Gourmet food & wine
Guide of an exquisite city
ingredients
for a delicious Vitoria-Gasteiz

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Today, the restaurant in Vitoria-Gasteiz that holds the prestigious Michelin Star award is Zaldiaran.

In addition, Josean Merino, from perretxiCo, has won the Innovation Award and the Jury’s Special Mention at the VIII Basque Country Pintxos Championship 2013, as well as the award for the ‘Best Pintxos and Tapas Bar in Spain 2011’, at the XIII The Best Gastronomy of Alicante Congress.

The potato omelette prepared by Senén González, from Sagartoki Tapas Bar-Restaurante, won the XII Spanish Potato Omelette Championship in 2010. The chef has opened a stall in the San Miguel market in Madrid to showcase and sell his popular omelettes.

There is a long list of establishments that have won best Pintxo or Best Tapas awards each year in the various events organised in the city.
Dozens of local establishments showcase two small casseroles under the theme, “Traditional and Creative Cuisine” to highlight and promote traditional gastronomic options.

www.semanacazuelita.com

Events related to traditional and modern creations

Alava miniature kitchen week and Rioja Alavesa Wine Week

Traditional pintxos and mini-brochette competition. Each establishment submits two specialities: traditional food and author cuisine. The event brings together almost one hundred specialists.

Alava Cazuelita (Casserole) and Rioja Alavesa Wine Week

Dozens of local establishments showcase two small casseroles under the theme, “Traditional and Creative Cuisine” to highlight and promote traditional gastronomic options.

www.semanacazuelita.com
Young and aged wines, reserves and grand reserves, accompanied by culinary creations, can be enjoyed at this international event for wine enthusiasts.

Date: December bridge.

220° Alternative Cuisine Area
This area offers fully practical bakery, pastry and cooking classes for small groups of a maximum of ten students. A space where one can become familiar with cooking and that occasionally offers plays that can be enjoyed with a glass of wine.

www.220grados.com

Show cooking at catering schools
The city’s catering schools offer the possibility of gaining first-hand knowledge of the secrets of our most traditional and modern cuisine.

Su Alai
They provide all levels of cooking classes: beginners, advanced, pastry, vegetarians, rice, fresh pasta… Cooking for children, teambuilding, cooking party…

www.sualai.com

What would be the point of a cuisine oriented city if such knowledge is not passed on? In Vitoria-Gasteiz you will be able to participate in cooking workshops, show cooking and tasting sessions organized to improve your technique or simply to get you started in the kitchen. Enjoy what you have cooked and have a good time preparing dishes with our excellent products and tasting the best wines guided by the professionals. An attractive and unique proposition to enjoy on your visit to our city. Try it!
The pintxo-pote phenomenon has revolutionised Vitoria-Gasteiz. It started on the first Thursday in May, 2003, with the so-called Route of the Barrels, an initiative of the Gasteiz ON business association. On 7 October, 2004, the restaurateurs in Gorbea Street adopted the idea. There are now over 20 routes throughout the city. And that’s not all, this initiative from Vitoria has been exported to other provinces.

The wine that is on offer is usually Rioja Alavesa and there are all types of pintxos: omelettes, grilled mushrooms or cheese, mini-burgers with blue cheese, puff pastry with zucchini and a filling of cod with Vizcaya sauce...

All these routes offer their products \( \text{pintxo + pote} \) for €1, except in the centre, where the price is €2 and the Route of the Barrels and Salburua, where the prices is €1.5. The timetable is from 19:00 to 23:00.
Thursday routes

The Gorbea Route
- Gorbea
- Badaia
- Cruz Blanca
- Navarro Villioslada
- Sancho el Sabio
- Bastiturri

The Lakua route
- Plaza de Ignacio Aldecoa
- Blas de Otero
- Duque de Wellington
- Baiona
- Pamplona
- Landaberde
- Belate
- Hondarribia
- Zarautz

The Judimendi route
- Plaza de Pepe Ubis
- Santa Lucía
- Federico Baraibar
- Errekatxiki
- Polvorín viejo

The Virgen Blanca route
- Plaza de la Virgen Blanca
- Cuesta de San Francisco
- Mateo Moraza
- Correría...

The Salburua Route
- Avenida de Juan Carlos I
- Viena
- Avenida de París
- Paseo de Europa
- Bulevard de Salburua
- Avenida de Londres
- Paseo de Estrasburgo

Note: On this route the price of each pintxo-pote is €1.5.

