



**Donostia  
San Sebastián**

EN

# Where to eat in San Sebastian

P.V.P. 0,50€ (Including VAT)



Towards responsible consumption.

# Donostia means good food

San Sebastian is one of the world's gastronomy capitals - the colourful pintxo bars, or the city's status as one of the greatest concentrations of Michelin Stars per inhabitant.

Donostia means good food. Very good food. You can eat a stew or in a traditional cider house, seated or standing, at a refined restaurant overlooking the sea, or in the most popular tavern. It doesn't make a difference. You eat well in this city. However you do it. And in this guide we show you how.

## Gastronomy awards



The city with the world's second largest concentration of Michelin Stars per m2: 16 stars



World's best gastronomy destination



Spain's gastronomy capital



San Sebastian pintxos: the world's best gastronomic experience



**Notice for celiacs.**  
Updated information here.



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June 2023

# Pintxo routes by districts

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.

Going out for pintxos is a social act, and a way of gaining an insight into our culture.

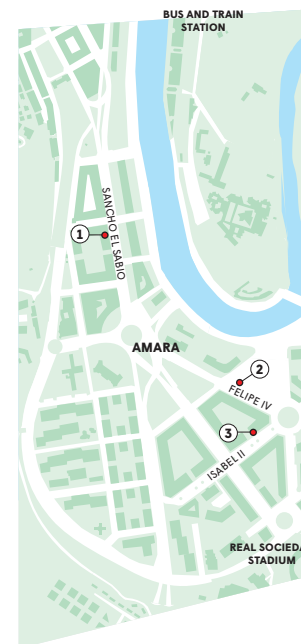
## HOW TO GO OUT FOR PINTXOS

- 1 Every bar has its star pintxo or pintxos. If you don't know what it is, order a drink and watch what the locals eat. Then order the same thing. The blackboards will show you the hot pintxos. And if not, we can help you.
- 2 We advise you to go to 4 or 5 bars and try 1 or 2 pintxos in each. A piece of advice: don't forget how many pintxos you've had. They'll ask you when you've finished.

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

City map page 15.

## Amara sports district



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

### 1\_ Agustín

**"Carrillera" Iberian acorn-fed pig cheek**



Avda. Sancho el Sabio, 16  
T: 943 35 96 75



Monday afternoon.

### 2\_ Aukera

**Cod in "pil-pil" garlic and pepper sauce**



Avda. Felipe IV, 3  
T: 943 45 91 38



Sunday afternoon and Monday all day.

### 3\_ Txirrita

**"Txalupa" and squid in tempura**



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



Thursday.

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



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



Sunday afternoon and Monday all day.

### 2\_ La Cervcería del Antiguo

Cod confit with pistachio emulsion



Gorgatxo plaza, 1  
T: 943 47 73 63



Doesn't close.

### 3\_ La Rebotika

Arzak pintxo



Avda. Zarautz, 6  
T: 943 21 89 06  
[www.larebotika.es](http://www.larebotika.es)



Doesn't close.

### 4\_ Oliyos

Fish pie with hake, red scorpionfish and anglerfish



Escolta Real, 4  
T: 943 21 49 89  
[www.oliyosdonostia.com](http://www.oliyosdonostia.com)

Sunday afternoon and Monday all day.



# Centre

## 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.

### 5\_ La Perla

Salmon toastie with anchovy duo



Paseo de La Concha, s/n  
T: 943 46 24 84  
[www.la-perla.net](http://www.la-perla.net)



Doesn't close.

### 1\_ Antonio Bar

Langostino prawn ravioli with White Martini sauce



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



Sunday and public holidays.

### 3\_ Iturrioz

"Club Ranero" cod



San Martín, 30  
T: 943 42 83 16



Sunday.

### 6\_ Rojo y Negro

Langostino prawn skewer with Emmental cheese in tempura



San Marcial, 52  
T: 943 35 83 82  
[www.rojonynegrodonosti.es](http://www.rojonynegrodonosti.es)



Doesn't close. Kitchen open all day.

### 2\_ Avenida XXI

Grilled squid with caramelised onion



Avda. Libertad, 21  
T: 943 42 60 54



Sunday and public holidays.

