



Culinary Experience in Bilbao, Spain

Restaurant: BASCOOK

Address: Barroeta Aldamar 8. Bilbao, Spain

contacto@bascook.com

Bilbao

(City in Spain)

- Bilbao, an industrial port and 10th largest city in northern Spain, surrounded by green mountains. Also the capital of Basque Country.
- Population: Around 350 thousand
- Official Language: Basque, Spanish
- Founded: 1300AD



In City😊



Guggenheim Museum



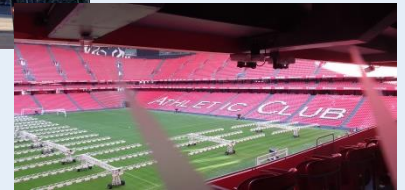
City View from Mount Artxanda



Nervión river



San Mamés Stadium
(Bilbao football club)



From the City ☺



San Juan de Gaztelugatxe.

20km from the city.

(Featured in famous TV series Game Of Throne)



Salt Valley of Añana, 1hr drive from the City of Bilbao



Mirador de Piedrasluengas

Beautiful landscape, Just wow!! and my breath taken away by the beauty of the place.



Picos de Europa



Pamplona, Spain

Best known for the Running of the Bulls (Feast of San Fermin) in July.

Gastronomy;



- *Gastronomic tourism in the Basque country is one of the best in the world.*
- ***Pintxos:*** *A Basque snack it is a small slice of bread with a small portion of food pierced by a small stick or toothpick.*
- ***Tortilla de patatas*** (Spanish omelette) : *Omelette made with eggs and potatoes, sometimes including onions and peppers.*
- ***Fish:*** *Fish is a cornerstone of Basque cuisine. Bacalao pil-pil, Bacalao a la Vizcaína, Txangurro, Marmitako, Kokotxas, Txipirones are some of the famous fish and seafood dishes.*
- ***Meat and cheeses:*** *In my six weeks stay in Bilbao got to know that Sirloin steaks, fillet steaks and grilled veal and cold cuts are widely available in Bilbao. And Cheese is also a regional speciality.*
- ***Drinks:*** *The combination of incredible food and drinks makes an incredible gastronomic experience. Bilbao's wine is always of the highest standard. Txakoli is a Basque classic, a fruity white wine. La sidra, a regional apple cider, is another local favourite.*



Pintxos



Tortilla de patatas



**Bacalao
pil-pil**





8 times Pil Pil prize winner of Basque gastronomy, Crowned as “King of Cod” and Currently President of Famous Athletic Bilbao Football Club **Mr. Aitor Elizegi** is the owner of the Bascook along with other two restaurant i.e. Txocook and Basquery.

BASCOOK

RESTAURANT & MAGAZINE

- *The space of the restaurant is an old salt warehouse which was abandoned 150 years ago.*
- *The menu come in newspaper form, except for the English translation. Hmm Interesting!!*
- *The menu is very good and creative with a column of vegetarian options, options from local products with more traditional preparations and a third of international influences.*
- *The Bascook ample spaces has cozy lighting and stone and bricks walls rescued from old salt warehouse have 80 people capacity for dining.*
- *The cozy atmosphere, decoration, conception, the architecture of the restaurant is great.*
- *Perfect for informal and casual occasions.*

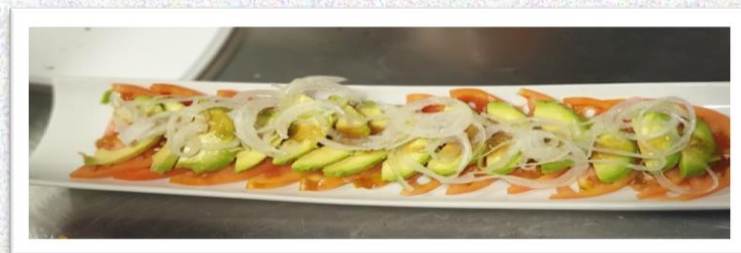




Ceviche



Carbonara



Ensalada de tomate
aguacate



Bonito del Norte



Maki de Gilda





My working station !!