The Zabalgana route
- Avenida de las Naciones Unidas
- Avenida de los Derechos Humanos
- Avenida de Zabalgana
- Boulevard de Marituru
- Martin Luther King
- Avenida de la Ilustración
- Oyón
- Paseo de la Unesco

The Arana route
- Pedro Orbea
- Plaza San Antón
- La Esperanza
- Francia
- Los Herrán

The San Prudencio route
- San Prudencio
- Dato

The Friday route

The San Martín route
- Adriano VI
- Abendaño
- Avenida Gasteiz
- Plaza Gerardo Armesto
- Ignacio Díaz de Olano

The Zaramaga route
- Vitoria
- Reyes de Navarra
- Cuadrilla de Vitoria-Gasteiz

The Saturday route

The Kutxi route
- Cuchillería

Promotions

‘Quality’ Pintxo Pote
An aged Rioja Alavesa wine (from a different winery each month) and a “creative” pintxo are offered for the price of €2. Part of what the establishments raise goes to promoting local music bands.

Route of the Barrels
Available in the Old Quarters on the first Saturday of each month (in the morning), coinciding with the Almendra Market. The offer includes a pintxo and a pote (glass of wine) for €1.5.

Beer route
This route began in 1996. On this route, which is available every Thursday of the year, a small bottle of beer costs one euro. The route coincides with the Judimendi Route.
Egibide School of Hotel and Catering Mendizorrotza

The first Hotel and Catering School in Araba/Alava has been awarded, among other standards, the Gold Q for Quality Management by the Basque Government (2004), the first prize for Quality in Education (1999) by the Ministry of Education and the Ekoscan Environmental Improvement certificate (2005) awarded by Ihobe. It has a restaurant with two dining rooms open to the public (a set menu and a tasting/a la carte menu). Advance reservations required. It has a DTA gastronomic demonstration room measuring 100 m². This versatile space is ideal for culinary events or pastry cooking classes, wine tasting...

Gamarra Hotel, Catering and Tourism School

Dedicated to vocational training for the hotel and catering business; it offers a number of services, including a restaurant with a set menu, tasting menu and buffet meals. It prepares take-aways and offers confectionery products on request. It also accompanies the Basque Government, and other brands in the sector, on their Basque Country tourism promotion campaigns.

ESAB School of Gastronomy

The Silken hotel chain has launched the ESAB (Silken School of Food and Beverages) school of gastronomy. An institution, located in Vitoria-Gasteiz, chaired by the Basque chef Martin Berasategui. This is the first time a Spanish hotel chain has launched a training centre for workers from all its hotels, whether kitchen staff or people performing restaurant management tasks.
**Easy pintxo recipe: ‘Gilda’**

**Ingredients:**
- Ibarra chilli or ‘Prawn of Ibarra’
- Bay of Biscay anchovy
- Pitted olives
- A trickle of Rioja Alavesa olive oil

**Preparation:**
Take a toothpick and carefully threaded a pitted olive, an Ibarra chilli folded in half, a Bay of Biscay anchovy, also folded, and top it all with another pitted olive. Sprinkle with a trickle of Rioja Alavesa olive oil and serve.

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**Euskadi Gastronomika**

“Euskadi Gastronomika” is a Tourist Product Club organised by Basquetour (Basque Tourism Agency) that provides a service that ranges from the origin of the products to the table.

Euskadi Gastronomika brings together producers, products and services from every corner of the Basque Country to offer you the type of gastronomic tourism that will meet all your expectations.

[www.turismo.euskadi.eus/club-de-producto-euskadi-gastronomika](http://www.turismo.euskadi.eus/club-de-producto-euskadi-gastronomika)

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**Pintxos routes**
We propose two pintxos routes for different areas of the city: Old Quarters and the centre. You can try the miniature haute cuisine these establishments offer while also enjoying some of the city sights along the way.
Scrambled eggs with black truffles from the Alava Mountains or Valdegovía

The truffle from the Alava Mountains or Valdegovía is cut into thin slices and slow-fried for 5 minutes in Rioja Alavesa olive oil in a frying pan together with the port wine and a dash of butter. Once brown, add the eggs, salt and pepper. Stir until set. Best served with a piece of fried bread.

