

Hondarribia

Guipuzcoa



Maribel's Guide to Hondarribia ©

Maribel's Guides for the Sophisticated Traveler ™

June 2023

The Tour de France in the Spanish Basque Country is a major event: a first stage on the 1st of July around Bilbao, a second stage linking Vitoria-Gasteiz to San Sebastián, and a third stage that will finish in Bayonne on the French Basque coast, passing through Hondarribia. Three days of celebration for this popular sport, and three days that will make the Basque Country the centre of the sporting and cycling world!

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Hondarribia

This picturesque walled fishing village sits on the bay of Txingudi, across the estuary from the French Basque village of Hendaye. Featured in “[The Most Beautiful Villages of Spain](#)” (Hugh Palmer 2003), Hondarribia (Fundarribia in Spanish), is widely considered to be one of the most picturesque coastal villages in all of Spain from its charming and colorful La Marina quarter to the much photographed fishermen's homes of Calle San Pedro, with their green, blue and red shutters and geranium bedecked balconies. The handsome historic walled medieval quarter overlooks the city and is filled with aristocratic mansions as well as the Gothic-Renaissance castle of Carlos V. Its wide beach winds along the Bidasoa River to the coast and has excellent facilities for a family beach day. This seaside village makes an excellent base from where one can spend several days exploring the French Basque countryside, the *Pays Basque*, the lush green valleys and vineyards of neighboring Navarra, or inland Gipúzkoa.

So whether you decide to stay in grand style at the 10th-century [Parador de Hondarribia](#) on the Plaza de Armas in the medieval quarter, which is located a short walk from the historic stone arched Santa María Gate, or opt for something more simple but

comfortable by staying at one of the [agrotourism homes](#), you'll be rewarded with lovely views, fantastic gourmet food, a lively fishing quarter for great pintxos in the evening, nice shopping and a friendly populace. There's also a modern sports complex, yacht harbor and fishermen's pier with restaurant, as well as several children's playgrounds on the way to the family beach. The tourist center for [Hondarribia-Irún and Bidasoa](#) are located in the Marina complex.

Although we pick up grocery staples at the handy Erroski supermarket below the old quarter, not far from the airport, we always head to the specialty shops downtown for our gourmet items. You can buy food and wine for a picnic at [Solbes](#), the gourmet food purveyor across from the Tourist Office at Calle Santiago, 2, then head to pedestrians only Calle San Pedro in the fishermen's quarter, to the charcuterie Urdai-Azpikoak of Jon Alzaga at No. 45, which sells a great selection of Iberian hams and Pyrenees cheeses. For the best baguettes (*leñas*) I've every tasted in Spain, stop at [Panaderia Ogi-Berri](#), *Artesanos del Pan*, at Calle San Pedro, 69, in La Marina. Don't buy bread anywhere but here! At the end of Calle San Pedro you'll find a handy laundry, (*lavandería*) Tintorerís Ondo Garbí, which provides us with very good, usually one-day service, during our stay. Closed Sundays.



Getting to Hondarribia

From San Sebastián-Donostia

Hondarribia is about a 30-minute drive or taxi ride from San Sebastián, making it an easy lunch destination or for a beach day. There is regular bus service between San Sebastián and Hondarribia on the E21 and E27 [Lurralde Bus](#), with buses departing from Gipuzkoa Plaza in San Sebastián-Donostia, dropping you off in the center of Hondarribia. Cost is 1,85€/one-way.

From Pamplona

Pamplona is about an hour-twenty minutes drive inland from Hondarribia, either following the AP-15/A-15 toll road, or taking the more scenic N-121-A through the Baztan Valley. You can connect on the [ALSA](#) through San Sebastián, but there is also a special seasonal beach bus one can take during the summer.

Flying to Hondarribia

The San Sebastián airport is located in Hondarribia with direct connections from Madrid, Sevilla, Barcelona and Gran Canaria (LPA). The Biarritz-Anglet-Bayonne

airport in the Pays Basque (France) is 25 minutes away by taxi, while the Calatrava designed Bilbao International Airport is one hour-twenty minutes by taxi. You can take a bus, taxi or arrange a private transfer from Biarritz or Bilbao to Hondarribia.

