




the michelin stars IN galicia

2020

12 OUTSTANDING RESTAURANTS



ANOTHER YEAR IS HERE AND AN UPWARD TREND CONTINUES TO BECOME CONSOLIDATED.

galician haute cuisine deserves the acknowledgement of the *MICHELIN GUIDE*, one of the world's most prestigious and demanding guides.

12 *stars*, 11 restaurants in galicia and one in madrid that proudly boast a distinction that acknowledges their culinary talent and encourages them to continue along the path of excellence.

12 restaurants to enjoy.

some overlook the sea and others a green landscape; some are inspired by the latest trends and others delve into their roots, but they all have a unique taste, a flavour that is genuinely galician.

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A TAFONA

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Lon. 8° 32' 24.76" W

chef: LUCÍA FREITAS

THE CUISINE

A Tafona is Lucía's dream come true, her home, where she cooks seasonal products collected daily from her garden and from the Plaza de Abastos, Santiago de Compostela's marketplace, which is located a few meters from the restaurant. Her objective is to recover the traditional values of Galician cuisine, renewing it and its values far beyond the mere product. To do this, Lucía uses produce from the sea as well as local seasonal products as the basis of her gastronomic philosophy.

UP - CLOSE

A cook and pastry chef by vocation, Lucía was rewarded for her long and hard work in several renowned restaurants, not only with the success of A Tafona, but also with the opening of her second restaurant in Santiago de Compostela, Lume, and the executive consultancy of the Tomiño NYC project in Manhattan, where she could present the essence of Galician gastronomy.



a Lovely atmosphere

A Tafona is, as can be seen from its name and image, an authentic declaration of intent, where wheat, the oven and the baker's trade stand out. Built in 1920, the old Compostelan house in which the restaurant is located is a space of contrasts, in which the kitchen is in full view of the dining room and the skylight floods the main dining room with natural light, providing an aura of comfort to this patio which originally served as a stable for the horses.

the menu AND MORE

A Tafona shows its character through its menu and its two tasting menus: "Market Menu" (Menú Mercado) of 20 small platters specially designed to entertain the diner and the "Miúdo Menu" which consists of 15 diverse small platters.

Groups of a minimum of 15 people have the possibility of living the "Tafona Experience", in which they may spend a pleasant morning with Lucía Freitas herself, buying the raw materials to later witness the preparation of these dishes to later enjoy tasting them with a selection of Galician wines.



NOT IN THE MENU

A Tafona could have no greater companion than Santiago de Compostela's marketplace, located a few minutes away on foot, it is living proof of Galicia's fresh and handcrafted products. It is the second most visited place in the city after the Cathedral and is undoubtedly a space for the enjoyment of the senses.

The historical centre of Santiago de Compostela is worth visiting. Walk slowly and admire the monumental beauty of this World Heritage city and millenary destination of the Camino de Santiago, top it off by visiting the symbolic Cathedral and its Portico de la Gloria, or the Portico of Glory, one of the major works of Romanesque sculpture.





ÁRBORE DA VEIRA

chef: LUIS VEIRA

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the CUISINE

Strongly influenced by the Atlantic Ocean, Chef Luis Veira's kitchen offers us a delight of flavours and sensations with fresh and seasonal products as its centrepiece.

UP - cLOSE

Eating at the Árbore is like being taken on a surprise trip by an extremely qualified guide, a chef who is very sure of his mission: "I work in the kitchen to be happy ... and I want to transmit that joy to my clients".

Generous and demanding, Luis is not one to kick back and coast. He likes to move forward, to delve into new techniques and new products, especially if they are from the sea.

The result is a series of splendid dishes such as horse mackerel marinated in basil sauce, or risotto with phytoplankton. At the Árbore happiness tastes of the Atlantic.





NOT IN THE MENU

Árbore da Veira is located only a few steps from the sea, so the ideal thing to do is to let the sea breeze wash over you while you take a walk through San Pedro's park and lookout point or stroll to the Tower of Hercules, which was declared a World Heritage Site by UNESCO.

Then, if you head south-east, you will come across the town of Betanzos, famous for its potato omelette ... and for being the capital of Galician Gothic style.

