

A BITE OF BASQUE COUNTRY WITH LYNDEY MILAN

A special collaboration with Lyndey Milan for just 8 people.



Northern Spain is best experienced slowly.

Food is never rushed. Wine is always shared. And the best moments happen somewhere in between.

Over 11 days, you'll move through the Basque Country and La Rioja, from the elegance of San Sebastián to the vineyards of Rioja and the creative energy of Bilbao. Along the way, you'll step inside kitchens, cellars, and long lunches that reveal the culture of this part of Spain through food and wine.

Hosted by Lyndey Milan, whose decades in food and wine bring another layer to the experience, this is a journey designed to be immersive, generous, and deeply connected to place.

More than anything, this trip is all about how it feels to be here — unhurried, welcomed in, and part of it, even if just for a little while.

The Details

A Bite of Basque Country is your chance to experience life the way it's meant to be. Expect late starts, long lunches, spontaneous *sobremesas*, and evenings that stretch late into the night. With plenty of free time to explore (or simply rest), the pace reflects the way locals live and invites you to do the same. This is a special collaboration with Lyndey Milan, who is thrilled to be sharing her love of Spain in hosting this trip.

Dates: 19 May to 29 May 2027 (11 days)

Starts in: San Sebastián > **Ends in:** Bilbao

Price: 7395€ per person, twin share

Single Supplement: 1700€

TOP 3 HIGHLIGHTS

A Gourmet Journey

You'll experience northern Spain through its food, wine, and the people who shape them. From pintxos bars in San Sebastián to long lunches in La Rioja, private cooking experiences, seafood by the coast, and meals shared around the table, this is a journey deeply connected to place and flavour.

The Wines of Northern Spain

This area reveals itself slowly. You'll explore medieval underground cellars, historic wineries, and time among the vines, learning what shapes each bottle. More than wine tasting, it's an introduction to the land, the people, and the traditions behind one of Spain's most celebrated wine regions.

Travelling with Lyndey Milan

Travelling with Lyndey Milan brings another layer to the journey. With her deep knowledge of food and wine, and a natural instinct for storytelling and flavour, she helps bring each experience to life in a way that feels engaging, relaxed, and deeply connected to place.



Your Itinerary

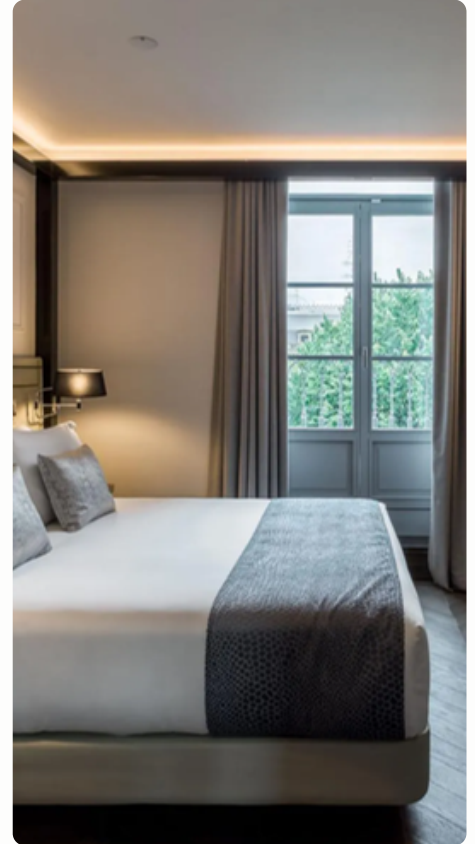
Day 1 – Wednesday 19 May 2027: Arrival to San Sebastián

Welcome to San Sebastián, where this special journey begins.

On arrival, you'll be met at the airport and transferred to your boutique hotel, which sits just moments from La Concha Bay. The afternoon is yours to settle in and begin exploring at your own pace.

Tonight, you'll step straight into the heart of local life with your first pintxos experience. With our expert local guide, you'll learn not just what to eat, but how it all works. The crowded counters, the rhythm of the bars, the unspoken etiquette of stepping forward and claiming your place. A lively, delicious introduction to San Sebastián and the Basque way of eating together.

Included Meals: Dinner



Day 2 – Thursday 20 May 2027: San Sebastián

Today, you'll begin to understand what makes San Sebastián so special.

With our expert local guide, you'll explore the city on foot, from the elegance of La Concha Bay to the stories and hidden corners tucked inside the old town. Along the way, you'll stop at the local market for a small taste of the ingredients and flavours that shape everyday life here.

This evening, you'll experience one of the Basque Country's great food traditions with dinner at a traditional cider house. Think long communal tables, hearty local dishes, and cider poured straight from the barrel in the lively Basque way.

Included Meals: Breakfast & Dinner



Your Itinerary

Day 3 – Friday 21 May 2027: Behind-The-Scenes at a Txoko

Today, you'll step inside one of the Basque Country's most unique culinary traditions: a txoko, or private gastronomic society.

