



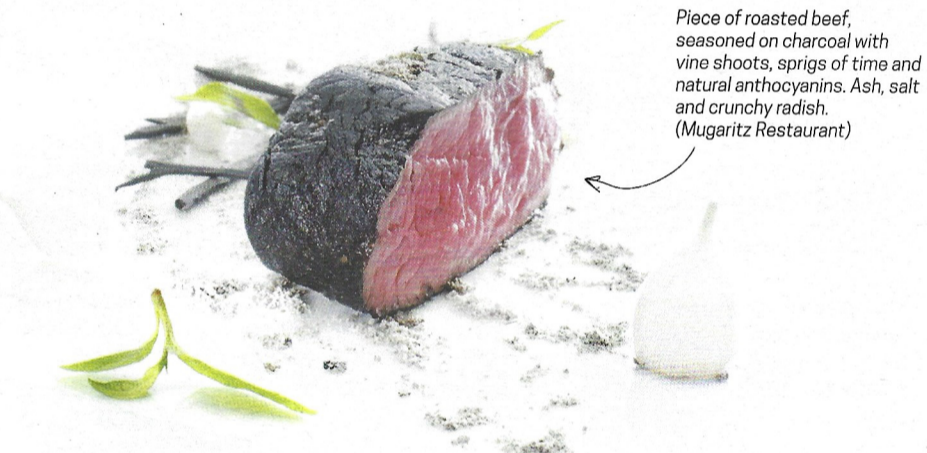
Where to Eat

GASTRONOMIC TEMPLES

Restaurants

ALTARS TO GASTRONOMY

It is said that Euskadi is the only place where you talk about food while eating. This isn't surprising, since nowhere else in the world is gastronomy so deeply rooted in the identity and culture of the country. But not only are diners demanding, Basque chefs are aware of their role in transmitting this tradition, and never stop evolving and surprising us with new creations, reaching impressively high degrees of excellence. In fact, half of the restaurants with three Stars from the prestigious Michelin guide in the State are in Euskadi. In total, there are **29 Michelin Stars** spread out amongst 20 different Basque restaurants. For example, San Sebastián is the city with the most Stars per inhabitant. 3 Basque restaurants are in the top 20 of **"The World's 50 Best Restaurants"**, which is one of the most demanding and prestigious list in the world when rating restaurant quality.



Piece of roasted beef, seasoned on charcoal with vine shoots, sprigs of time and natural anthocyanins. Ash, salt and crunchy radish. (Mugaritz Restaurant)

Quality

But Euskadi is not only the domain of gastronomic stars. In each home, gastronomic society, and of course at all Basque restaurants, food goes beyond sustenance and becomes a ritual. State-of-the-art haute cuisine lives side-by-side with a great number of restaurants ("jate txek") which, based on traditional recipes with top-quality seasonal products, exceeds the expectations of the most demanding palettes.

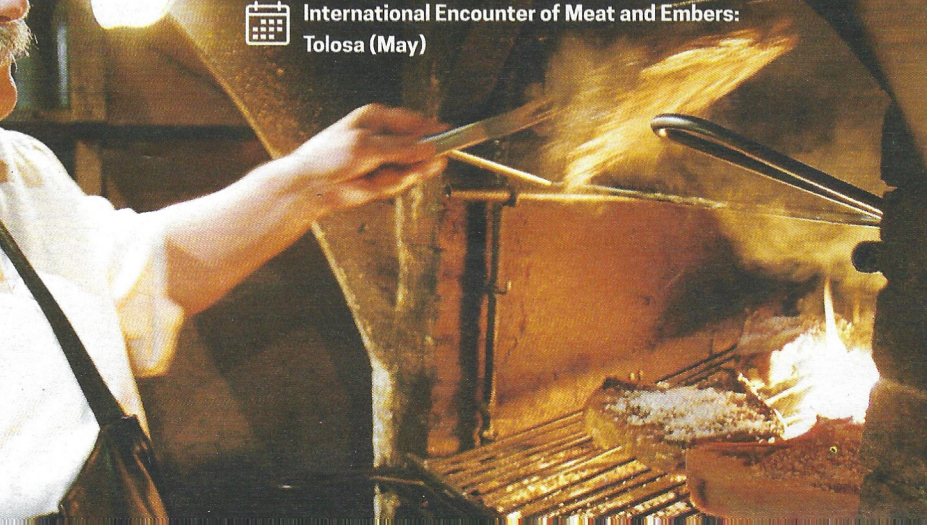
Ask for recommendations at Euskadi Gastronomika restaurants and enjoy a one-of-a-kind experience. viajesporeuskadi.es euskaditurismo.es