By Train

Irún/Hendaye and San Sebastián-Donostia are the nearest rail services for Hondarribia.

Ferry to and from Hendaye

One can take the little ferry, *navette maritime*, the [Bateau Marie-Louise](#), from the old pier/parking lot area in downtown Hondarribia to the port of neighboring [Hendaye, France](#), just across the Bidasoa estuary at Txingudi Bay, where you can walk to the expansive (3 km) sandy beaches of Ondarraitz, one of Hendaye's main attractions. The ferry runs daily starting at 10:00 am, and takes about 7 minutes to make the crossing. Tickets are 2,30€, one-way. Times may change depending on the weather. The slightly larger ferry, [Barco Hondarribia-Hendaya](#) departs every 15 minutes from Paseo Butrón, a few steps away.



Wine Tasting In Hondarribia

If your Basque itinerary doesn't include time for a visit to Getaria or Bakio, you have the opportunity to visit a txakolí winery, [Hiruzta](#), the only winery in Hondarribia, surrounded by 17 hectares of vineyards. The Rekalde family opened the winery in 2012 and has filled the dream of reclaiming the century-old tradition of txakolí production in the Bidasoa. 50-minute visits (15€) are available Wednesday-Sunday and holidays at 12:00 noon and 1:00 pm. You can also do the 75-minute wine and gastronomy experience for 33€. Private tours/tastings are available upon request. There is also have a restaurant with an outdoor terrace and a wine bar. [Asador Sutan](#), under the direction of the Txapartegi brothers of the [Alameda Restaurant](#), which can be booked on [The Fork](#). Call (+34) 943 104 060 or email reservas@hiruzta.com to request a tour and tasting.



The shared table at Gastroteka Danontzat

Dining in Hondarribia

Hondarribia has become known for its outstanding cuisine and is one of the main destinations for gourmands visiting the Basque country. The number of young chefs who have migrated here after studying under Pedro Subijana, Martín Berasategui and Arzak, among others, have given visitors a wide selection of great restaurants and pintxos bars to choose from, with the popular Bar Gran Sol having won numerous major pintxos competitions over the years.

Restaurante Alameda

For fine dining, and a Michelin star treat, choose this family run destination located across from the road leading up to the Old Quarter and the Parador at Calle Mirasoroeta, 1. Now celebrating their 75th anniversary. Considered by gastronomic critics as one of the finest spots in all the Basque Country for more than 20 years, the owners/chefs, Mikel, Gorka and Kepa Txapartegui, are among the country's top stars with one Michelin star and two Repsol suns. If you can dine in only one of Hondarribia's fine restaurants, splurge on the Alameda. Both the tavern and restaurant

are open for lunch from 1:00 to 3:30 pm and dinner from 8:00 to 11:00 pm. Closed all day Monday, Tuesday and Sunday evenings.

Tel: (+34) 943 642 789

Restaurante Arroka Berri

Serving traditional Basque cuisine with a creative twist, one of my Hondarribia favorites is Arroka Berri, in the upper town on the right side of the road to the Cabo Higuer lighthouse at Calle Higer Bidea, 6. It's housed in a typical Basque farmhouse remodeled in 2005. Chef Gorka Cepeda, with Jesus Ancisar, offers special group menus. Recommended in the Repsol Guide for 2023. There's ample car parking across the street. Open Thursday-Sunday for lunch from 1:00 to 3:30 pm, and for dinner from 8:00 to 11:00 pm. Bookable on [The Fork](#).

Tel: (+34) 943 642 712

Abarka

This traditional Basque farmhouse in the foothills of the residential district of *La Campiña*, at Baserritar Etobidea, 36, is where Chef Natxo Garcia and his team offers classic Basque dishes with an innovative touch. Recommended by Andoni Luis Aduriz ('Mugaritz'). To accompany your seafood dishes, be sure to try the local txakolí wine from the vineyards of [Hiruzta](#). Try the menu "*Tradicion*" for 27€, wine not included. Opens for lunch at 1:00 and dinner at 8:00 pm, closed on Mondays.