Usually closed to outsiders, these societies have long been places where locals gather to cook, eat, drink, and spend time together. They sit quietly at the heart of Basque food culture.

With our expert local guide, you'll join a hands-on cooking class inside one of these private spaces, preparing traditional Basque dishes together before sitting down to enjoy the meal with local wines in the relaxed, welcoming atmosphere that makes these societies so special.

A deeply local experience and one of the true highlights of the journey.

Included Meals: Breakfast & Lunch



Day 3 – Saturday 22 May 2027: The Basque Coast

Today, you'll explore one of the most beautiful stretches of the Basque coastline.

Your destination is Getaria, a small fishing village known for its seafood, maritime history, and Txakoli wine. Set between the hills and the Cantabrian Sea, it's the kind of place that still feels deeply connected to its traditions.

You'll begin at a local Txakoli winery overlooking the coastline, learning about this fresh, slightly sparkling wine that is unique to the Basque Country. Afterwards, there's time to wander the medieval streets of Getaria before settling in for a long seafood lunch by the water, where fish is still famously cooked over open flames.

This evening is all yours to test out those Pintxos skills you've been learning!

Included Meals: Breakfast & Lunch



Your Itinerary

Day 5 – Sunday 23 May 2027: Welcome to La Rioja

Today, you leave the Basque coastline behind and make your way south into La Rioja, Spain's most celebrated wine region.

As the landscape begins to change, vineyards slowly replace the sea and the rhythm softens once again. On arrival in Logroño, you'll check-in to your hotel before heading to the old quarter for a tapas lunch. In Spain, Sunday lunch is sacred, so how better to relax into La Rioja?!

This evening, you'll have time to settle into your hotel, or take a stroll through the streets of this medieval town.

Included Meals: Breakfast & Dinner



Day 6 – Monday 24 May 2027: An Introduction to La Rioja

Today is your first real immersion into La Rioja and the traditions that define it.

You'll begin beneath the surface in a medieval underground cellar, where wine has been stored and shared for centuries.

Then there's time to wander through a medieval village and settle in for a long traditional lunch paired with local wines.

The day finishes at a small family-run winery, where the stories feel personal, the welcome is warm, and the connection to the land is unmistakable.

A relaxed and generous introduction to the wines, history, and way of life that shape La Rioja.

Included Meals: Breakfast & Lunch



Your Itinerary

Day 7 – Tuesday 25 May 2027: Flavours of La Rioja

Today is about experiencing La Rioja beyond the wine.

Your morning begins amongst the olive groves. You'll learn all about olive cultivation and olive oil production before a private tasting of extra virgin olive oils and artisan olives.

Lunch is served in a small village, where local dishes and regional wines are enjoyed slowly, just as they should be.

This afternoon, you'll visit a medieval village to further understand the history of La Rioja.

Included Meals: Breakfast & Lunch



Day 8 – Wednesday 26 May 2027: The Idiazabal Story

Today, you leave La Rioja behind and make your way north towards Bilbao, stopping for a very special local experience.

In the hills of Idiazabal country, you'll visit a cheese farm where traditions have been passed down through generations. You'll meet the animals, learn about the region's famous Idiazabal cheese, and step inside the workshop to see how it is made.

Then it's your turn to see the early stages of the cheese-making process for yourself before tasting local cheeses and regional specialties together.

From here, you'll continue on to Bilbao, arriving into a city where creativity, food, and Basque identity all come together in a completely different way.

Included Meals: Breakfast & Lunch



Your Itinerary

Day 9 – Thursday 27 May 2027: Art & Architecture in Bilbao

Today, you'll discover Bilbao through the eyes of a local who knows the city well.

Once industrial and hard-working, Bilbao has transformed itself into one of Spain's most creative and culturally vibrant cities. As you explore the old town, riverfront, and striking architecture, you'll begin to understand the layers that make this city so unique.

Along the way, you'll stop for a light pintxos lunch, the Bilbao way. A few small plates, a glass poured, stories shared between stops.

Your experience finishes at the Guggenheim Museum, where you'll have time to explore at your own pace with an audio guide. From Richard Serra's monumental installations to the building itself, the museum is one of those places that stays with you long after you leave.

Included Meals: Breakfast & Lunch



Day 10 – Friday 28 May 2027: A Day at Leisure in Bilbao

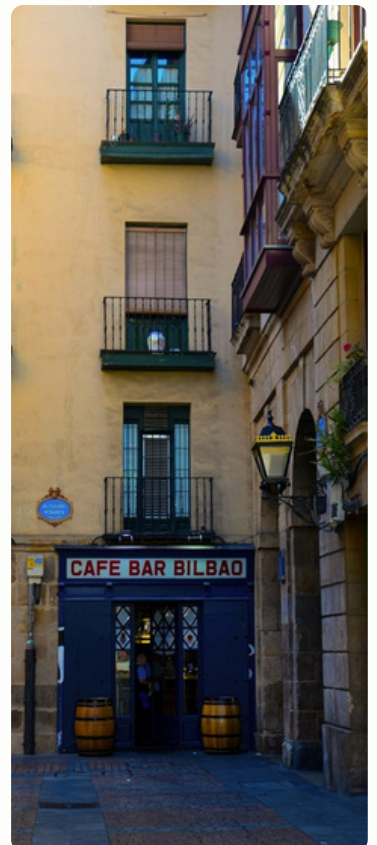
Today is yours to enjoy Bilbao at your own pace.