**Ingredients for 2 people**
- A trickle of Rioja Alavesa olive oil
- A teaspoon of butter
- 75 g of black truffles from the Alava Mountains or Valdegovía
- 1 pinch of Añana Salt
- A few drops of port wine
- 3 eggs
- 1 pinch of black pepper

**Preparation**

Delicatessen route
And if you opt for quality products such as canned food, baskets of fruit, ice cream or good delicatessen, visit the various gourmet shops that we propose.
Whip the cream and set aside in the refrigerator.

To prepare the pastry cream, place the milk (reserve a little), vanilla and some lemon zest in a saucepan and let it boil. Put aside.

Place the refined corn flour in a bowl and add the milk we had reserved gradually while whisking to avoid lumps. Add the milk from the saucepan, mix well and add 2 tablespoons of sugar, 1 egg and beat well. Tip the mixture into a pan and stir continuously until it thickens. Add the butter, mix well and let the cream cool down in a bowl.

To make the syrup, place a spoonful of sugar in a pan with a dash of water and let the sugar dissolve. Give it a boil and removed the pan from the heat.

Soak the sponge cake in the syrup and place aside.

Finally, place a layer of whipped cream on the bottom of a casserole and the soaked sponge cake on top. Fill with pastry cream, cover with plastic film and let it cool in the refrigerator. Removed the film, sprinkle with sugar on top and burn the sugar with a torch (or add liquid caramel).
If you want to find the sweetest food in the city we suggest a tour of the bakeries and pastry shops of Vitoria-Gasteiz.

Near the centre

Confitería Vasca
Pasta and truffles.
Gorbea, 23
T_945 225 993

Los Artesanos
Truffles, nougat, and pastries.
Badaya, 6
T_945 230 387

Confiteras Goya
Vasquitos and Nesquitas (Bonbons) and truffles.
Avda Gasteiz, 78
T_945 240 657
Avda Gasteiz, 45
T_945 224 849

Artepan
Goxua and Basque Cake.
Jesús Guridi, 2
T_945 278 888
C.C. Boulevard
T_945 060 888

El Caserio
Traditional pastries.
Cruz Blanca, 17
T_945 257 539

Old Quarters

Chokoreeto
Truffles, Chocolate and Medieval Almonds.
Cuchillería, 90
T_945 132 637

La Peña Dulce
Truffles, Old Quarters and Vitoria cake.
San Francisco, 6
T_945 260 565
Corriera, 124
T_945 132 637

Clarisas Convento de la Inmaculada Concepción
Grandmother’s turron (nougat), teacakes, truffles and also desserts on request.
Plaza General Loma, 7 B
T_945 233 669

La Fábula
Truffles, puff pastry, Txapelas and nougat.
Sanamiego, 10
T_945 060 373

Confiteras Goya
Vasquitos and Nesquitas (Bonbons) and truffles.
Avda Gasteiz, 78
T_945 240 657
Avda Gasteiz, 45
T_945 224 849

Artepan
Goxua and Basque Cake.
Jesús Guridi, 2
T_945 278 888
C.C. Boulevard
T_945 060 888

Nalda
Chocolate filled croissants and pastries.
Francia, 22
T_945 250 742

Kolokolo
Cakes and muffins, products to make sweets.
Canciller Ayala, 1
T_945 128 118

Centrre

La Fábula
Truffles, puff pastry, Txapelas and nougat.
Sanamiego, 10
T_945 060 373

Pastelería Luis López de Sosoa
Chuchitos, Txapelas and Vitorianicos.
Ríoja, 17
T_945 263 529
Diputación Foral de Álava, 9
T_945 258 573

Erdian
Mini Neapolitanas and Mini croissants.
Prado, 2
T_945 122 880

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Mini Neapolitanas and Mini croissants.
Prado, 2
T_945 122 880

Kolokolo
Cakes and muffins, products to make sweets.
Canciller Ayala, 1
T_945 128 118

Confiterías Goya
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Avda Gasteiz, 78
T_945 240 657
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C.C. Boulevard
T_945 060 888

Nalda
Chocolate filled croissants and pastries.
Francia, 22
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Kolokolo
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If you want to find the sweetest food in the city we suggest a tour of the bakeries and pastry shops of Vitoria-Gasteiz.
How is wine tasting performed?

