



RADISSON COLLECTION

GRAN VÍA BILBAO



A SPANISH GUIDE FOR FOODIES

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**GASTRONOMY SERIES**





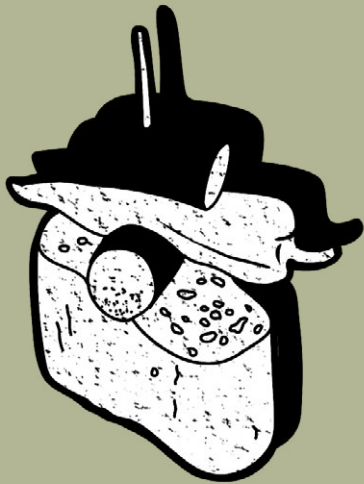
## Gastronomy

is a **UNIVERSAL LANGUAGE** filled with dialects that reveal cultural and social traits, traditions, and perspectives.

In the Basque Country, one can find a wide variety of offerings that are undoubtedly emblematic of a culture deeply rooted in the table, food, and the respect and **ADMIRATION** for those who till the land, care for our livestock, and the **FISHERMEN** who sail our seas in search of the great treasures offered by the Bay of Biscay.

Here, markets are just as important as our grand museums because they hold the masterpieces sculpted by nature and our farmers.

The table itself, therefore, transcends being just an object to become something almost spiritual, where Basques celebrate births, major events, and even the farewells of their loved ones.

