



Basque: Spain's Culinary Riviera
**From Earth to Table, Market Treasures and
Fine Dining**
Hosted by Anna & Michael Olson

BILBAO – SPAIN
SEPT. 24TH – OCT. 1ST 2027



About this Trip

Welcome to the Basque Country: Europe's most celebrated culinary coastline, where tradition and innovation live side by side.

This eight-day journey is based in Bilbao and explores the region's iconic food culture, guided by the expertise and warmth of celebrated chefs Anna and Michael Olson.

You'll follow ingredients from source to table: artisanal chocolate in Tolosa, pintxos culture in San Sebastián, a private culinary masterclass in Santander, and a behind-the-scenes seafood conservas tasting in Bermeo. From the wild beauty of Gaztelugatxe to the rural heart of Idiazabal and its legendary cheeses, every detail is curated for comfort and access.

This is not a tour. It's an invitation into the Basque table.

Daily Itinerary Overview

- DAY 1** Arrival in Bilbao + welcome dinner
- DAY 2** Chocolate experience + San Sebastián pintxos
- DAY 3** Santander coast + Cantabrian cooking masterclass
- DAY 4** Urdaibai + Gaztelugatxe + Bermeo seafood tasting
- DAY 5** Bilbao market-to-table cooking experience
- DAY 6** Arantzazu sanctuary + Idiazabal cheese workshop
- DAY 7** Bilbao guided city tour + Michelin-star farewell dinner
- DAY 8** Morning checkout & Airport transfer



HIGHLIGHTS



Hosted Throughout by Anna & Michael Olson

Anna and Michael are with you for the full eight days - at tastings, in kitchens, at meals, and throughout every curated experience.

Their passion for Spanish food culture, love of local ingredients, and warm, down-to-earth hosting style turn each day into something personal and unforgettable - from pintxos bars in San Sebastián to market-to-table cooking in Bilbao.

Luxury and authenticity, woven together.

5-STAR COMFORT, AUTHENTIC EXPERIENCES

You'll stay in an iconic five-star hotel in the heart of Bilbao, with private transfers and a comfortable base for the week.

Expect fabulous dining, behind-the-scenes access with artisans (chocolate, anchovies, and cheese), and hands-on culinary experiences designed for true food lovers.

LUXURY AND AUTHENTICITY, WOVEN TOGETHER.

HIGHLIGHTS

Coast of Gods



Market-to-Table Cooking in Bilbao

Step into Bilbao's culinary heartbeat with a guided market visit and a live chef-led cooking experience at a private txoko-style setting. You'll follow ingredients from stall to plate, learn local techniques up close, and sit down to an exclusive tasting menu that captures the true flavor of the Basque table.

HIGHLIGHTS



San Sebastián: Pintxos, Beauty, and Belle Époque Elegance

San Sebastián is where food becomes culture. Spend time in the Old Town discovering the world of pintxos at your own pace, then enjoy a guided walk through the city's most iconic streets and seaside views - a perfect blend of gastronomy, history, and coastal glamour.



Artisan Access: Chocolate, Conservas, and Idiazabal Cheese

This journey is built around rare access to the people behind the region's most celebrated flavors. From an immersive chocolate experience in Tolosa, to a behind-the-scenes visit and tasting at a historic seafood conservas in Bermeo, to a hands-on Idiazabal cheese workshop, you'll meet the makers and taste what most travelers never get to.

HIGHLIGHTS



Michelin-Star Finale in Bilbao

End the week on a high note with an unforgettable farewell dinner at Michelin-starred Atelier Etxanobe. Expect a refined, creative tasting experience paired with exceptional wines - a celebration of Basque cuisine at its most elevated, and the perfect closing chapter to the trip.



Itinerary Schedule

DAY 1 - 8

8 DAY CULINARY
JOURNEY

Eight days.

One iconic Basque base.

A culinary journey you'll never forget.

From Bilbao to San Sebastián, Santander, and the wild Biscay coast, immerse yourself in the flavors, landscapes, and traditions of Northern Spain's most celebrated food region. Stay in an elegant five-star landmark in the heart of the city, enjoy private transportation throughout, and experience the Basque table from every angle - pintxos culture, market-to-table cooking, artisan tastings, and a Michelin-star finale.

The itinerary is thoughtfully paced, with the perfect balance of curated experiences and free time to savour each destination, each meal, each moment.

Day 1 - 2

Day	Activity	Description
1	Arrival in Bilbao <i>Dinner</i>	• Arrive in Bilbao Airport • Private chauffeur group transfer to Hotel Carlton or similar - (check-in) • Welcome dinner at Restaurante Víctor (Plaza Nueva) featuring Bacalao al Pil-Pil • Overnight in Bilbao
2	Tolosa + San Sebastián Day Trip <i>Breakfast,dinner</i>	• Breakfast at hotel • Private transfer: Bilbao - Tolosa - San Sebastián • Guided visit and tasting at Rafa Gorrotxategi Chocolate Museum • San Sebastián: free time for pintxos at your own pace (food and drinks paid by guests) • Guided walk through the Old Town and waterfront highlights • Return to Bilbao, dinner and overnight

