



A pintxo is a small snack, typically eaten in bars, especially popular in the Basque country. They are usually eaten while hanging out with friends or relatives; thus, they have a strong socializing component, and they are usually regarded as a cornerstone of local culture and society. (Wikipedia)

In DIMVA 2016 we would like to take you on a Pintxo round. You have received a set of vouchers along with the conference material. With each of the tickets you will get a beverage and a Pintxo (to choose among several options) in each of the selected bars, including the specialty of the house. In the map, you have an overview of the Old City of San Sebastian with the marked spots for this DIMVA 2016 Pintxo Dinner.

Listed bars with included pintxos:

La Viña (Perfect for the dessert)

- Cheese cake [specialty]
- Assorted Ice Cream

A Fuego Negro:

- Makcobe with txips (mini burger of Kobe meat and banana chips) [specialty]
- Crunchy risotto of sheep & cuttlefish
- Salad of green & red spinach, onion & feta [vegetarian, for vegan ask without cheese]

Zeruko:

- La hoguera (the bonfire) [specialty]
- Foie with apple compote.
- Vegetarians: ask for alternatives

Txuleta:

- Ox chop croquette [specialty]
- Squid croquette
- Vegetarians: ask for alternatives

Borda Berri:

- Braised veal cheeks on red wine [specialty]
- Grilled octopus with quince sauce
- Vegetarians: ask for alternatives

Txepetxa:

- Anchovies with cream of spider crab [specialty]
- You might want to ask for other sauces.
- Vegetarians: ask for alternatives