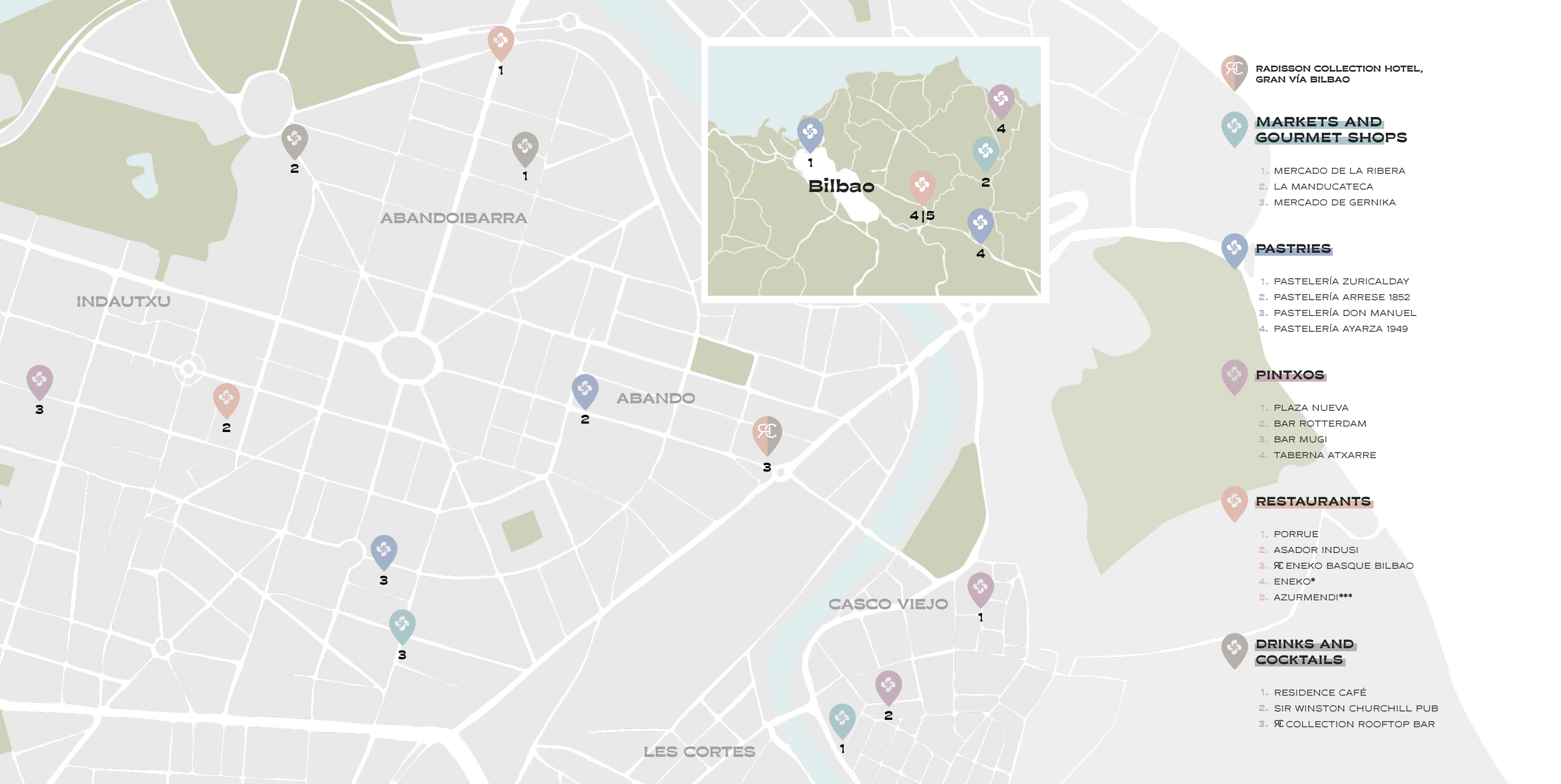


“ Here are my **must-visit** spots across the Basque Country. May you savor each experience...

**Gozatu eta on egin!,,**

*Enjoy and bon appétit!*

**Chef Eneko Atxa**



 **RADISSON COLLECTION HOTEL, GRAN VÍA BILBAO**

 **MARKETS AND GOURMET SHOPS**

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- 2. LA MANDUCATECA
- 3. MERCADO DE GERNIKA

 **PASTRIES**

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 **PINTXOS**

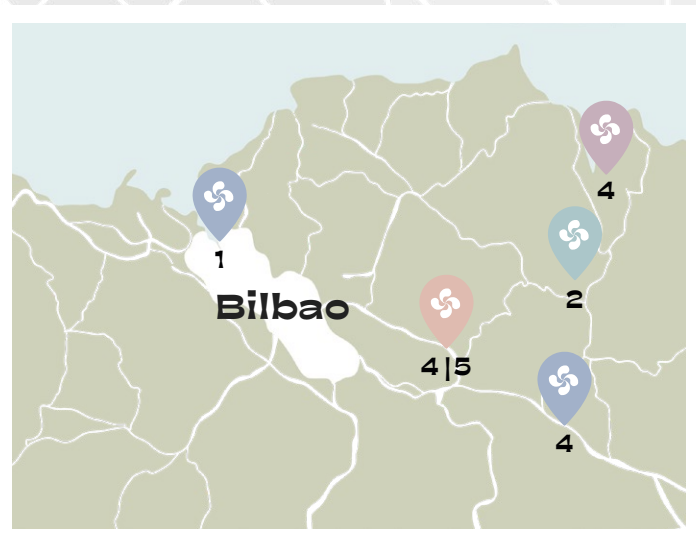
- 1. PLAZA NUEVA
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- 3. BAR MUGI
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 **RESTAURANTS**

- 1. PORRUE
- 2. ASADOR INDUSI
- 3.  ENEKO BASQUE BILBAO
- 4. ENEKO\*
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 **DRINKS AND COCKTAILS**

- 1. RESIDENCE CAFÉ
- 2. SIR WINSTON CHURCHILL PUB
- 3.  COLLECTION ROOFTOP BAR



Explore this map to unearth the culinary treasures of the Basque Country, where each location embodies the **essence of local flavors**, heritage, and the deep-rooted passion for our cuisine



The forms or dialects in which gastronomy is expressed are diverse. You can find popular cuisine in the **TXOKOS** (spaces where friends gather to cook, eat, chat, sing, and celebrate life around a simple meal); the **PINTXOS BARS** (where you can enjoy miniature cuisine in a completely informal setting); **SAGARDOTEGIAK** (cider houses where you can enjoy cider, cod omelette, chops, good cheeses, and quince during the season when these establishments are open); **GRILLS**, where the best cuts of fish and meat are roasted over good charcoal embers; **TRADITIONAL** restaurants, which also offer countless ancestral recipes of Basque cuisine, as well as more **CONTEMPORARY** restaurants and even many others with **MICHELIN** stars.

The Basque Country is a place you must visit if you love gastronomy in all its forms and colors!

**“Ongi Etorri eta ON EGIN!”**

*Welcome and enjoy!*

# MARKETS AND GOURMET SHOPS

## MERCADO DE LA RIBERA

Calle Ribera  
Bilbao

The Mercado de la Ribera in Bilbao is an iconic covered market located in the heart of the city's Old Town, on the banks of the Bilbao estuary. Since its opening in 1929, it has been a landmark for the people of Bilbao. Inside, the market hosts an impressive variety of stalls offering high-quality fresh products. From fish and seafood freshly caught in the Cantabrian Sea to meats, fruits, vegetables, and local products like cheeses, cured meats, and wines. The vendors, many of whom have generations of experience, are known for their friendliness and knowledge, providing personalized service to customers.