### 4\_ Kata 4

Oysters



Plaza Santa Catalina, 4  
T: 943 42 32 43  
[www.kata4.com](http://www.kata4.com)



Sunday.

### 7\_ Victoria Café

Potato tortilla pintxo



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



Mondays, from 1 October to 31 May.

## Gros

### young people's district

#### 1\_ Gure Txoko

Potato, fungi and yolk



Usandizaga, 5  
T: 943 28 24 19



Sunday afternoon and Monday all day.

#### 2\_ Labrit

Home-made mussel, fungi and ham croquettes



Zabaleta, 57  
T: 943 32 70 30



Monday.

#### 3\_ Taquería Kursaal

"Cochinita Pibil" taco



Ramón M<sup>a</sup> Lili, 2  
T: 943 35 93 21  
www.taqueriakursaal.com



Monday.



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

#### 4\_ Txalota

Stewed pig snout and tripe / Anchovy toasties



Birmingham, 24  
T: 943 29 08 18  
bartxalotadonosti.wixsite.com/bar-txalota



Sunday afternoon and Monday.

#### 5\_ Urtxori Bi

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



Birmingham 17  
T: 943 43 10 75



Wednesday.

## The Old Town

### historical district

#### 1\_ Casa Bartolo

Grilled foie



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



Doesn't close in summer. Rest of the year, closed on Tuesday.

#### 2\_ Casa Urola

"Txapela" roast mushroom with pine kernels and egg yolk



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



Tuesday and Wednesday.

#### 3\_ Casa Vergara 1948

Wrapped cod with pil-pil garlic emulsion



Mayor, 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.ganbarajatexea.com



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

#### 5\_ Haizea

"Zamburiña" scallops au gratin

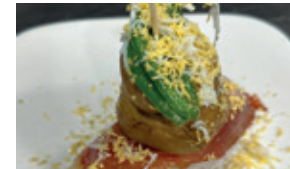


Aldamar, 8  
T: 943 42 57 10  
facebook.com/BarHaizea

Sundays and afternoons of public holidays.

#### 6\_ La Cepa de Bernardo

Mushroom pintxo



31 de Agosto, 7  
T: 943 42 63 94  
www.barlacepa.com



Doesn't close. Kitchen open all day.

#### 7\_ La Viña

Cheese and anchovy "canutillo" flute



31 de Agosto, 3  
T: 943 42 74 95  
www.lavinarestaurante.com



Monday.

#### 8\_ Martínez

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



31 de Agosto, 13  
T: 943 42 49 65  
www.barmartinezdonosti.com



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

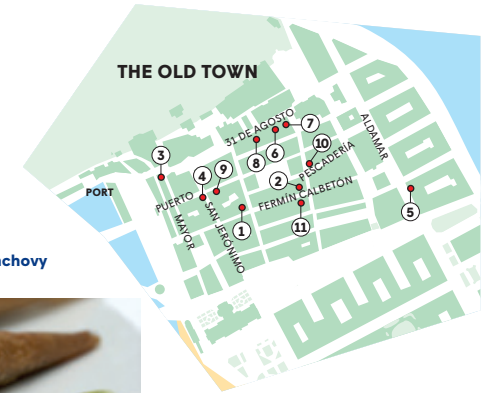
#### 9\_ Muxumartin

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



Puerto, 17  
T: 943 06 31 78  
www.muxumartin.com

Doesn't close.

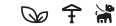


#### 10\_ Tamboril

Shrimp battered and mushrooms



Pescadería, 2  
T: 943 42 35 07



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

#### 11\_ Zumeltzegi

Anglerfish skewer



Fermin Calbetón 15  
T: 943 97 01 53  
restaurantzumeltzegidonostia.com



Thursday.

# 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?

## Antiguo, Igara and Igeldo


### traditional cuisine

#### 1\_ Tenis Ondarreta

##### Fish and meat

Daily menu: **25€** Including VAT, excluding beverages  
Weekend menu: **32€** Including VAT, excluding beverages  
Regular menu: **55-60€** Including VAT  
Pº Eduardo Chillida, 9  
T. 943 31 11 50 / 943 31 41 18  
[www.tenisondarreta.com](http://www.tenisondarreta.com)




 Sunday evening, Monday all day and Tuesday evening.

