

The select
city.



Donostia
San Sebastián
Premium



Donostia, bakarra munduan (“Donostia, unique in the world”), lyrics of the San Sebastian March composed in 1861 and sung every 20th January for expectant Donostiarras (people from San Sebastian), expresses the best definition of this city. Just three words to describe its exceptional uniqueness.

This originality can be seen in its history and its way of life. A fishing port that was the cradle of pirates and a Belle Epoque style architecture inherited from its aristocratic past.

Donostia-San Sebastian is blue surrounded by green. It is famous for its perfect shell-shaped bay that caresses three extensive beaches, crowned in the centre by an island with the only south-facing beach in the Basque Country.

Traditional and avant-garde cuisine go hand-in-hand here with the highest concentration of Michelin-star restaurants in the world. Every year it hosts an international Film Festival, welcomes the best jazz artists in summertime and boasts art and culture in the streets and museums.

You disembark in beautiful San Sebastian and gradually immerse yourself in Donostia, an intense city that celebrates culture and the good life.

There are many ways to visit the city, one of most photographed in the world, but if you want to discover the essence of a San Sebastian that lures you to perceive small pleasures with great intensity, here is the secret.



The seductive city.



Fortunate in the distribution of its attractiveness, San Sebastian is clearly, iconically and undeniably beautiful. It was gifted with magnetic topography, with a bay like no other in the world, three beaches, an estuary and a coastline sculpted by an inspired artist. And it also holds secrets and charming little corners that it's eager to take you to.

And then, crowning this natural beauty, delicate and exciting artificial delights have been added. A life less ordinary. A fortunate life that we would like to share with you. The place and the moment of seduction. Let yourself be carried away.



The inspiring city.

Just imagine: this is where Chillida was born. Here are a few of his most significant works and, just a few kilometres away, there is a museum that exhibits his life's work. However, there is much more: Oteiza, Balenciaga, San Telmo Museum, San Sebastian Film Festival, the Orfeón Donostiarra... San Sebastian is lush and cultivated, a land nurtured by influences from all over the world, but which also has its own identity and the oldest language in Europe, **Basque**. It has a delicate fragrance of culture.



The savoury city.

Some cities can be seen and others, like San Sebastian, can be savoured: you taste them little by little to appreciate the subtleties, so that the textures, colours, aromas and sensations remain in your mouth and in your memory forever. Whether in tapas bars, in cider houses or in the largest concentration of Michelin-star restaurants in the world, this city elaborates thousands of gastronomic delights every single day. We have selected some of the best. Emotion is served.



The homely city.

It might be because it's a small city. Or maybe it's the Basque character - reserved but dependable and generous. The fact is that we like to share what we have and what we are with people who sincerely wish to get to know us. Come with us to authentic places that only those who live here really know. Please, make yourself at home. Feel like you are from San Sebastian and enjoy yourself as if you were one of us. Welcome, *Ongi Etorri*.



The select
city.

The most exclusive
San Sebastian.

The Select City is a carefully curated selection of services and professionals that represent the excellence of San Sebastian. Through them, visitors gain access to unique experiences that reveal the most refined and authentic side of the city.

This guide is an invitation to explore the most exclusive side of San Sebastian, where hospitality, style, and quality shape unforgettable moments.





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THAT YOU DON'T MISS ANYTHING.**

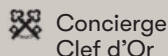
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Concierge
Clef d'Or



Spa



Michelin Stars



Repsol Suns



Local Production



Hotel Delivery



International Shipping

Hotel

AKELARRE ★★★★★



Contact:
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info@akelarre.net

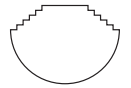
akelarre.net



Established in 2017 by Pedro Subijana, the five-star hotel with the Espazio Oteiza culinary space form part of Akelarre's growing universe, which incorporates its three-Michelin-star and three-Repsol-Soles restaurant. It is a further expression of the brand's spirit in overcoming challenges and improving itself on its path to perfection. The very height of luxury, all of the rooms are open-plan with a private balcony and sea views. There are two suites with a heated swimming pool, junior suite rooms and deluxe rooms, together with plenty of communal areas and exclusive terraces.

Hotel

MARÍA CRISTINA ★★★★★



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T. (+34) 943 437 600
hmc@luxurycollection.com

hotel-mariacristina.com



Since it was established in 1912, the María Cristina hotel has been linked to the history and cultural life of Donostia / San Sebastian. The hotel's majestic design and luxurious interior, together with its location on the banks of the Urumea and its sea views make it a favourite among Spanish and foreign tourists. The Dry Martini Bar, located on the hotel's ground floor, pays homage to a glamorous era and its returning Hollywood guests. The hotel is also home to the restaurant Amelia by Paulo Airaud, awarded with two Michelin stars.