Must-sees include the churches of Santa María de Azougue, with its splendid Flemish altarpiece and that of San Francisco, with its fascinating Sepulchre of the Andrade.

a lovely atmosphere

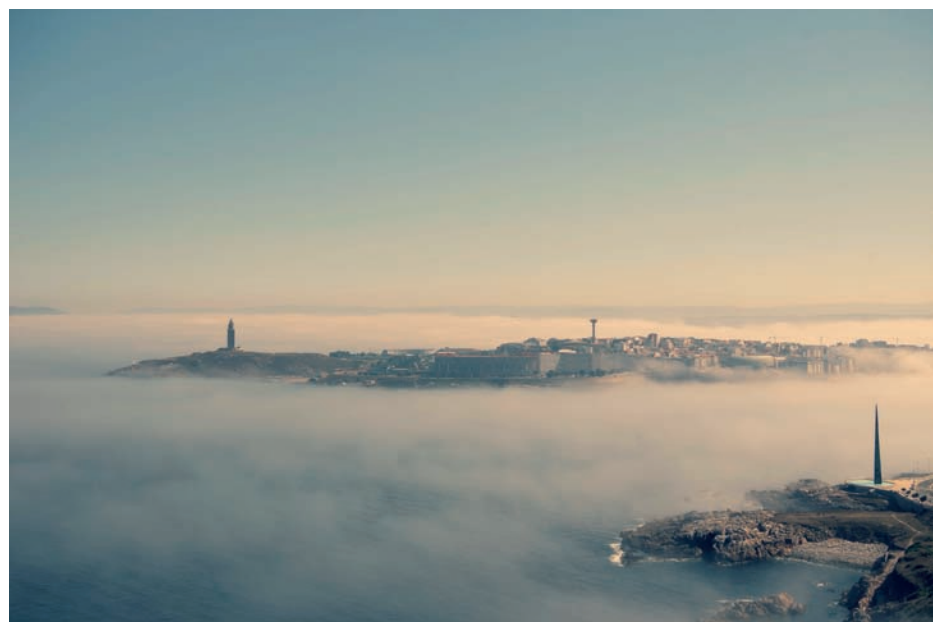
"We want the client to relax, to take the time they need to enjoy their food." In Árbore, the atmosphere is warm and relaxed. The restaurant's new space opens on to the Artabro gulf and the Orzan inlet, from its privileged location in the San Pedro mountain lookout point. This is a happy world.

the menu AND MORE

Two tasting menus reveal the essence of Galician cuisine, offered to us as another element of the gastronomic experience within.

Seafood, fish, meats, desserts... The dishes, or bites as Luis likes to call them, change depending on what is available in the market... and his inspiration, He always uses seasonal products, especially produce from the sea and the estuaries of Galicia such as oysters, crayfish, scallops, *minchas* (winkles) or cod tripe.

In the wine cellar, Árbore follows the same innovative philosophy: around 30 references which are renewed quarterly, with a predominance of Galician wines. An impeccable selection designed to pair with the chefs spectacular bites.





AS GARZAS

chef: fernando agrasar

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Lon. 8° 86' 88.67" W

the cuisine

The cuisine of As Garzas tastes like the sea, the flavour of the Atlantic at its purest. Fernando says that although his is not an avant-garde cuisine, it is creative. Without impositions, without overdone preparations.

Just excellent products and the refined talent of a great chef.

up - close

Fernando likes to refer to his restaurant as "the end of the world's haven". It is a quiet retreat in the Costa da Morte that takes you away from the noise and brings you close to happiness. And with the world's tastiest fish and shellfish at your fingertips, the standards are very high. This is why he personally does the purchasing from the local fishermen and producers.

the menu AND MORE

Galician fish and shellfish rule the menu, where they become genuine mouthfuls of pleasure. In spite of the seasonal variations, grouper and sea bass, the chef's favourites, are always highlighted. Rice, and especially lobster are regularly in the menu.

In addition to an impressive seasonal menu, As Garzas offers another exquisite menu that is carefully designed for "those who do not want to think". It consists of five dishes and two desserts, that change depending on the season and the market, with the restaurant's latest creations.



a lovely atmosphere

Located in the heart of the Costa da Morte, across from the Sisargas Islands, the restaurant is housed inside the hotel with the same name, a building with large windows that seem to lean over the edge of the cliffs. The dining room is a modern and relaxing area, with an impressive fireplace and only eleven tables around it. With the table laid and looking out at the sea. This is the life.