#### 2\_ Portuetxe

##### Grilled fish and meat. Seasonal produce

Regular menu: **75-85€** Including VAT  
Camino Igara, 71 · T. 943 21 50 18  
[www.portuetxe.com](http://www.portuetxe.com)




 Sunday evening.

#### 3\_ Txinparta

##### "Txuleta" beef chop and fish

Daily menu: **17,50€** Including VAT, excluding beverages  
Regular menu: **50€** Including VAT  
Illarra Berri, 2 · T. 943 22 47 00  
[www.txinparta.com](http://www.txinparta.com)



 Sunday evening and Monday all day.

#### 4\_ Rekondo

##### Rice with clams, "txangurro" crab and grilled "churrasco" steak

Regular menu: **95-100€** Including VAT  
Pº Igeldo, 57 · T. 943 21 29 07  
[www.rekondo.com](http://www.rekondo.com)

 Tuesday and Wednesday.



### grilled market cuisine

#### 5\_ La Rebotika

##### Grilled fare

Daily menu: **14,50€**  
Regular menu: **35-40€** Including VAT  
Avda. Zarautz, 6 · T. 943 21 89 06  
[www.larebotika.es](http://www.larebotika.es)



 Doesn't close.

## Centre and Gros

### traditional cuisine

#### 1\_ Biarritz

##### "Secreto ibérico" pork, mustard and local apple

Regular menu: **50€** Including VAT  
Zubieta 56 · T. 943 42 33 49  
[www.restaurante-biarritz.com](http://www.restaurante-biarritz.com)




 Sunday evening and Monday.

#### 2\_ Itsaspe Donosti

##### "Txuleta" beef chop

Daily menu: **20€** Including VAT  
Weekend menu: **25€** Including VAT  
Regular menu: **30-35€** Including VAT  
San Marcial, 8 · T. 943 20 55 47  
[www.itsaspedonosti.com](http://www.itsaspedonosti.com)

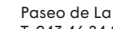



 Doesn't close.

#### 3\_ La Perla

##### Local cuisine, with Basque roots

Seasonal menu: **38€** Including VAT, excluding beverages  
Regular menu: **50-60€** Including VAT  
Sampling menu: **59€** Including VAT  
Paseo de La Concha, s/n ·  
T. 943 46 24 84  
[www.la-perla.net](http://www.la-perla.net)



 During the winter, Sunday, Monday and Tuesday evening.

#### 4\_ Oquendo

##### Bistro with a film industry atmosphere

Daily menu: **20€** Including VAT  
Weekend menu: **28,5€** Including VAT  
Regular menu: **30€** Including VAT  
Okendo, 8 · T. 943 42 07 36  
[www.cafarestauranteoquendo.com](http://www.cafarestauranteoquendo.com)

 Doesn't close.




### Mediterranean cuisine

#### 5\_ Via Fora

##### Catalan cuisine

Daily menu: **16,50€** Including VAT  
Regular menu: **30€** Including VAT  
Sampling menu: **32€** Including VAT  
Pº Federico García Lorca, 10 ·  
T. 943 47 09 89  
[www.viaforadonostia.com](http://www.viaforadonostia.com)



 Doesn't close.




### grilled market cuisine

#### 6\_ Muka

##### Grilled vegetables and fish

Regular menu: **45-50€** Including VAT  
Sampling menu: **56€** Including VAT, excluding beverages  
Pº Zurriola 1 (Kursaal Building) ·  
T. 943 00 31 62  
[www.muka.es](http://www.muka.es)



 Monday (check summer opening times).




### international cuisine

#### 7\_ Amuitz Cerveceria

##### Cowhide

Regular menu: **22€** aprox.  
Usandizaga 23  
943 32 08 38  
[www.amuitz.es](http://www.amuitz.es)




 Monday, Tuesday and Wednesday.