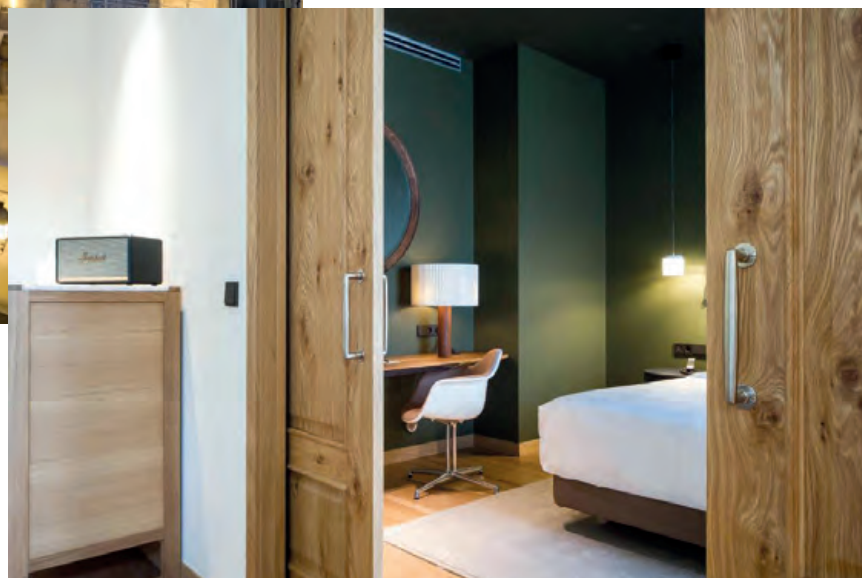
Hotel

ARBASO ★★★★★



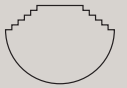
Opened in 2020 in a neoclassical building opposite the Buen Pastor Cathedral, Arbaso is a haven of peace in the heart of San Sebastian. Every day, its 50 rooms welcome premium travellers seeking a quality experience offering exclusivity and authenticity. Arbaso makes guests feel at home, providing the services of an exclusive hotel and the gastronomic offer of Narru restaurant.

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T. (+34) 843 931 403
arbaso@hotelarbaso.com
hotelarbaso.com



Hotel

DE LONDRES Y DE INGLATERRA ★★★★★



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reservas@hlondres.com

hlondres.com



The Hotel de Londres y de Inglaterra is one of the city's most emblematic buildings, renowned for its rich history and privileged location in the centre of the city overlooking La Concha bay. For over 150 years now it has known how to change and adapt with the times, whilst still reflecting the glitz and glamour of the Belle Époque. Its 166 charming rooms include exclusive suites and penthouses with balconies, all with sea views.

The welcoming staff and exclusive services of this superior 4-star hotel will delight even the most discerning of guests. The hotel also has 24-hour room service, a Clefs D'or concierge facility and a delicious range of Basque cuisine in its new culinary space opened in 2025. An experience that guests will never forget.



Hotel

LASALA PLAZA ★★★★★



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info@lasalaplazahotel.com

lasalaplazahotel.com

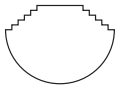
Lasala Plaza Hotel is an adults-only boutique hotel which offers a different and refined way of experiencing San Sebastian. Its privileged position, set between the harbour, La Concha bay and the old town, makes it one of the most unique spots in the city.

Located in a building dating from 1917, the hotel is unlike any other. Every last detail has been taken care of to create an exceptional, tranquil and bespoke experience featuring 61 rooms, an elegant lobby bar open to the city, a rooftop space with exceptional views and a new gym with guests' wellbeing in mind. Discreet and attentive hospitality rounds off a stay designed for those seeking exclusivity, calm and authenticity.



Hotel

VILLA FAVORITA ★★★★★



Contact:

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rvs@hotelvillafavorita.com

hotelvillafavorita.com



In an increasingly monotonous world, there are still places that have retained their pride in being singularly and extraordinarily beautiful. Its atmosphere, feel, colour and location on Paseo de la Concha make Villa Favorita one of these special and unique places, overlooking rolling waves and seaside strolls.

This adults-only luxury hotel was inaugurated in 2020 with 23 rooms, as well as a range of culinary options. The Relax & Beauty by La Perla service is the perfect complement to any stay.

The guest team is always on hand to give a warm welcome and would be delighted to point out all of the unmissable places from the hotel windows.



Hotel

VILLA MAGALEAN ★★★★★

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sales@villamagalean.com

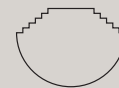
villamagalean.com



Just a stone's throw from San Sebastian and the French border, in the beautiful fishing village of Hondarribia, Villa Magalean Hotel & Spa ***** is a luxury boutique hotel with Art Deco décor in a neo-Basque style villa renovated by architecture and décor lovers.

At any time of the year, in its eight elegant and unique rooms and suites with private terrace or balcony, guests can receive the exquisite and permanent attention of a discreet team. In an intimate atmosphere, the Mahasti Gastronomic Wine Bar with its exceptional wine cellar and the Cinq Mondes Spa complement the ingredients of a dream stay.





Apartments **FEELFREE RENTALS**

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T. (+34) 943 563 654
aran@feelfreerentals.com

feelfreerentals.com

With over twenty years' experience managing holiday and seasonal lets in San Sebastian, FeelFree Rentals has a unique selection of over 170 accommodation options in the most exclusive areas of the city. From apartments with sea views to villas surrounded by nature, each space combines comfort, style and functionality designed down to the smallest detail. Each includes a 24/7 customised service, a brick-and-mortar office for any queries and the offer of exclusive services, such as experiences in the destination. Whether you are travelling as a family, with your partner or for business, FeelFree Rentals offers you the best stay in San Sebastian.





