

Indulgence - Food - Culture - Small Group Tours

NORTHERN SPAIN

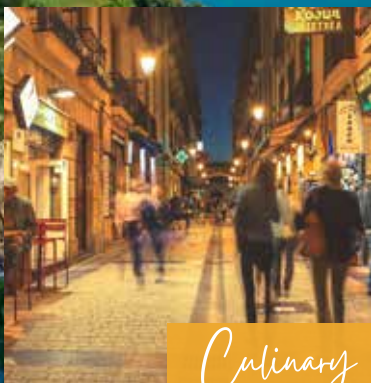
7 nights/8 days



Authentic



Flavour Filled



Culinary Adventure

Fully escorted by



Fully escorted from Barcelona to The Basque Region in Northern Spain by Food I Am – your culinary and cultural specialists – along with a local tour escort.

Our meticulously crafted itinerary unveils the best of culinary and cultural experiences in Northern Spain. The Basque Country is undoubtedly one of the world's premier dining destinations. From traditional to experimental dishes, Basque gastronomy offers a diverse culinary experience.

From pintxos bars to rustic seaside restaurants, private lunches in vineyards, behind the scenes experiences with one of the Basque region's emerging chefs and the opportunity to savour his specialties – everything in Basque cuisine is elevated to a new level. This natural evolution occurs when so many talented chefs draw inspiration from one another. San Sebastián boasts more Michelin stars per capita than any other city worldwide, which may explain its status as the most expensive city to visit in Spain.

The beautiful seaside San Sebastián, stunning Laguardia in Rioja, fishing village Getaria, industrial Bilbao, picturesque Pasajes de San Juan and captivating landscapes will enchant you.

Savour tastings and engage in conversations with artisan cheese producers, experience an artisan anchovy workshop that fillets and preserves the treasures of the Cantabrian Sea, sample traditional wines such as Txakoli, mouthwatering pintxos bar delicacies and tour the vineyards of Rioja, including tours and wine tastings. Enjoy a private cooking class in a Gastronomic Society, explore local markets and be amazed by the contemporary architecture of the Guggenheim. Spend quality time with chefs, cooks and artisan producers to delve further into this region and venture into the French Basque region to Saint Jean de Luz, where you can enjoy traditional French Basque cake and savour Ossau-Irati, the highly sought after Basque sheep's milk cheese. Visit the medieval fishing village of Hondarribia.

During the evenings, you'll rest in charming boutique hotels and luxurious accommodations. Our itinerary will highlight the finest of Northern Spain's Basque region. You'll also have opportunities for relaxation at La Concha Beach or indulging in shopping sprees in San Sebastián.

No doubt, you'll fall in love with these beautiful Spanish provinces, just as I did.

Un cordial saludo (Warm regards),

Tania Sibrey
Creator & Global Food Explorer, Food I Am



Barcelona to Laguardia, La Rioja

Day 1

Hola, welcome to Barcelona!

Welcome aboard your delectable journey through Northern Spain with Food I Am. This afternoon, our tour departs from Barcelona Sants Train Station at 1 pm. We will travel to Logroño by a high speed train, with the journey taking around 3 hours, offering plenty to see along the way and a bar to keep you refreshed. Today marks the beginning of our adventure into the Rioja and Basque regions of Northern Spain

Upon arriving in Logroño, the group will be met by our private transfer, who will take us to our historic, perfectly located hotel. Laguardia is a charming village, nestled among vineyards and set against a backdrop of picturesque mountains - one of Spain's most stunning villages.

Our Laguardian feast tonight will be deeply rooted in this fertile land and will showcase the exceptional quality of the produce.

Accommodation: Boutique Accommodation



Full Day Private Wine Adventure in La Rioja

Day 2

Today, we embark on a journey and delve into the world of wine touring and tasting in the idyllic Rioja region. Here, every sip tells a story of tradition and innovation. Our guided tour will take you through both renowned and boutique wineries, where you'll savour the rich flavors and aromas of Rioja's finest vintages and enjoy the company of passionate winemakers dedicated to their craft.

Following this immersive experience, you'll indulge in an exclusive lunch at a private vineyard, where you'll relish a sumptuous feast of regional dishes perfectly paired with estate wines. This is a journey through Rioja's soul and a celebration of its terroir.