“You look at the wine and move the glass to enable the light to display different nuances; just with that, the rest of the senses are awakened and start to make their first predictions. Before lifting the glass to our noses, we are already guessing the aroma, touch, the range of flavours. Then we smell it and those who want to interpret the infinite traces of aromas will have to develop a sensory memory and decipher them in the wine. Then, when we smell it, our predictions are confirmed, others fail and a surprise arises. Our conversation with the wine begins.

The moment we allow a sip of wine to disperse over our taste buds, we discover the sweet flavour on the tip of our tongue; acid, on the sides of the top; salty, on the edges of the lower area and, finally, bitter, at the back. It is also in our mouths where we perceive other sensations, such as the astringency that creates the impression of dryness and roughness, thermal sensations produced by the alcohol or the reactions caused by the carbonic content.

The pleasure increases with knowledge, with the ability to abandon fixed rules and have an open mind”.

The popular Rioja Alavesa wines are produced using the carbonic maceration method. This is an ancient technique that results in more aromatic wines, with vivid traces of flowers, red fruit and liquorice. They present highly vivid colours, ranging from dark violet to crimson red and offer an exciting tingling in the mouth due to the carbonic acid that emerges in a natural manner in the first few months of life”.

“This wine, which is a perfect companion for any succulent morning pintxo, presents a clean and bright colour. The aroma is intense, with a predominance of fruit traces, such as green apple, tropical fruit and citrus fruits. And when we drink it, we notice a slight presence of natural carbonic acid in our mouths that contributes vividness and a trace of acidity that makes it more refreshing”.

**Wine Bar route**
Vitoria-Gasteiz is the capital of wine. Its wine bars are proof of this; find your favourite Rioja Alavesa wine or Arabako Txakolina in each one and take a fond memories of the city home with you.

If you would like to see how Rioja Alavesa wine is produced in the wineries, take a trip to the south of the region and explore the cellars and wineries designed by famous architects.

Txakoli with Araba/Álava Denomination of Origin is produced in the north of the region, which you can also visit to see how it is made.

La Alacena
Cuchillería, 33
T_945 250 239

Martín’s bodega
Cuchillería, 67
T_675 711 307

Unión de Cosecheros
Sancho El Sabio, 20
T_945 220 529

Riojatienda
Jesús Guridi, 1
(Food Market)

Bericus
Areito - Corner with Portal de Castilla
T_945 102 004

La Blanca Delicatessen
Avda. de Zabalgana, 23
T_945 357 623

Vinoteca Ezquerra
Beato Tomás de Zumárraga, 27
T_945 249 551

Vinosfera
Rafael Alberti, 24
(Outside the map, in the Lakua neighbourhood)
T_945 247 779

Vintage
Bar de Vinos
Ramiro de Maeztu, 5
T_945 132 993

Vinum
Portal de Castilla, 53
T_945 232 687

Catavinum (Wine school)
Gabriel Aresti, 2 groundfloor
T_945 175 466 / 615 736 432
info@catavinum.net
www.catavinum.net

Tour of the wine bars

Near the centre

Wineries

Old Quarters

Centre
Quality products from Vitoria-Gasteiz and Araba/Alava

Rioja Alavesa Wine
The excellence of the grapes is the starting point of the unique personality of Rioja Alavesa wines, that are internationally appreciated and a quality benchmark. Each bottle combines tradition, innovation and dedication.

See the list of Rioja Alavesa wineries open to wine tourism on the following web www.vitoria-gasteiz.org/turismo.

Alava pinto bean
It is grown in the Mountains and Añana. The Kalitateta Foundation awarded it the Eusko Label quality standard in 1999. It is a small oval bean with pinkish spots, thin skin and that is delicate on the palate. One of the star dishes of traditional Basque cuisine.

Gorrea Potatoes
A round variety of potato with thin, light yellow skin, white flesh and excellent flavour that is highly appreciated for cooking, although it is not very widely consumed due to its limited production and to the fact that it is a very delicate crop, especially in organic farming systems. As it has been the main crop in Araba/Alava over the last century, the inhabitants of the area are known as “patateros” (potato growers).

Txakoli of Alava / Arabako Txakolina
Txakoli is a young and fruity white wine that is slightly acid and which releases small amounts of carbonic acid. It should be served chilled. The Arabako Txakolina/Txakoli of Alava Designation of Origin is confined to the District of Ayala.

Gorbea Honey
Gorbea honey includes most of the minerals that are essential to the human body. It also contains vitamin C and several B group vitamins, in small quantities. Bees feed on the flora in the Gorbea Nature Park, an area of immense scenic, cultural and natural beauty.

