what to do in GERNIKA
Going out for pintxos

Contents

4 Pintxos
20 Don’t leave Gernika without trying
22 Restaurants
34 Don’t forget, take it away
36 Shopping
46 Accommodation
52 Fairs
If it’s a cold pintxo it’s normally available on the bar, and you can help yourself to it.

When you go out for pintxos, you normally have one round (pintxo and drink) in each bar, and then move on to the next bar.

You normally pay at the end. Usually groups of friends take turns to pay for rounds, or they set up a “kitty” before they start (none of this paying for your own order in each bar).

We recommend visiting 4 or 5 bars and trying 1 or 2 pintxos and a drink in each establishment.
1 Arriza
2 El Caserío
3 Arkupe
4 Plazakoa
5 Etxarte
6 Arribaltza
7 Boliña
8 Auzokoa
9 Hiru Saku
10 Brasil
11 Bake Eder
12 Picasso
13 Sasoie
14 Arrien
15 Gernika
16 Bengo Etxe
17 Café Zallo Bar
18 Musutruk Kafe Antzokia
Pintxos
Chocolate. Weekends: fried baby squids, calamari, croquettes and Ibérico cured meat platter. Saturday evenings

Artekalea, 16 94 465 06 98
Coffee, cod tartlet. King prawns and mushrooms.

Artekalea, 9  barel caserio@hotmail.com  94 625 58 75
Portions, assorted salads and mixed platters.

Artekalea, 14 94 625 10 31

Coffee, wines, pintxos, chili peppers with anchovy & olive and a spacious area outside.

Plaza San Juan Ibarra 94 650 92 96
www.plazakoa.com info@plazakoa.com
Scrambled eggs with mushrooms and cod “kokotxas”.

Barrenkale Barrena s/n www.etxarte.es 94 465 34 29
Coffee and potato & chorizo omelette, small ham baguettes and tuna stuffed peppers.
Assorted omelettes, traditional & modern pintxos.
Innovative pintxos, prawns and coffee.

Pablo Picasso, 5

94 625 16 66
Salmon and octopus pintxos.

Tuesday

Pablo Picasso, 7 94 603 54 11
hirusaku2017@yahoo.com

Cod pintxos, chili peppers with anchovy & olive, octopus & pickled anchovies. Fine wines.

Tuesday

Pablo Picasso, 13 94 465 34 43
Pablo Picasso, 11 bake_eder@hotmail.com 94 625 10 59

Octopus, Spanish omelette and mushrooms.
Pintxos and assorted portions.

Weekends and bank holidays: calamari and mushrooms.

Wednesday

Large variety of pintxos.

Eriabarrena, 1  94 605 70 34

Eriabarrena, 2 bajo  94 612 68 09
Cod, squid, ham pintxos and assorted omelettes.

Eriabarrena, 2
94 650 92 09

Tuesday

Ham, assorted omelettes and special hot pintxos.

Industria, 12
94 625 07 78
Coffee, wine, pintxos and a spacious area outside.

Cod and octopus pintxos.

Juan Calzada, 71  94 612 50 30

Juan Calzada, 56  94 625 65 84

Industria, 10
musutruk@gmail.com
You can’t leave Gernika without trying ...  

Beans

A good plate of local **bean** stew, especially when the weather is cold.

Cod

A good plate of **cod “Bizkaina”, “pil pil”** or **“ajo arriero” style**. A cook from Gernika has won the “King of the Cod” competition several years’ running.

Some local **green peppers** fried with just a pinch of salt.
Gernika Gastronomic “Musts”

A good glass of txakoli wine, a wine made lovingly in Gernika that has won several prestigious Golden Bacchus awards.

Idiazabal cheese, either as a pre-lunch appetiser or as dessert: it’s exquisite in both cases.
Restaurants
Gernika bean stew, grilled T-bone, roast suckling pig and cod in pil pil and bizkaian sauce.