NOT IN THE MENU

We are in the Costa da Morte, so strolling around the cliffs in the area is quite an experience. And so is Malpica and its fish market, where the auction is still carried out in the traditional manner. To shop for genuine Galician craftwork visit Buño with its wonderful ceramics.

From Malpica, continuing along the coast to the west there is an itinerary of lighthouses and wild beaches that begins in Punta Nariga. The route crosses the remote beaches of Soesto and Traba; it continues along the beach Area de Trece and reaches the lighthouses of Cape Vilán and Cape Tourián. And from here, three stunning beaches lead to what the ancients called the End of the World: Nemiña, O Rostro and Mar de Fóra.

And in Fisterra, watching the sunset from the lighthouse is a heavenly experience.





the CUISINE

The cuisine of Pepe Solla changes according to the pace of the seasonal products, but one thing never changes: the constant search for culinary excellence. Pepe achieves this by eliminating the superfluous, the trends, and focusing on what really matters: the essence.

UP - cLOSE

More than 50 years ago, run by Pepe's parents, Casa Solla started off as a traditional restaurant where quality came first. Today is one of the flagships of Galician haute cuisine. However, it is still a family restaurant, for Pepe makes every effort in the world to make his guests feel happy and relaxed. Like at home.

Here the simplicity comes from deparating. This can only be achieved through the background, the talent and the refinement of a great chef.

CASA SOLLA

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chef: pepe solla





the menu AND MORE

Casa Solla uses the best products from the area, from local producers that share Pepe's passion for the genuine. As a matter of fact, practically all the vegetables and greens come from organic gardens; the fish and shellfish, 100% Galician, are always the stars of the season's menu.

In addition to the restaurant's menu there are two other menus to choose from: "Trasmallo Menu", a perfect summary of the standard menu; and the "Piobardeira Menu", an experience that carries you away and that you will thoroughly enjoy. The menus must be ordered by all the diners of the same table.

The wine cellar consists of over 1.300 carefully chosen references; the best of Galicia, Spain, and Portugal, together with Europe's great wines... It is not in vain that Pepe started out as a sommelier.

a Lovely atmosphere

Casa Solla occupies a typical Galician house. In contrast to its traditional exterior, the inside is completely contemporary. One large, single open space, with minimalist decoration that includes the dining room and an incredible visible kitchen.



NOT IN THE MENU

The city of Pontevedra is a must-see. The newest, the wonderful walkways by the banks of the rivers Lérez or Gafos. And of course, its churches, squares and stately houses in the old quarter, one of Galicia's largest and liveliest.

To the north, in O Grove, the legendary beach of A Lanzada, with waters that have magical powers. And for wine lovers, Cambados, birthplace of the Denomination of Origin Rías Baixas.

To the south, the peninsula of O Morrazo, with marine villages such as Marín, Bueu or Cangas. Or the dramatic landscapes of the Costa da Vela, with trails, lookout points, lighthouses and wild beaches.





the CUISINE

Javier finds inspiration in his surroundings: the *ría* of Arousa. Here he has everything he needs. This is why his refined cuisine uses the best of the sea and the land, permeating his dishes with a genuine and masterly touch.

up - close

Having trained with the greats in Spain and Japan, Javier has devoted his passion and expertise to Culler de Pau. In fact, he proudly boasts his compromise with the products and with Galicia. Supported by a carefully chosen network of local producers, that range from farmers with tiny vegetable gardens to fishermen that bring back the catch of the day, Javier tirelessly searches for unique and sustainable products.

What he seeks are unique raw materials, sometimes exquisite, sometimes simple, which he pampers and handles with talent to create dishes that leave a mark. The mark of a Galicia that is open to the world.

CULLER DE PAU

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chef: JAVIER OLLEROS



the menu AND MORE

Each season sets the pace of the marvels that the *ría* of Arousa and its environs have to offer: clams, cockles, mussels, scallops, spider crabs, variegated scallops, octopus, sole, Atlantic mackerel, plaice... Snap peas, cabbage, peas... And also exquisite cuts of Galician veal or *porco celta* (Galician pig breed).

