Sundays and afternoons of public holidays.

6_ La Cepa de Bernardo

Mushroom pintxo



Abuztuaren 31 kalea, 7
T. 943 42 63 94
www.barlacepa.com



Doesn't close. Kitchen open all day.

7_ La Viña

Cheese and anchovy "canutillo" flute



Abuztuaren 31 kalea, 3
T. 943 42 74 95
www.lavinarestaurante.com



Monday.

8_ Martínez 1942

Red pepper with a filling of bonito with tartare sauce and Jerez vinaigrette



Abuztuaren 31 kalea, 13
T. 943 42 49 65
www.barmartinezdonostia.com



Winter: Wednesday afternoon and Thursday
Summer: Thursday and Friday morning.

9_ Muxumartin

Game carpaccio, "zamburiña" scallops, croquettes ...



Portu kalea, 17
T. 943 06 31 78
www.muxumartin.com

Doesn't close.

10_ Tamboril

Shrimp battered and mushrooms



Arrandegi kalea, 2
T. 943 42 35 07
restaurante.covermanager.com/el-tamboril/



Sunday and Monday

11_ Txakolina bodega & pintxoak

Red tuna cooked in onions



Abuztuaren 31 kalea, 22
T. 943 58 51 74
www.txakolinadonostia.com/es



Doesn't close.

Interpretation of pictograms



Star pintxo



Vegetarians



Terrace



Donostia Green Destination



Weekly closure



Celiacs



Dogs allowed



Euskadi Gastronomika

centre

some pintxos after shopping

Need a rest between shops? Take a walk along the wide avenues in the city's main shopping area, and try these delicacies amid the Belle Époque architecture.




1_ Antonio Bar

 Langostino prawn ravioli with White Martini sauce



Bergara, 3
T. 943 42 98 15
www.antonioabar.com



 Sunday and public holidays.


2_ Avenida XXI

 Grilled squid with caramelised onion



Askatasunaren etorbidea / Avda. de la Libertad, 21
T. 943 42 60 54



 Sunday and public holidays.

3_ Iturrioz

 "Club Ranero" cod



San Martín, 30
T. 943 42 83 16



 Sunday.

4_ Kata 4 Oyster Bar

 Oysters



Santa Catalina Plaza, 4
T. 943 42 32 43
www.kata4.com



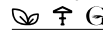
 Sunday.


5_ La Perla

 Portion of fresh calamari with aioli



Kontxa pasealekua, z/g
T. 943 46 24 84
www.la-perla.net



 Doesn't close.

Interpretation of pictograms

 Star pintxo	 Weekly closure
 Vegetarians	 Celiacs
 Terrace	 Dogs allowed
 Donostia Green Destination	 Euskadi Gastronomika

restaurants















to make your mouth water

Basque gastronomy is internationally renowned, and most especially the gastronomy of Donostia, thanks to the local chefs who modernised traditional Basque cookery and elevated it to the status of world cutting-edge cuisine.

The main feature of our gastronomy is the use of top-quality seasonal produce. There is a wide

variety of cuisine, using a range of ingredients from the Cantabrian Sea (fish and seafood), and also from the plantations and pastures of the hinterland (greens and vegetables, cereals, meat etc.).

If you want to test-drive it, here we offer you a selection of the best restaurants. Which is your favourite?

 House speciality	 Fixed price lunch menu	 Weekend fixed lunch menu	 À la carte menu	 Seasonal menu	 Tasting menu	 Celiacs
 Vegetarians	 Weekly closure	 Terrace	 Parking	 Dogs allowed	 Donostia Green Destination	 Euskadi Gastronomika

Approximate restaurant opening times:

- Lunch: 13:30 to 15:30h
- Dinner: 20:00 to 22:30h

* Times and prices are approximate.

Antiguo, Igara and Igeldo


traditional cuisine

1_ Portuetxe

 Grilled fish and meat.
Seasonal produce

 €80-€95
Igara bidea, 71
T. 943 21 50 18
www.portuetxe.com

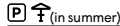



 Sunday evening.

2_ Rekondo

 Rice with clams, spider crab and grilled ox steak

 €95-€100
Igeldo pas., 57
T. 943 21 29 07
www.rekondo.com



 Tuesday and Wednesday.