Kitchen opening hours:
09:00 - 16:00
20:00 - 23:00

Standard set menu: 12 €
Special set menu: 18,50€
Jatetxe - Zaharra

Kitchen opening hours: 12:45 - 15:30 / 16:00 and 20:30 - 22:30

Standard set menu: 10,50 €
Special set menu: 20 €

Gernika bean stew, tripe and pork snouts, hake in batter and cream pudding dessert.

Adolfo Urioste, 1  94 625 05 87

Hiru Saku

Tuesday

Kitchen opening hours: 13:00 - 16:00 / 20:00 - 23:00 (Fridays and Saturdays until 23:30)

Dish of the day: 12 €
Special set menu: 20 €

Grilled meat and fish.

Pablo Picasso, 7  94 603 54 11
**4 Sasoie**

- **Standard set menu:** 12 €
- **Special set menu:** 25 €
- **Kitchen opening hours:** 11:30 - 15:00 / 20:00 - 22:00 (Fridays and Saturdays until 24:00)

- **Grilled meat and fish.**
- **Eriabarrena, 2 bajo**
  - **94 612 68 09**

---

**5 Gerni - Jan**

- **Standard set menu:** 6 €
- **Kitchen opening hours:** 11:30 - 15:00 / 20:00 - 22:00 (Weekends until 23:00)

- **Individual dishes, baguettes, hamburgers and pintxos.**
- **Bekoibarra 27-17 Arburu**
  - **94 627 14 54**
6 Gernika

Kitchen opening hours: 12:00 - 24:00
Standard set menu: 10,50 €
Special set menu: 20 €

Gernika bean stew, T-Bone steak, cod in pil-pil and roast suckling pig.

Industria, 12 94 625 07 78

7 Julen

Kitchen opening hours: 13:00 - 16:00 / 20:30 - 24:00
Menu: 35 - 40 €
Standard set menu: 10 €
Weekend set menu: 18 €

Gernika bean stew, salads, home-cooked cod dish and T-Bone steaks.

Industria, 14 94 625 49 27
**8 Bengo-Etxe**

- **Menu:** 25 €
- **Standard set menu:** 11 €
- **Special menu:** 18 €
- **Kitchen opening hours:** 13:00 - 16:00 / 20:00 - 22:30

Basque traditional cuisine.

Juan Calzada, 71  94 612 50 30

---

**9 Zallo Barri**

- **Menu:** 50 €
- **Standard set menu:** 11 €
- **Main dish:** 7 €
- **Special set menu:** 26 €
- **Kitchen opening hours:**
  - 12:30 - 15:30
  - Saturdays also from: 20:00 - 23:00

Home-made traditional cuisine. Special menu for pilgrims.

Juan Calzada, 79  94 625 18 00

www.zallobarri.com  restaurante@zallobarri.com

---

Sunday to Friday evenings
Ai ene!

Standard set menu: €11
Special set menu: €20
Kitchen opening hours:
13:00 - 15:30 / 20:00 - 22:30
Fridays and Saturdays: 20:00 - 23:30

Home-made traditional cuisine. Special menu for pilgrims.

Batzoki

Kitchen opening hours: 13:00 - 16:00
Standard set menu: €10
Special set menu: €20
(Saturday and Sunday)

World cuisine served in an innovative ambience. Vegetarian meals and dishes for any type of intolerances.

Bizkaia, 12 94 603 43 35

Carlos Gangoiti, 7 94 612 68 39
Nere Kabia
Cervecería
Hamburguesería
Bocatería

Delivery service
Tuesday (except public holidays and eves of public holidays)

Assorted dishes and portions, special hamburgers and sandwiches.

Nere Kabia, 4  www.nerekabia.com  nerekabia@gmail.com  94 625 41 13

Kitchen opening hours:
13:00 - 16:00 / 18:30 - 23:00
(Fridays and Saturdays until 24:00)

70
**Zimela**

Kitchen opening hours: 13:00 - 16:00 / 21:00 - 23:00

Menu: 50 - 60 €

Standard set menu: 17 € + VAT

Special set menu: 26 € + VAT

Charcoal-grilled meat and fish.