#### 8\_ Topa Sukalderia

##### Tacos, ceviches, "arepa" pasties

Regular menu: **25€** Including VAT  
Agirre Miramon, 7 · T. 943 56 91 43  
[www.topasukalderia.com](http://www.topasukalderia.com)



 Monday, Tuesday and Wednesday lunch time (check summer opening times).



# The Old Town



## traditional cuisine

### 1\_ Juanito Kojua

**Grilled fish, shellfish and meat.**  
Seasonal produce

Daily menu: **41,50€** Including VAT, excluding beverages  
Regular menu: **68€** Including VAT  
Sampling menu: **69€** Including VAT, excluding beverages

Puerto, 14 · T. 943 42 01 80  
[www.grupogarrancho.com](http://www.grupogarrancho.com)



🔒 Sunday evening.

### 2\_ Bodegón Alejandro

**Local seasonal produce**

Regular menu: **55€** Including VAT  
Sampling menu: **58€** Including VAT, excluding beverages

Fermin Calbetón, 4 · T. 943 42 71 58  
[www.bodegonalejandro.com](http://www.bodegonalejandro.com)



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

### 3\_ Gandarias

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

Regular menu: **60-65€** Including VAT  
31 de Agosto, 23 · T. 943 42 63 62  
[www.restaurantegandarias.com](http://www.restaurantegandarias.com)



🔒 Doesn't close. Kitchen open all day.

### 4\_ Hiru Aniak

**Cheesecake**

Daily menu: **16€** Including VAT  
Percadería, 6 · T. 943 43 65 39  
[hiru-aniak-restaurant.eatbu.com](http://hiru-aniak-restaurant.eatbu.com)



🔒 Doesn't close. Kitchen open all day.

### 5\_ Kaskazuri

**Vegetables and fish**

Daily menu: **26€** Including VAT  
Weekend menu: **30€** Including VAT  
Regular menu: **40€** Including VAT  
Sampling menu: **45€** Including VAT

Paseo Salamanca, 14 · T. 943 42 08 94  
[www.kaskazuri.com](http://www.kaskazuri.com)



🔒 Doesn't close.

### 6\_ Txoko

**Brothy rice with lobster / Fish**

Regular menu: **40-45€** Including VAT  
Mari, 12 · T. 943 42 54 12  
[www.restaurantetxoko.com](http://www.restaurantetxoko.com)

🔒 Sunday evening and Monday all day.

### 7\_ Txuleta

**Beef croquettes, grilled "txuleta" beef chop and octopus**

Daily menu: **29€** Including VAT  
Regular menu: **50-60€** Including VAT  
Sampling menu: **35€** Including VAT

Plaza de la Trinidad, 2 · T. 943 44 10 07  
[www.txuletarestaurant.com](http://www.txuletarestaurant.com)



🔒 Monday evening and Tuesday all day.

### 8\_ Ubarrechena

**Paellas and grilled meat**

Daily menu: **35€** Including VAT  
Menú fin de semana: **35€** Including VAT  
Regular menu: **40-45€** Including VAT

Puerto, 16 · T. 943 42 83 52  
[www.ubarrechena.es](http://www.ubarrechena.es)



🔒 Doesn't close. Kitchen open all day.

### 9\_ Zumeltzegi

**Grilled meat and fish**

Daily menu: **28€** Including VAT  
Weekend menu: **34€** Including VAT  
Regular menu: **40-55€** Including VAT  
Sampling menu: **41€** Including VAT

Fermin Calbetón 15 · T. 943 97 01 53  
[www.restaurantezumeltzegi.com](http://www.restaurantezumeltzegi.com)



🔒 Thursday.

## modernised cuisine

### 10\_ Astelena 1997

**Fish and meat**

Regular menu: **60€** Including VAT  
Sampling menu: **60€** Including VAT

Euskal Herria, 3 · T. 943 42 58 67  
[www.restauranteastelena.com](http://www.restauranteastelena.com)

🔒 Sunday and Wednesday evening.  
Monday all day.