## LA MANDUCATECA

Calle General Concha, 7  
Bilbao

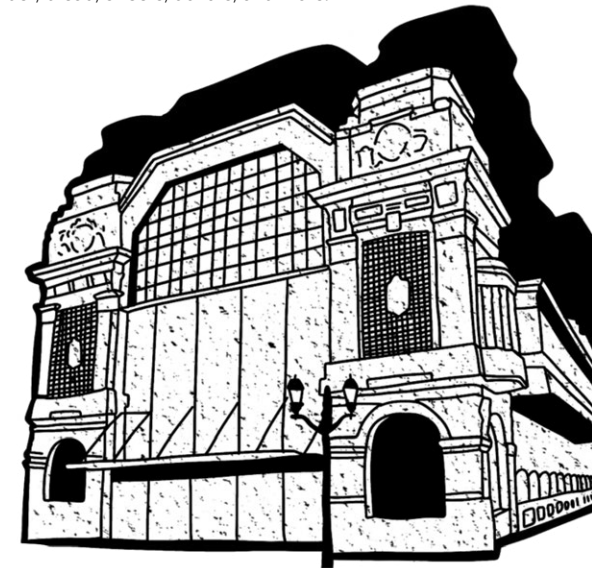
La Manducateca is a cheese shop located in the heart of Bilbao, where customers can find a wide variety of artisanal cheeses, both local and international, all selected for their exceptional quality and unique characteristics. In addition to its extensive range of cheeses, it also offers a selection of wines, artisanal bread, and other gourmet products.

## MERCADO DE GERNIKA

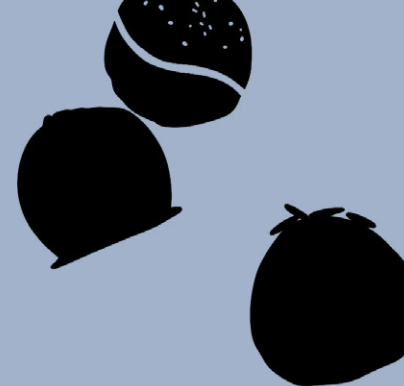
Plaza Domingo Alegria, 3  
Gernika-Lumo

The Mercado de Gernika is a historic market located in the town of Gernika, about 35 km from Bilbao. Held every Monday, this market is one of the oldest and most traditional in the region, with origins dating back to the Middle Ages. Known for its vibrant atmosphere and rich selection of local products, the market is a meeting point for farmers, producers, and artisans who offer a wide variety of fresh and quality goods. Among the products available are seasonal fruits and vegetables, artisanal cheeses, cured meats, bread, and homemade pastries, as well as flowers and plants. The market is also famous for its agricultural products, such as

Gernika peppers and local beans, both of which have a designation of origin. The most popular fair is held on the last Monday of October. On this special day, hundreds of stalls are set up selling all kinds of goods, including fruits, vegetables, flowers, cheeses, txakoli, honey, cider, bread, sweets, donuts, and more.



# PASTRIES



## PASTELERÍA ZURICALDAY

Calle Andres Larrazabal, 3,  
Getxo

The butter rolls from Pastelería Zurikalday are a true delight. Made with fresh, high-quality ingredients, each bite is an explosion of flavor and texture. These rolls are tender, fluffy, and melt in your mouth, thanks to just the right amount of butter that makes them irresistible.

## PASTELERÍA ARRESE 1852

Gran Vía de Don Diego López  
de Haro, 24  
Bilbao

While strolling along the Gran Vía, be sure to stop at Arrese confectionery to buy some chocolate truffles. These truffles have a creamy texture inside, a light touch of butter, and a fine coating of delicious chocolate that melts in your mouth.

## PASTELERÍA DON MANUEL

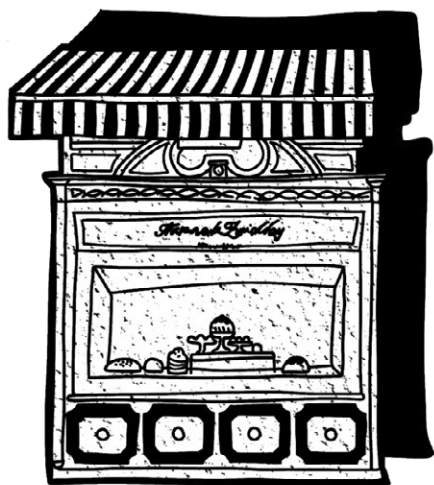
Urkixo Zumarkalea, 39  
Bilbao

Near the Azkuna Zentroa (a cultural and leisure center), at Pastelería Don Manuel (on Urkixo Zumarkalea street), you can try one of my favorite sweets, the traditional Bilbao cake called Carolina. This marvel is made with puff pastry, meringue cream, chocolate, and egg in thin sheets.