Tel: (+34) 943 641 991

Laia Asador-Sidrería

Opened in 2006, this modern roasting house, at Arkolla Auzoa, 33, excels in grilled meats and fish in a beautiful country setting with mountain views. In 2015 they won the award as the best grilling house from [Gastronómika San Sebastián](#) and are now considered one of the best 30 steakhouses in the world, with chef Jon Ayala [a master of the grill](#). They offer a special 35€ lunch menu, VAT included. One Repsol sun. Open daily for lunch from 1:00 to 3:00, 1:30 pm on Saturdays, and for dinner on Fridays and Saturdays from 8:30 to 11:00 pm. Can be booked on [The Fork](#).

Tel: (+34) 943 646 309

Arraunlari Berri

For fine dining along the pedestrian walkway overlooking the bay, you need look no further than owner/chefs Aitor Amutxastegi and Jon Couso venue offering updated traditional Basque Cuisine. Recommended in the Repsol Guide for 2023. The traditional menu is available at noon from 15 September to 15 June for 24€, VAT included. They also open for dinner from Thursday to Saturday, 8:00 to 10:30 pm.

Tel: +34 943 57 85 19

Gastroteka Danontzat

“*Ni restaurante, Ni bar*”, the city’s highly innovative, chef-owned gastrobar, receiving much critical acclaim, is located in the Old Quarter on a pedestrian only side street at Denda Kalea, 6, where there is a large central table that invites you to share conversation and experience with other diners, or you can opt for a private table. The internationally recognized chef, Gorka Irisarri, has won several pintxos competitions. His gourmet cheeses, oils and wines will make your visit unforgettable. There is a six plate, plus appetiser and dessert, tasting menu for 75€ with a wine pairing option of 25€. Open from noon to midnight, but closed on Tuesdays and Wednesdays.

Tel: (+34) 943 646 597

Restaurante Zeria

Opened in 1965, the restaurant is housed in a 16th-century (1575) former fisherman’s house, one of the most charming in La Marina, is at Calle San Pedro, 23, in the fishermen’s quarter. It’s built over the skeleton of a great whale which came to die on the beach in the mid-15th century. Here they still offer three gastronomic menus of 45€, 62€ and 75€, wine and coffee included. Dine in the restaurant or on the terrace. Recommended in the Repsol Guide for 2023. Closed Thursdays and Sunday evenings, except during the busy summer season. Can be booked on [The Fork](#).

Tel: (+34) 943 640 933

Txantxangorri

Located next door to Zeria at No.27, this popular small bar/restaurant occupies one of the most photographed buildings in Hondarribia. It’s also a great stop for traditional pintxos. Open daily for lunch from 11:30 am to 4:00 pm and from dinner from 6:30 to 11:00 pm.

Tel: (+34) 943 642 102

Mika Hondarribia

You'll find this small bar-restaurant in the heart of the old quarter in the Plaza de Armas, convenient for those staying at the Parador, is owned by chef Mika Pop, who began her career in Sintra (Portugal). The restaurant is open for lunch from 12:30 to 4:00 pm and for dinner from 7:30 to 11:00 pm. Closed on Tuesdays and Wednesdays. Call to reserve.

Tel: (+34) 943 641 880

Tatapas Gastroteka

Located at Nagusi Kalea, 31, this small bar-restaurant is a fairly new addition in the old quarter (2019) who survived the pandemic. Taliska, from Brazil, and Adur, from Donostia. Closed Tuesdays, Wednesdays. Can be booked on [The Fork](#).

Tel: (+34) 943 386 666

Badia Taberna

You'll find this interesting Gasto-Tavern in the historic center of Hondarribia, across cobblestoned Gipuzkoa Plaza from the Hotel Hotel Palacete. It's a small space where chef Amaia Urdangarin, who trained at the Aiala cooking school run by Karlos Arguiñano, and had a popular cooking program, "cocina abierta" on Canal Nova TV, offers traditional Basque dishes. Closed Tuesdays and Wednesdays and Sunday nights. Can be booked on [The Fork](#).

