

# GASTRONOMY



**VITORIA  
GASTEIZ**  
turismo  
& convention bureau

## *Vitoria-Gasteiz, a city with its own taste*

**DISCOVER BASQUE GASTRONOMY**  
Pintxos, sophisticated dishes and traditional recipes  
using seasonal products, all paired with the excellent  
wines from Álava

# ENJOY THE VARIETY AND EXCELLENCE OF BASQUE GASTRONOMY IN VITORIA-GASTEIZ



The city has many options for all tastes and budgets which combine the excellent local products, the tradition of Basque cuisine and the talent of our chefs.

Throughout the territory you'll find unique raw ingredients that are used to make the local specialities. Fairs and markets, bars, restaurants, leading wineries and famous confectioneries await you.

**Produce Market**, is another great showcase of the variety and quality of fish and meat. It also has a gastrobar area and activities such as wine tasting and cookery courses. [v-g.eus/markets](http://v-g.eus/markets)

Also in the city, on the 25th of July, the day of Santiago, the **Livestock Fair** and the traditional **Garlic Market** are held, where numerous stalls offer this product right in the historical centre. The Christmas Agricultural Market (the Thursday before Christmas Eve) offers everything you need to fill your Christmas shopping basket in the Plaza de España, take in the poultry and taste talos (corn fritters) with chorizo that are made on-site.

Attending one of the many agricultural and livestock fairs that are held in Álava throughout the year is a good way to get to know the diversity of the territory of Alava, its culture and its local products. The **Black Truffle Fair** in Rivabellosa (February) shows how this treasured product is harvested. The **Day of Txakoli** in Amurrio (May) and the **Txakoli Jaia** in Okondo (July) will allow you to discover the beautiful and green lands of the north, where this white wine is made. The **Salt Fair** in Salinas de Añana (July) showcases the artisanal mining of salt, preserved for over 2500 years. The **Day of the Shepherd** in Amurrio (September), where the Idiazabal cheese takes centre stage, allows you to find out more about how shepherds live. At the **Grape Harvest Festival** in Rioja Alavesa (September) you'll try the first must of the harvest. All of these events are unforgettable experiences.

*Calendar of Fairs in Álava: [www.euskadi.eus/ferias](http://www.euskadi.eus/ferias)*

## TYPICAL PRODUCTS AND DISHES



Seasonal products are the essence of our culinary culture. The potato, the Álava pinto bean, broad beans, **perretxikos** (spring mushrooms), honey from Gorbea mountain or **Idiazabal cheese** (made using the milk of the "latxa" sheep, a native breed) are at the heart of exquisite traditional recipes. Without forgetting the condiments that give the dishes that final touch, such as the **black truffle from the Álava mountains**, the **salt from Añana**, which comes from an ancient sea, and the **Arróniz variety of extra virgin olive oil**, from Rioja Alavesa. And, to accompany it all, there's nothing better than the excellent Rioja Alavesa wines and txakoli (white wine) from Álava.

The most traditional recipes are prepared for the festivals that take place in each town. On the 28th of April, **the day of San Prudencio**, the patron saint of Álava, the gastronomic societies take pride of place (private venues where the greatest pleasure is to meet up to cook and taste the dishes) playing a leading role in the popular Tamborrada (drum festival). On this date, the star dishes are the **revuelto de perretxikos** (spring mushrooms with scrambled eggs) and **snails**.

The **famous bakeries in Vitoria-Gasteiz** deserve a special mention, some of them centuries-old, that make specialities such as truffles and herbaceous nougats. Basque cake, cornus, small cakes, crusts and jams that

## WHERE TO EAT



Vitoria-Gasteiz has a wide range of bars, restaurants and grills that offer traditional dishes, menus featuring creations from Basque nouvelle cuisine, but also more informal offerings such as casseroles, salads, pizzas, hamburgers or exquisitely prepared sandwiches made in the style of each establishment, where quality is guaranteed.

