

THE BASQUE COAST by GASTRONOMIKA.

A route bringing together land and sea, tradition and modernity, flavours and aromas.

The Basque coast offers a unique combination of landscapes, culture and connection to the sea, and the best way to get to know it is through the Euskadi Basque Country Grand Tour. This route covers the whole region in eight stages, four of which are dedicated to the Basque coastline, allowing you to explore to an impressive natural environment, charming fishing villages and the buzzing provincial capitals with culture galore. The Basques' seafaring traditions are also reflected in the local cuisine, with fresh fish and txakoli (white wine) taking centre stage, and in activities like surfing, boat trips, cliff-top walks and nature parks along the coast, not to mention the beautiful beaches bordering the Cantabrian Sea. Visiting the Basque coastline with the Euskadi Basque Country Grand Tour is a truly authentic experience.

EUSKADI
BASQUE COUNTRY
GRAND TOUR
by Gastronomika



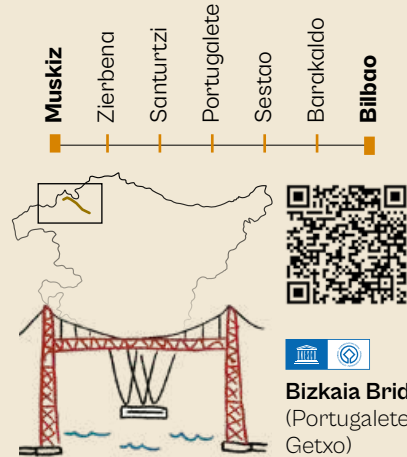
UNESCO WORLD HERITAGE ON THE BASQUE COAST



- unesco**
- World Heritage of Humanity:**
- **BIZKAIA BRIDGE** Portugalete-Getxo
 - **CAVE ART** Santimamiñe / Ekain / Altxerri
 - **THE WAY OF ST JAMES. THE COASTAL WAY**
San Adrian Path and Tunnel / Zenarruza Monastery (Markina-Xemein)
The Way of St James (Bilbao) / Santa Maria Cathedral (Vitoria-Gasteiz)
 - **Urdaibai Basque Reserve**
 - **Global Geopark. Basque Coast Geopark**
 - **The protection of the Underwater Cultural Heritage**
ALBAOLA Basque Sea Factory (Pasaia)

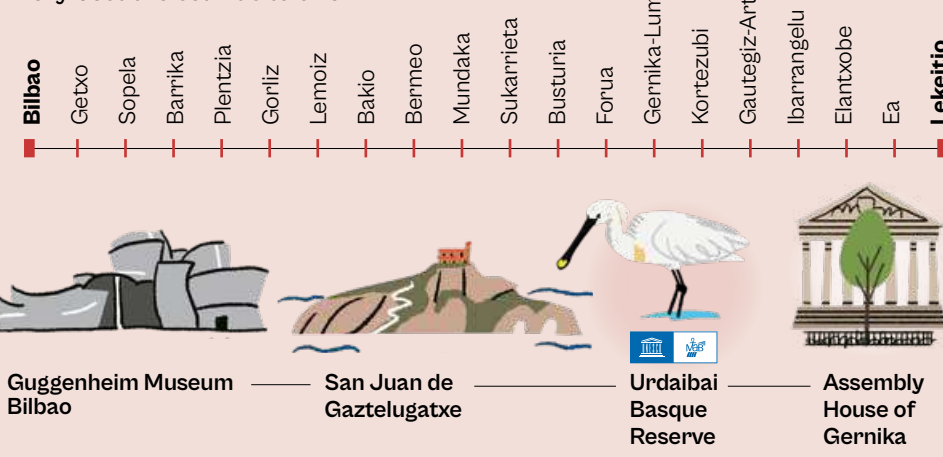
7 Origin and future Muskiz - Bilbao 24 km

A route along the left bank bringing together fishing traditions and industry. And see the Bizkaia suspension bridge halfway through.