The standard menu is accompanied by a "Ronsel Menu" and a "Descuberta Menu". The first includes the restaurants exemplary dishes; the latter Javier and his team's latest creations.

a lovely atmosphere

Located among vegetable gardens that reach all the way to the sea, Culler de Pau is housed in a modern building that blends perfectly with the landscape. The dining room, in white and light-coloured wood, provides spectacular views of the *ría* of Arousa, especially at sunset. Javier says his aim was to bring the landscape to the table, but one often gets the marvellous feeling that the table is set in the middle of the landscape.

NOT IN THE MENU

The chapel and the beach of A Lanzada, surrounded by magic in a spectacular natural environment; the beach of Con Negro, a small and quiet paradise of white sand; the intertidal zone of Umia-O Grove, with a great ornithological wealth. Or so as not to miss a single thing, the lookout points on mount Siradella.

Taking a stroll around O Grove is a must, especially around the fresh produce market, the port and the fish market. It is a great opportunity to feel the pulse of a marine town and see the freshness and wide variety of shellfish and fish from Galicia's *rías*.





MARUJA LIMÓN

chefs: RAFAEL CENTENO
INÉS ABRIL

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THE CUISINE

Rafael and Inés like to say that his cuisine is pure Galician fusion. A wise combination of 100% Galician raw materials and the expertise of two absolute chefs.

UP - CLOSE

Childhood memories are very much part of the work of the chefs Rafa Centeno and Inés Abril. At Maruja Limón the cuisine of Galicia is brought up to date and becomes fun, combining flavours and textures to arouse our emotions.

Like Vigo, a city that brings together people from all over Galicia, Maruja Limón offers variety and innovation without turning its back on its Galician roots.



the menu AND MORE

The restaurant's speciality is fish, especially fatty fish. But not ordinary fish; only the best and that has been fished in a sustainable manner, as well as vegetables and greens from organic vegetable gardens in the area.

It has a "Menu to share" (Menú para compartir) which includes a selection of four tapas, one starter, main and dessert. A "Esencia Maruja" menu, which is composed of four aperitifs, five savoury dishes and two sweet dishes, in order to try a little of everything. A "Maruja en estado puro" (Maruja in its purest state) menu, with four aperitifs, eight savoury dishes, one pre-dessert and two sweet dishes.



a lovely atmosphere

The Maruja Limón has three differentiated areas for enjoying its cooking. The rascal ("granuja") zone of the restaurant, a corner with its bar, high tables and windows giving onto the rúa Montero Ríos, where wines are served accompanied by small snacks created here (reservations are not accepted here). In the main room the star dishes of the establishment are served together new proposals created by the chefs (it is recommendable to reserve but this is not essential). The private open kitchen, with capacity for 14 diners accommodated at a single table with bar. It is an area for surprises, due to the chefs – there is no menu- and to the persons you share the experience with. Access is by strict reservation order. It opens at midday from Tuesday too Thursday and at night on Fridays and Saturdays.