Extra virgin olive oil - Arróniz Variety
Produced in Rioja Alavesa. Research has shown the high potential and quality of this extra virgin olive oil.
Shepherd’s Cheese / Artzai gazta (D.O. Idizabal)
Cheese made from raw Latxa sheep milk (Latxa are small and rustic sheep with limited milk production). It can be smoked or not. This culinary gem has an excellent reputation, as evidenced by the awards won in various national and international competitions.

Añana Salt
The purity of the salt crystals obtained in the Añana Salt Valley (Salinas de Añana - Araba/Alava) is due to the traditional production process (wind, sun and salt-workers) in a cultural landscape with thousands of years and to the origin of the raw material: fresh water that flows through seams of solid salt deposited over 200 million years ago. There are several varieties: salt stalactites, flower of salt, liquid mineral salt, mineral salt, flower of salt and Arbequina and flower of salt and wine. The chefs Andoni Luis Aduriz, Eneko Atxa, Martin Berasategui and Pedro Subijana praise its high gastronomic value and have sponsored a number of saltpans in the valley. In addition, the Añana Salt Valley is on the list of candidates to become a UNESCO World Heritage Site; the final decision will be announced in the summer of 2014.

Black truffle from Araba/Alava
The black winter truffle is a high quality product that is extremely valued in the market for its gastronomic importance, making it one of the key products of Araba/Alava. There are preserves for this species in the Alava Mountains and Valdegovia.

Slow Food, an international non-profit organisation created in 1986 in response to the invasion of standardised “fast food” and to the frenzy of a “fast life”; it also includes other quality products from Araba/Alava. www.slowfoodaraba.es
Innovation Award and Special Prize of the Jury in the VIII Basque Country Pintxo Championships.

Ingredients for 5 units:
- 150 g of mackerel
- 25 g of wheat
- 25 g of boletus
- 25 g of cantharellus
- 50 g of acid apples
- 50 g of cocoa butter
- 50 g of toasted almonds
- 50 g of honey powder
- Black colouring agent
- Salt

Recipes

Grind the ingredients for the “slate”, place in silicone moulds and freeze. Clean the mackerel and cut out the fillets. Apply abundant salt.

Smoke the mackerel. This is achieved by placing saw dust or wooden chips, a colander and the mackerel in a casserole and cover with clingfilm. Smoke for 10 minutes on each side.

Prepare a fumet with the mackerel spine and water. Texturize with resource (that can be purchased in a chemist).

For the presentation, place the “slate”, mackerel, texturized fumet and muesli on top.

Follow the culinary steps of the winners and the most traditional cuisine.
Traditional recipe:

**Beef sirloin and ecological vegetables in Rioja Alavesa wine**

**Ingredients for 4 people:**
- 800 g of beef sirloin
- Half an onion
- 1 tomato
- 1 quarter of a courgette
- 1 red pepper
- 1 green pepper
- 1 clove of garlic
- 1 tablespoon of flour
- ½ litre of Rioja Alavesa red wine
- 2 artichokes
- Rioja Alavesa extra virgin olive oil
- Añana Salt
- Pepper

Crush the garlic and add a little bit of Rioja Alavesa Arróniz virgin olive oil, Añana Salt and pepper to taste. Wet the Terreña sirloin steak with this base; sprinkle a little flour and start to brown in a large pot. Once brown, add the vegetables, except for the artichokes, the Rioja Alavesa red wine and water until the meat is covered. Close the pot and cook over medium heat (15 minutes after its starts to steam).

Remove the meat and let it cool down in order to cut into 2 centimetre thick slices. Pass the vegetables used, along with a bit of stock, through a colander to make a light sauce. Pour the sauce over the slices of Terreña beef.

Add the accompaniment of sliced artichokes that have previously been slow-fried in oil. Heat everything just before serving.

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**Potatoes with chorizo**

**Ingredients:**
- 1 kilo of potatoes
- 2 chorizos
- 1 onion
- 3 cloves of garlic
- 1 red pepper
- Laurel and thyme

The potatoes must be washed, peeled and diced. The peppers must be washed. Take out the centre and cut into strips. Chop the onion finely and cut the garlic open to remove the centre.