Carlos Gangoiti, 57 94 625 10 12

www.zimela.com  zimela@zimela.com

**Plazakoa**

Kitchen opening hours: 12:00 - 16:00 / 19:00 - 23:00 (Fridays and Saturdays until 24:00)

Roast chicken, assorted baguettes and pintxos.

Plaza San Juan Ibarra 94 650 92 96

restaurante@plazakoa.com
Assorted salads, baguettes and “Twente” style hamburgers.

San Bartolomé, 2 bajo

94 465 31 85
Restaurantes

16 El Norte

Restaurantes

17 Sakone

Innovative cuisine.

Menu: 25 - 30 €
Dish of the day: 12 €
Special dish: 19 €
Kitchen opening hours:
13:00 - 15:45
Friday and Saturday: 20:00 - 23:30

Baguettes, individual dishes and pizzas.

Standard set menu: 9 €
Kitchen opening hours:
07:00 - 22:00

San Bartolome, 14 94 603 57 37

Aita Luis Villasante, 7 94 627 04 19

www.sakone.net
Don’t forget to take home...

- Cutlery from Gernika
- Ori-Baltzak
- Txakoli
- “Lauburu” Basque symbol
- Something that reminds you of the painting “Guernica” by Picasso
- Gernika Cake
- Gernika beans

Ori-Baltzak

Txakoli
Euskal Souvenirs

Souvenir Shop

Sunday afternoon

Typical souvenirs with a touch of Basque history.

Andra Mari s/n  www.euskalsouvenirs.com  euskal.souvenirs@gmail.com  +34 946 251 930
2. Bidaguren
Coffee Shop

“Rice pie”, Ori - Baltzak and home-made bonbons.

Juan Calzada, 21  94 625 09 97

3. Etxeko Makailoa
Salted cod / Delicatessen

Soaked salt cod and everything you need to enjoy it: txakoli, different wines and delicatessen.

Fernando Abaunza, 1  94 625 73 76
etxekomakailoa@hotmail.com
Omago Txiki
Ice creams

Home-made ice creams, fresh-made milkshakes, slushies. Sweet and salted crepes, waffles, special coffees...

San Juan Ibarra Plaza, s/n
Eriabarrena, 1

94 625 32 00
f.omago@gmail.com

www.heladosomagotxiki.es
5 Urdaihai
Fine wines

Delicatessen, txakoli and Rioja wines.
Plaza San Juan Ibarra, 6 bajo
94 625 80 82

Saturday afternoons and Sundays

6 Zubialde
Bakery and cakes

House breakfast and farmhouse style bread.
San Bartolomé, 11 bajo
94 625 85 96 /97
www.panaderiazubialde.es
**7 Iruskieta**

**Jewellery**

**IRUSKIETA**

Gernika and Saint James Way motifs made in crystal, gold and silver.

Andra Mari z/g

94 625 11 75

**8 Lejarraga**

**Jewellery**

**Lejarraga**

Basque motifs in 18 carat gold and silver.

Adolfo Urioste, 2

94 625 06 30
9 Amurrio
Jewellery

San Roke, 3
94 625 09 28

Saturday afternoons and Sundays

Household and catering utensils. Cutlery and crockery. Factory prices.

Outlet Idurgo
Kitchenware

Plaza Saraspe, 3
idurgo@idurgo.com

Saturday afternoons and Sundays

94 625 03 05
My mountain shop.
Bilbao, Algorta, Zornotza, Arrasate, Elorrio.
Carlos Gangoiti, 1
www.errekamendi.es

Trekking and hiking equipment.
Don Tello, 32
94 625 03 09
Gift items, national products, craftwork and knives.