AKELARRE

Restaurant



Contact:
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restaurante@akelarre.net

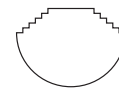
akelarre.net



Akelarre has been synonymous with Pedro Subijana since 1975, situated at the pinnacle of world gastronomy and making this an emblematic mount for the capital of Gipuzkoa. The Michelin Star awarded in 1978, two in 1982 and a third Star in 2007, plus three Repsol Suns, say it all. Pioneer of the New Basque Cuisine, unrepentant investigator, master of masters, he offers two menus in the original Akelarre and an à la carte menu in his “Espazio Oteiza”, with a work by the sculptor. Terrace overlooking the sea. The empire of the senses.

ARZAK

Restaurant



Contact:
T. (+34) 943 278 465
informacion@arzak.es

arzak.es



To visit Arzak is to enter the Olympus of world gastronomy. Juan Mari Arzak, master of masters, and his daughter Elena jointly and separately hold the most prestigious awards in the world. Since 1989 their restaurant holds all three Michelin Stars. They also have three Repsol Suns. Their cuisine is alchemy, where new organoleptic variations are researched, created and developed. Their "Bank of Flavours" contains a thousand products and ingredients which they work with continuously. An extraordinary pleasure for humans made by gods. Unique.



MARTÍN BERASATEGUI

Restaurant



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martinberasategui.com



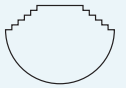
This restaurant is the flagship of star-studded Martín Berasategui. Three Michelin stars, together with three Soles Repsol have been lighting up the Martín Berasategui restaurant in Lasarte-Oria for over three decades.

Surrounded by nature, this gastronomic temple and its innovative, imaginative cuisine rooted in the environment, and accompanied by an excellent winery, is brought to you by a young and professional team. A benchmark in international gastronomy, the visit starts as an unimaginable experience and is unforgettable afterwards.



MUGARITZ

Restaurant



Contact:
T. (+34) 943 522 455
reservas@mugaritz.com

mugaritz.com



Located in an old farmhouse, Mugaritz is one of the most remarkable and inventive culinary spaces on the international stage, where cuisine has become a tool for searching and reflecting. With two Michelin stars and three Soles Repsol, it is the only space ranked as one of the top ten restaurants in the world for 14 consecutive years according to The World's 50 Best Restaurants, and where chef Andoni Luis Aduriz has been named as one of the 100 most creative people in the world by Forbes magazine. Every season, Andoni Luis Aduriz and his team put together an experience designed to nourish the mind. The name Mugaritz (combining the Basque words for 'border' or 'frontier' and 'oak') is telling of its vocation: pushing the limits of gastronomy.



AMELIA

Restaurant

Contact:
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booking@ameliarestaurant.com

ameliarestaurant.com

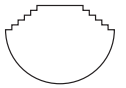


Amelia by Paulo Airaud, with two Michelin stars, offers an unparalleled culinary experience in San Sebastian. Its groundbreaking cuisine is based on carefully-curated, local ingredients, respecting tradition while taking an innovative approach. Diners enjoy an exceptional culinary journey in an elegant and intimate space, where creativity and mastery combine to emphasise the excellence and flavour of each item.



ALAMEDA

Restaurant



Contact:
T. (+34) 943 642 789
info@restaurantealameda.net

restaurantealameda.net



At Alameda, chef Gorka Txapartegi champions local cuisine: 80% of their produce comes from a surrounding 25-kilometre radius. Bidasoa-Txingudi as an area is incredible, with a huge variety of exceptional-quality produce, providing the perfect ingredients to offer their take on dishes and flavours from the area's past. Their restaurant offers traditional dishes and pintxos, with a modern twist.





AMA Restaurant

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ama@amatolosa.com

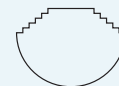
amatolosa.com



Located in Tolosa and run by chefs Javier Rivero and Gorka Rico, Ama restaurant is a rare find. As a culinary experience it is based on genuine local products from the Tolosaldea region, fresh market-produce and respect for producers. Under the slogan "Local protects us, we protect local", the restaurant has committed to accentuating the calibre of small local producers with every dish they serve.

REKONDO

Restaurant



Contact:
T. (+34) 943 212 907
restaurant@rekondo.com

rekondo.com



With views of the bay, just down from Monte Igeldo, is the Rekondo restaurant selling seasonal classic Basque dishes. Recommended in the Michelin guide, the restaurant has two Repsol Soles.

Its prestigious wine cellar is equally esteemed by the Wine Spectator magazine and the French La Revue du Vin de France magazine, who consider it to be one of the best wine cellars in the world.

