

NAVARRA GOURMET



Enjoy the best products from Navarra inside the happy atmosphere of the vegetables exaltation days and taste amazing avant-garde dishes in restaurants awarded with Michelin stars in exclusive for you

Highlights

- **Taste a unique menu designed for you by David Yarnoz, with your favourite products, in his 2 Michelin starred restaurant El molino de Urdaniz**
- **Savor one of the most prestigious olive oils in the world mixed with an exclusive cooking demonstration lunch in an oil mill. Hacienda Queiles**
- **Tour inside the Navarre orchard accompanied by a local chef , where we can know about the harvest**
- **Delight a prestigious wines in Spain in a special winery in Navarra and enjoy an amazing Pintxos route**





FRIDAY TUDELA

Morning. Products selection in an orchard with a local chef where we'll know the land where the gourmet navarrese vegetables are grown and the growing times of these vegetables

Lunch. Cooking demonstration based on navarra vegetables from the garden in the Hacienda Queiles

Afternoon walking guided visit in the historical Tudela center , where we will know its Cathedral , Jewish neighborhood and the marvelous Romanic cloister

Pintxos routes accompanied by a winemaker

Wine selection: Navarran wines

Night. Historical building hotel 4* AC Ciudad de Tudela

LUNCH & DINNER

SATURDAY PAMPLONA

Morning walking guided tour in Pamplona

Visit and wine private tasting in one of the most recognized wineries in Navarra

Unique menu designed by David Yárnoz, with the products you select, in his restaurant El molino de Urdaniz awarded with 2 Michelin Star

Wine selection: Navarran wines



Afternoon guided visit to Lumbier cliff, Navarrese natural heritage

Sunset. Enjoy events and concerts in the vegetables exaltation days in Tudela

Night. Historical building hotel 4*
AC Ciudad de Tudela

BREAKFAST & LUNCH

SUNDAY TUDELA

Navarrese typical breakfast in
special location

Morning all road route in
Bardenas Reales UNESCO
Biosphere Natural Reserve

Tasting menu based on local
vegetables and amazing fish and
meats in gourmet restaurant

Wine selection: Grandes Pagos

BREAKFAST & LUNCH



WHAT`S INCLUDED THE GASTRONOMIC EXPERIENCE

MEALS

1 TAYLOR MADE MENU DESIGNED BY DAVID YARNOZ IN HIS RESTAURANT AWARDED WITH 2 MICHELIN STARS.

EL MOLINO DE URDANIZ

1 PRIVATE COOKING DEMOSTRATION IN HACIENDA QUEILES , ONE OF THE BEST OLIVE OILS IN SPAIN

1 TASTING MENU BASED ON LOCAL PRODUCTS IN A GOURMET RESTAURANT

1 PINTXOS ROUTE ACCOMPAINED BY WINEMAKER

2 GOURMET BREAKFASTS

NAVARRA WINES SELECTION AND SOFT DRINKS ON ROUTE LUNCHES AND DINNERS

EVENTS

1 OLIVE OIL TASTING ABBAE DE QUEILES , OLIVE OIL INTERNATIONAL AWARDED

1 VISIT AND WINE TASTING IN ONE OF THE MOST PRETIGIOUS WINERIES IN SPAIN

1 VEGETABLE SELECTION WITH LOCAL CHEF IN ORCHARD

1 ALL ROUTE IN THE BARDENAS REALES UNESCO BISPHERE RESERVE

ACCOMODATION (DOUBLE ROOM)

2 NIGHTS IN 4* HOTEL LOCATED IN HISTORICAL BUILDING. AC CIUDAD DE TUDELA

OTHERS

BILINGUAL GUIDE EXPERT IN GASTRONOMY

PRIVATE LUXURY TRANSPORT ON THE ROUTE

24 HOURS CONCIERGE