Uribarri Kirolak
Industria, 9
94 625 19 94
656 72 70 06

Bike repair shops

Ciclo Jesús
Iparragirre, 62
94 625 31 93

Basati Bike
Juan Kalzada, 69
94 465 38 39

Uribarri Kirolak
Industria, 9
94 625 19 94

Bike M
Carlos Gangoiti, 40
94 465 35 89

Luggage delivery service

Le P’tit Bag
Consult price
635 730 852
g.car.trans@gmail.com
Accommodation

1. Gernika Hotel
2. Boliña Hotel
3. Akelarre Pension
4. Gernika Pension
5. Gernika Hostel
Gernika Hotel

The best accommodation solution for your business and pleasure trips. Discover it.

**Number of rooms:** 40

**Prices:** From 60 € to 140 € VAT included

Carlos Gangoiti, 17
Tfno: 94 625 03 50 / Fax: 94 625 58 74
www.hotel-gernika.com
h_gernika@hotel-gernika.com

Tourist registration No: H-BI-1031
Special group rates.

Number of rooms: 16
Prices: 36 € to 60 €

Barrenkalea, 3
Tfno: 94 625 03 00 / Fax: 94 625 03 04
Tourist registration №: H-BI- 360

www.hotelbolina.es
reservas@hotelbolina.es
Do it your own way: automatic 24 hour check in, parking for bikes, library, fridge and microwave at your disposal.

Number of rooms: 17

Prices:
Desde 38 € hasta 58 €
Gernika Pension *

Number of rooms: 6
Prices: 15 € - 30 €
Industria, 6
Tfno: 94 625 07 78 (Gemika Restaurant)
Tourist registration Nº: H-BI- 1055

(Gernika Restaurant)
Gernika Hostel

Kortezubi Bidea, 9
Tfno: 94 612 69 59 / 628 410 775
www.albergue-gernika.webnode.es
gernikaterpetxea@gmail.com

Capacity: 70 people in 4, 8, 10 and 12 people-rooms
Prices: 18 €
Cattle fair, Basque Pyrenees breed cattle championship. There is a procession of carefully prepared animals, which is truly a sight worth seeing.
The biggest feast day on the calendar in Gernika-Lumo. It offers an unbeatable opportunity to see the very essence of the Basque Country.
On Saturdays

These markets are held on the first Saturday of the month from June to December.

June: Cheese and Txakoli from Urdaibai

July: Gernika’s pepper

August: Cod and Rioja Alavesa wine

September: Bizkaia rabbit and cider

October: Sukalki day

November: Gernika’s bean

December: Snail day and the 3rd Saturday of December, Christmas fair and Euskadi snails competition

Beans stew recipe

Ingredients:
- 500 gr Gernika’s red beans
- 1 onion
- 1 carrot
- Dried red pepper
- 1 “chorizo”
- 100 gr pancetta
- 2 medium sized potatoes
- Olive oil
- Salt

Preparation method:
Gernika beans are left to soak the night before. Then they are placed in a cooking pot with the same water and a little oil is added. The vegetables are peeled and added to the beans. The entire contents must be covered by the water. The cooking pot is placed on the hob to simmer and slowly boil without stirring with a spoon, simply moving the pot by the handles. Water is added as needed, and when the beans have been boiling for an hour add: salt, diced chorizo (cured sausage) and bacon. Continue boiling gently for a further 2 hours, moving the pot so the stock thickens and the ingredients do not stick to the bottom. When there is 30 minutes left peel, dice and add the potatoes. Add more salt if necessary.
Monday in Gernika

Every Monday of the year 9:00 - 13:30

1. Rural market: local produce
2. Greengrocer’s
3. Street trading

Seasonal produce.
Tourist Information Office

Artekalea 8
48300 Gernika-Lumo
Tfno: 94 625 58 92
turismo@gernika-lumo.net
www.gernika-lumo.net

Opening hours:

From November to March
Monday to Friday: 10 - 18
Saturday and Sunday: 10 - 14

From April to October
Monday to Saturday: 10 - 19
Sunday: 10 - 14