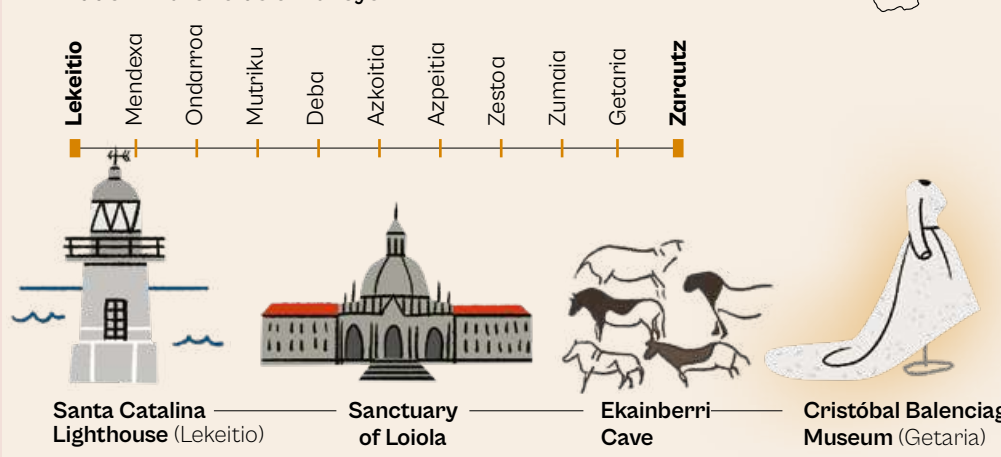
1 All along the coast Bilbao - Lekeitio 111,3 km

A route which hugs the Bay of Biscay, touring impressive cliffs, surfing beaches, traditional fishing villages and restaurants where you can taste the very best the sea has to offer.



2 Blue and green Basque-lands Lekeitio - Zarautz 89 km

Then we head inland, delving into the heart of the green Basque Country, criss-crossed with rivers and mountain ranges, where solitary homesteads are hidden in the folds of valleys.



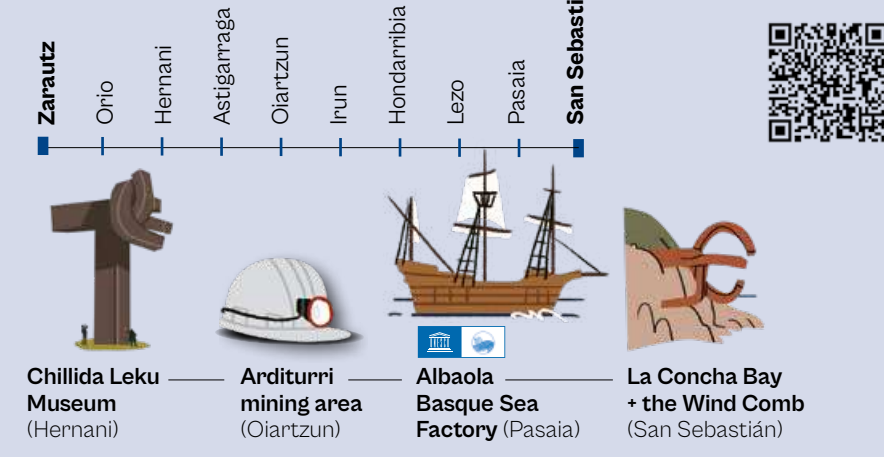
2B The spectacular flysch Deba - Zumaia 15 km

We will visit the Basque coastline's geopark, a combination of impressive cliffs and wild beaches that reveal 60 million years of geological history in a unique natural environment.



3 Full of flavour Zarautz - San Sebastián 92 km

We're in Gipuzkoa, the land of char-grilled fish, Roman mines, mountains overlooking the sea and even a village with a Venetian feel. Let's not forget San Sebastian, its pintxos or a swim in the famous La Concha Bay.



EUSKADI BASQUE COUNTRY **GRAND TOUR** THE BASQUE COAST



EUSKADI BASQUE COUNTRY **GRAND TOUR**

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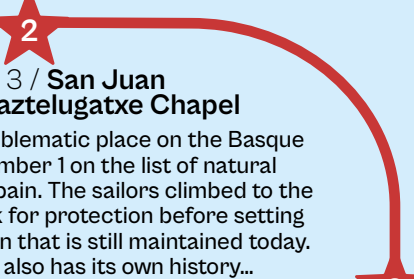
THE 10 MUSTS OF THE BASQUE COAST



1 / Bizkaia Bridge

Also known as the "Hanging Bridge", this World Heritage Site is an architectural jewel that still operates commercially after 125 years of history. It has an impressive panoramic walkway.