The evening is yours to explore Laguardia at your own pace. Laguardia is a stunning village beloved by locals for its culinary delights and quaint pintxos bars.

Accommodation: Boutique Hotel



Rioja to Bilbao, Guided Tour of the Guggenheim, Bilbao Old Town & Pintxos

Day 3

After breakfast our private transfer will take us to Bilbao, where we'll embark on a private tour of The Guggenheim Museum, a masterpiece designed by Frank O. Gehry. The Guggenheim Museum in Bilbao is celebrated worldwide for its iconic architecture and its significant contribution to the city's cultural landscape.

During the afternoon, you'll have free time for lunch and to independently explore the many attractions of Bilbao, including the Fine Arts Museum and the Philippe Starck Cultural and Leisure Centre.

In the early evening, we'll gather for a guided walking tour along the Nervion River, leading us to Bilbao's historic old town, the Casco Viejo. As you stroll through its charming streets, you'll witness the remarkable transformation of this area from an industrial hub into a dynamic creative hub. Quaint shops, art galleries and cultural spaces have breathed new life into the district. The juxtaposition of historical architecture and contemporary creativity creates a captivating atmosphere.

In the Basque Country, pintxos bars are a cherished tradition. These bite-sized culinary delights engage all your senses. Tonight, we invite you to join us on a culinary adventure as we sample some of our favourite pintxos bars and immerse you in the rich gastronomic culture of the Basque Country.

Accommodation: Boutique Hotel





Basque Coastline: A Foodie Extravaganza! Artisan Visits, Tastings of Wines, Cheese, Anchovies and an Exclusive Private Chef Lunch

Day 4

A full on foodie extravaganza – a day to remember!

We'll explore the Basque coastline en route to San Sebastián. Today, Food I Am has uncovered a wealth of culinary treasures for you! We'll embark on visits to four specialist artisanal food and wine producers. Departing from San Sebastián, our journey takes us to Getaria, famed for its Txakoli wine and outstanding grilled fish restaurants that serve the freshest catches from boats anchored in the harbour.

Getaria is one of just three villages in the Txakoli wine area, where we'll meet a wonderful cheese maker who crafts a traditional artisanal cheese unique to this region. No visit to Spain is complete without a tour of an artisanal Cantabrian anchovy processing workshop, which uses completely traditional techniques. This is a must see experience in the quaint seaside village of Getaria.

Next, we'll savour the young, fresh, fruity green wines of Txacoli, a genuine Basque product. This family run winery is in the smallest D.O. wine producing region in Spain. Produced along the breathtakingly beautiful Basque coast, Txakoli wines defy the elements – salty sea air, chilly temperatures and Atlantic winds – to supply all the bars in the region.

Our lunch today is an exclusive affair, featuring a private chef who is emerging as one of the culinary scene's best in the Basque region. He will introduce us to techniques in the food scene as we delight in a multi-course lunch showcasing his specialties.

To cap off the day, we'll check into our luxury accommodation, perfectly situated in the heart of San Sebastián.

Accommodation: Luxury Boutique Hotel



Discover San Sebastián's Sights and Savour a Seafood Lunch in the Picturesque Village of Pasajes de San Juan

Day 5

Is San Sebastián the world's greatest city for food enthusiasts?