IBAI

Restaurant



Contact:
T. (+34) 843 677 932
reservas@baribai.com

baribai.com



Michelin-star IBAI is the essence of Basque cuisine in the heart of San Sebastian under the direction of Paulo Airaudó. This is a space where tradition is served up alongside excellence that demands the best local and seasonal produce. Every dish is conceived with respect for the primary ingredients from our farmhouses, fish markets and vegetable gardens, selected fresh each day to offer uncompromising, authentic cuisine. From the *pintxos* at the bar to more curated creations, IBAI welcomes you to discover the flavours that have made Donostia one of the world's culinary capitals. An unmissable stop for those looking for the real thing.





The select city.

Resources and experiences.
Shops.
Agencies.
Transport.



CHILLIDA LEKU Museum

Contact:
T. (+34) 943 335 959
reservas@museochillidaleku.com

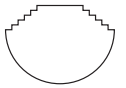
museochillidaleku.com

Chillida Leku museum is one-of-a-kind in the world, created by the sculptor from Guipuzcoa, Eduardo Chillida, during his lifetime. A place where his work coexists with nature, integrated into the landscape as if it had always been there. The 16th century Zabalaga farmhouse, restored by the artist himself, houses his more intimate works and enhances the experience of the visit. The museum offers premium guided tours, led by members of the Chillida family themselves. An unforgettable experience.



CRISTÓBAL BALENCIAGA

Museum



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T. (+34) 943 008 840
info@fbalenciaga.com
cristobalbalenciagamuseoa.com

In the birthplace of the great couturier, this museum reflects the first twenty years of his career in Gipuzkoa in the world of Haute Couture and later in Paris. His evolution can be seen in the extraordinary collection of more than 4,500 pieces, including many from his early years. The museum offers personalised visits for premium customers, guided by experts during the evening when the museum is closed, or even at night, or experiences combined with other arts, such as music or dance, and food and wine.



HIRUZTA

Winery

Contact:

T. (+34) 943 104 060
reservas@hiruzta.com

hiruzta.com



In historic Hondarribia, this family winery makes its txakoli on a property surrounded by twenty hectares of vineyards of the local grape variety. Personalised private visits are organised, as well as tastings with their txakolis paired with pintxos made with local and seasonal products. In addition, they offer the possibility of rounding off the day by eating in their Taberna or at the Asador Sutan, where the speciality is grilled local and seasonal cuisine. A delicious and highly recommended visit for food and wine tourists.





KATXIÑA

Winery Restaurant

Contact:
T. (+34) 943 580 166
info@bodegakatxina.com

bodegakatxina.com

Katxiña wine cellar is the place where Basque coastal cuisine really comes into itself. Join a family that has been working with food since 1969 and learn more about the Txakoli Katxiña homemade white wine. Visit the cellar and learn all about this authentic and surprising wine. Txakoli tasting with local products and restaurant, two Repsol Soles and specialising in grilled fish and meat.





MIMO BITE THE EXPERIENCE

in San Sebastian

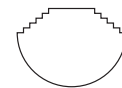
Contact:
Lara Ibiricu
Sales Manager
T. (+34) 603 635 310
T. (+34) 943 062 018
info@mimo.eus

mimo.eus

Mimo Bite The Experience, the cooking school located in the emblematic María Cristina hotel offers cooking classes, culinary tours, private dining, teambuilding workshops and all kinds of culinary events. The school, run by two renowned professional chefs with extensive experience, is equipped with everything needed to feel at home. Local products from the region provide the backdrop for an authentic and unforgettable experience.



San Sebastian AQUARIUM



Contact:
T. (+34) 943 440 099
info@aquariumss.com

aquariumss.com

The San Sebastian Aquarium is recognised as one of the best in the world. It offers arranged Premium visits, without queues, guided by an expert guide who will help you discover the secrets of the seabed and leads you into the technical area, only accessible to staff. You can visit the quarantine areas, the laboratory, the kitchen for the wide variety of species, and the special hidden places, in addition to the 32 aquariums open to the public on its two floors.



BRAI KANTAURI



Contact:

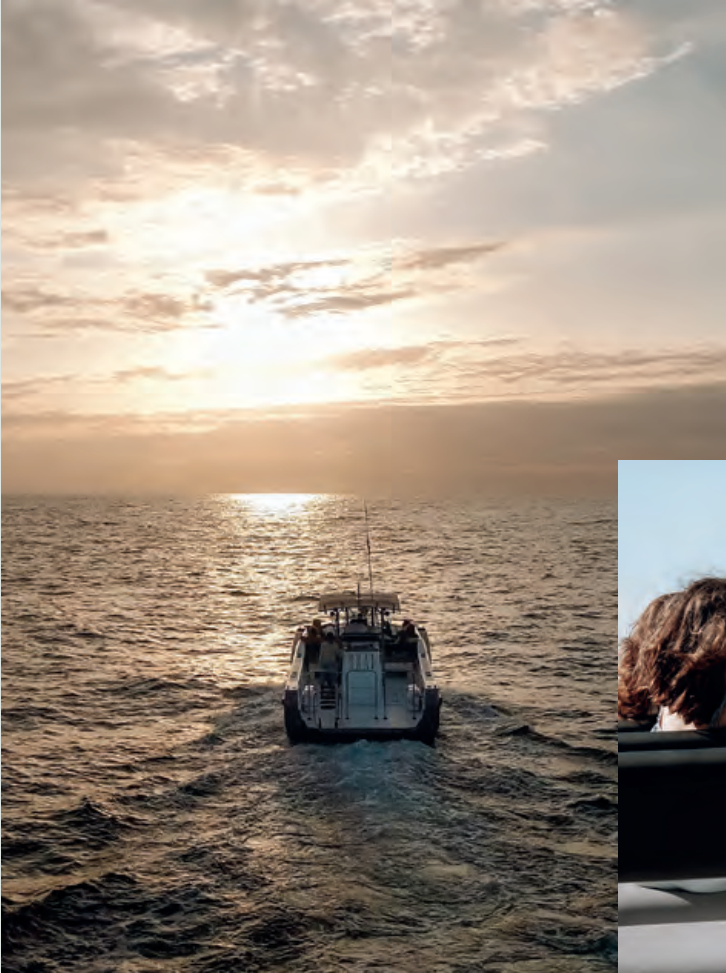
T. (+34) 652 705 174 / 658 723 194
brai@brai.eus