Pil-pil cod, with pepper sauce, is one of the most traditional Basque recipes. It is emblematic of Bilbao, characterised by the thick sauce, where oil and cod gelatin melt into a delicious blend.

Grill houses

In fishing villas such as Getaria, Orío and Santurtzi, the smoking grills lift off the aroma of barbecued bream, turbot, monkfish and sardines. In Euskadi's interior, king of the grill is the chop. Grilled strips of beef, for example, were invented in Tolosa. A tip: the meat should be toasted on both sides and pink inside. And remember that the most emblematic grill houses have the Euskadi Gastronomika seal.



International Encounter of Meat and Embers: Tolosa (May)



WE'RE NOT THE ONLY ONES WHO SAY SO...

The best culinary guides in the world back us up. Euskadi is most likely the territory with the highest density of chefs and restaurants listed as top in the most prestigious guides (*)

MICHELIN STARS

- Akelarre**
Chef: **Pedro Subijana**
Donostia/San Sebastián
- Arzak**
Chefs: **Elena y Juan M^o Arzak**
Donostia/San Sebastián
- Azumendi**
Chef: **Eneko Atxa**
Larrabetzu
- Martín Berasategui**
Chef: **Martín Berasategui**
Lasarte-Oria

THE WORLD'S 50 BEST RESTAURANTS

- 09. Mugaritz** (Donostia/San Sebastián)
- 10. Etxebarri** (Aizpe)
- 31. Arzak** (Donostia/San Sebastián)
- 43. Azurmendi** (Larrabetzu)
- 57. Nerua** (Bilbao)
- 76. Martín Berasategui** (Lasarte-Oria)
- 77. Elkano** (Getzaria)

REPSOL SUNS

- Akelarre** (San Sebastián) / **Arzak** (San Sebastián) / **Azumendi** (Larrabetzu) / **Etxebarri, asador** (Aizpe) / **Martín Berasategui** (Lasarte-Oria) / **Mugaritz** (Errenteria) / **Nerua Guggenheim Bilbao** (Bilbao) / **Zuberona** (Oizartzun)
- Aizian** (Bilbao) / **Alameda** (Hondarribia) / **Andra Mari** (Galdakao) / **Atelier Etxanobe** (Bilbao) / **Boroa** (Amorebieta-Etxano) / **Casa Urola** (San Sebastián) / **Elkano** (Getaria) / **Etxebarri** (Zumarregia) / **Fagollaga** (Hernani) / **Jolastoki** (Getxo) / **Kabia** (Zumarraga) / **Kaia-Kaiepe** (Getaria) / **Kokotxa** (San Sebastián) / **Maiarqués de Riscal** (Elciego) / **Mina** (Bilbao) / **Mirador de Ulía** (San Sebastián) / **Xarma Cook & Culture** (San Sebastián) / **Zaldiarán** (Vitoria) / **Zarate** (Bilbao) / **Zortziko** (Bilbao)
- Agorregi** (San Sebastián) / **Amelia** (San Sebastián) / **Aretxondo** (Galdakao) / **Asador Landa** (Mendaro) / **Astelena 1997** (San Sebastián) / **Baserrí Maitea** (Forua) / **Bideko** (Lezama, Amurrio) / **B' Bokado - Mikel Santamaría** (San Sebastián) / **Cubita** (a) (Getxo) / **El Clarete** (Vitoria) / **Eme Be Garrote** (San Sebastián) / **Eneko** (Larrabetzu) / **Eneko Bilbao** (Bilbao) / **Gure Txokoa** (Zarauz) / **Iriarte** (Berrobi) / **Lasa** (Bergara) / **Ni Neu** (San Sebastián) / **Rekondo** (San Sebastián) / **Singular Itigo Lavado** (Irun) / **The Bost** (Vitoria) / **Urgain** (Deba) / **Yandiola** (Bilbao) / **Zelai Txiki** (San Sebastián)

(*) Lists from editions in 2019.