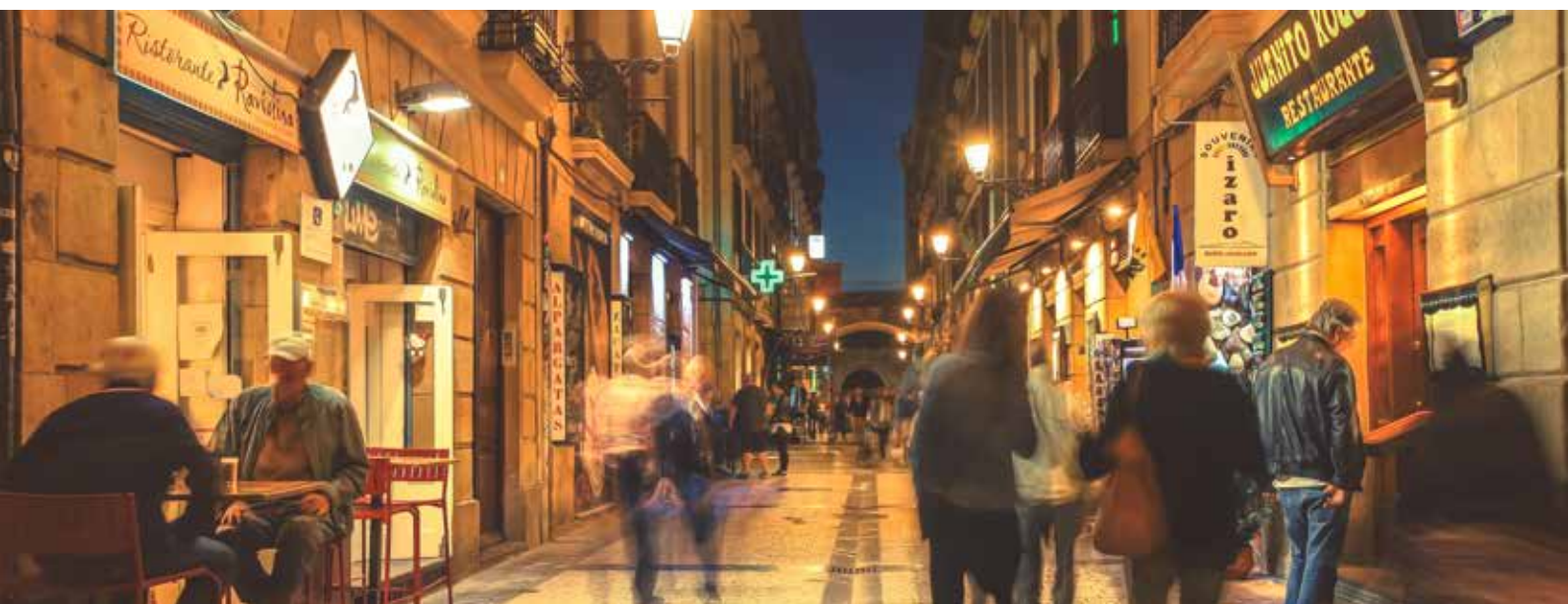
Today, we'll explore the sights of San Sebastián, passing by Playa de Zurriola and then heading to the La Concha beachfront, before making our way up to Monte Igueldo for the most breathtaking panoramic view.

Our next stop is Pasajes de San Pedro. We'll take a short boat ride to this picturesque village, renowned for its colourful array of 18th and 19th century houses perched along the channel to the sea. While in Pasajes de San Juan, we'll stroll along the seaside and relish a delicious multi course local Basque lunch. There's no menu; just impeccably prepared fish and seafood in authentically charming surroundings. This place is well known in culinary circles, attracting visits from renowned chefs... and we're certain you'll fall in love with this Food I Am favourite too!

In the late afternoon, we'll return to San Sebastián. Enjoy some free time, perhaps take a leisurely walk or swim at the famous La Concha beach.

For the residents of San Sebastián, the term "pintxos" evokes images of mouthwatering delicacies, ranging from simple bites to intricately crafted haute cuisine creations. With nearly one hundred bars to choose from, indulging in pintxos is a quintessential San Sebastián experience—one that we'll thoroughly enjoy this evening.

Accommodation: Luxury Boutique Hotel





Exclusive Cooking Class in a Gastronomic Society

Day 6

Today, Food I Am has a unique culinary Basque adventure in store for you. We'll have lunch in a venue typically closed to outsiders. Basque men gather at sociedades gastronómicas to cook, dine, savour drinks, sing and socialise (although, until recently, women were excluded). These clubs have preserved the Basque culinary tradition and today, we have exclusive access to the most prestigious gastronomic society of them all. You'll step inside to gain an insider's perspective on the society.

Our host is an accomplished chef, working in his native city and often called upon to prepare meals for San Sebastián's elite. You'll spend the morning crafting traditional dishes and engaging in discussions about Basque cuisine. Once your culinary creations are ready, you'll relish the fruits of your labour for lunch, accompanied by local wines, in the society's unpretentious and welcoming dining area.

In the evening you'll have free time. Shopping in San Sebastián is a delight, or you can explore the abundance of excellent dining options and pintxos bars.

