

San Sebastian Old Town Recommendations

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San Sebastian is renowned for its tapas-style cuisine, featuring small plates of delectable snacks in various portions, alongside its Michelin-starred restaurants. The wine of choice here is Txakoli, a crisp, refreshing white wine with pronounced acidity and minerality. When indulging in tapas, it's customary to order 2-3 plates of each specialty at different bars. After visiting three or four bars, you'll likely be satiated. Finally, make sure to visit La Vina for their renowned cheesecake, considered the best in town. Watch these two Anthony Bordain videos on San Sebastian: [A Cooks Tour S1 E8](#) and [Parts Unknown S9 E2](#) as they will give you a sense of the Basque community.

Tapas for lunch or dinner (all within a few blocks of each other)

[La Cepa de Bernardo](#) (7 31 de Agosto Kalea, 2003 Donostia) Open 7 days.

What to order: The best plate of Jamon (ham) you will ever eat.



Bar Sport ([12 Fermin Calbeton Kalea, 2003 Donostia](#)) Open 7 days.

What to order: Foie gras a la Plancha, Solomillo de Ternera (steak) and Crema de Erizo (sea urchin).



Borda Berri ([12 Fermin Calbeton Kalea, 2003 Donostia](#)) Closed Sunday and Monday.

What to order: Veal cheeks, Pulpo (Octopus), Salmorejo (creamy gazpacho)

[Bar Nestor](#) ([11 Arrandegi Kalea, 2003 Donostia](#)) Closed Sunday & Monday

What to order: Steak (it's huge), padron peppers, tomatoes and finish off with an Indio (aka Café Bombón), a coffee drink with espresso, sweetened condensed milk, spices and a shot of some alcohol. They are renowned for their tortilla, but they prepare only one batch for lunch and one for dinner, making it quite challenging to secure a portion. However, fret not, as numerous other tapas bars in San Sebastian offer equally delectable tortillas.



Goiz Argi ([4 Fermin Calbeton Kalea, 20003 Donostia](#))
Closed Sunday
What to order: Brocheta de gambas (prawn skewers).



[Ganbara \(21 C. de San Jerónimo, 20003 San Sebastián\)](#) Closed Sunday & Monday
What to order: Though slightly expensive at €22, the mushrooms with an egg yolk are the most flavorful I've ever tasted. Try the raw mushrooms over Spanish ham and the large red prawns a la plancha (chew the head and suck out all the flavor).



Coffee/Brunch



Gorriti Taberna ([San Juan Kalea, 3, 20003 Donostia](#)) Closed Sunday
What to order: Begin your day with an espresso here, and take your pick from a diverse selection of delectable tapas. Enjoy the company of locals as you stand at the small, cozy bar.

Dessert



La Vina ([3 San Juan Kalea, 20003 Donostia](#))
Closed Monday.
What to order: Basque burnt cheesecake. Order one slice because you can always order more.

To Do's

- The beach competes for a top spot in rankings of the best beaches in Spain and Europe.
- [Guggenheim Museum Bilbao](#) ([2 Abandoibarra Etorb. Abando, 48001 Bilbo, Bizkaia, Spain](#)) is a museum of modern and contemporary art designed by Canadian-American architect Frank Gehry. It is an hour 15 minutes by car or 2 hours by bus.
- [Museum of Fine Arts of Bilbao](#) ([Museo Plaza, 2, Abando, 48009 Bilbo, Bizkaia, Spain](#)) houses a valuable and quite comprehensive collection of Basque, Spanish and European art from the Middle Ages to contemporary.

Destination dining recommendations:

- [Kokotxa](#) ([11 Calle del Campanario, 20003 Donostia-San Sebastian](#)) An amazing one Michelin star restaurant with a view of the port. Two menus; Market Menu at €105 and Tasting Menu at €160. You will be pleased with either choice. Went there in 2009 and in April 2024. Good amateur video: <https://youtu.be/wmWfUviaq9w>
- [Asador Etxebarri](#) ([1 San Juan Plaza, 48291 Axpe, Bizkaia, Spain](#)) Located an hour from downtown San Sebastian, Etxebarri is an upscale Basque dining room in a beautiful village, serving flame-grilled meat & seafood with amazing tasting menus. Menu is €280 and payment is required in advance and for the total number of guests. Ate there in 2009.