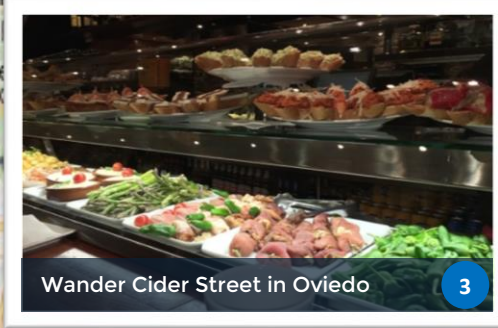
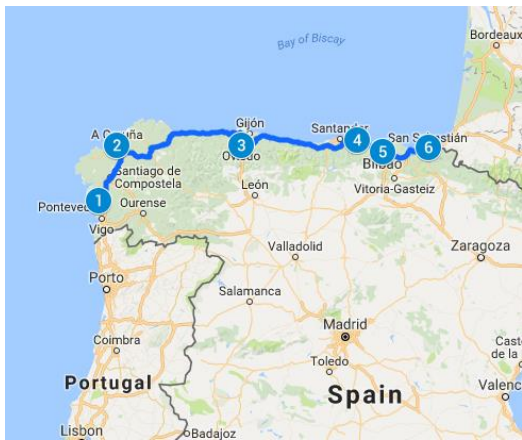




DRIVE TO DISCOVER SPAIN

6 CULINARY EXPERIENCES IN NORTHERN SPAIN





Road Trip Drive	Distance	Driving Time
Vigo Airport to Cambados	34 miles	40 mins
Cambados to A Coruña	111 miles	1 hour 49 mins
A Coruña to Oviedo	126 miles	2 hours
Oviedo to Cantabria	124 miles	2 hours 16 mins
Cantabria to Bilbao	89 miles	1 hour 47 mins
Bilbao to San Sebastian	62 miles	1 hour 17 mins
San Sebastian to Airport	6 miles	19 mins
Total Distance Covered:	582 miles	

Planning a road trip around culinary experiences in Northern Spain can be overwhelming given all the fantastic foodie options scattered throughout the beautiful landscape. You want to sample the traditional dishes, sip the best local wines and immerse yourself in the world famous food culture of the area but where should you go and what should you try? To ensure this road trip itinerary includes the best food & culinary experiences, we've asked our fellow travelers to recommend their favorites.

TO/FROM: Vigo Airport

With this guide you will begin your journey at Vigo's airport and will travel east across Spain's celebrated northern coast. This route is perfect for foodies and beach lovers alike. Take your time exploring the spectacular coastline and feel free to extend the route at any stop.

1. Wine Tasting at Martin Códax in Cambados

"This past summer I took a day trip to Galicia for a day of wine tasting at their most popular winery, Bodegas Martin Códax. Martin Códax is one of the most internationally recognized producers of Albariño, Spanish white wine from the Rias Baixas region. As Galicia sits along the northwestern coast, the wines pair perfectly with the seafood of the Atlantic coast. Visitors can choose their tour, whether in the tasting room or out on the vineyards." **Website:** Visit the [Martin Códax Winery](#). **Contributor:** Angela Sibal of Foodicles, Food Chronicles, is a Food & Luxury Travel Blogger.

2. Taste a Spanish Delicacy in La Coruña

"Crawling up and down Calle Galera, located on the thin isthmus in La Coruña's city center, it's hard not to gawk at the seafood on display at the 'marisquerías,' or seafood restaurants. Working at a summer camp in the hills above the town, our first purchase after a month of camp food was always a seafood feast brimming with crabs, razor clams, and gooseneck barnacles considered a delicacy in Spain. Sharing a large metal plate of the goodies, we'd eat until our bellies were full and our fingers licked." **Website:** Plan your visit to [La Coruna](#). **Contributor:** Cat Gaa shares her virtual love letter to Southern Spain on her blog Sunshine & Siestas.

3. Wander Cider Street in Oviedo

"Wandering Gascona Street or Cider Street as the locals call it and Tapas Street in the capital city of Oviedo is the best culinary experience in the area. Cider Street has great regional cuisine and cider is served from bottles held up to four feet away from the glass. Tapas Street has a myriad of counter service bars offering killer tapas!" **Contributor:** Talek Nantes is a freelance writer, travel consultant and blogger at Travel with Talek.

4. La Marisma II in Cantabria

"My favorite restaurant in Santoña (Cantabria) is La Marisma in Calle Manzanedo. They serve typical "Marinera Gastronomy" with the typical Spanish atmosphere. Squid, seafood chowder, and the European sea bass are all to die for. I've eaten there hundreds of times and have had amazing experiences. For me, it's the best place thanks to its good prices and outstanding quality." **Website:** Visit [La Marisma](#). **Contributor:** Fatima Linares is a content marketer who works in Hotel Night's UK office.

5. Casa Rufo in Bilbao

Casa Rufo has been serving traditional Basque food & local wines for over 100 years. This family owned restaurant, grocery store & delicatessen offers visitors a taste of the local cuisine in a tranquil atmosphere. It is a perfect location to pick up lunch & supplies for the rest of your journey to San Sebastian! **Website:** Visit the [Casa Rufo](#).

6. Visit One of San Sebastian's Gastronomic Societies

"In San Sebastian in the Basque region of Spain, food is an experience to be shared with those closest to you. The best way to understand the Basque cuisine is to visit one of the Gastronomic Societies (Sociedad Gastronómica), a traditional cooking club where, originally men only, cooked for family and friends, sharing local wines and singing traditional songs. Now many of these clubs host cooking classes for interested travelers." **Website:** Find out more about Basque Country's [Gastronomic Societies](#).

Contributor: Christine is one-half of the website Don't Forget to Move

Bonus Experience: Bar Txepetxa in San Sebastian

"This bar is famous for quality, fresh seafood pintxo (Basque version of tapas) served by a friendly staff. If you're a fan of anchovies, and even if you aren't, this place should definitely be on your itinerary. It's always busy, a great way to determine the quality of a restaurant, and the menu offers some truly unique local pintxo that any foodie would love." **Website:** Visit the [Bar Txepetx](#).