Accommodation: Luxury Boutique Hotel





French Basque Region, France - Saint-Jean-de-Luz and the Enchanting Medieval Fishing Village of Hondarribia

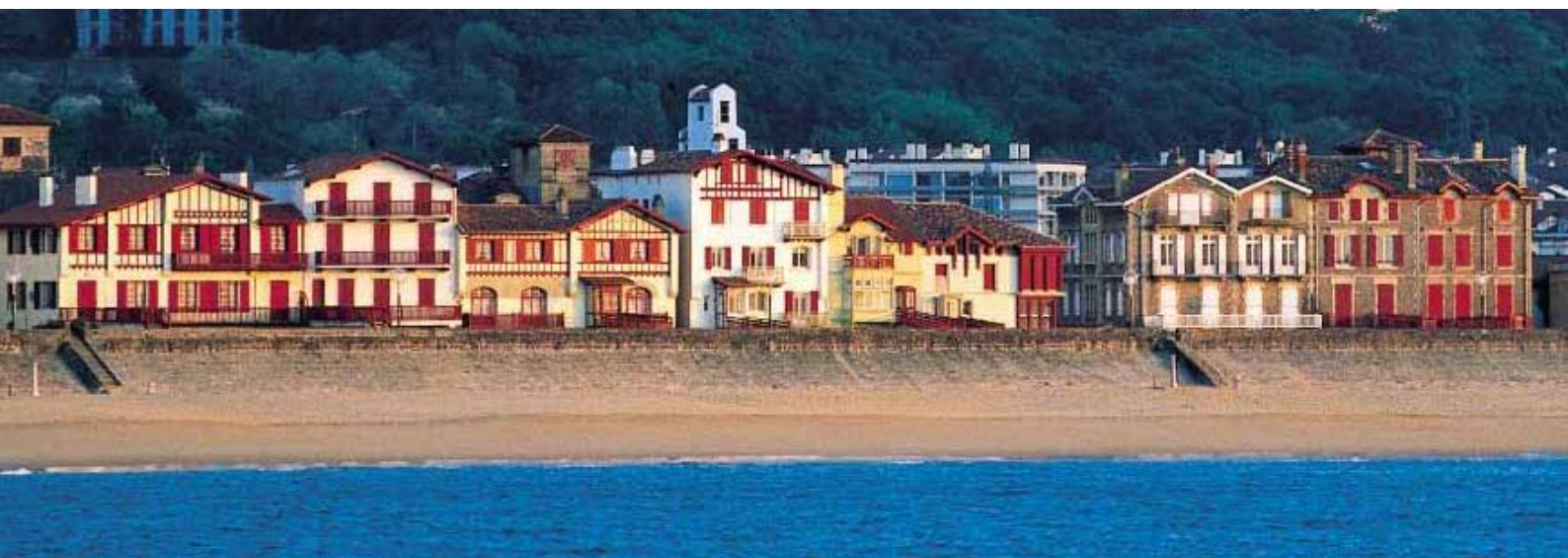
Day 7

Today, we'll embark on a journey across the border to glamorous Biarritz, France, for a panoramic tour, before continuing up the coast to Saint-Jean-de-Luz, where we'll immerse ourselves in the charm of the French Basque region. Saint-Jean-de-Luz encapsulates the quintessential essence of a French fishing village, offering leisurely strolls and tastings of the exquisite traditional French Basque cake.

Afterward, we'll return to the Spanish side and venture to Hondarribia, one of the Basque Country's most picturesque towns and an absolute must see! This charming medieval fishing village is enclosed by a fortified wall and graced with a 10th century fortress. Hondarribia is celebrated for its gastronomic excellence, making it the ideal setting for a late lunch today and providing the ultimate climax to our journey through the French and Spanish Basque regions.

Tonight, we'll relish farewell drinks and pintxos, offering the perfect conclusion to our exceptionally indulgent culinary expedition through the Rioja and Basque regions.

Accommodation: Luxury Boutique Hotel





Northern Spain: Reflections on a Remarkable Journey with Food I Am Culinary and Cultural Tours

Day 8

Wow, where did that time go!

As we bid farewell to Northern Spain, it's hard to believe how swiftly time has flown by. While all good things must eventually conclude, the memories of our extraordinary adventures will linger on.