Brown the garlic in a bit of olive oil in the pot you are going to use to prepare the stew. When brown, add the onion and pepper. Allow it to fry until it begins to turn brown and add the chorizo cut in half, i.e. four pieces in all.

When all the stir fry has a nice reddish colour, add the potatoes and stir to coat them in all the flavour and, immediately afterwards, cover with water and bring to boil rapidly.

Then lower the heat and let them boil over medium heat, because although some will break, it will thicken the sauce.
Traditional recipe:

Baby squid in their ink

Ingredients:
- 1 kilo of clean baby squid
- 1-2 sachets of squid ink
- Oil
- A bit of flour
- 2 onions
- 1 leek
- Bread crust
- Salt

Preparation:

Pour the oil in a fry pan and, along with a little flour, fry the squid.

Remove the squid from the fry pan and, in a separate pan cook the chopped onion and leek. Fry until brown and then add the bread crust and squid.

Mix water with the squid ink and pour into a saucepan. If you wish, you can also add some tomato. Once all the vegetables are brown, strain and pour the sauce over the squid.

Where to eat

Zaldiaran (*) Michelin, 2 Repsol suns
Avda. Gasteiz, 21
T. 945 134 822

Old Quarters

Albéniz
Portal del Rey, 9
T. 945 256 685

Arkupe
Mateo B. de Moraza, 13
T. 945 230 080

Asador Matxete
Plaza del Matxete
T. 945 131 821

Ballarin El 8
Herrería, 8
T. 945 250 792

Barrón
Pintoría, 2
T. 945 124 560

Casa Vieja – Etxe Zaharra
Txikita, 6
T. 945 146 565

El 7
Cuchillería, 3
T. 945 272 298

Elorza
Pintoría, 6
T. 669 515 642

El Portalón
Corriera, 151
T. 945 142 755

El Tabanco
Corriera, 46
T. 945 202 842

El Tulipán de Oro
Corriera, 157
T. 945 142 023

Erkiaga
Herrería, 38
T. 945 276 508

Hor Dago!
Fray Zacarias, 2
T. 945 149 971

Jango Taberna
Cuchillería, 26
T. 945 120 573

La Malquerida
Corriera, 11
T. 945 123 336

La Riojana
Cuchillería, 33
T. 945 250 239

Pintxo 90
Pintoría, 90
T. 945 284 915

Querida María
Plaza Santa Maria, 2
T. 945 205 659

Restaurante Kaskogorri
Plaza del Machete, 6
T. 945 149 263

Rosi
Cantón de la Soledad / Esquina Herrería
T. 945 250 248

Trafalgar
Herrería, 11
T. 945 283 132

Toloño
Cuesta de San Francisco, 3
T. 945 233 336

Zabala
Mateo B. de Moraza, 9
T. 945 230 009
Aldama 1885
Postas, 20
T_945 231 252

Andere
Gorbea, 8
T_945 214 930

Antiguo Felipe
Fueros, 2

Arimendi (Jardines de Uleta Suites****)
Uleta, 1
T_945 133 131

Asador Orio
Felicia Olave, 3 B
T_945 148 300

Atxalde
Pío XII, 14
T_945 257 702

Aupa! Food & Life
Ricardo Buesa, 4
T_945 062 762

Baztertxo
Plaza de España, 14
T_945 157 400

Béricus
Aretio - Esquina Portal de Castilla
T_945 102 004

Berlín
Avda. de Gasteiz, 28
T_945 140 470

Bilbío
Errekatxiki, 3
T_945 288 595

Bodeguilla Lanciego
Olagüibel, 60
T_945 250 073

Casa Kiko de Aragón en Álava
Angulema, 11
T_945 561 888

Casablanca
Dato, 38
T_945 232 580

Conde de Álava
Cruz Blanca, 8
T_945 225 040

Cube - Artium
Francia, 24
T_945 203 728

Da Vinci
Manuel Iradier, 48
T_945 250 458

Deportivo Alavés
Plaza de España, 11
T_945 233 911

Deslorian
Adriano VI, 15
T_945 223 134

Dólar
Florida, 26
T_945 230 071

Dolomiti Pizzeria
Ramón y Cajal, 1
T_945 233 426

El Chispial
Pintor Teodoro Doublang, 9-11
T_945 247 223

El Clarete
Cercas Bajías, 18
T_945 287 775

El Mesón
Ortiz de Zárate, 5
T_945 146 191

El Parlamento
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