Tel: (+34) 943 231 790



Lunch at La Hermandad

The Old Fishermen's Quarter Classics

[La Hermandad de Pescadores](#)

Located at Calle Zuloaga, 12, not far from the old wharf, is a rustic, bustling, convivial place with impeccable seafood and service, and one of the most popular destinations in the city since 1938. You'll need to reserve ahead of time, particularly on weekends when the French arrive in droves via the ferry from Hendaye. Try the *almejas en salsa verde*, clams in green sauce, a house specialty, *rodaballo salvaje a la parrilla*, grilled wild turbo, and the *anchoas caseras en salazón*, homemade salted anchovies. It's inexpensive, fun and informal. Recommended in the Repsol Guide for 2023. Open for lunch Tuesday-Sunday and for dinner from Wednesday-Saturday. Closed Sunday and Tuesday evenings, all day Monday, Easter week, the first of July and Christmas.

Tel: (+34) 943 642 738

Kupela

Originally opened in 1981, this traditional Hondarribia restaurant at Calle Zuloaga, 12. is in the former *cofradía de pescadores de Hondarribia*, the fishermen's fraternity, where the fishermen kept their nets, dating from the 14th-century, is next door to *La Hermandad de Pescadores*. Offering a seasonal menu. Open daily for lunch from 1:00 to 4:00 pm and for dinner from 8:00 to 11:30 pm.

Tel: (+34) 943 644 025



Celebrating San Marcial Day in Irún after two years of pandemic

Dining In Irún

Singular Iñigo Lavado

Next door in the neighboring village of Irún, at Avenida Iparralde, 43, in the Ficoba Exhibition Center, is where you will find Chef Iñigo Lavado's gastronomic creations. Here he offers traditional Basque cuisine with a blend of flavors from around the world after learning his trade in the kitchens of Martín Berasategui, Ferrán Adriá, Pedro Subijana, Alain Ducasse and Luis Irizar. Since 2012 he has been a gastronomic consultant of Makro. Awarded a Repsol sun for 2023. There are two preset menus; 55€ and 80€, available for lunch Tuesday-Sunday and for dinner on Fridays and Saturdays. Or you can reserve without a menu. Closed 4-19 July and from 29 August to 6 September, 2023.

Tel: (+34) 943 639 639

Felix Manso Ibarla

Chef Felix Manso is called "the Druid" because it's said he makes magic in his kitchen. We discovered him while watching EITB's series on Basque cuisine "*Juego de cartas*". Dine indoors or relax on the terrace and treat yourself to the chef's 6-course market driven tasting menu, which changes daily. Located in Irún at Barrio Meaka, 9, the restaurant is open from 10:00 am to 5:30 pm daily, except Tuesdays. Open Friday evenings from 8:30 until 10:30 pm, and Saturday evenings until 10:00 pm.

Tel: (+34) 943 841 964

Asador Ana Mari

This traditional Basque kitchen at Barrio Olaberria, 49, in a 16-century farmhouse, the former Labeko Etxea, was opened in 2018 by the Bereciartua family, who have owned [Portuetxe](#) in Donostia, one of the most renowned steakhouses in Guipúzcoa, since 1982. The grill is now in the hands of Asier Alcalde, a finalist in the Madrid Fusión Revelation Chef contest in January 2018. He was formally in charge of the grill at Laia in Hondarribia. Recommended in the Michelin Guide. Open for lunch from 1:00 to 3:30 pm and for dinner on Fridays and Saturdays from 8:30 to 10:30 pm. Closed Wednesdays. Can be booked on [The Fork](#).

Tel: (+34) 943 124 799 / 688 741 954



Bar Gran Sol

Pintxos Hopping In Hondarribia

Bar Gran Sol

The first on our list is located along the pedestrian Calle San Pedro, which is one short block behind the main street. The bar, run by two young men, has won numerous gastronomic awards for its creative pintxos. Every dish is a little work of art and holds its own with the very best pintxos bars of San Sebastian. Go early because the pintxos disappear quickly and kitchen closes before 11:00 pm. If you arrive at 7:00, you'll find the bar covered with cold pintxos but you must wait until 7:30 to order the delectable hot pintxos from the kitchen. During the summer, the bar and terrace become mobbed very quickly. I suggest you grab a spot at one of the barrel tables on the outdoor terrace (no chairs-this is stand up dining) and send one member of your party inside to order and then to wait at the bar. The bartender will ask for your name and call you when your order from the kitchen is ready. No waiter service. It's survival of the fittest here, but you simply should not miss these highly inventive treats. Restaurant Gran Sol is located next door at No. 63.