Cider houses

THE TASTING CEREMONY...

Before, cider houses ("sagardotegiak") gave cider to taste directly from the casks ("kupelak") to businesses or people so that they could try the product before bottling and purchasing it. This custom became a unique gastronomic initiative, and today, these manors-wineries-restaurants are filled with groups trying seasonal cider and the traditional menu: cod omelette, cod fried with green peppers, grilled chops and cheese with nuts and quince. Although many cider houses have been renovated, with air conditioning and service more similar to a restaurant, in many others, the tradition of sharing a long table with other diners and eating while standing remains. Kupelas tend to be in the dining hall or in adjoining rooms, so there are constantly bustling people there. A good environment is always guaranteed...

Cider tasting is deeply rooted in Basque culture, so don't be surprised if you run across a trikitixa (music with accordion and tambourine) or bertsoalaris (poetry improvisers) during your visit to a cider house. With Euskadi Gastronomika, you will find dozens of cider houses where you can try the best cider with the most authentic environment.



Pintxos

EAT BIG WITH VERY SMALL PORTIONS

It all began with the idea of eating something between glasses of wine with the traditional ritual of "bikiteo", with groups of friends going from bar to bar. Today, if you stroll through any of our streets, you will be surprised by the number of establishments whose bars are full of pintxos as if a miniature art exhibition. These delicious, tiny creations are a culinary benchmark, a mark of identity. And a fun chance to enjoy different recipes. Each bar, restaurant or cafeteria offers different selections. There are haute cuisine pintxos, with elaborate, sophisticated flavours, unleashing the chef's creativity. Or simple, traditional pintxos, such as the famous *txakoli*, a spicy skewer with a chili, anchovy and olive, originally from San Sebastián in homage to Rita Hayworth. Pintxos are so important in Basque cuisine that dozens of competitions are held: the **Euskal Herria Championship**, held in Hondarribia, being of note. Go into establishments with the Euskadi Gastronomika seal and just get hooked on these little doses of haute cuisine...mini-size.

euskaditurismo.es



Pintxos have also evolved to more cutting-edge formats, such as this grilled foie and quail egg yolk, caramel sauce bonded with vinaigrette and Corinthian raisins. A bite-sized pintxo, but an explosion of flavours...



... AND THE TXOTX RITUAL!

- Not all casks are open. For those that are, each diner may taste the cider whenever they want.
- When *txotxi* is shouted, the cider maker sometimes opens the closed casks where they zealously store the house's best cider.
- At this time, the diners gather around the cask and put their glass under the flowing cider, constantly coming out under pressure through a small orifice and splashing against the side of the glass. Order of arrival is respected at all times, and when changing shifts, an attempt is made to spill as little as possible.
- The glass should not be filled. Two fingers' height of cider is enough to taste it; after sharing the sensations with the other guests, you return the table with an empty glass.

euskaditurismo.es



What to Purchase

THE BEST SOUVENIR

Gourmet shops and enotecas

Where should you get authentic Idiazabal cheese, beans with Euskal Label, txakoli with denomination of origin? Discover Euskadi's gourmet shops and Enotecas, and don't forget to look for the Euskadi Gastronomika seal!