Day 3 - 4

Day	Activity	Description
3	Santander Day Trip + Cantabrian Cooking Masterclass Breakfast, Lunch	• Breakfast at hotel • Private transfer: Bilbao - Santander - Bilbao • Private guided tour of Santander (key coastal and city highlights) • Exclusive private culinary masterclass and degustation at Chefs Working • Return to Bilbao and overnight
4	Urdaibai + Gaztelugatxe + Bermeo Seafood Traditions Breakfast, Lunch	• Breakfast at hotel • Private transfer along the Biscay coast: Urdaibai Biosphere Reserve + San Juan de Gaztelugatxe • Continue to Bermeo, historic fishing port • Guided visit and tasting at Conservas Zallo (seafood preserves) • Traditional Basque lunch at Restaurante Almiketxu • Return to Bilbao and overnight

Day 5 - 6

Day	Activity	Description
5	Bilbao Market-to-Table Cooking Experience <i>Breakfast, Lunch</i>	• Breakfast at hotel • Culinary experience at El Txoko: market visit + ingredient selection • Live chef showcooking / workshop • Exclusive tasting menu lunch • Afternoon at leisure in Bilbao • Overnight in Bilbao
6	Arantzazu + Idiazabal Cheese Workshop + Oñati <i>Breakfast, dinner</i>	• Breakfast at hotel • Private transfer: Bilbao - Arantzazu - Idiazabal - Oñati - Bilbao • Guided visit to the Sanctuary of Arantzazu • Idiazabal: Aranburu Farm cheese experience and tasting (paired with Txakoli) • Oñati: market visit + free time and lunch on your own • Return to Bilbao, free time, dinner and overnight

Day 7 - 10

Day	Activity	Description
7	Bilbao Guided City Tour + Farewell Dinner <i>Breakfast and Dinner</i>	• Breakfast at hotel • Private guided tour of Bilbao (heritage, Casco Viejo, key icons) • Afternoon at leisure • Farewell dinner at Michelin-starred Atelier Etxanobe: Chef Atelier Plus Menu with wine pairing • Overnight in Bilbao
8	Departure day <i>Breakfast</i>	• Breakfast at hotel • Morning checkout • Private group transfer to Bilbao Airport for departure



Stay in comfort

SELECTED WITH YOU IN MIND

5 STAR
ACCOMMODATIONS

Premium Property

Our stay on this journey is hand-selected for location, comfort, and atmosphere. For the full week, we'll be based at the Hotel Carlton Bilbao, an iconic five-star landmark in the heart of the city's elegant Plaza Moyúa.

With its timeless architecture, refined service, and generous rooms, the Carlton is the perfect home base between day trips along the Basque coast and unforgettable culinary experiences. Each morning begins with an easy start and a beautiful breakfast, and each evening ends back in comfort - right in the center of Bilbao.

PRICING

PRICING

What is covered

Your base package includes the full Basque Culinary Premium itinerary: seven nights in an iconic five-star hotel in Bilbao with breakfast, private arrival and departure transfers, and all scheduled day trips by private vehicle.

Across the week, you'll enjoy a curated collection of meals, tastings, and experiences - from pintxos culture in San Sebastián and artisan chocolate in Tolosa, to a private Cantabrian cooking masterclass in Santander, a behind-the-scenes seafood conservas tasting in Bermeo, and market-to-table cooking in Bilbao. Every day is thoughtfully paced and professionally coordinated so you can simply arrive and enjoy.

INCLUSIONS

- 7 nights in 5-star accommodations with breakfast
- Private arrival and departure transfers
- Private transportation with driver for scheduled day trips, including hotel pick-up and drop-off

Curated culinary experiences and tastings, including:

- Welcome dinner at Restaurante Víctor
- Rafa Gorrotxategi Chocolate Museum visit and guided tasting (Tolosa)
- Private Cantabrian culinary masterclass at Chefs Working (Santander) with curated wine pairings
- Conservas Zallo guided tour and tasting of 7 seafood products (Bermeo)
- Lunch at Restaurante Almiketxu
- Market-to-table culinary experience at El Txoko (Bilbao): market visit + live chef showcooking + tasting menu
- Aranburu Farm guided visit and cheese tasting paired with Txakoli
- Farewell dinner at Michelin-starred Atelier Etxanobe: Chef Atelier Plus Menu with wine pairing
- Beverages with included meals:
 - ½L water + ¼L wine or 33cl beer per person

ALSO INCLUDED:

Private guided tours (English-speaking):

- San Sebastián, Santander & Bilbao
- Sanctuary of Arantzazu (guided tour)
- Customized recipe collection from Anna & Michael
- **Emergency medical travel insurance**
- 24/7 in-destination support in English

EXCLUSIONS

- International flights
- Optional activities, upgrades, or additional tastings not listed
- Personal expenses (laundry, minibar, phone calls)
- Meals or beverages not specified in the itinerary
- Tips and gratuities (drivers, guides, hotel staff)

The itinerary is subject to change. In the event of supplier or scheduling changes, experiences may be adjusted and replaced with comparable alternatives of equal or greater value.



Reserve your spot now!