Tel: (+34) 943 642 701

[Yola Berri](#)

Found at San Pedro, 22, is a local hangout with long wooden tables and benches, and a bar covered with traditional style pintxos from 11:00 am on. Hot pintxos are also available from the kitchen. There's also an upstairs dining room that serves huge portions at very moderate prices, and is a favorite of the locals. It's across the street from the Hotel Jauregui.

Tel: (+34) 943 645 611

[Vinoteka Ardoka](#)

Another excellent venue at Calle San Pedro, 30, is also the only *vinoteka*, wine store, in Hondarribia and offers, along with its selection of pintxos and small plates to share, outstanding wines. In 2017 they opened a second [Ardoka](#) in Madrid at Calle Bretón de los Herreros, 9. Closed on Tuesdays, except during the summer.

Tel: (+34) 943 643 169

[Bar-Restaurante Enbata](#)

The Hotel Jauregui has its own fine pintxos bar, which is very handy for late night dining, the kitchen doesn't close until 11:30 pm. This bar was a finalist in this year's Euskal Herria pintxos competition.

Tel: (+34) 943 641 054

[Lekuona](#)

This popular family run bar (3rd generation) on Calle San Pedro, with a restaurant on the 1st floor and busy terrace during the summer, first opened its doors in 1960 offering traditional cuisine. Opens daily at noon. Closed yearly from June 20 to July 3, and from January 15-30.

Tel: (+34) 943 642 762

[Bar Alcanadre](#)

Sitting directly across the street from Bar Gran Sol, you'll find a more laid back bar offering more traditional pintxos like morcilla cocida. While Gran Sol has become more of a wine bar with some excellent high-end offerings, here you'll find the more

typical Basque pintxo bar, the one where everyone knows your name, and prices are reasonable.

Tel: (+34) 943 642 772

Zabala

Also on busy Calle San Pedro at No. 8, you'll find this charming Sidrería/pintxos bar, with a second entrance on Calle Zuloaga. Closed on Sunday evenings, Monday and Tuesday. Popular with the locals.

Tel: (+34) 943 642 736

Other bars that we've enjoyed on pedestrianized Calle San Pedro include the classic (1940) [Bar Itxaropena](#) at No. 67, and [Bar Ignacio](#) at No. 20, which serves yummy potato omelets. Look for the green and white façade. You can sit at the bar or at a table. [Restaurante Itsaspe](#), at No. 40, offers an excellent a variety of traditional pintxos and small plates.

Nightlife in Hondarribia

Hondarribia offers little in terms of nightlife compared to San Sebastián, but one can have a nightcap at the Parador, or in the pretty garden of the popular bar and dance club, [Q Hondarribia](#), located on the road that leads to the city's beaches. Or head to [Bar Azkenportu](#), on the lower level in the picturesque blue building in the old quarter at San Pedro, 73, for a cocktail with the locals.



Hotel Palacete

Staying in the Old Quarter of Hondarribia

Hotel Palacete

For those who need to watch their budget closely may want to consider a sweet little hotel, very inexpensive, on Hondarribia's prettiest plaza of the Old Quarter, at Plaza de Gipúzkoa, 5. This bijoux, 9-room property is a renovated mansion. The hotel offers three single rooms and one that is handicapped accessible. Breakfast is served on terrace. Rooms come with satellite TV, WiFi in all rooms, safes, baths with hair dryer and A/C. Pets allowed. Book the largest room with wall of windows facing the square.

Tel: (+34) 943 640 813

Hotel El Obispo

The 14th-15th century palace, a former archbishop's mansion that houses the 16-room 3-star hotel. Rooms have TV, mini-bar and pretty views of the estuary. Some upstairs rooms share a walk out balcony overlooking the town. The buffet breakfast included in the room rate is served in a cheerful, salmon and cream-colored downstairs breakfast

room or the inviting outdoor terrace. There are six parking spaces for guests in front of the hotel, and parking is also available at a nearby garage. It sits on a renovated square, in a quiet corner, off the beaten path and seems lighter, airier, more inviting because of its location on Plaza del Obispo. There is room service, Nestles chocolates, breakfast brought to the room, baby-sitting services, and the free use of bikes. The owner, Victor Alza Lekuona, is friendly, the property is immaculate and extremely attractive, prices moderate, and they respond to emails quickly.