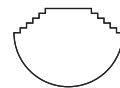
brai.eus

Founded in 2020, Brai-Kantauri is the result of its founders' passion for the east coast of Gipuzkoa and the desire to share its history and landscapes, offering exclusive nautical experiences with the utmost comfort and fully bespoke attention, making each and every trip unforgettable.

From two-hour to full-day sailing tours to discover Gipuzkoa in all its splendour, be it watching the sun set with your partner, a celebration, fireworks from the bay... or even an unforgettable send-off.

And when the occasion calls for it, include the best of local culinary produce with exclusive menus created by your captain and professional chef to suit the tastes and budgets of every client.





NAVEGAVELA

Contact:
T. (+34) 648 183 037
info@navegavela.com

navegavela.com

Silent luxury, the elegance of the imperceptible. Silent luxury is the confidence of having nothing to prove. Navegavela, founded in 2003, is the perfect experience for a half-day sailing outing, a sunset swim, watching the fireworks, or simply for sailing with no set destination. The firm's daily custom sailing services range in duration from two to eight hours and can be designed for couples, friends, and business groups... an exclusive and privileged experience.



OSTARTE SAILING

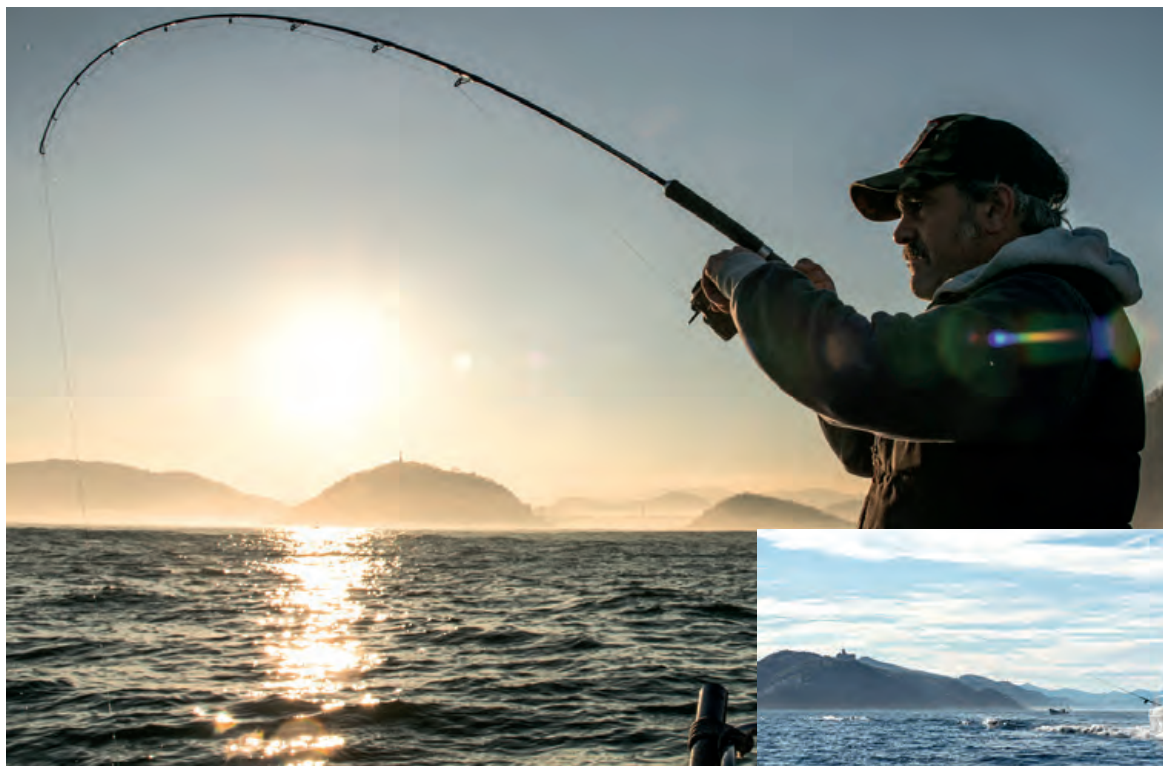


Contact:
T. (+34) 687 255 661
info@ostartesailing.com

ostartesailing.com

Ostarte Sailing came to be in 2017 with the desire to offer exceptional sailing experiences aboard vintage sailboats — true handcrafted jewels of maritime heritage. Lucretia (1927) and Tanit (1961) are unique wooden masterpieces that have been restored with respect and dedication, designed to enjoy the sea with elegance and tranquillity. Each and every experience is custom designed, always private, and features an expert crew — all to create exclusive moments in which sailing, history, and excellence come together in an unforgettable experience.