Savour your final Spanish breakfast, allowing the experiences of this remarkable journey to wash over you. It's time to bid adieu to San Sebastián.

Our hotel can help you arrange a taxi or private transfer to San Sebastián train station/airport or Bilbao airport.

As we conclude this tour, we want to express our heartfelt gratitude for choosing Food I Am Culinary and Cultural Tours as your trusted guide through the wonders of the Basque and Rioja Regions.

Until we meet again on another culinary and cultural exploration, may your memories of Northern Spain continue to inspire and delight.

The tour is now concluded.

Adiós España!



Snapshot

PRICE INCLUDES

- Seven (7) nights luxurious accommodation - luxury paradors - historic accommodation, boutique hotels and villas - an exciting mix of traditional and modern accommodation.
- Most meals - We will indulge the palate with a delicious variety of modern and traditional culinary experiences - Sensational pintxos and tapas, traditional Riojan cuisine, long lunches and fine dining. Multi course meals and tastings, full breakfasts each morning. On days where lunch or dinner are not provided, the listed multi course meals are of ample abundance. We are a culinary tour so expect exceptional food offerings, in exceptional locations and more than you can eat!
- Business Class Train Ticket from Barcelona to Logroño
- Private Transfer and Private Guide throughout Tour
- Private Tour of The Guggenheim Museum and the City of Bilbao
- Private Touring of the Basque Coastline to Getaria, including 3 Producer Visits and one Winery - includes Artisan Anchovy Workshop, Artisan Cheese Maker, Txakoli Winery
- Private lunch and tour of facility with emerging chef
- Full day Private Excursion to the French Basque region - Biarritz, Saint Jean De Luz then returning to Hondarribia
- Private tour of San Sebastián and Pasajes De San Juan
- Private Cooking Class in a Gastronomic Society including regional wines
- Pintxos in San Sebastián and Bilbao
- Market Visit and Jamon Iberico tasting
- Being part of a small group tour
- Fully escorted by Food I Am

PRICE EXCLUDES

- International Airfares
- All beverages (alcoholic and non-alcoholic), laundry, phone, items of a personal nature or tipping
- Passport & (if needed) Visa
- Travel Insurance (COMPULSORY). You should organise travel insurance at the time of paying your deposit. Ask your travel agent or contact an insurance provider such as NRMA & Covermore.

WHY A FOOD I AM TOUR?

- Fully escorted by Food I Am
- Our itineraries are carefully thought out and put together with the assistance of our worldwide culinary connections
- Small groups - no waiting
- Unique food and wine experiences. Our tours are not cooking tours
- No decision making needed - Sit back and relax, we have done all the hard work for you
- Guaranteed the best meals without having to look for the perfect restaurant
- Experience - our tours are full of surprises!
- Authentic and cultural regional experiences balanced with free time
- Travel and share experiences with like-minded people
- Meet the passionate producers and artisans, learn about their craft
- Comfort and luxury - travel and accommodation
- Stress free - no google maps required
- Gastronomy experts and local English guides with exceptional knowledge
- Hosts that care about you as an individual

PRICING INFORMATION:

Cost Per Person (Twin Share)

\$7650 (based on 2024 tour costs. Final trip cost to be finalised 12 months prior to departure.)

Single Supplement (Room on your own)

Please contact us.

For solo travelers willing to share, please contact us.

**CLICK HERE
TO SECURE YOUR SPOT
ON THE 2025 TOUR**

Sharing the love of Food | Am Luxury Food Tours



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Morocco 2023 with Foodiam was my first experience of a group tour and it was truly one of the best travel experiences I have ever had. From the quality and authenticity of the accommodation to the immersive cultural experiences, every aspect of the tour was meticulously planned. The blend of cultural exploration and sheer fun made this tour unforgettable. From bustling markets to hidden culinary gems the whole experience was a treat for the senses. Our local guide was an absolute wealth of knowledge and no request went unanswered. Thank you Tania and the Foodiam team for your commitment to excellence in every aspect of your tours. I can't wait to join you again!

- Ali Reid, Morocco 2023

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This was a perfectly curated and carefully considered Northern Italy experience that delighted the taste buds, stimulated the mind and generated huge appreciation for Italian food. We loved the Food | Am tour experience because the tours take you to places less touristy and really expose you to a truly local experience.