Tel: (+34) 943 644 400

Hondarribia Suites

One of the newer additions to sleeping in the old quarter is located at the entrance to the old quarter at the Santa Mariako portua, the centuries-old stone arch Santa Maria gate. Totally renovated, it opened in 2018 offering several large bright and spacious suites. There is parking available nearby.

Tel: (+34) 682 060 786



Hotel Parador de Carlos V

Staying In A Castle In The Old Quarter

Parador de Carlos V

The 36-room Parador, a castle built over a former Arab fortress, dates from the 10th-century, is one of the most atmospheric castle Paradors in the entire network, filled with antiques, suits of armor, tapestries. King Ferdinand and Queen Isabella, and their son Charles V, the Holy Roman Emperor, once resided here. Room 301 has views of the bay and the Old Quarter and has a sitting room, attic and two balconies. Like the Parador in Limpas (Cantabria), this Parador supposedly has a resident ghost who makes his appearance during the quiet months of January and February. Ask the Director about the smiling *Celedonio*. If booking in high season, do so several months in advance as this Parador fills up very quickly and is actually quite popular year round. Breakfast can be taken in the beautiful interior courtyard, or on the terrace overlooking the bay of Txingudi.



View of the bay of Txingudi from the terrace of the Parador de Carlos V

While the Parador has no restaurant, fine dining abounds in town and within the immediate area. You will be only 20 km away from San Sebastián, one of the premiere dining capitals of Spain. If you are not a Parador guest and drop in for a drink, your access is limited to the lobby and adjacent bar only. The elevator now allows easy access to the Parador from the street below. For guests, the gated parking lot is located below the main entrance, requiring guests to carry their bags up a steep flight of steps.

Tel: (+34) 943 645 500



Hotel Jaizkibel

Staying In Modern Hondarribia

Hotel Jaizkibel

This 4-star minimalist design, but very attractive hotel, offers comfortable, modern rooms at moderate price. Private parking is available. There's a restaurant, bar and all the modern conveniences. It's located in a quiet, upscale residential neighborhood at Baserritar Etorbidea, 1, within walking distance of the center of town. The hotel's restaurant offers their Jaizkibel menu for 50€/person and a degustation menu priced at 75€, VAT included. The hotel's restaurant can be booked on [The Fork](#).

Tel: (+34) 943 646 040

Villa Magalean Hotel & Spa

One of the more sophisticated properties in Hondarribia, a luxury boutique hotel, and member of Rusticae, is at Calle Nafarroa Behera, 2, on your right as you enter the city, has it's own restaurant and gastrobar and two family rooms, one with two separate rooms. Chef Markel Ramiro offers a seasonal gastronomic menu for 58€, drinks not

included. Closed Sunday and Monday. Rates are typically higher than those offered by the Parador. Recommend in the Condé Nast Traveller 2019 and Michelin Guide. The hotel's [Mahasti Gastronomic Wine Bar-Restaurant](#), with chef Markel Ramiro, can be booked on [The Fork](#).

Tel: (+ 34) 943 569 130

[Sercotel Jauregui](#)

Located at Calle Zuloaga, 5, at the port, this 42-room, 3-star hotel, has 11 duplex apartments, for 4, 5 or 6 people, on the top floor, with A/C, WiFi and daily maid service, that can be rented by the day or week. Comfortable and good for families on a budget who want to be within easy walking distance of the beach and restaurants. Should be booked at least 6 months in advance. The hotel's restaurant-bar Enbata, recommended in the Repsol Guide, is located on the ground floor.

Tel: (+34) 943 641 400

[Hotel Río Bidasoa](#)

Directly across the street at Nafarroa Behera, 1, is a more moderately priced 42-room, 4-star avant-garde property with its own restaurant, Sugarri, a gastrobar, and an outdoor pool. The restaurant is open daily from lunch from 1:00 pm to 3:30 pm. There is a weekday menu for 26€, 40€ on the weekend. Drinks are not included.