Food from Home country (Nepal) for colleagues



Busy to make customer Happy



Kitchen Close☹



Final day
Teachers visited from
Finland, Restaurant chef
and exchange program
negotiator.



Was good experience
with this team.

Time for Group Picture 😊

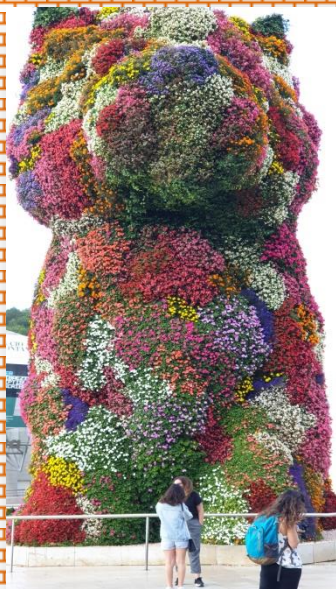
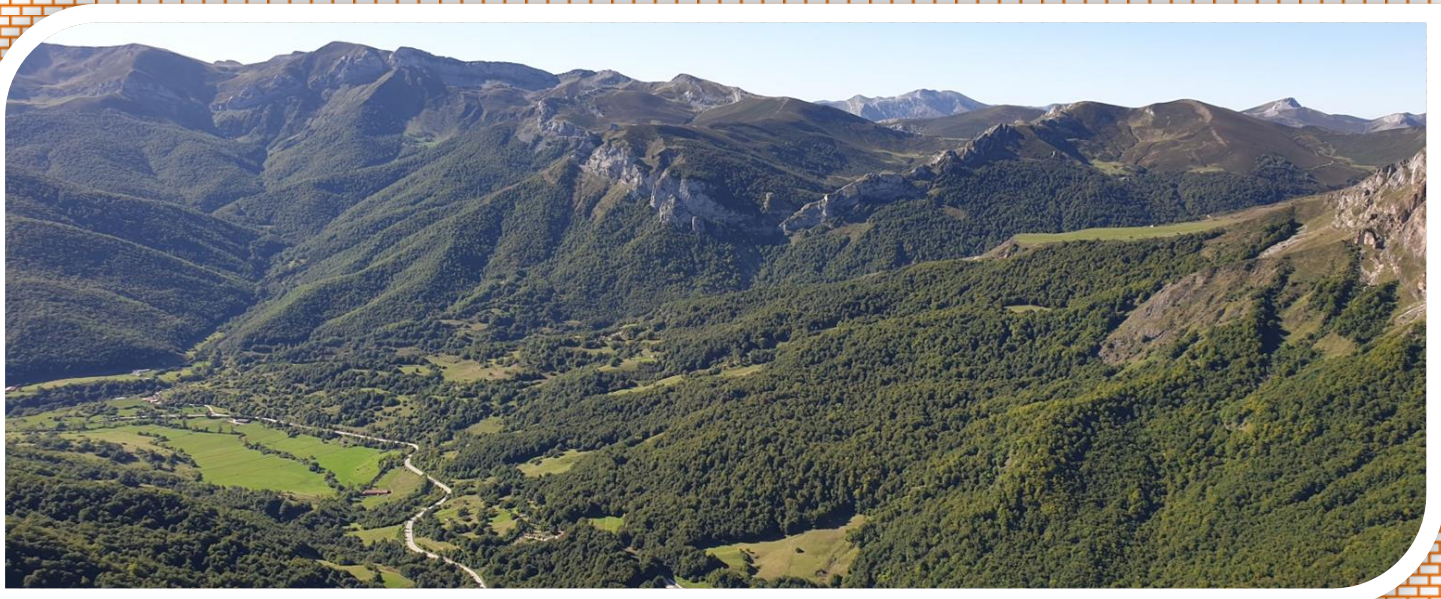


!Muchas gracias! Thank you all for making my time in Bilbao so good and giving me the opportunity to experience little bit of Basque gastronomy.

Memories to Cherish









*Thank You to my mentor from Varia Amattiopisto
and organizer Erasmus for giving me such an
opportunity to explore Northern Spain through my
exchange program in Culinary sector.*

Bishnu Timalsina