3_ Tenis Ondarreta

 Fish and meat

 €35 no drinks included
 €35 no drinks included
 €55-€60



Eduardo Chillida pas., 9
T. 943 31 11 50 / 943 31 41 18
www.tenisondarreta.com



 Sunday evening, Monday all day and Tuesday evening.


4_ Txinparta

 "Txuleta" beef chop and fish

 €17,50 no drinks included
 €50

Illarra Berri, 2
T. 943 22 47 00
www.txinparta.com



 Sunday evening and Monday all day.

grilled market cuisine


5_ La Rebotika

 Grilled fare

 15,50€ ·  35-40€

Avda. Zarautz, 6 - T. 943 21 89 06
www.larebotika.es



 Doesn't close.



Centre, Gros and Egia

traditional cuisine

1_ Biarritz

🏠 "Secreto ibérico" pork, mustard and local apple

🍷 €50

Zubieta, 56
T. 943 42 33 49

www.restaurante-biarritz.com



🔒 Doesn't close.

2_ Itsaspe Donosti

🏠 "Txuleta" beef chop

🍷 €20

🍷 €25

🍷 €30-€35

San Martzial, 8
T. 943 20 55 47

www.itsaspedonosti.com



🔒 Doesn't close.

3_ La Perla

🏠 Local cuisine, with Basque roots

🍷 €40

🍷 €65

🍷 50-60€

Kontxa pasealekua, z/g
T. 943 46 24 84

www.la-perla.net



🔒 In winter, Sundays, Mondays and Tuesday nights.

4_ Okendo

🏠 Bistro with a film industry atmosphere

🍷 €21

🍷 €30

🍷 €30

Okendo, 8

T. 943 42 07 36

www.caferestauranteoquendo.com

🍷 (only at the bar)

🔒 Doesn't close.



mediterranean cuisine

5_ Via Fora

🏠 Catalan cuisine

🍷 €19

🍷 €38

🍷 €45

Federico García Lorca pas., 10

T. 943 47 09 89

www.viaforadonostia.com



🔒 Doesn't close.



grilled market cuisine

6_ Muka

🏠 Grilled vegetables and fish

🍷 €45-€50

🍷 €56 no drinks included

Zurriola pas., 1(Kursaal building)

T. 943 00 31 62

www.muka.eus



🔒 Monday (check summer opening times).



international cuisine

7_ Bidassoa Taproom

🏠 Calamari with low-temperature eggs

🍷 €18

Usandizaga, 23

T. 943 32 08 38

www.bidassootaproom.com



🔒 Monday and Tuesday (winter)

8_ Doña Chepina

🏠 Tacos and quesabirrias

🍷 €10-€20

Ametzagaina, 51 / T. 611 71 96 06

www.donachepina.com



🔒 Monday

10_ Topa Sukalderia

🏠 Tacos, ceviches, "arepa" pasties ...

🍷 €25

Agirre Miramón, 7 / T. 943 56 91 43

www.topasukalderia.com



🔒 All-day Tuesday and Wednesday lunchtime (check summer opening hours)

11_ La Burguessia

🏠 Burgers

🍷 20-30€

Zabaleta, 55 / T. 943 32 67 34

www.laburguessia.com



🔒 Monday, Tuesday and Wednesday

9_ Mala Gissona Beer House

🏠 Marinated Albacore tuna in various dishes

🍷 approx. €20

Zabaleta, 53

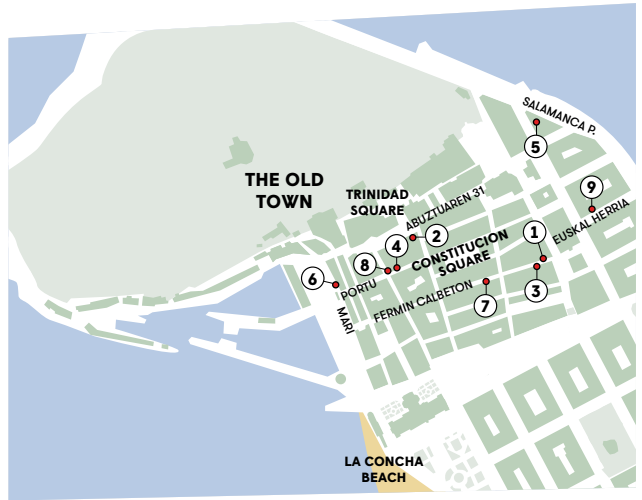
T. 943 04 56 15

www.malagissona.beer



🔒 Doesn't close.

the Old Town




traditional cuisine

1_ Bodegón Alejandro

 Local seasonal produce

 €55


 €58 no drinks included

Fermin Calbetón, 4

T. 943 42 71 58

www.bodegonalejandro.com



 Monday and Tuesday (May to October, open every day for lunch and dinner).

