



You'll be spoilt for choice for restaurants in San Sebastian, but maybe you don't need a restaurant....

Here are a few of our favourite pintxo bars when you can eat "on the hoof".

Gorriti

San Juan kalea 3

A small bar with a large variety of home made fresh pintxos. Pleasant atmosphere.

Ordizia

San Lorenzo 6

Although it may look as if there are no tapas on the bar, this popular and friendly bar offers fresh made-in-the-moment. Check the daily specials on the board.

Goiz-Argi

Fermin Calbeton 4

A very small and usually busy bar, its speciality is seafood. Try its famous prawn brochette.

Borda Berri

Fermin Calbeton kalea 12

Very good and popular pintxo bar. Pintxos are not on show, check the board for the freshly made (at the moment) specials of the day.

Egosari

Fermin Calbeton kalea 15

This ample bar offers a large variety of brochettes or kebab, both of fish and meat. Try the monkfish with prawns.

Muntto

Fermin Calbeton kalea 17

Some excellent pintxos on show on the bar but the best are the freshly made as you order from the black board. Try the asparagus with ham or the "bola del bosque", a mushroom delicacy.

Etxaniz

Fermin Calbeton kalea 24

Affordable and very good classic pintxo bar, good atmosphere to be found in this narrow and small bar. Try the black pudding pintxo.

Paco Bueno

Kale Nagusia 6

This old and very popular bar offers well priced pintxos - specialities include prawn or calamari fried in batter.

Narrika

Narrika kalea 16

Small and narrow bar, very popular for its sandwiches (bocadillos). For a snack pintxo try the grilled mushrooms and the brava chips (spicy fried potatoes).

Zeruko

Arraindegi kalea 10

Very fashionable bar with very different and daring pintxos. They have won many pintxo competitions. If in doubt, ask the bartenders.

Txepetxa

Arraindegi kalea 5

Not to be missed. Famous for its varied marinated anchovies. Try the anchovy on crab cream on toast.

Tamboril

Arraindegi kalea 2

Very popular and appetizing with its bar full of pintxos. It's famous for its mushrooms, anchovy in batter and mixed seafood tart.

Cuchara de San Telmo

Abuzturaen 31 kalea, 28

One of the best in town, despite its small size. The chefs in this bar have worked with Michelin Starred chefs. You'll find no pintxo on show, they're all freshly made as per order.



San Sebastian / Donostia Gastronomic Capital

Donostia / San Sebastian is one of the gastronomic capitals of the world. Internationally renowned, it receives visitors from across the world, who come to enjoy the wide variety and exceptional quality of its culinary delights.

Despite its small size, with under 200,000 inhabitants, San Sebastian has 18 Michelin Stars in a 25km radius, spread in 11 restaurants.

Eating is more than a pastime for the Basques, not only in the high level restaurants. One of the foodie treasures of San Sebastian is its famous pintxos, culinary bites ranging from the original slice of bread piled up with food, to tiny miniature haute cuisine creations.

Go to a bar, order a drink and delight yourself with these small but full bites, you'll enjoy laughs and conversations as you stay on the move, visit busy bars and generally have a great time.



Martinez

Abuzturaen 31 kalea, 13

One of the classic bars in San Sebastian, get your camera ready for some impressive photos of pintxos on a bar. Specializes in seafood, the stuffed pepper being one of the most recommended.

Gandarias

Abuzturaen 31 kalea, 23

One of the most recommended, affordable pintxos. Try the lamb or squid skewer or the cod crepe.

Txuleta

Trinitate plaza 2

A large bar full of good and varied pintxos, it's difficult to recommend only one.

A Fuego Negro

Abuzturaen 31 kalea, 31

A very pleasant establishment where its pintxos stand out from the more common San Sebastian pintxos. Good quality food, impeccably presented, in a pleasant staffed bar, not cheap.

Vergara

Kale Nagusia 21

Very good and varied pintxos in this prize awarded bar. Good size with good service.

Ganbara

San Jeronimo kalea 18

One of the best pintxo bars in San Sebastian, only uses the best and freshest of ingredients, thus the high price.