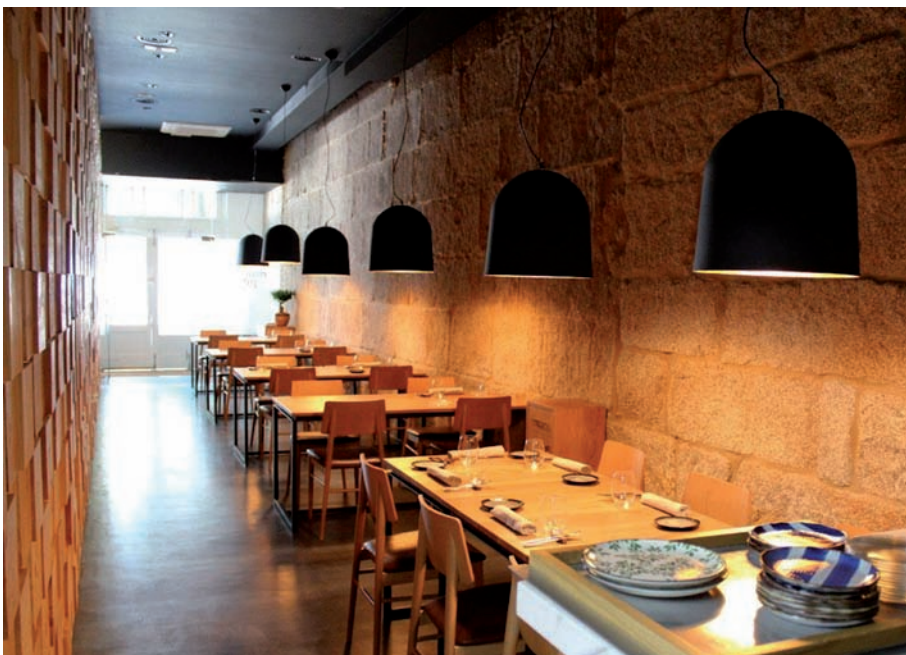


NOT IN THE MENU

We are in the middle of the *ría* of Vigo and here natural beauty abounds. Splendid beaches with fine golden sand, perfect for strolling, bathing or surfing, such as the Patos beach in Nigrán, or the beaches in the peninsula of O Morrazo, ideal for relaxing.

Another way of perceiving the beauty of the landscape is to travel the coastline between Vigo and Baiona, by land or by sea. Water sports enthusiasts will no doubt enjoy themselves in the *ría* of Vigo.

An unforgettable experience is taking the catamaran from Vigo early in the morning and spending the day at the Cíes Islands, in the Natural Park of the Atlantic Islands. Here sea and sand blend so harmoniously that you will feel like you are in heaven.





the CUISINE

Nova features sustainable cuisine. Its geographical location allows the restaurant to always offer the best seasonal ingredients from both the surrounding area and the coast. This is a cuisine with deep roots, in which each dish seeks to reflect the culinary foundations handed down by ancestors and each ingredient contributes something special. The key guiding principle: freshness.

UP - cLOSE

Two Ourense cousins and cooks, Julio Sotomayor and Daniel Guzmán, had a dream, to create a space for the enjoyment of one key element: the products. They view their ingredients as 'seasonal and ephemeral', and as a result, the dishes are based on the key products for each season.

The menus are constantly evolving, creating an experience that is always something 'nova' (new). And the dream has been fulfilled.

NOVA

chefs: DANIEL guzmán
JULIO sotomayor

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Lon. 7° 51' 43.92" W





the menu AND MORE

Julio and Daniel are committed to tradition and modernity in every sense of the words. Eating at Nova is a true experience because you never know what you are going to find. The menus change, based on the best the market has to offer at each point in the year. The result is a unique experience each week.



a lovely atmosphere

Nova is located right in very centre of the city at As Burgas. It is an urban restaurant with a focus on minimalist design, without losing sight of the functionality required for a space of this kind. It is the ideal place to enjoy the products from a peaceful seat at one of the nine tables.

And for lovers of the culinary process and the curious, it is also possible to enjoy the hustle and bustle of the kitchen, which is open to the dining room, and observe the care with which each dish is put together.

NOT IN THE MENU

The restaurant, situated in the heart of Ourense, is surrounded by a wealth of cultural heritage. Ourense invites visitors to explore the narrow streets of its historic district, visit the Cathedral or stroll through the Main Square. One of the symbols of the city is the neoclassical As Burgas spring, which steams with the waters that emerge from it at high temperatures.

Another option is a leisurely stroll along the Miño River and under the Roman bridge to relax outdoors at one of the hot springs along the banks of the river. Ourense is the hot springs capital of Galicia. It has a number of spas where you can get away from the noise of the everyday world by immersing yourself in the mineral and medicinal waters or enjoying the therapeutic treatments and programmes on offer.

And to purchase the best ingredients, visit Plaza de Abastos, the oldest and most important market in the city. The building, erected in 1929, has a more stately and noble air than one might expect of a market. Its particular features make it well worth a visit.





the CUISINE

Manuel's family has worked in the food business for over 75 years. With this background, his cuisine is strongly based on the Galician tradition and soars, boosted by his youth and innovative technical expertise.

up - close

Manuel likes to offer clients only the best. First, an appetizer in the wine cellar, sharing an intimate moment with the great wine references; then a bright dining room to enjoy a good meal. Then, to extend the pleasure, the drawing room, a space conceived for guests to leisurely enjoy a coffee or a liqueur.