## PASTELERÍA AYARZA 1949

Calle Luis Urrengoetxea, 11  
Amorebieta-Etxano

Pastelería Ayarza, located in my hometown of Amorebieta, is a family business dedicated to the artisanal production of a wide assortment of products, among which I would highlight the exquisite cookies and chocolate palmeras, flavors that evoke childhood memories and special moments, and are always present in the homes of the locals.





# PINTXOS

## PLAZA NUEVA

Plaza Nueva  
Bilbao

Located in the old town of Bilbao, an iconic area known for its picturesque cobblestone streets and numerous pintxos bars, you can enjoy Basque cuisine in a lively atmosphere. It's a popular meeting spot for locals, with a great vibe, and we recommend enjoying a pintxopoteo (pintxos crawl) through the bars that line much of the Plaza Nueva's arcades, such as Gure-Toki, Suga, and Victor Montes. You'll find a wide variety of traditional pintxos as well as more modern ones made fresh on the spot.

Just nearby, on Santa María Street, don't miss the croquettes or calamari at Txiriboga, the blood sausage omelet at Gatz, or the variety offered at Irrintzi.

## BAR ROTTERDAM

Calle Txakur, 6  
Bilbao

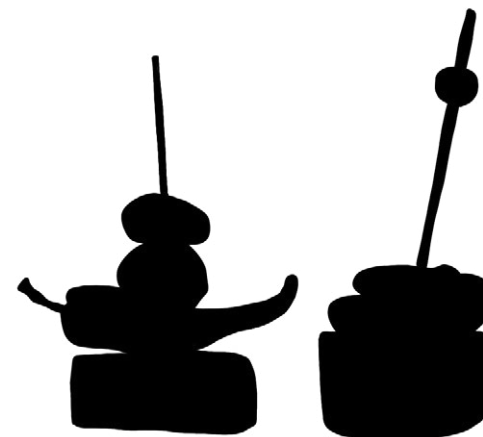
Also in the Old Town, on Calle del Perro, is the popular Bar Rotterdam. A place where traditional Basque dishes are wonderfully cooked, offering hearty portions and small casseroles like cod al pil-pil or a la vizcaína, tongue in sauce, hake, meat, offal, and more. It's an incredible place for those who wish to savor authentic Basque cuisine.



## BAR MUGI

Calle Poza  
Lizentziatuaren, 55  
Bilbao

Bar Mugi in Bilbao is a perfect spot for those who want to enjoy an authentic gastronomic experience by tasting exquisite Iberian products accompanied by a sensational selection of wines. In addition to the Iberian products and wines, Bar Mugi usually offers a wide variety of delicious pintxos and dishes that perfectly complement the dining experience. It's a go-to place for the people of Bilbao.



## TABERNA ATXARRE

Antzora, 24  
Ibarranguelua

For an informal plan, I recommend going to the coastal area of Urdaibai. Bar Atxarte offers a prime location, right on Laida beach, within the Urdaibai Biosphere Reserve, making it the perfect spot to enjoy a beautiful sunset. It's an incredible place where you can have a unique experience: watching the sunset while savoring a delicious pintxo or sandwich.

# RESTAURANTS



## PORRUE

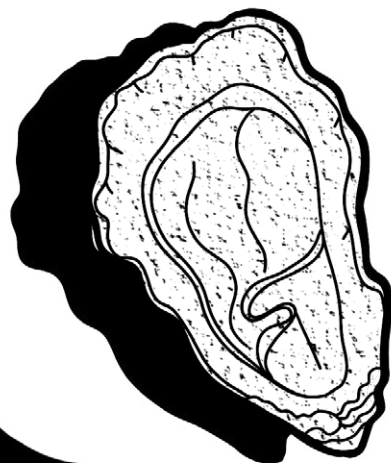
Alameda de Recalde, 4  
Bilbao

If you're looking for a place in Bilbao to enjoy fresh grilled food, I recommend visiting the restaurant Porrue. The freshness and quality of the ingredients are evident. Whether you prefer tender meats, juicy fish, or fresh seafood, you'll find a wide variety of options to delight you.