ORIBAY TOURS

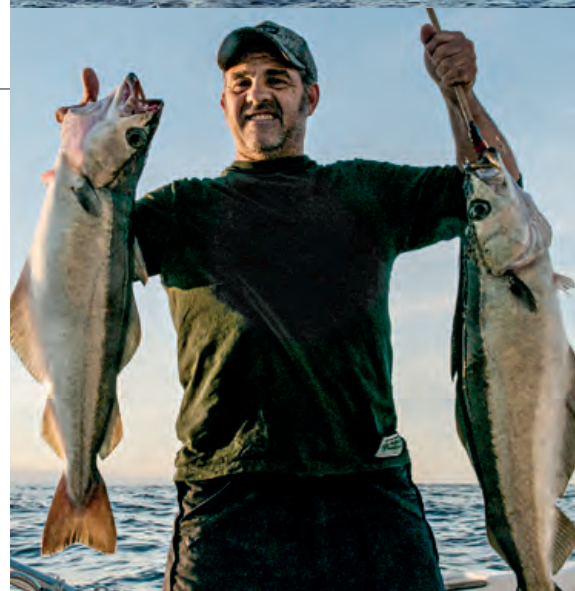
Contact:
T. (+34) 666 293 057
oribay@oribay.tours

oribay.tours

A one-of-a-kind, bespoke and unusual way of finding out more about La Concha bay's marine legacy. Oribay offers customised tours tailor-made for each and every user and their knowledge of the sea world.

Interaction with the marine environment is at the core of their offering: a trip out that shows, teaches and encourages respect for our surroundings. All of this led by an expert captain and specialised guide with whom you will immediately feel at ease.

This winning combination really does make for smooth sailing. The captain becomes your perfect ally, and in hand with nature, will guide you at all times to make the most of a day's fishing.



ANOETA - REAL SOCIEDAD

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Venue & Events Manager

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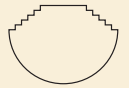
hospitality.realsociedad.eus

Anoeta, the Real Sociedad stadium, home to one of the oldest clubs in La Liga, is one of the most modern and emblematic stadiums that offers exclusive visits. A venue for organising diverse and fully customisable events, offering a unique and exclusive experience. On Real Sociedad match days, the newest and most surprising premium experience awaits: enjoying the game from the very moment of the players' arrival in an exclusive location, witnessing the teams warming up on the pitch, and savouring catering in a premium hospitality space are just some of the experiences to be had by participants.



REAL SOCIEDAD DE FÚTBOL

Official store



Contact:
T. (+34) 943 257 486
rsstore@realsociedad.eus

rsstore.realsociedad.eus

Since 1909, Real Sociedad has written many chapters in football history. Two La Liga titles, three Copa del Rey trophies, one Copa de la Reina, and one Spanish Super Cup. The official shops invite you to become part of the team's legend. You can enjoy the shopping experience at two locations. At the stadium, you can feel the excitement of the match and discover the latest arrivals; in the heart of San Sebastian, you can find the perfect souvenir. Both shops invite you to experience football fever and the txuri-urdin colours, featuring exclusive services such as private openings and delivery of your purchases to the hotel. *Bat, bi, hiru, lau, bost, sei, zazpi... REAL!!*



AMARENAK



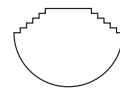
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amarenak.com



Amarenak is a brand from San Sebastian that reinterprets Basque textile heritage through contemporary fashion. We design unique, numbered pieces that are locally made with fine fabrics and inspired by the history, culture, and memory of our region. Our boutique, in the heart of the Old Town, offers a cultural and personalised experience with the possibility of exclusive service by reservation for premium clients. Each visit is an invitation to discover the Basque spirit through elegance, authenticity, and design.





BOX SAN SEBASTIÁN



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Master leather sellers since 1948, BOX San Sebastián is an essential stop for visitors in search of exclusivity, featuring 21st-century craftsmanship of the highest quality. This is a historic San Sebastian brand with a timeless collection of handbags and accessories in a unique space — a surprising stylistic universe with ties to architecture, nature, and the landscape of the city. In the boutique, you can also enjoy their wonderful collection of garments made from the finest leather in the world and a capsule collection of women's footwear where comfort, functionality, top quality, and craftsmanship prevail. Ecodesign, the circular economy, and social responsibility are likewise present in this avant-garde San Sebastian establishment.