2 / Plentzia Bay and Gorliz
Places to rest, a medieval village and a great active tourism offer for all ages: trekking paths on cliffs, beaches and even an underwater winery! Also accessible by underground train from Bilbao.



3 / San Juan de Gaztelugatxe Chapel

The most emblematic place on the Basque Coast. Number 1 on the list of natural wonders of Spain. The sailors climbed to the chapel to ask for protection before setting sail, a tradition that is still maintained today. The bell also has its own history...

4 / Urdaibai Basque Reserve

Biosphere Reserve since 1984. The area with the greatest landscape and ecological diversity of the Basque Coast and which brings together some of the most visited places in the Basque Country.

6 / Basque Coast Geopark

A spectacular landscape marked by the flysch (rock formations millions of years old) in the cliffs of Mutriku, Deba and Zumaia, which can be visited on foot or by boat.

5 / Santa Catalina Lighthouse

It is one of the coastal "sentinels" with the best views. It houses an interpretation centre where you can make an exciting (virtual) boat voyage and learn the secrets of navigation.

7 / Getaria: Elcano and Balenciaga

The beautiful birthplace of Elcano, the first seaman to sail around the world and Balenciaga, the great couturier, is also known for its grilled fish, txakoli and a "mouse"...

8 / San Sebastián

A city on the sea, cultural and dynamic and located in an incomparable natural setting, without a doubt it's one of the culinary capitals of the world. With Bilbao, on the other side of the Basque coast, it shares a long maritime history.

9 / Pasaia and Albaola Sea Factory

Albaola, a shipyard converted into a living museum, is building a 16th-century whaling ship in a unique bay where you can also visit a tuna boat-museum and enjoy some of the world's best seafood.



SEALOVERS

Few cultures have had such a special, long-lasting and close relationship with the sea as the Basques. The Basques were the original whalers. As early on as the 9th century they had already developed special techniques and vessels and were renowned whalers, voyaging as far afield as Newfoundland. Basque arrantzales have been cod fishing in the cold waters of Iceland since the 15th century, making them pioneers in fishing in the high seas and experts at conserving their catch.

This maritime tradition was crucial in paving the way for indelible sailors, including Getaria-born Juan Sebastián Elcano, who in 1522 was the first person to sail around the world. Today, the Basque's passion for the sea continues in rowing regattas, a real symbol of local pride and efforts.

The traditional Basque maritime devotion is also seen in local fiestas known as "los cámenes", "las madalenas" and "los sampedros", which take place up and down the coast in various locations.

MUSEUMS OF THE BASQUE COAST

Dozens of museums look after and showcase this legacy: the more nostalgic do up old boats; or houses act as custodians of fishing memories; a world heritage suspension bridge; lighthouses that shine their light on history; sharks, turtles, fish and colourful woodlands; maritime, naval, Roman and even txakoli museums!



With over 50 breaker waves for all surfing levels and expertise from surfing professionals from the SURFING EUSKADI club, the Basque coastline is renowned as one of Europe's main surf destinations where you can learn and practice surf or even just watch from the shoreland.



It was the late-19th century European royalty, aristocracy, and bourgeoisie, drawn to its beauty and therapeutic qualities, who eventually turned the coastline from Getxo to Biarritz into a tourism destination. Today you can enjoy elegant city beaches and wild sand banks overlooked by cliffs; family and surfing beaches to enjoy the sunset or simply to sunbathe...

ACTIVITIES

Along its 246km coastline, the Basque country boasts 40 beaches, 50 surfable waves, 20 marinas, and over 100 nautical tourism companies with the best laid plans: boat trips, boat hire, whale-watching, scuba-diving, fishing, surfing, stand-up paddleboarding, kayaking, canoeing and cliff-top walks... Just take your pick!