viajesporeuskadi.es euskaditurismo.es

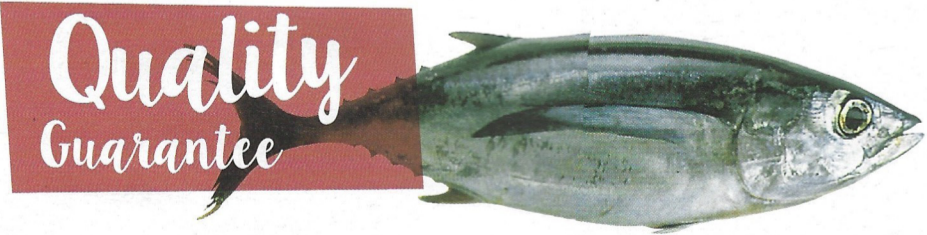


Pastry and sweet shops

THE SWEETEST MEMORY

There is nothing better to round off a good meal or round of pintxos than one of our shops' delicacies. Our desserts are: *Goxua* from Vitoria-Gasteiz, *Tejas* y *Cigarrillos* from Tolosa, *Carolinas* from Bilbao, artisanal chocolate from Mendaro, *Rellenos* from Bergara, the Basque cake, *Sanblases* from Alava's Rioja, *Ignacios* from Azpeitia, *Pantxineta* from San Sebastián... and many more! Take a look in the shop window at any pastry shop with Euskadi Gastronomika's guarantee and select the sweetest one to give away (or to give yourself...).

Tolosa Goxua: Sweet Fair at Tolosa (October)



Quality Guarantee

OUR TOP INGREDIENTS

The "Eusko Label" brand (identifiable with the "K", from *Kalitate*) sets apart regional products that guarantee quality raw materials, while Denominations of Origin define a quality product from a specific geographical area. Lists include all typologies. Pick the one you want and bring a piece of our cuisine home with you.

PRODUCTS WITH DENOMINATION OF ORIGIN

- Idiazabal Cheese
- Rioja Alavesa Wine
- Basque Country Natural Cider / Euskal Sagardoa
- Txakoli from Álava
- Txakoli from Biscay
- Txakoli from Getaria

EUSKO LABEL

- Basque Country Beef
- Ibarra chilies
- Basque Country Tomato
- Basque Country Beans
- Basque Country Lettuce
- Extra Virgin Olive Oil
- Basque Manor Pork
- Álava Potato
- Gernika Pepper
- Basque Manor Egg
- Basque Manor Chicken
- Basque Country Suckling Lamb
- Albacore and Red Tuna
- Honey
- Basque Country Milk

www.euskolabeltienda.com



Where to Eat

What to Visit

What to Purchase

With this map, you will find everything you need to know in order to enjoy a gastronomic experience with all five senses in Euskadi. Basque gastronomy is much more than just eating good food. From the most traditional to the most innovative, Basque gastronomy is one of Euskadi's identifying marks, deeply rooted in our people's day-to-day, harkening back to our history, customs and leisure. It's a lifestyle, an identity, a way of being. It has crossed borders and its internationally well-known and praised. The secret? The excellent and diverse raw materials offered by land and sea, the savoir-faire of great Basque chefs, and above all else, the care, attention to detail and passion with which Basques understand gastronomy. Ask, research, take the plunge, try, savour and enjoy. This way, your visit to Euskadi will definitely leave the best taste in your mouth.

on egin!*



(* Bon appetit in Basque)

THE SEAL THAT GUARANTEES HIGH QUALITY FOOD AND DRINK...

How to find your way, how to get around, how to know what to look for with so much on offer? The **Euskadi Gastronomika** brand will help you find the best establishments during your stay, where local produce is treated with the honour it deserves, where tradition and traditional recipes are respected and regularly on offer, where the staff is trained to attend and welcome tourists and travellers.

...AND THE GUIDE THAT GUARANTEES THE BEST WAY TO ENJOY IT

Euskadi is Gastronomy, and the **Food and Wine Tourism guide** is the best way to taste it, with full references of all establishments linked to Euskadi Gastronomika. Get your copy on one of the Tourist Offices or download it at euskaditurismo.es

Enjoy your stay and... Eat your way around the country of the Basques!



