



A taste of Spain

Spain has no shortage of postcard cities - but it's often the lesser-known places and flavors that leave a lasting impression. In this edition, we're shining a light on some of the country's most captivating hidden treasures. From the ancient Roman ruins of Mérida to the punchy pintxos of the Basque coast, these stories are packed with history, flavor, and character.

Whether you're in it for the travel inspiration or itching to get cooking, there's plenty to discover.

Discover Mérida, Spain's Hidden Roman Treasure

Tucked away in the region of Extremadura, Mérida feels like a secret. Once a thriving Roman city, it's now a UNESCO World Heritage Site - and a dream for anyone who loves history without the crowds. From a nearly intact amphitheatre and a massive temple to beautifully preserved mosaics, Mérida brings the ancient world to life in a way that's both intimate and awe-inspiring.

[Read more about Mérida](#)



Basque bites

Northern Spain is known for its proud food culture, and nowhere is that more alive than in the Basque Country. Here, pintxos rule the bar counter, seafood is elevated to art, and simple ingredients are transformed into big, bold flavors. In this edition, I'm sharing two of my favorite Basque discoveries: a classic crab dish that stole my heart in San Sebastián, and a pintxo so iconic, it's practically a cultural symbol.



Txangurro a la Donostiarra: San Sebastián's iconic crab dish

In the heart of San Sebastián's old town, at Bar Tamboril, I tried a dish that perfectly embodied the richness of Basque cooking: Txangurro a la Donostiarra. Crab is mixed with leek, carrot, tomato, a splash of brandy, and baked right back into its shell. It's elegant, indulgent, and surprisingly easy to recreate!

[Get the recipe](#)

The perfect Gilda: a tasty tribute to Basque pintxos

Small, sharp, and bursting with flavor, the Gilda is one of the most iconic pintxos in Spain. With just three ingredients - green olive, anchovy, and pickled piparra - it's a perfect balance of salty, spicy, and tangy. Named after the classic Rita Hayworth film, the Gilda is bold and unforgettable.

[Make your own Gilda](#)



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