Tel: (+34) 943 645 408

[Hotel Onyarbi](#)

This updated 11-room family-friendly hotel is located in the center of Hondarribia, steps away from the Casco Viejo at Calle Axular, 1. Parking is available for 15€/night.

Tel: (+34) 943 358 846



Iketxe

Staying In An Agroturismo

These are a great options for those who want to “sleep cheap and eat well”. All of these homes are located in the countryside, a mere 2 minutes from the center of Hondarribia as the crow flies, but closer to 7 minutes down narrow, country roads that you’ll share with farm tractors and people out for a walk. You may be able to pick up directions to all the agrotourism homes and a guide at the Hondarribia Tourist Office.

Iketxe

I highly recommend the friendly and warm farmhouse that the owners built entirely from scratch. It has only five rooms, but they’re spacious, filled with handmade country furniture, pleasantly decorated with Kilim rugs on polished wood floors, private baths, with hair dryers. Room No. 3 downstairs has its own large private terrace, while room No. #1 has an enclosed sitting area. Upstairs, room No. 6 is quite spacious. The outgoing Patxi speaks a no English but his wife, Fátima, does speaks some English and is fluent in French. The home has a downstairs kitchen, where Patxi prepares breakfast,

with fridge for guests to use, a small library with books and brochures about the region and a breakfast room and lounge with TV for the guests' exclusive use. After all these years, it is still one of our favorite stops. It has been featured in many Spanish travel magazines and in Alistair Sawday's Special Places to Stay/Spain, plus it is a selection of Secret Places; thus, it has become extremely popular. For high season, please book several months in advance.

Tel: (+34) 943 644 391

Artizarra

If you are traveling with another couple, or as a family needing three bedrooms and three baths (but no kitchen), consider the lovely Artizarra. This traditionally styled farmhouse, called a *caserío*, was newly built and is lovely. The downstairs guest quarters consist of two bedrooms, each having its own bath (with shower only) that open on to the charmingly decorated living room with two sofas, table covered with brochures about touring the area, picture windows looking out to the garden (spectacular views), a little dining area to the side where breakfast is served, where you'll find a small microwave and mini-fridge. Upstairs there is one very spacious bedroom with its own little balcony (and chairs) plus room for a sofa, a rocking chair, a round table and two chairs, which we used for our writing and travel planning. The furniture here is handmade, including the armoire, which serves as the closet. The large dormer bath has a shower only. At the top of the stairs leading to this large bedroom is a small alcove with a fold out bed which could sleep two small children, or where one could put a crib. We used this area to store our luggage.

While the house is not air conditioned, the proprietress will provide fans for each floor, but they usually aren't necessary. A picnic table and lounge chairs are found in the front garden, which we used every evening when returning from our day of touring. The owner, Lurdes, did our laundry, served us bountiful breakfasts of homemade cakes, breads, fresh fruits, platters of chorizo and hams, coffee and fresh juice, all for only 6,05€/person. We also had lounge chairs and two picnic tables in the front lawn, where we dined on gourmet products picked up in the markets every other night. And every night we soaked up the indescribable views of the sacred mountain of La Rhune and the lights of San Marical from our living room window.

Again, this makes a perfect base for friends traveling together or for a family. If you need just one room, I would book at the Iketxe, as the downstairs rooms have their own private terraces.

Tel: (+34) 655 721 834

Higeralde

For couples traveling alone, in addition to the Iketxe, another very nice option is the Higeralde, located in the same Semisarga neighborhood as the Artizarra, and with beautiful views. Like the Artizarra, the traditional Basque furnishings are hand made or antiques, with armoires serving as closets, and the highly polished floors are terra cotta. The Higeralde offers 4 double-bedded rooms with private bath. Guests share a sitting area and breakfast room. The upstairs bedrooms have small balconies.

Tel: (+34) 943 643 916 / 679 847 727

Maidanea

If the Iketxe is full, then you can consider the immaculate Maidanea with 6 double rooms, but no English spoken here.

Tel: (+34) 943 640 855

Goiznabar

This is a newer 4-room country home with views looking out over Hondarribia and the bay, and surrounded by a large 2-1/2 acre garden where they grow certified organic vegetables. All of the rooms have ensuite baths. The owners speak English.

Tel: (+34) 638 089 388

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