MINIMIL



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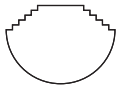
minimil.es



Contxu Uzkudun, creator of the New Basque Style, founded Minimil half a century ago to dress women in a timeless, sober and elegant style. She was inspired by creators such as Cristóbal Balenciaga, and her garments reflect the character of her land and culture, designing unique pieces. Today, her daughters Ana and Beatriz Zuaznabar continue in the same spirit, adapting international trends to the sensitivity of Basque fashion. With a presence in the three Basque provincial capitals.



NOVENTA GRADOS



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Communications Director

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noventa-grados.com



Noventa Grados is a contemporary concept store located in San Sebastian. It has two locations at number 3 on Mayor Street and Loiola Street. Founded in 2005 by Marcial Muñoz, the shop combines clothing, jewellery, footwear, accessories, art, design, and hairdressing in unique spaces where commerce, culture, and sensory experience come together naturally. Stocking a carefully curated selection of international brands, emerging designers, and local talent, Noventa Grados is committed to authenticity, quality, and conscious design, offering professional and personalised service in several languages. Recognised with local and international awards, the boutique champions local commerce with a global vision.





CASA MUNOIA

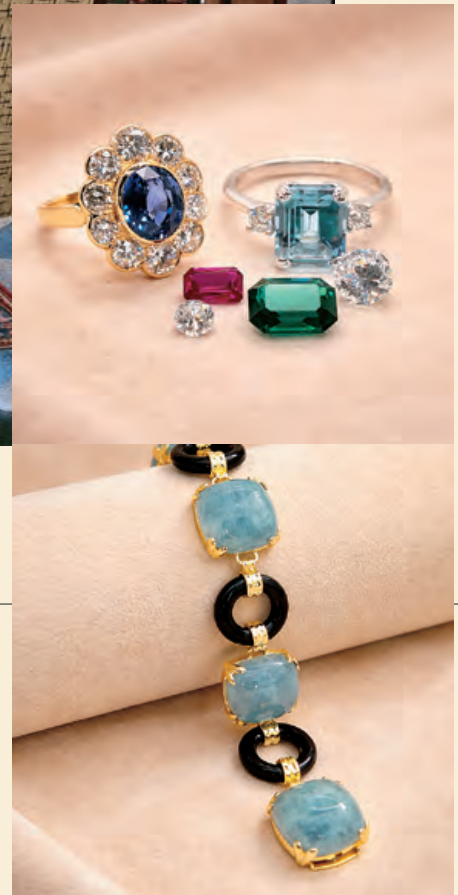
Jewellery

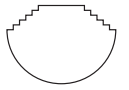
Contact:
T. (+34) 943 422 847
j.munoi@telefonica.net

casamunoi.com



Casa Munoi has been part of the San Sebastian's jewellery heritage since 1935. Nowadays, the third generation of goldsmiths preserves the Basque artisan tradition, creating jewellery in the firm's own workshop, an integral part of the boutique. Custom-made pieces, new spins on antique jewellery, and handcrafted creations reflect a living cultural legacy, designed for those who value authenticity, premium quality, and exclusivity.





Contact:
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QUERA San Sebastian director
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quera.es



QUERA is a family-run jewellery and watch shop established in 1887. The San Sebastian boutique is the largest space dedicated to the sector in the entire Basque Country, measuring more than 700 m². It is located in a historic building in the heart of the city, on the corner of Getaria Street and Arrasate Street. Each and every detail reflects the company's enduring commitment to quality and excellence. QUERA San Sebastian is an official distributor of prestigious brands such as Rolex, Cartier, Chanel, Chopard, Pomellato, and Messika. The firm also has its own watchmaking workshop, allowing it to offer fast and efficient technical service to all customers.

BENEGAS

Perfumery



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T. (+34) 943 420 305
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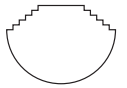
perfumeriabenegas.com



Master perfumers since 1908, Benegas offers visitors a select choice of the best brands in the world as well as their own: *Colonia Benegas* and *SSirimiri-The Essence of Donostia*. They dispense the best choices in cosmetics and make-up and offer personalised treatments for every type of skin in their beauty booth. The wide range of available products ensures the most demanding tourists will find the ideal gift for either themselves or family and friends. The best advice to guarantee a successful choice.



CASA OTAEGUI



Contact:

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Owner-Manager

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pasteleriaotaegui.com



Casa Otaegui is the oldest artisan pastry shop in San Sebastian. Founded in 1886, it has been a city landmark for four generations. The firm has three locations in San Sebastian, with the one on Narrica Street being the most outstanding due to its original architecture. In 2026, Otaegui celebrates 140 years of making life's special moments just a bit sweeter, staying true to the essence of its traditional bakery and a selection of exceptional ingredients.

Pantxineta, a typical puff-pastry and almond dessert found at San Sebastian celebrations, is an original creation by Otaegui, and it is recommended to try the authentic version in their shops and experience the service and the product firsthand. They also exclusively cater to special orders for families, weddings, corporate events, and private celebrations.