MORE THAN 700 ENTRIES WITH ALL THE NECESSARY INFORMATION FOR THE BEST FOOD AND WINE EXPERIENCE IN EUSKADI

What to Visit

GASTRONOMIC TERRITORIES

...AND MUSEUMS, TRADITIONAL MARKETS AND OTHER FOOD AND WINE EXPERIENCES

Txakoli TERRITORY

THE OTHER BASQUE WINE

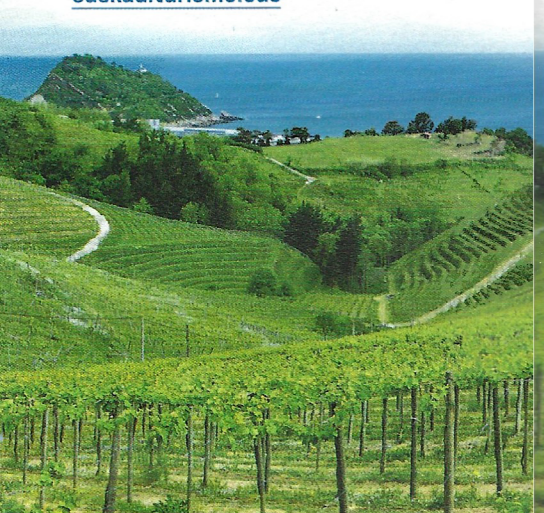
Txakoli is in style. Up until a few decades ago, this white, cool, semi-sparkling and slightly acidic wine was considered the poor cousin of Basque wines. Continuous quality processes with the grape (*hondarribi zurri*) and in its preparation have made for a sophisticated wine that has conquered the most demanding dining tables, perfect for pairing with fish and starters.

This young, fruity wine is produced in three Denominations of Origin: Txakoli from Getaria, Txakoli from Biscay and Txakoli from Alava. All three of them enjoy an Atlantic climate, although only the first two cultivate on coastal hillsides.

In all the cases, the visit to the main towns where the wine is made (basically Getaria, Zarautz, Aia, Bako, Amurrio and Orduña), as well as bordering towns (Hondarribia, Olaberria), offers wonderful tours where you can immerse yourself in the traditional txakoli culture. Amurrio - Artziniega - Ayala - Llodio Okondo - Orduña (Bizkaia)

- Txakoli Day:**
- Getaria (January)
 - Bako (March)
 - Larrabetzu (March)
 - Aia (April)
 - Amurrio (May)
 - Lezama (May-June)
 - Okondo (July)
 - Zarautz (August)
 - Balmaseda (October)

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euskaditurismo.es



THE FLAVOUR OF PORTS

The fresh product that the "arrantzales" (fishermen) unload is one of the pillars of Basque gastronomy, the raw material that reaches the restaurants and grills, filling the ports with the aromas of the sea, roasters and fresh fish. From Zierbena, at the Western end of the Basque coast, all the way to Hondarribia (at the French border), there is one fish port after another, guaranteeing an unbeatable culinary experience: Plentzia, Bermeo, Mundaka, Elantxobe, Lekeitio, Ondarroa, Mutriku, Zumaiá, Getaria, Orío, San Sebastián...

CANNERIES

The canning industry is closely related to fishing activity, the star products being sardines and anchovies. Some of these companies offer a guided tour to discover and taste their products.

WINE

- Mackerel day: Mutriku (April)
- Anchovy day: Ondarroa (May)
- Anchovy day: Getaria (May)
- Fish Fair: Bermeo (May)
- Bream day: Orío (July)
- Sardine day: Santurtzi (July)
- Octopus day: Zumaiá (September)
- Shellfish day: Zierbena (October)
- Squid day: Lekeitio (October)

Donostia/San Sebastián

- Pintxo areas: La Parte Vieja, Gros and Centre (Reyes Católicos y San Marcial streets).
- Traditional markets: San Martín and La Bretxa
- Typical products: Txangurro, cod or hake kokotxas, elvers...
- San Sebastián Gastronomika Conference (October)
- Saint Thomas Fair (December)

Elvers

Donostia/San Sebastián

cider TERRITORY

Cider ("sagardoa"), the drink obtained from fermenting apple must, has been the traditional beverage in many Basque villages for centuries. Today, it is still produced naturally, and tasting it at cider houses has become quite the experience. The "Euskal Sagardoa" Designation of Origin has recently been created, a product certification that guarantees the quality of the natural cider made exclusive with apples from the Basque Country.

