



The Pintxos project brings together the 99 best pintxos in Donostia/San Sebastián, selected by Michelin-starred local chefs

- The list, which will be updated every year, is drawn up by the 11 Michelin-starred cooks in Gipuzkoa province, and is not a ranking: all the pintxos are rated the same.
- The app version of Pintxos is available for free now at Play Store (Android) and App Store (iOS), and will soon be published on paper.
- In the app you can find out all about the 99 pintxos selected, as well as the bars that serve them.
- The user can also rate the pintxos and propose others that might join future versions of the list.
- Pintxos offers routes, telling you what's nearby and what's open.

The pintxo is one of the symbols of the Basque Country, and in particular of Donostia/San Sebastián. For culinary but also for social and cultural reasons, it's part of our national brand. In partnership with **The Specialist, Dimension** presents **Pintxos - The Starred Chefs List - The 99 Best**, a list showcasing the qualities of the pintxos in Donostia/San Sebastián. It isn't a ranking: it sets out to recognise the quality of the cooks who strive to create these gastronomic gems using ingredients of the highest quality.

A selection was made of the most representative pintxos from the wide range of options on offer in the city using data mining tools. Visits were also paid to countless establishments all over the different neighbourhoods to complete the result and not forget anybody. This selection was shared with the 11 Michelin-starred cooks working in Gipuzkoa province:

Juan Mari and Elena Arzak (Arzak), Pedro Subijana (Akelarre), Martín Berasategui (Martín Berasategui), Andoni Luis Aduriz (Mugaritz), Hilario Arbelaitz (Zuberoa), Gorka Txapartegi (Alameda), Rubén Trincado (El Mirador de Ulia), Aitor Arregi (Elkano), Paulo Airaudó (Amelia) and Dani López (Kokotxa), who voted anonymously according to their preferences. They also added new suggestions. The result is the list of **the 99 best pintxos in Donostia/San Sebastián, chosen anonymously** by all the Michelin-starred cooks in Gipuzkoa province. In fact, even they don't know who voted for which pintxos.

Pintxos - The Starred Chefs List - The 99 Best is a list that will be updated every year. It's initially launched as an app which is available for free now at Play Store (Android) and App Store (iOS), and will soon be published on paper. In the app you can find out about all the pintxos, as well as the bars serving them. **Users can also rate** the pintxos and propose others that might join future versions of the list. These suggestions will be assessed by the jury of chefs and like this, between all of us, we'll build up the list for the coming years. These votes will be taken into account with a view to highlighting the pintxo most highly rated by users. The **Pintxos app** also offers routes, telling you what's nearby and what's open at the time. Another of the options it offers is to filter the pintxos as meat, seafood or vegetable.

To download the **Pintxos app**, both for Android and for iOS: <http://l.ead.me/bb0vtd>

The website: <https://pintxos.es>

The historical origin of the pintxo

It first appeared in the 1930s. Its unofficial biography talks of the bar La Espiga, in the Calle San Marcial, though there is no specific evidence to prove it. Its nearness to La Concha beach meant that the locals mixed with aristocratic tourists who used to spend long periods in the city.

In 1946 the film *Gilda* appeared in cinemas, starring Rita Hayworth. That was when **the "Gilda" was born in the bar Casa Vallés in the Calle Reyes Católicos**, also in Donostia/San Sebastián. A client of the bar put together some chilli peppers, an anchovy and an olive and stuck them on a toothpick. Hence the name Pintxo, from the word for a toothpick.

But what is a pintxo?

More recent, elaborate and complicated than its cousins, a pintxo is not a tapa, a picapica (snack) or a ración (portion). **It's an individual bite-sized snack, prepared down to the last detail and specially made to order.**

Pintxos are culinary gems. **They're made using the most typical, common ingredients in Basque cuisine** (hake, cod, anchovies, small squids, mushrooms and so on) and, while some of them might seem simple, others rival the sophistication of haute cuisine, except in miniature. Since the mid-90s, making pintxos has become practically an art, combining new tastes, textures, aromas or colours. Tradition meets innovation in the winding streets of Donostia/San Sebastián's old town in what is considered by many to be the culinary sensation of their lives.

But eating pintxos is a different experience that goes beyond gastronomic quality. You visit different establishments where you eat standing up, by the bar or even in the street. You order your pintxos hot or pick them cold from the bar whenever you're hungry. And when it's time to pay there's a gentlemen's agreement across the bar in which the barman, in an exercise of trust, charges you for what you remember eating. **Going out to eat pintxos in Donostia/San Sebastián is something unique in the world.**

To find out more or to request interviews, email prensa@pintxos.es or call +0034 943320310 (Jon Martija).