In the rest of Álava, the gastronomic offers are just as good and showcase local produce. From the **cider houses and grills in the north** where you'll discover grilled steaks, Idiazabal cheese, cider and txakoli, to **the wineries in Rioja Alavesa** where you'll taste potatoes with chorizo and vine shoot-grilled lamb chops, accompanied by its renowned wines. What a treat!

## GOING FOR PINTXOS



bonbons, nougats, basque cake, goxua, small cakes, sweets and jams that you simply must try.

Discover recipes for "gilda", scrambled eggs with black truffle, potatoes with chorizo and our exquisite dessert, the "goxua", at [www.vitoria-gasteiz.org/tourism](http://www.vitoria-gasteiz.org/tourism)

## PRODUCE MARKETS AND FAIRS



Paying them a visit is undoubtedly the best way to get to know our raw ingredients. On Thursdays and Saturdays, in the centre of Vitoria-Gasteiz, in the Plaza de Santa Bárbara, the **Horticultural Market** is held where the products are sold by those who produce them, and where you'll also find honey, cheese, bread, confectionery, oil and wine. Just next to it, the



Pintxo bars are, without doubt, the best presentation card for the gastronomic variety found in the Basque capital. At midday and in the late afternoon, you can "go for pintxos", tasting the specialities found in each establishment together with a glass of Rioja wine, txakoli or "zurito" (half a small draft beer)

In the **Medieval Quarter** and the **Ensanche area** you'll find some of the best establishments where you can try this miniature gourmet cuisine, along with the city's places of greatest interest. Other areas near the centre such as the Plaza del Renacimiento, the district of Judimendi or the area of Sancho el Sabio are perfect for having a light bite in the late afternoon.

## REFERENCES

- **Star Guide:** *Pintxos, coffees, drinks, menus and delicatessen.* At the Tourist Office and at [www.guiaestrellavitoria.com/en](http://www.guiaestrellavitoria.com/en)
- **Gastroguía de Álava:** *To enjoy the best gastronomy.* Provincial Council. [bit.ly/gastroguia](http://bit.ly/gastroguia)
- **Euskadi Gastronomika:** *Restaurants, bars, shops and establishments with the quality seal of the Basque Tourism Agency, Basquetour.* [www.euskadigastromika.eus/en](http://www.euskadigastromika.eus/en)

Latest information at [www.vitoria-gasteiz.org/tourism](http://www.vitoria-gasteiz.org/tourism)

## MUST-DOS

**Bookings and information about these and other themed tours**  
Tourist Office. Tel: 945 161 598 / 99



### DISCOVER THE SALT VALLEY

The landscape at the Salinas de Añana is unique, formed by hundreds of wooden structures and channels that distribute the saline water **that comes from springs from an ancient sea** so that it can be evaporated naturally. Ecological salt has been produced in this traditional way for over 7,000 years, celebrated by great chefs as one of the best in the world. The Salt Valley received the **Jury's Grand Prize at the 2015 Europa Nostra Awards for Cultural Heritage** of the European Union. It offers guided tours all year round, with experiences such as the "Salt worker workshop" or "Salt tasting". In the shop, you can buy different varieties of this exceptional product. Book your visit at: [vallesalado.com/SALT-VALLEY-HOME](http://vallesalado.com/SALT-VALLEY-HOME)



### VISIT A WINERY IN THE RIOJA ALAVESA

To the south of Vitoria-Gasteiz, the Rioja Alavesa is a picturesque and cultural treasure, with beautiful medieval towns surrounded by vineyards with substantial historical heritage (Laguardía, Elciego, Samaniego, Labastida). Here, you can taste excellent wines at over 400 wineries, from small family-owned bodegas to well-known brands with sites created by famous architects like Gherly or Calatrava.

**The Rioja Alavesa Wine Route** proposes itineraries and activities in order to get to know the heritage, the wineries and the gastronomy of this land.