## market cuisine

### 11\_ Bokado Mikel Santamaria

**Seasonal recipes and fish**

Sampling menu: **57-68€** Including VAT

Plaza Jacques Cousteau, 1  
T. 943 43 18 42  
[www.bokadomikelsantamaria.com](http://www.bokadomikelsantamaria.com)



🔒 Sunday evening, Monday all day and Tuesday evening.

# Districts and locations nearby

## traditional and grill cuisine

### 1\_ Barkaiztegi

**Cod, fish and grilled meat**

Regular menu: since **40€** Including VAT  
Barkaiztegi Bidea, 42 · T. 943 45 13 04  
Laiola-Martutene  
DONOSTIA / SAN SEBASTIÁN  
[www.barkaiztegi.com](http://www.barkaiztegi.com)



🔒 Sundays and public holidays all day, and Monday evening.

### 2\_ Beko Errota

**Grilled fish**

Daily menu: **28€** Including VAT  
Weekend menu: **38€** Including VAT  
Regular menu: **60€** Including VAT

Jaitzubia Auzoa, 3 · T. 943 64 31 94  
HONDARRIBIA  
[www.bekoerrota.com](http://www.bekoerrota.com)



🔒 Sunday evening and Monday.

### 3\_ Ziaboga Bistrot

**Squid**

Daily menu: **25€** Including VAT  
Regular menu: **40-50€** Including VAT  
Donibane, 91 · T. 943 51 03 95  
PASAJES SAN JUAN  
[www.ziabogabistrot.com](http://www.ziabogabistrot.com)



🔒 Tuesday.

## Association of Hospitality Entrepreneurs of Gipuzkoa

Almorta, 2  
T. 943 31 60 40  
[www.hosteleriagipuzkoa.com](http://www.hosteleriagipuzkoa.com)



## 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.



### Cider house menu

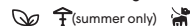
Based on cod omelette, beef chop, nuts, cheese and quince. And all the cider you want, of course.



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

### Altzueta

Osinaga 7 · HERNANI  
T. 943 55 15 02  
[www.altzuetasagardotegia.com](http://www.altzuetasagardotegia.com)



May and September-December.  
Sunday, Monday and Tuesday all day,  
Wednesday and Thursday lunch time.

### Beharri

Narrika, 22  
DONOSTIA / SAN SEBASTIÁN  
T. 943 43 16 31  
[www.sidreriabeharri.com](http://www.sidreriabeharri.com)



Doesn't close. Kitchen open all day.

### Gurutzeta

Oialume Bidea, 63 · ASTIGARRAGA  
T. 943 55 22 42  
[www.gurutzeta.com](http://www.gurutzeta.com)



Sunday evening, Monday and Tuesday all day.

### Iretza

Troia Ibilbidea, 25 · ASTIGARRAGA  
T. 943 33 00 30 / 636 49 92 22  
[www.iretza.eus](http://www.iretza.eus)



Doesn't close.

### Petrítegi

Petrítegi Bidea, 8 · ASTIGARRAGA  
T. 943 45 71 88  
[www.petrítegi.com](http://www.petrítegi.com)



Sunday evening and Monday.

### Saizar

Barrio Kalezar, 39 · USURBIL  
T. 943 36 45 97  
[www.sidrassaizar.com](http://www.sidrassaizar.com)



Sunday evening and Monday.

### Txirrita

San Bartolomé, 32  
DONOSTIA / SAN SEBASTIÁN  
T. 943 46 76 38  
[www.txirritasagardotegia.com](http://www.txirritasagardotegia.com)



Monday, Tuesday, Wednesday (all day).

### Cider experiences

**SAGARDOAREN LURRALDEA**  
Kale Nagusia, 48 · ASTIGARRAGA  
T. 943 55 05 75  
[www.sagardoarenlurraldea.eus](http://www.sagardoarenlurraldea.eus)

### SAGARDOA ROUTE

Nabarra Oñatz, 7 bajo · ASTIGARRAGA  
T. 943 33 68 11 / 622 618 476  
[www.sagardoa.eus](http://www.sagardoa.eus)

## 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, a white wine made from the local grapes, *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, Orío 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



Barrio Jaitzubia, 266  
HONDARRIBIA  
T. 943 10 40 60  
[www.hiruzta.com](http://www.hiruzta.com)