## ASADOR INDUSI

Calle García Rivero Maisuaren, 7  
Bilbao

Asador Indusi, located on the lively García Rivero street, offers traditional recipes of roasted meats and fish and Basque sauces. It's a fantastic place where you can enjoy a great roasted beef chop or very traditional Basque recipes like hake cheeks in green sauce or pig's snout and tripe in Vizcaina sauce.



## ENEKO BASQUE BILBAO

Radisson Collection Hotel, Gran Vía Bilbao,  
Gran Vía de Don Diego López de Haro, 4  
Bilbao

The top floor of the Radisson Collection Hotel in Bilbao houses our BASQUE restaurant, an informal and modern proposal based on my roots and traditional Basque cuisine, aiming for succulence and powerful flavors. The grill also plays a significant role here: meats, fish, and even some side dishes pass through it. The menu includes dishes to share, casseroles, and grilled items: for starters, *Talo de tomate* (crispy traditional corn talo, seasoned tomatoes, and tomato and basil emulsion); farm egg yolk on wheat stew; mushroom praline and foam or grilled squid; for fish: tempura hake and

*green sauce or grilled Parpatana; for meats: grilled beef and Idiazábal pesto, and oxtail stew a la royale with mushroom emulsion; and for desserts: my version of Goxua and caramel ice cream, or French toast with meringue ice cream.*

Fifteen minutes from Bilbao, in the town of Larrabetzu, you can also visit my other two restaurants, ENEKO\* and Azurmendi\*\*\*.



### ENEKO\*

Barrío Leguina s/n  
Larrabetzu

Is a cozy and modern restaurant with a relaxed atmosphere, where the food is cooked in front of the customer. The menu speaks of my land, culture, and traditions, of Basque producers and their work, and is prepared with local products.

### AZURMENDI\*\*\*

Barrío Leguina s/n  
Larrabetzu

The first sustainable restaurant on the Iberian Peninsula, is a space where nature surrounds the building and penetrates it. The Azurmendi experience is a journey for the senses, where guests start tasting bites from the indoor garden, taking a walk through the kitchen, the flower garden, until sitting at the table. The cuisine is intense, succulent, and authentic, where tradition and innovation interact in a balanced way.



# DRINKS AND COCKTAILS



## RESIDENCE CAFÉ

Calle Barraincúa, 1  
Bilbao

If you're in the mood for a Vermut Preparado, a good drink, but especially a good whisky, Residence is your place. Its impressive whisky collection makes it a must-stop for lovers of this drink.

## SIR WINSTON CHURCHILL PUB

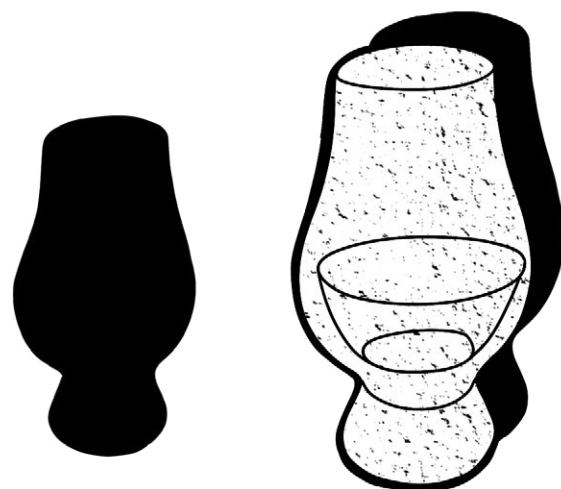
Avenida Sabino Arana, 1  
Bilbao

Inspired by the habits of British Prime Minister Sir Winston Churchill, this pub located on Sabino Arana street is an excellent place to enjoy a good rum, whisky, gin, or vodka cocktail.

## ☞ COLLECTION ROOFTOP BAR

Radisson Collection Hotel, Gran Vía Bilbao,  
Gran Vía de Don Diego López de Haro, 4  
Bilbao

Located on the Gran Vía of Bilbao, the rooftop terrace of the Radisson Collection Hotel, Gran Vía Bilbao features a rooftop bar offering a wide variety of classic and contemporary cocktails. It's the perfect place to relax, enjoy a cocktail, and take in the spectacular views that stretch from the rooftops of Bilbao to the horizon.





We hope  
you enjoy  
this guide, a  
curated journey  
through the  
finest treasures  
of **Basque  
cuisine**,  
crafted by  
three-Michelin-  
starred chef  
**Eneko Atxa**  
and the  
Radisson  
Collection  
Bilbao