Art Gallery
ARTEKO GALLERY

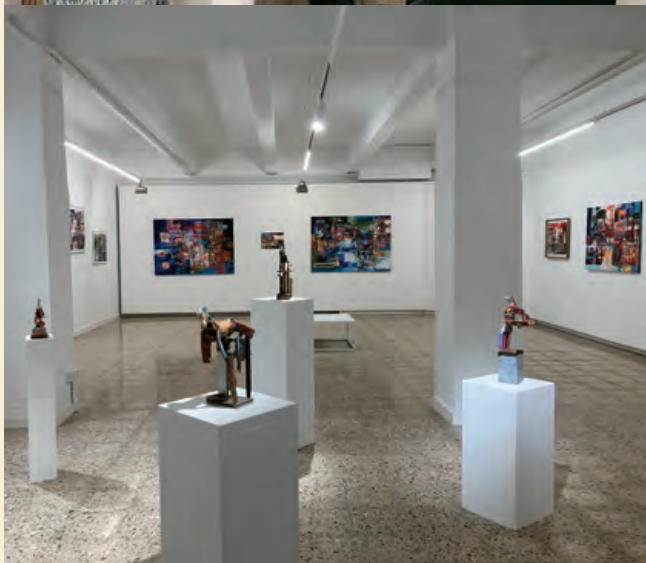


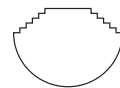
Contact:
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artekogallery.com



In 2026, Arteko Gallery celebrates 30 years of a stimulating artistic journey that has made it a leader on the contemporary art scene. Located in the Gros district and having its own unique identity, the art gallery showcases the work of Basque, Spanish, and international artists. It is a pioneer in the promotion of works on paper and artist's books and has managed to combine the presence of established creators, whose careers span decades, and emerging artists. Arteko offers personalised service from its spacious 280 m2 exhibition area, adapting to the needs and preferences of its clients. This firm's constant commitment to innovation and digital art strengthens a dynamic personality and unique vision that keep it in permanent dialogue with contemporary practices.





Art Gallery
EKAIN ARTE LANAK

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Gallery Director
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The Ekain Arte Lanak Gallery is a dynamic space for the creation and contemporary thinking of Basque Art. Located in the heart of San Sebastian's Old Quarter covering 120m2 divided into three areas, the Exhibition Hall, the Gallery Collection and the Guest Artist space, where the exhibition proposals rotate and where projects by both established artists and emerging talents are hosted.

Since 1999, the Ekain Gallery has focused on sculpture, painting and graphic work with the aim of offering personalised advice and adding value to San Sebastian's cultural offer.

The artists represented by the gallery include Jose Luis Zumeta, Maria Paz Jimenez, Marta Cárdenas, Rafa Ruiz Balerdi, Amable Arias, Andrés Nagel, Clara Gangutia, Juan Luis Goenaga, Koldobika Jauregi, Miguel Balliache, Eduardo Chillida and Vicente Ametztoy.

BQD BASQUE DESTINATION

Agency

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basquedestination.com

Basque Destination has a long list of the most exclusive experiences you can find here: boutique hotels with real personality; Michelin Star restaurants serving local food; one-of-a-kind wine cellars that leave visitors open-mouthed and invigorated; museums showcasing our history both past and present, and show it off in the most innovative of ways; delving into culture, nature and food with expert local guides. Its motto defines how Basque Destination users feel, “as locals, with locals, by locals”.

SORTALDE

Agency

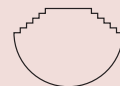
Contact:
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sortalde.com

Based in northern Spain and southwestern France, Sortalde is a luxury destination management company (DMC) specialising in premium experiences and the management of incentives and corporate events. We design tailor-made private trips in the Basque Country, La Rioja, Navarre, and the French Basque Country, with an extension to Bordeaux. We create culinary, cultural, and leisure proposals with value, taking care of every detail for a sophisticated and natural result.

Our hallmark is the design behind each and every experience: expert guides, unique access, high-end vehicles, and personalised services. Our execution is flexible, always aligned with luxury travel standards.





TENEDOR TOURS

Agency

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tenedortours.com

Tenedor Tours is a bespoke travel agency exclusively for companies, groups and individuals specialising in culture and gastronomy. Since 1997, this consultancy agency has organised various company meetings, incentives, conferences and exhibitions. It also organises tours, corporate trips, workshops and exclusive access to world-famous sites as well as those off the beaten track. They offer unique, pleasant and in-depth knowledge on the culture and gastronomy of San Sebastian and the Basque Country.



Transport TALUR LUXURY CARS

Contact:

T. (+34) 943 102 737

info@talurluxurycars.com

talurluxurycars.com

This company of luxury vehicles with drivers, with the added value of being authentic tourist guides with extensive knowledge of the territory, is the ideal solution to have vehicles at the personal disposal of the visitor from their arrival at the airport or railway station until their departure. Its very large fleet, including for groups, satisfies all needs: guided tours, food and wine outings or permanent attention, if required, during your stay in the Basque Country. With complete flexibility for customers.





**Donostia
San Sebastián**



**DONOSTIA
SAN SEBASTIÁN**
Turismoa



**MUY
GIPUZKOA**
SAN SEBASTIÁN

EUSKADI
BASQUE COUNTRY