2_ Gandarias

 Artisan anchovies, "kokotxa" fish neck with pil-pil garlic sauce, "txuleta" beef chop

 €70-€75

Abuztuaren 31 kalea, 23

T. 943 42 63 62

www.restaurantegandarias.com



 Doesn't close. Kitchen open all day.

3_ Jose Mari Taberna

 San Sebastián style spider crab au gratin

 €18.50

 €28


 €20-€30

Fermin Calbetón, 5


T. 943 29 90 06


www.josemaritaberna.com



 Doesn't close.

4_ Juanito Kojua

 Grilled fish, shellfish and meat. Own fish farm. Seasonal produce

 €43 no drinks included

 €70-€80


 €71 no drinks included

Portu, 14

T. 943 42 01 80

www.grupogarrancho.com



 Sunday nights.

5_ Kaskazuri

 Vegetables and fish

 €33

 €38

 €45

 €60

Special menu: €42

Salamanca pasealekua, 14

T. 943 42 08 94

www.kaskazuri.com



 Doesn't close.

6_ Txoko


 Brothy rice with lobster / Fish

 €40-€45

Mari, 12

T. 943 42 54 12

www.restaurantetxoko.com

 Sunday evening and Monday all day.

7_ Bertakoteka

 Hake Ama


 €60

Fermin Calbeton, 17

T. 943 02 16 00

www.bertakoteka.com



 Monday, Tuesday and Wednesday all day. Thursday and Sunday in the evening.

8_ Ubarrechena

 Paellas and grilled meat

 €44

Portu, 16

T. 943 42 83 52

www.ubarrechena.es



 Doesn't close. Kitchen open all day.

modernised cuisine

9_ Astelena 1997

 Fish and meat


 €60

 €60

Euskal Herria, 3

T. 943 42 58 67

www.restauranteastelena.com

 Sunday and Wednesday evening. Monday all day.

neighbourhoods and nearby towns

traditional and grill cuisine


1_ Barkaiztegi

 Cod, fish and grilled meat

 since €40

Barkaiztegi Bidea, 42
T. 943 45 13 04
Loiola-Martutene
DONOSTIA / SAN SEBASTIAN
www.barkaiztegi.com

 Sundays, bank holidays and Monday and Tuesday night

2_ Beko Errota

 Grilled fish


 €28

 €38

 €60

Jaitzubia Auzoa, 3
T. 943 64 31 94 / HONDARRIBIA
www.bekoerrota.com

 Sunday evening and Monday.

3_ Ziaboga Bistrot

 Squid

 €25















 €40-€50

Donibane, 91
T. 943 51 03 95
PASAJES SAN JUAN
www.ziabogabistrot.com



 Tuesday.



 House speciality	 Fixed price lunch menu	 Weekend fixed lunch menu	 À la carte menu	 Seasonal menu	 Tasting menu	 Celiacs
 Vegetarians	 Weekly closure	 Terrace	 Parking	 Dogs allowed	 Donostia Green Destination	 Euskadi Gastronomika

19 Michelin stars

**fancy
treating
yourself?**

San Sebastian and its surroundings boast 19 Michelin Stars within a radius of 25 kilometres, including three restaurants with the highest award: Arzak, Akelarre, and Martín Berasategui, each with 3 Stars. In Donostia we have turned the kitchen into a think tank, and a creativity workshop that has been acknowledged all over the world. We have turned gastronomy into an art, an engineering discipline, a hallmark. But enough talk. Let's eat.



Akelarre ***

Chef: **Pedro Subijana**
Aita Orkolaga, 56 (Igeldo)
DONOSTIA / SAN SEBASTIÁN
T. 943 31 12 09
www.akelarre.net



🔒 November-May: Sunday evening, Monday and Tuesday. June-October: Sunday and Monday all day.



