



BASQUE GASTRONOMY

MEAT



LARGE STEAK

TXISTORRA



CHORIZO

HAM



FISH

- Anchovy



- Salt cod



- Hake



FISH

- Marmitako (fish soup)



- Txipirotiak (squid)



- Spider-crab



CHEESE

- **Idiazabal:** Is made in northern province of Navarre. Often, served with membrillo, a quince jely.



- **Roncal:** From the northeast Navarrese valley of Roncal, Roncal cheese received its official denomination in 1981.



- **Ossau-iraty:** North of the Pyrenees.



VEGETABLES AND LEGUMES

- Asparagus: Are typical from Navarre.
- Tolosa beans: Are black/purple.
- Artichokes: Are from the south of Navarre (Tudela).



DESSERT

GOXUA



BASQUE CAKE



PANTXINETA



ALCOHOLIC DRINKS

- Pacharan: Is made with sloe and sweet anise.



- Kalimotxo: This drink is a mixture of Coca-cola and wine.



- Cider: Cider is made with apples.



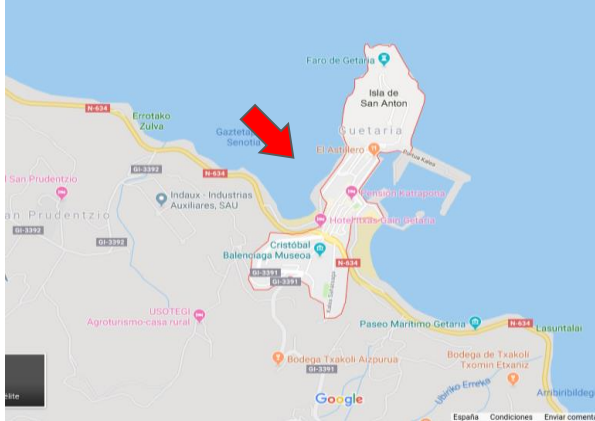
- LA RIOJA: There are a lot of wine cellars.



TXAKOLI

-Produced around
Getaria

-Never make it out of the basque
country



PINTXOS



Pintxos are small salty pieces of food and you can eat them anywhere and anytime.



SPANISH OMELETTE (click the link and enjoy our omelette!!!)

(Amaia A/Amaior T)



https://www.youtube.com/watch?time_continue=3&v=ne15z0z8yUg&feature=emb_logo