We felt very safe and supported with Melina as our guide - she is warm, upbeat and informative all the way through. The small group nature of these tours is appealing too as it keeps things pretty intimate and informal, unlike the hustle and bustle that can come with larger group tours.

We look forward to travelling with Food | Am again!

- Sarah & Rob Wardman - Northern Italy 2023

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Thank you so much for organising such a wonderful holiday. It was very relaxing as everything was organised and taken care of. I just sat back and enjoyed the ride! The group was also a perfect size - intimate yet social, lifelong friendships and amazing experiences were made. Attention to detail was excellent with a vast range of activities to enjoy.

- Jo Stroud

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Michael and I had the absolute privilege of attending the Food | Am tour to Sicily.

The locations and accommodation are thoughtfully hand-picked by Tania & Melina with their incredible travel experience. Visiting places not on the usual tourist tracks make this a special and easy way to experience the destination.

Looking back over the itinerary I could list every day and every location as a highlight. They were all so special. The history, the local tour guides, the food, the people, it was just perfection.

The only downside was the tour finishing!

- Nerida & Michael - Sicily 2023

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We have had a wonderful time - THANKS so much. All of our food has been EXCEPTIONAL and choices of accommodation superb. Have really loved seeing the back roads of Italy and staying in the "countryside". Food I Am has given us beautiful and amazing memories of the tastes, landscapes and people of Italy.

- Gary & Pam Krieg

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The Food I Am Northern Italy Tour was absolutely amazing. Melina was the tour guide extraordinaire. Her connection with people and places made for a very interesting insight into local productions and cultures of this beautiful countryside. So many taste sensations. We wined and dined at such a variety of restaurants/trattorias/osterias. Nadia's was our favourite. The Antinori Winery was simply awesome. The vintage sports cars and "driving" the Ferrari simulators was such fun. We indulged in new and unique experiences every day with the best group of fun people. We loved it all. Thank you for organising this wonderful experience!

- Bryan & Sally Short - Northern Italy 2023

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Our recent Food I Am Tour to Northern Italy was everything we hoped for and so much more. Indeed having driven ourselves through northern and central Italy several years ago, we now appreciate how much we missed, not having someone like Melina with her contacts, immense local knowledge and love for Italian food and culture. The tour itself was well balanced and flexible enough to cater for individual interests and we recommend it without hesitation to anyone wanting a quality Italian culinary and cultural experience.

- Duncan and Louise Fraser - July 2019

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If you are single, couple or a group looking for a holiday idea fuelled with delicious food, culture, fun and adventure then a Food I Am culinary tour is for you. Perfectly organised with attention to detail, Tania has perfected her itinerary to cater for a wide genre.

After heading on the Northern Italy Tour in 2017 I knew it wouldn't be my last. I've just returned from the Food I Am Vietnam Tour and I know that won't be my last either! It really is a great opportunity to be able to immerse yourself into the culture of a Country.

- Jodie Hamilton, Nth Italy 2017, Vietnam 2019

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What an amazing adventure Food I Am provided. The tour was so much more than we expected. Everything was thoroughly planned and highly organised but at no time did you feel you were on a tour, it was more like travelling with a group of friends. We saw so much more than we thought we would and got a real sense of the authentic Italian way of life.

Tania and Melina's passion and enthusiasm set the tone from the moment we began our journey and remained throughout the entire adventure.

This trip was excellent value for money, however the sense of belonging created amongst the group was something no amount of money could buy.

- Vicki & Anthony

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For anyone that wants to experience the real Italy this is the tour for them. Brilliantly organised with personalised attention to detail to maximise the adventure for everyone. Very pleased to have made so many new friends whilst enjoying a daily aperitivo... Or two. Highly recommended for single travellers as well as couples. Will definitely be coming back to do another tour.

- Geoff Crouch

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Everything about the Northern Italy tour was amazing. The food, the back roads we travelled, the restaurants, Melina's local knowledge, our travelling companions, the wonderful accommodation, the once in a life time experiences and our host, Tania. Be prepared for a case of the Italian blues when you arrive home!

- Adelle & Milton

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foodiam

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