#### Katxiña



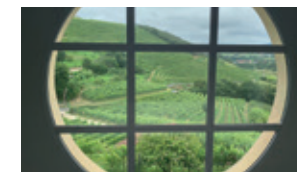
Barrio Ortzaika, 20  
ORIO  
T. 943 58 01 66 / 606 367 693  
[www.bodegakatxiña.com](http://www.bodegakatxiña.com)

#### Rezabal



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

#### Talai Berri



Talaimendi 728 (beside the camp site)  
ZARAUTZ  
T. 943 13 27 50  
[www.talaiberri.com](http://www.talaiberri.com)

# 16 Michelin stars

## Fancy treating yourself?

Donostia has 16 Michelin stars in a radius of 25 kilometres. San Sebastian has three restaurants with the highest award: Arzak, Akelarre and Martín Berasategui.

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](http://www.akelarre.net)



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



### Arzak \*\*\*

**Chefs: Juan Mari Arzak / Elena Arzak**  
Alcalde J. Elosegi Hiribidea, 273  
DONOSTIA / SAN SEBASTIÁN  
T. 943 28 55 93  
[www.arzak.es](http://www.arzak.es)



🔒 Sunday and Monday.



### Martín Berasategui \*\*\*

**Chef: Martín Berasategui**  
Loidi 4. LASARTE-ORIA  
T. 943 36 64 71  
[www.martinberasategui.com](http://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.



### Mugaritz \*\*

**Chef: Andoni Luis Aduriz**  
Caserio Otzazulueta.  
Aldura Aldea, 20. ERRETERIA  
T. 943 52 24 55 / 943 51 83 43  
[www.mugaritz.com](http://www.mugaritz.com)



🔒 Sunday evening, Monday all day and Tuesday lunch time. Closed: end of October to end of April.



### Other restaurants with Michelin stars

#### Amelia \*\*

Zubieta, 26  
DONOSTIA / SAN SEBASTIÁN  
T. 943 84 56 47  
[www.ameliarestaurant.com](http://www.ameliarestaurant.com)

🔒 Sunday, Monday and Tuesday, and Wednesday lunch time.

#### Alameda \*

Mirasoroeta Kalea 1  
HONDARRIBIA  
T. 943 64 27 89  
[www.restaurantealameda.net](http://www.restaurantealameda.net)

🔒 Sunday evening, Monday and Tuesday.

#### Elkano \*

Herrerria Kalea, 2  
GETARIA  
T. 943 14 00 24 / 649 33 52 74  
[www.restauranteelkano.com](http://www.restauranteelkano.com)

🔒 Sunday and Monday, and dinner time on Tuesday, Wednesday and Thursday.

#### Kokotxa \*

Campanario, 11  
DONOSTIA / SAN SEBASTIÁN  
T. 943 42 19 04  
[www.restaurantekokotxa.com](http://www.restaurantekokotxa.com)

🔒 Sunday and Monday.

# Cookery workshop

## 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](http://www.bculinary.com)



### Mimo Bite the Experience

Okendo, 1 bajo  
DONOSTIA / SAN SEBASTIÁN  
T. 943 06 20 18  
[www.mimo.eus](http://www.mimo.eus)





# La Perla



## THALASSOTHERAPY, WELLNESS, BEAUTY, SPORT AND GASTRONOMIC RESORT.

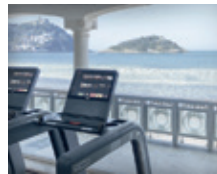
One of the most symbolic buildings covering 5,500m located on La Concha beach, featuring a team of more than 120 professionals devoted to your well-being.



**Thalassotherapy**  
Discover one of the most sophisticated urban thalassotherapy resorts in Europe and enjoy the therapeutic benefits of seawater.



**Wellness and Beauty**  
Customized treatments based on the latest techniques, the most advanced devices and a comprehensive professional team.



**Gym**  
Landscape facilities with the best machinery and an extensive professional staff employing their own methodology.



**Cuisine**  
A gastronomic approach that combines the best ingredients together with unique views that overlook the bay.