Arzak ***

Chef: **Juan Mari Arzak & Elena Arzak**
Alcalde J. Elozegi Hiribidea, 273
DONOSTIA / SAN SEBASTIÁN
T. 943 28 55 93
www.arzak.es



🔒 Sunday and Monday.



Martín Berasategui ***

Chef: **Martín Berasategui**
Loidi, 4
LASARTE-ORIA
T. 943 36 64 71
www.martinberasategui.com



🔒 March to June and October to December: Sunday, Wednesday and Thursday evening and Monday and Tuesday all day. July to September: Sunday and Wednesday evening and Monday and Tuesday all day. Closed: mid-December to mid-March.



Amelia by Paulo Airaud **

Chef: **Paulo Airaud**
Hotel María Cristina,
Argentinako Errepublikak, 4
DONOSTIA / SAN SEBASTIÁN
T. 943 84 56 47
www.ameliarestaurant.com

🔒 Sunday, Monday, and Tuesday all day. Wednesday, Thursday, and Friday at lunchtime.

Ibai *

Chef: **Paulo Airaud**
Getaria, 15
DONOSTIA / SAN SEBASTIÁN
T. 843 677 932
www.baribai.com

🔒 Saturday and Sunday all day. Monday, Tuesday, Wednesday, and Thursday night.



Mugaritz **

Chef: **Andoni Luis Aduriz**
Otzazulueta baserría
Aldura Aldea, 20
ERRENTERIA
T. 943 52 24 55 / 943 51 83 43
www.mugaritz.com



🔒 From Monday to Thursday.



Alameda *

Chef: **Gorka Txapartegi**
Mirasoroeta Kalea 1
HONDARRIBIA
T. 943 64 27 89
www.restaurantalameda.net



🔒 Monday and Tuesday. Wednesday, Thursday, and Sunday night.



Ama*

Chefs: **Javi Rivero & Gorka Rico**
Martín Jose Iraola, 4
TOLOSA
T. 943 382 059
www.amatolosa.com



🔒 All day Monday, Tuesday and Thursday, and Sunday night.

**other
restaurants
with Michelin
stars**

Elkano *

Herrerieta, 2 -
GETARIA
T. 943 14 00 24 / 649 33 52 74
www.restaurantelkano.com

🔒 Sunday and Monday, and Tuesday, Wednesday and Thursday nights.

Kokotxa *

Kanpandegi, 11
DONOSTIA / SAN SEBASTIÁN
T. 943 42 19 04
www.restaurantekokotxa.com

🔒 Sunday and Monday.

Itzuli *

Gudamendi bidea, 21
DONOSTIA / SAN SEBASTIÁN
T. 943 02 17 26
www.restaurantertzuli.com

🔒 Monday and Tuesday and Sunday night.

🔒 CLOSED

chef for a day

Put your apron on and get cooking!

Sign up for one of the cookery courses that will turn you into a genuine Donostia chef



Basque Culinary Center

Juan A. Barriola pasealekua, 101
DONOSTIA / SAN SEBASTIÁN
T. 943 57 45 00
www.bculinary.com



Mimo Bite the Experience

Okendo, 1 behea
DONOSTIA / SAN SEBASTIÁN
T. 943 06 20 18
www.mimo.eus



Itsasaldi by Anouck & Joris

DONOSTIA / SAN SEBASTIÁN
T. 695 90 23 46
www.itsasaldi.com



markets and gourmet shops

A large part of our success in food is due to the seasonal products that small, local farmers and ranchers bring to the city year round. They've been doing it exactly the same for decades. The traditional markets of San Martin (in the city centre) and La Bretxa (in the old town), are the best places to see the local products.



also for gourmets

The gourmet shops of San Sebastian are part of the city's culinary history. Their traditional sweets and savoury delicacies have been a staple of San Sebastian's culinary tradition for years, preserving the flavours that generations of families have enjoyed daily.