EUSKADI BASQUE COUNTRY

Gastronomika

BASQUE COASTLINE

FLAVOURS OF THE SEA

The fresh product that the "arrantzales" (fishermen) unload is one of the pillars of Basque gastronomy. The raw material that reaches the restaurants and grills, filling the ports with the aromas of the sea, roasters and fresh fish. From Zierbena, at the Western end of the Basque coast, all the way to Hondarribia (at the French border), there is one fish port after another, guaranteeing an unbeatable culinary experience. Look out for the Euskadi Gastronomika seal, guaranteeing quality food and wine at establishments.



Typical recipes and dishes from the Basque coastline



Pil-pil cod, with pepper sauce, is one of the most traditional Basque recipes. It is emblematic of Bilbao, characterised by the thick sauce, where oil and cod gelatin melt into a delicious blend.



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THE BASQUE COUNTRY'S FISHING PORTS

Zierbena
Santurtzi
Plentzia
Arantzazu
Bermeo
Mundaka
Elantxobe
Ea
Lekeitio

Ondarroa
Mutriku
Deba
Zumaia
Getaria
Orio
San Sebastián
Pasaia
Hondarribia

A TASTE OF THE SEA, ON YOUR PLATE

10 iconic Basque sea dishes:

- Bacalao al pilpil (Cod with olive oil and garlic)
- Bizkaia-style cod
- Marmitako (Fish and potato stew)
- Hake in a parsley sauce
- Angulas (Elver baby eels)
- Tuna and tomato
- Txangurro (Crab)
- Baby squid in their ink
- kokotxas (Fish cheeks)
- Zurrututuna (Bread, garlic and cod soup)



In fishing villas such as Getaria, Orio and Santurtzi, the smoking grills let off the aroma of **barbecued bream, turbot, monkfish, sea bass and sardines.**

FROM THE GRILL



CANNIERIES

The canning industry is closely related to fishing activity, the star products being albacore and anchovies. Some of these companies offer a guided tour to discover and taste their products.



FROM THE GRILL

- Mackerel day: Mutriku (April)
- Anchovy day: Ondarroa (May)
- Anchovy day: Getaria (May)
- Arrain Azoka: Bermeo (May)
- Bream day: Orio (July)
- Sardine day: Santurtzi (July)
- Albacore tuna fair: Lekeitio (July)
- Octopus day: Zumaia (September)
- Kantauri Fest: Zierbena (October)

TXAKOLI-LAND THE PERFECT PAIRING

This fresh, slightly-sparkling, dry white wine has won over even the most discerning of palates. Made from *Hondarribia Zuri* grapes, it can be perfectly paired with a starter or fish dish. Txakoli is produced under three designations of origin: Getaria, Bizkaia and Alava. All three enjoy the Atlantic climate, although only the first two are cultivated on coastal slopes. Visiting vineyards and wine cellars are a wonderful way to enjoy the coastal landscapes and charming fishing villages.

Txakoli Day:

- Getaria (January)
- Bakio (March)
- Larrabetzu (March)
- Aia (April)
- Amurrio (May)
- Lezama (May-June)
- Okondo (July)
- Zarautz (August)
- Balmaseda (October)



CIDER COUNTRY

Basque cider or *sagardoa* as it is known has been the traditional drink for many Basque farmhouses for centuries. Today, tastings in cider houses after a visit to where the cider is made have become a full-fledged culinary experience. Cider is poured directly from the barrel or *kupela* and soaked up with traditional dishes such as cod tortilla and beef steaks.



Cider Day:

- Usurbil (May)
- Astigarraga (September)
- Hernani (September)
- San Sebastián (September)

PLAN YOUR TRIP

WHERE TO EAT / WHERE TO SHOP / WHERE TO SLEEP / WHAT TO VISIT

Are you looking for a good restaurant to fill up at during the Grand Tour? A wine bar or txakoli cellar to sample one of our wines? Or a store to take home some gourmet items? For all that and more, at euskadigastromika.eus you can find a wide variety of choices with a guarantee of the highest quality.



At euskadigastromika.eus you can choose between the various ways of experiencing (and savouring) the Basques' relationship with the sea: guided tours of cellars and winemakers, wine and food tasting sessions, visits to museums, culinary workshops and even a trip out to sea on a repurposed fishing boat that is now a floating museum.