<https://rutadelvinoderiojaalavesa.com/en/>

### VENTURE INTO THE LANDS OF TXAKOLI FROM ÁLAVA

An evergreen environment, characterised by the typical Basque farmhouse, with meadows and forests, where you simply can't miss the wide valley opened by the **Nerviión river and its free-fall waterfall** that is 222 m. high, the tallest in Spain. In the municipalities of Laudio,

Amurrio, Okondo, Ayala and Artziniega, you can taste this unique white wine D.O. Txakoli from Álava-Arabako Txakolina.  
[www.rutadeltxakoli.eus](http://www.rutadeltxakoli.eus)



**TAKE PART IN WINE TASTINGS AND GASTRONOMIC WORKSHOPS.** You don't need to leave the city to find the best wines and products. The **Produce Market and several of the city's wine cellars** offer wine tasting where you can appreciate the character of our wines. The Produce Market also offers product tasting and cookery workshops. Consult their programme of activities: [www.mercadoabastos.eus](http://www.mercadoabastos.eus)

### TAKE AWAY A TYPICAL PRODUCT

You can always share and remember the taste of Álava and its capital by taking some unique products away with you in your luggage, such as Idiazabal cheese, a bottle of Rioja or txakoli from Álava, salt from Añana and, of course, some of the century-old baking specialities: bonbons and truffles, nougats or sweets. **Find out more at the Tourist Office and at: [www.vitoria-gasteiz.org/tourism](http://www.vitoria-gasteiz.org/tourism)**

# VITORIA-GASTEIZ

## Enjoy the Green Capital!



Virgen Blanca Square

**V**itoria-Gasteiz is surprising by nature. It is one of the European cities with the largest surface area of green spaces to walk, run or cycle in, to birdwatch or go horse riding. The 'European Green Capital 2012' award, its status as a certified Sustainable Tourist Destination (2016) and the 'Global Green City 2019' award acknowledge it as one of the most environmentally-committed cities at international level. Discover it!



Green Belt

**Its festivals and cultural manifestations.** The calendar offers top-class events. International Festivals such as the **Jazz Festival**, the **Azkena Rock Festival**, **Magialdia**, **Kaldearte** (street art), the **Theatre Festival** and **FesTVaI** (television). Sports competitions such as the **Martín Fiz Marathon** and the **Vitoria-Gasteiz Ironman**. And of course, chances to enjoy our culture: rural sports, folklore, without forgetting traditional celebrations such as **San Prudencio** and **Our Lady of Estibaliz**, patron saints of Álava, **Santiago** and the **La Blanca Festivities**.



Wall art

**Its historical heritage.** The Historic Quarter of Vitoria-Gasteiz, declared Monumental Complex in 1997, preserves its medieval layout intact and contains parts that take visitors back to bygone



eras. This is the case of **Santa María Cathedral** or the **Old Cathedral** (13th century) and the **Medieval Wall** (11th century), both essential visits. Not to forget its churches and Renaissance palaces such as Villa Suso, Montehermoso and Escoriaza-Esquivel.



Santa María Cathedral

The **Arquillos (Arcades)** of Olaguibel (18th century) bridge the difference in height between the medieval 'Almond' and the neoclassical Expansion. The squares **Plaza de la Virgen Blanca** and **Plaza de España** give way to pedestrian streets with a great shopping atmosphere.

**Its nature.** 150,000 trees on its streets and many parks, in addition to those in the Green Belt surrounding the city. In the city centre, the main park in La Florida, from the early 19th century. In the Green Belt, with an extensive network of pedestrian and cycling paths, the Salburua wetlands stand out. There we can see birds, deer and discover the European mink, a species in serious risk of extinction. There we can find the nature interpretation centre, **Ataria**.



Ataria



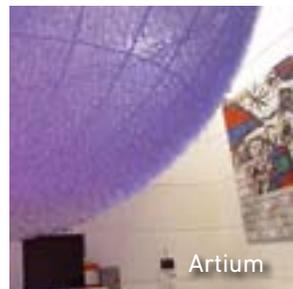
Virgen Blanca Festivities

**Its gastronomy and wine.** The National Capital of Gastronomy in 2014, in Vitoria-Gasteiz it is possible to try the most traditional dishes and the most innovative creations of Basque cuisine in restaurants and pintxo bars, with an extensive offering for all budgets. All washed down with wines from Rioja Alavesa and Txakoli from Alava. And for dessert the variety of sweet creations that are the result of the city's tradition of confectionery. The **Ardoaraba** eno-gastronomic fair, the **Big Pintxo Week** and the **Pintxo-pote (pintxo + drink offer in bars)** make it possible to enjoy the best flavours on the street.