AITOR LASA GAZTATEGIA
www.aitorlasa.com

ARAMENDIA PASTELERIA
www.aramendiapasteleria.com

BOMBONERIA MAITIANA
www.bomboneriamaitiana.com

CASA OTAEGUI
www.pasteleriaotaegui.com

GARRARTE
www.dulcesartesanosgarrarte.es

IZARBIDE
www.izarbide.com

LEONIDAS
www.leonidasdonostia.com

SAN MARTIN MERKATUA
www.sanmartinmerkatua.com

VIANDAS DONOSTIA
Urbietta, 19

ZAPORE JAI
www.zaporejai.com

... and for a picnic or to take a dish home...

LA PEROLA
www.laperoladonostia.com

cider houses

from the apple to a self-service barrel

Cider has been produced here for centuries, from fermented apple juice using traditional techniques. From January until the end of April, the new cider is taken directly from the barrels on the call of “Txotx!”

Some cider houses are open all year round as restaurants, usually located at the farmhouses surrounded by apple orchards where the cider is made.



sagardoetxea cider museum

The Cider Museum, located in Astigarraga and a short distance from San Sebastian, pays homage to the apple and its juice. The exhibition space is split into three areas: an enclosed centre which summarises the history of the apple and cider using display panels and photographs. An apple orchard that allows you to study the different cultivation systems and the large variety of apples that grow in our region. And a space devoted to cider tastings.

Kale Nagusia, 48
Astigarraga
T. 943 55 05 75
www.sagardoarenlurraldea.es



BU12 or BU13.
From Oquendo street, 14

cider house menu

Based on cod omelette, fried cod, beef chop, nuts, cheese and quince. And all the cider you want, of course.



did you know that
until the 20th century
the main beverage in
Donostia was cider,
and that there were
100 cider houses in
the Old Town alone?

Aburuza

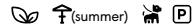
Goiburua auzoa, 8 · ADUNA
T. 943 69 24 52
www.bodegaaburuza.com



🔒 All-day from Sunday to Tuesday, and Wednesdays and Thursdays at lunchtime.

Altzuetza

Osinaga 7 · HERNANI
T. 943 55 15 02
www.altzuetasagardotegia.com



🔒 Sunday and Monday year round
January - April: Tuesday, Wednesday
and Thursday at midday
June - August: All day Tuesday and
Wednesday and Thursday at midday

Iretza

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



🔒 Doesn't close.

Petritegi

Petritegi Bidea, 8 · ASTIGARRAGA
T. 943 45 71 88
www.petritegi.com



🔒 Sunday evening and Monday.

Saizar

Kalezar Auzoa, 39 · USURBIL
T. 943 36 45 97
www.sidrassaizar.com



🔒 Sunday evening and Monday.

Txirrita

San Bartolomé, 32
DONOSTIA / San Sebastian
T. 943 46 76 38
www.txirritasagardotegia.com



🔒 Monday, Tuesday, Wednesday
(all day).

cider experiences

SAGARDOAREN LURRALDEA

Kale Nagusia, 48
ASTIGARRAGA
T. 943 55 05 75
www.sagardoarenlurraldea.es

SAGARDOA ROUTE

Nabarra Oñatz, 7 - bajo
ASTIGARRAGA
T. 943 33 68 11 / 622 618 476
www.sagardoa.eus

txakolindegis

white wine producers



the spirit of youth

Txakoli has a huge personality, and must be drunk within one year, ice-cold. It goes well with any meal, particularly the famous “pintxos”.



Discover the marvellous environments of txakoli, the white wine made with the local grape called *hondarrabi zuri*. A sophisticated white wine with irresistible freshness, and a huge personality. Txakoli must be drunk within the year, ice-cold.

A stroll through the wineries of Getaria, Zarautz, Aia, Orio and Hondarribia, where most txakoli is produced, will reveal the secrets of this wine, the ideal accompaniment to salted anchovies or bonito in olive oil.

local wine, since time immemorial

Txakoli (denomination of origin) has been rooted in the culture of the Basque people for centuries, and is an excellent companion to our cuisine.



txakoli wineries

Enjoy the charm of the local wineries with a guided tour.

Hiruzta



Jaizubia auzoa, 266
HONDARRIBIA
T. 943 10 40 60
www.hiruzta.com

Katxiña



Ortzaika auzoa, 20
ORIO
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Rezabal



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T. 943 58 08 99
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Talai Berri



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