A large part of our cider is made in Guipuzcoan towns of Astigarraga and Hernani. Also known for their cider houses are municipalities around San Sebastián, such as Usurbil and Errenteria, or the regions Goierri and Tolosaldea (and certain areas in Biscay and Alava on the Atlantic), although they produce less.

The cider season itself lasts from January until April, although many cider houses are open practically year-round today. Celebrities from different fields inaugurate the txotx season in different municipalities a few days before San Sebastián Day (20 January), celebrating the "Sagardo Barriaren Eguna".

Cider Day:

- Usurbil (May)
- Astigarraga (September)
- Hernani (September)
- Donostia (September)

www.sagardoarenlurraldea.com
www.sagardotegiak.com

viajesporeuskadi.es euskaditurismo.es

AIARALDEA TXAKOLI ROUTE

The Route goes through Aiaraldea in the Alava region, including Txakoli wineries, tourist lodging, restaurants, etc... so you can immerse yourself in the traditional txakoli culture.

Amurrio - Artziniega - Ayala - Llodio Okondo - Orduña (Bizkaia)

www.rutadelatxakoli.com

Bilbao

- Pintxo areas: City Centre, Ledesma, Diputación, García Rivero.
- Traditional Ribera Market: the largest covered food market in Europe
- Typical products: cod (with garlic and pepper sauce, Biscay-style, with garlic...), Sweets: the carolina (merengue pastry), butter pastry, Bilbao "tarta de la baldosa" (tile cake), rice cake...
- Saint Thomas Fair (December)

AMOREBIETA-ETXANON

Natural Park

URKIOLA

Natural Park

GORBEIA

Natural Park

ARALAR

Natural Park

Idiazabal TERRITORY

A CHEESE-SHAPED WORK OF ART

This is one of Basque gastronomy's crown jewels. This cheese takes its name from a town located in the Guipuzcoa region of Goierri, nestled amongst the Natural Parks of Aralar and Aizkorri-Aratz (flagship territories in production of this cheese) and today, it is synonymous with one of the best sheep cheeses in the world. Idiazabal cheese is also produced in the Natural Park of Gorbeia (between Biscay and Alava) and the Llanada Alavesa region.

For a cheese to obtain the Idiazabal denomination, it must be made with certain traditional methods, using raw milk from the autochthonous breed (the latxa sheep), coagulating it with the sheep curdling agent and three months' minimum maturation. It is known for its intense flavour, slightly spicy and balanced, and the special personality given by the mature sheep milk. Today, artisanal Idiazabal cheese production, carried out by shepherds in their huts or homes, lives side-by-side with industrial production, which must also pass the same strict quality tests as the former.

MUST-SEES in Idiazabal Territory:

- Visiting the Idiazabal Cheese Interpretation Centre, in Idiazabal.
- Touring one of the sections of the GR-283 or the Idiazabal Cheese Route.
- Idiazabal Cheese Day, the first Sunday of May in Idiazabal.
- Visiting the Ordizia Market, the other great Idiazabal cheese epicentre.
- Shepherd Day in Ordizia, the first Wednesday of Easter week.
- Cheese auction at the Basque Festival in September in Ordizia, where half of a cheese can cost up to 12,000€
- Visiting a few of the cheese factories, where you can meet the shepherd, see his operation and purchase cheese first-hand.
- Pair txakoli and Idiazabal cheese and taste other cheeses, as well.

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euskaditurismo.es

What else... to visit

EXPERIENCE... CIA... TOP

TAKE THE PLUNGE. CHOOSE YOUR EXPERIENCE AND BECOME THE MAIN CHARACTER

WINE AND FOOD EXPERIENCES

Use the website www.viajesporeuskadi.es to access and enjoy one-of-a-kind, unforgettable experiences: A chef with 3 Michelin stars opens up his winery to us, a shepherd shows us how to make Idiazabal cheese in a natural setting of singular beauty, we will learn how to make delicious pintxos or discover hidden culinary treasures, such as olive oil or wines aged in underground wine cellars...

www.viajesporeuskadi.es
euskaditurismo.es

Salinas de Aniana / Gesalitz Aniana

Alava bean

truffle

LABASTIDA / BASTIDA

Vitoria-Gasteiz

Pintxo area: City Centre and Ensanche

Supply Market: Products from Alava's gardens blend with several food brands

Typical products: Snails, beans, mushrooms... Sweets: Goxua, Vasquitos and Neskitas, truffles...