Pintxos

**Its museums.** With an important collection of contemporary art, the **Artium Museum** offers interesting temporary exhibitions. The **Fine Arts Museum** and the **BIBAT Museum**, which houses the **Archaeology Museum** and the **Fournier Cards Museum**, with the best collection of cards in the world. The **María Inmaculada Cathedral** or the **New Cathedral** is home to the **Museum of Sacred Art**. Without forgetting curious museums such as the **Arms Museum** or the **Lantern Museum**, unique in its genre.



Artium

## Rioja ALAVESA

Just a few kilometres away from Vitoria-Gasteiz, you can enjoy a landscape rich in vineyards and taste its wines in traditional wineries or in avant-garde buildings designed by Calatrava, Ghery or Méziere. A few kilometres to the north, you can discover the beautiful landscape of the **Ayala Valley**, the cradle of the Txakoli from Alava.

## Incredible LOCATIONS

The **Salt Valley** offers you the chance to see the **Añana Salt Flats**, with more than 6 500 years of history, which to this day still produce **Añana Salt**, used by the most prestigious chefs. In the **Alava Plains** other places to visit are the Romanesque basilica of **Nuestra Señora de Estíbaliz**, and the town of **Salvatierra**, the paintings in **Gaceo** and **Alaiza** and the **Dolmen of Eguilaz**.

## ROUTES AND GUIDED TOURS

There is a large offering of routes and guided tours that show you the city from all perspectives.

Visits to discover the Medieval Quarter, to learn about the city following the trail of love stories, the settings for literary works, legendary characters, or singular places such as the Santa Isabel Cemetery of the Mural Route. There are also other proposals to see the city while running or cycling.

## ENO-GASTRONOMY

In addition to visiting the Plaza de Abastos Market, we cannot forget the gastronomic routes and the guided tastings to enjoy the best products and the best atmosphere in Vitoria-Gasteiz.

If you want to know where to eat, have a rest with a coffee, buy a nice souvenir or enjoy the nightlife, ask for the GUÍA ESTRELLA (Star Guide) at the Tourist Office, an initiative by the Gasteiz On Retailers Association.

## MUSEUMS AND CULTURAL CENTRES

ARTIUM Museum of Contemporary Art / BIBAT Archaeology Museum and Fournier Card Museum / Fine Arts Museum / Natural Science Museum / Arms Museum / Museum of Sacred Art / Lantern Museum / Victims of Terrorism Memorial Centre / Montehermoso Cultural Centre / ATARIA Interpretation Centre of the Salburua Wetlands

## RESOURCES GUIDE

Emergencies, Ertzaintza (police). 112

Paediatric emergencies: 945 00 70 00

Radiotaxi. 945 27 35 00

Radio-taxi Celedón 945 27 20 00

Municipal vehicle pound. Aguirrelanda, 8.

945 161 100 / 945 158 000

Renfe. 912 320 320

Airport. 945 163 500 / 902 404 704

Bus station. 945 161 66



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**EUSKADI**  
BASQUE COUNTRY



Awarded the **European Green Capital in 2012**, since 2016 **Vitoria-Gasteiz** has held the **Biosphere Responsible Tourism certificate** that accredits its status as a sustainable tourist destination.

**ALL THE INFORMATION AT:**  
**Tourist Office**, Plaza de España 1

945 16 15 98 / 945 161 599

turismo@vitoria-gasteiz.org

Opening hours: Mon-Sat 9:30 am to 6:30 pm.

Sundays and public holidays: 10:00 am to 2:00 pm

[www.vitoria-gasteiz.org/tourisme](http://www.vitoria-gasteiz.org/tourisme)



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