



Constitucion Square



Warm percebes in sea lettuce soup at Mugaritz

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San Sebastian Food cookery school



Weekender SAN SEBASTIAN

Dig deep into this Spanish city's culinary roots with suckling pig and traditional pintxos

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Tempura peppers at Borda Berri



1 Stand-out ingredients Anchovies, goose barnacles, baby peas, white asparagus; the menu at **Casa Urola** reads like a greatest hits of seasonal local produce. Under the deft hand of chef Pablo Loureiro, these culinary treasures are given their due, in dishes that are simple but exquisite. (casauroalajatetxea.es)

2 Drinks on the terrace Artisan vermouth, doctored with a touch of bitters and a dash of Amaro, shaken and strained into a chilled glass? Heaven. A midday vermouth is a Spanish weekend ritual, and **Bar Txurrut's** picturesque terrace is the best spot to enjoy one. (Plaza De La Constitución, 9; 00 34 943 42 91 81)

3 Best ice cream Ice cream and a stroll along the Boulevard is an obligatory summer evening tradition in San Sebastián. Various ice cream shops line the shaded avenue, but **Oiartzun** stands out for its artisanal, made-from-scratch flavors like torrija and New York cheesecake. (pasteleriaoiartzun.com)

4 Insider know-how Basque culture is nothing if not mysterious, and it can take an outsider years to crack some

of the culture's culinary secrets. Instead, take a shortcut by booking a pintxo tour or cooking class with culinary tour company, **San Sebastián Food**. (sansebastianfood.com)

5 Cocktails with a view The latest addition to the San Sebastián night scene, **GU** is a restaurant and nightclub set in a striking building designed as the city's yacht club in 1929. The cocktails are the perfect accompaniment to the sun setting over the bay; try the GU Mule (vodka, ginger beer, green tea, and lime). (gusansebastian.com)

6 Sunset supper Call **Zelai Txiki** the day before to reserve the suckling pig and suckling lamb, served straight from the wood-burning oven and carved tableside. Or, if you prefer something less flamboyant, try their homemade charcuterie then hake with clams and finish with melon soup and coconut ice cream. (restaurantezelaitxiki.com)

7 Perfect pintxos An empty bar counter is a rare sight in the city's Old Town, but experienced diners know that all of **Borda Berri's** pintxos are made to order. The menu's perfectly executed takes on traditional dishes change often, but piquillo peppers

stuffed with beef cheek and the grilled octopus are perennial favourites. (Fermin Calbeton Kalea, 12; 00 34 943 43 03 42)

8 Stellar dining San Sebastián shines with Michelin stars, and the brightest in the constellation is **Mugaritz**. Chef Andoni Luis Aduriz's insatiable appetite for pushing limits and unwavering loyalty to local ingredients and traditions results in a show-stopping tasting menu, with dishes like trompe l'oeil olives and beer, or perfect pork under autumn 'leaves'. (mugaritz.com)

HOW TO DO IT

Return flights from Gatwick to Biarritz cost from £80 return (easyJet.com). Buses from here direct to San Sebastian cost €13 return and take around 45 minutes (pesa.net). Double rooms at new boutique hotel Okako cost from €130, room only (okakohotel.com). More information: sansebastianturismo.com

TRUST olive Marti Buckley Kilpatrick is a food writer, travel journalist and cook based in San Sebastián (travelcookeat.com).