Christmas Agricultural Fair, Pintxo and Cazuelita Weeks, Ardoaraba

*National Capital of Gastronomy 2014

GR 283 IDIAZABAL CHEESE ROUTE

95 km - 6 stages (Hiking)

A circular route to see the Idiazabal Cheese preparation cycle: Natural Parks Aralar and Aizkorri-Aratz, the markets, the town that gives it its name (Idiazabal), museums...

www.rutadelquosoidiazabal.com

GR 38 WINE AND FISH ROUTE

166 km - 7 stages (Hiking)

Travel the cart driver route, from the ports of Bermeo, Ondarroa and Lekeitio, where they left with their mules loaded up with fresh and salted fish, and on the way back from Rioja Alavesa, packed their carts with wine, wheat, salt and vinegar.

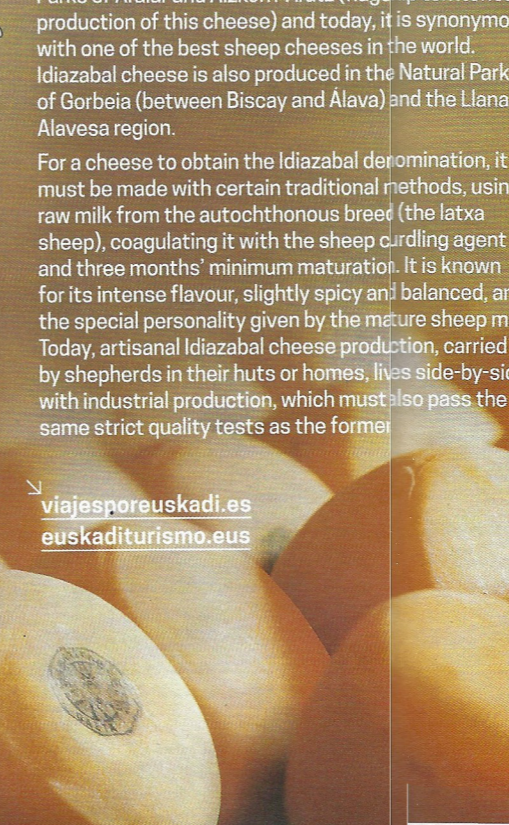
bit.ly/1M48V9y

Shepherd Day:

- Ordizia (April)
- Aia (April)
- Araia (15 August)
- Amurrio (September)
- Legazpi (September)
- Salvatierra (October)

Idiazabal Cheese Contest

- Ordizia (Septiembre)



Bean Week:

- Tolosa (November)

Saint Lucia Fair:

- Zumarraga-Urretxu (December)

www.viajesporeuskadi.es
euskaditurismo.es

Rioja Alavesa

WHERE WINE IS A PASSION

Rioja Alavesa lives from and for its vineyards. The relation between wineries, tourism, gastronomy, architecture and art is reinventing one of the most attractive regions on the international wine industry stage. An ontological culture that offers different flavours, landscapes and experiences to the visitor.

MUST-SEES in Rioja Alavesa:

- Tasting our famous wines at family wineries, which are hundreds of years old, cutting-edge or underground.
- A guided tour of our medieval villas.
- A stroll through our vineyards with the family, with friends...
- Trying our traditional menu: Rioja potatoes and chops seasoned with wine shoots.
- Visiting a press and tasting our olive oil
- Exploring our streets with pintxos and wines.
- Walking or cycling on sections of the GR-38, GR-99, GR-120 or the Way of St. James.
- Experiencing our wine festivals: The Harvest Festival, Uztaberri, Navaridas...
- Sleeping with the casks.
- Relaxing in our spas.
- Enjoying the most attractive and detailed gastronomy at our restaurants.
- Watching the 4D short film "En Tierra de Sueños (In the Land of Dreams)" in Villa-Lucía Thematic Wine Centre (Laguardia).
- Losing yourself in vineyards.