You might spend the morning wandering the riverfront, exploring galleries and boutiques, or settling into a long lunch in one of the city's many excellent restaurants. Perhaps there's a pintxos bar you'd like to revisit, or another corner of the city waiting to be discovered.

Bilbao is the kind of place that rewards slow wandering, so we encourage you to follow your curiosity and enjoy the city however you please.

Tonight, we gather one last time for a very special farewell dinner. We're keeping the location a surprise for now, but expect beautiful food, great wine, and the perfect final evening together.

Included Meals: Breakfast & Dinner



Your Itinerary

Day 11 – Saturday 29 May: Farewell ...

After breakfast this morning, it's time to farewell Northern Spain and all the moments, flavours, and friendships gathered along the way.

Your driver will transfer you to Bilbao Airport for your onward journey, leaving with a deeper connection to this part of Spain and the many experiences shared around the table throughout the past 11 days.

Included Meals: Breakfast



Experiences

PRICE INCLUDES:

- Fully Hosted in Spain by Lyndey Milan
- Bilingual Spanish Escort
- 24/7 support by a Biznaga representative from the moment you arrive until the moment you leave
- Private activities just for your group with expert local guides
- Private group transport throughout for activities included in the itinerary
- Private arrival and departure transfers
- Boutique Accommodation throughout:
 - 4 nights in Standard Room at Room Mate Gorka in San Sebastián (or similar)
 - 3 nights in Standard Room at Áurea Palacio de Correos in La Rioja (or similar)
 - 3 nights in Standard Room at Hotel Miró in Bilbao (or similar)
- Breakfast daily plus 11 main meals: 7 lunches and 4 dinners
- Entry Tickets with audioguide to the Guggenheim Museum in Bilbao.
- Porterage – 1 bag per person
- All taxes included – IVA + tourist tax

EXPERIENCES:

- Private Pintxos/Welcome Dinner
- Private Guided Walking Tour of San Sebastián
- Fun Dinner at a Cider House in San Sebastián
- Private Day Trip to Getaria with a Txakoli Winery Visit and Seafood Lunch
- Private Cooking Class in a Gastronomic Society in San Sebastián
- Relaxed Tapas Lunch in Logroño
- Private Introduction to La Rioja with 2 Winery Visits and a Rustic Lunch
- Private Flavours of La Rioja experience with Visits to a Jamón Producer and an Olive Oil Press.
- Private Cheese-Making Workshop
- Private Walking Tour of Bilbao with Pintxos Lunch
- Entry to the Guggenheim with Audio Guide
- Private Farewell Dinner with Wine included
- Surprises ...

Not Included: International airfares to Spain; items of a personal nature; phone calls; passport and visas (if applicable); entry fees into countries charged at the airport; laundry or tips. Personal transport; excess baggage; security and additional government taxes not covered already; travel insurance. Meals not specifically mentioned in the itinerary; beverages unless specifically described. Optional excursions or activities that may be offered but are not included in the tour price.

Past Trip Highlights

“Lyndey was an exceptional tour host, with amazing knowledge and experience within the regions we visited and explored. I was so surprised/impressed when we explored so many different and amazing ancient sites we were treated to the knowledge of a local expert guide who so expertly conveyed the history of the site. This trip so out wayed my expectations, just incredible. Loved every single moment, so good”

Merralea Scarborough Travelled with Lyndey to Greece, 2026



“This tour was so much more than your average group trip. It was thoughtful, inspiring, delicious, and deeply enriching. Lyndey generously shared her deep knowledge and personal connections, introducing us to experiences you simply wouldn’t find on any other tour. From market tastings to winery visits, and unforgettable meals, every moment felt curated with care. This truly is an opportunity like no other on the market. I would highly recommend travelling with Lyndey on any of her destination tours and hope to join her again in the not too distant future at another wonderful location. “

Leanne Vass, Travelled with Lyndey to Greece, 2026

“The trip has been amazing. I came here as a solo traveller and it has been an incredible experience with a great group of travelers. Lyndey has been the most amazing host. She made me feel so at home and everything we have done, every place we have been has just been incredible and I have loved every minute. I can’t wait to do another trip!”

Jane Lear – Travelled with Lyndey to Puglia, 2025

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How to Book

We're so excited you're interesting in joining Lyndey Milan on A Bite of Basque Country!

To book, simply go to <https://biznaga.co/book-lyndey-milan/> and fill in your details.

We will then email you an invoice for a 30% deposit.

Once we receive your booking form and your deposit, your position will be confirmed.

Have a question? Please contact Casey Merwood at Biznaga: casey@biznaga.co.

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