RIOJA ALAVESA WINE ROUTE

RUTA DE VINO RIOJA ALAVESA

With this Route, along with unique experiences at vineyards and wineries and the attractive landscape itself, the traveller can have a tailored itinerary with a schedule full of activities year-round, all with welcoming lodging at charming establishments. Or they can enjoy gastronomy loyal to its roots, w/ bountiful legumes, fruits and vegetables, cold cuts, meats and sweets! Wineries, museums, lodging, restaurants, wine cellars... all coming together with the purpose of improving the visitor experience in Rioja Alavesa

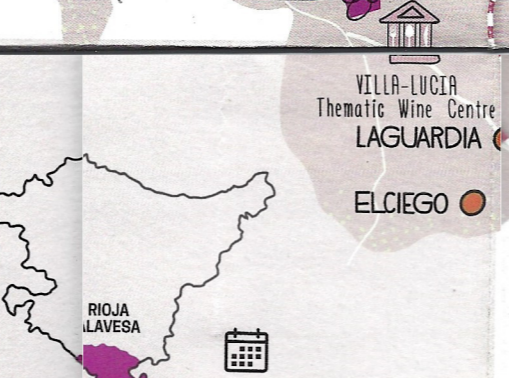
www.rutadelvinoderiojaalavesa.com

Uztaberri Eguna

Lapuebla de Labarca (February)

Harvest Festival

Mid-September. Celebrated every year in a different town in Rioja Alavesa



Traditional Markets

GERNIKA Monday

Around 100 producers from the region come together.

Special fairs: Last Monday of October.

ORDIZIA Wednesday

This is where reference prices are established. Special fairs: Basque Festival, week of 9 September, where the best Idiazabal cheese of the year is auctioned off.

TOLOSA Saturday

Held in three different spaces; Tinglado is of note. Special fairs: Saint John Fair, Tolosa Goxua, Bean Week, Chop Festival.



Idiazabal Cheese Interpretation Centre

www.idiazabalturismo.com

Kale Nagusia, 37 • 20213 Idiazabal (Gipuzkoa)
T. 943 188 203 - info@idiazabalturismo.com

IGARTUBEITI MUSEUM MANOR

A 16th-century manor with a cider press inside.

www.igartubeitibaserrria.es

Carretera Ezkio Km 1 • 20709 Ezkio (Gipuzkoa)
T. 943 722 978 - igartubeiti@gipuzkoa.es

SAGARDOETXEA. Basque Cider Museum

www.sagardoetxea.es

Kale Nagusia 48 • 20115 Astigarraga (Gipuzkoa)
T. 943 550 575 - info@sagardoetxea.es

TXAKOLINGUEA. Txakoli Museum

www.bizkaikoa.bizkaia.es

Basigoko Bide Nagusia, 3 • 48130 Bako (Bizkaia)
T. 94 602 85 13 - txakolinguea@bizkaia.es

VILLA-LUCÍA. A Thematic Wine Centre

www.villa-lucia.com

Ctra. Logroño, s/n • 01800 Laguardia (Alava)
T. 945 600 032 - reservas@villa-lucia.com

D'ELIKATUZ CENTRE

A space for your palette and health.

www.delikatuz.com

Santa María, 24 • 20240 Ordizia (Gipuzkoa)
T. 943 882 290 - delikatuz@ordizia.es

OTHER MUSEUMS OF INTEREST

Sosoaga Press and Seamill

Lekeitio (Bizkaia - Lea Artibai)
www.lekeitio.org

Honey Museum

Zuia (Alava - Quaxilla de Zuia)
www.cuartillazuia.com

www.basquecountrytourism.es

BASQUE COUNTRY

EUSKO GOBIURNARITZA
GOBIERNO VASCO

Basque Government