Manuel says that his restaurant invites people to evade, to enjoy heart and soul. This is quite a retreat!

RETIRO DA COSTIÑA

chef: manuel costiña

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Lat. 43° 02' 00" N
Lon. 8° 43' 13" W





the menu AND MORE

O Retiro offers a market cuisine with the most appetising products of the season. And certainly, Galicia rules. Here one can easily find marvels such as razor clams from Fisterra, grouper from Aguiño, hake from Celeiro, or oysters from O Freixo.

In addition to the delights in the menu, Manuel proposes two degustation menus, one specially paired by the sommelier.

And there is more: the wine cellar. For an impressive wine list is coupled by another list of distilled liqueurs, each list including over 800 references and oenological jewels such as 40 or 50 year-old Macallan whiskies.

a lovely atmosphere

Occupying a stately house halfway between Santiago de Compostela and the Costa da Morte, at O Retiro each space is carefully designed to enjoy the moment. For an appetizer, a brightly lit wine cellar... with a starry ceiling. For lunch or dinner, a spacious dining room with stone walls. And after the meal, an elegant drawing room with a fireplace.

NOT IN THE MENU

O Retiro da Costiña is located halfway between some of the most spectacular places in Galicia. For example, the Costa da Morte; here you must not miss the Lighthouse of Fisterra, that is also the perfect place to begin the route of the wild beaches, such as Caldebarcos, Lariño and O Ancoradoiro. Or visit marine villages such as Corcubión, Muros and Noia.

Santiago de Compostela is a must. A visit to its wonderful and lively old quarter and Cathedral is essential. And if it rains the experience will be complete, for like the saying goes: "In Santiago rain is art".



PEPE VIEIRA

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Lat. 42° 24' 32" N
Lon: 8° 45' 21" W

chef: XOSÉ T. CANNAS

THE CUISINE

Xosé only needs three words to describe his cuisine: Galician, creative and contemporary. It is based on local products which he uses to unerringly combine forms, textures and flavours.

UP - cLOSE

Pepe Vieira strives to be like a haute cuisine spa; a restaurant where one feels pampered both at the table and outside it. A complete emotional experience through a cuisine that is capable of evocating aromas and flavours that we thought had been lost.

Or it can also be a spectacular experience, even more so if you reserve the kitchen table, the one that was formerly used by the kitchen staff.

In the words of Xosé: "this is not a short-term business, this is a lifetime project".





NOT IN THE MENU

Combarro, a marine village like no other, with splendid raised stone granaries by the edge of the sea. Also worth visiting is the monastery of Nosa Señora das Cabezas de Armenteira, one of Galicia's magical sanctuaries and that is believed to cure headaches.

And of course, Pontevedra, a city with an exquisite and lively old quarter, with its church of A Peregrina, that has a floor plan shaped like a scallop shell; the square of A Ferrería, where outdoor café terraces mingle with camellia trees; and a renovated Museum with jewels over 4,000 years old...

So much to see!

a lovely atmosphere

From the start, Pepe Vieira is quite an experience. One can feel lost before finding it and suddenly there it is: pure architecture, modern, sustainable and perfectly integrated into the landscape.

The garden enters the kitchen, the salon, the dining rooms... Here nature is the boss.

the menu and more

Here the pantry is supplied by the surroundings... Xosé takes the best there is to offer: vegetables and greens, meat, and above all, due to the restaurant's privileged location, the freshest shellfish and fish. All this accompanied by the best wines from Galicia and the rest of the world.

Each occasion has its menu. The dishes change throughout the year, but there are always three menus to choose from: the "A Santa Elección" (the Holy Election), perfect for a business lunch; "O Home Peixe" (Fish Man) menu, the ideal option for first-timers; and "O Rei dos Xíbaros" (the King of the Jíbaros), an exciting culinary tour that can include up to fifteen dishes.





the CUISINE

This cuisine has a genuine taste. Clean flavours, impeccable textures and, above all, a deep respect for the excellent raw materials that give the *ría* of Arousa and the valley of O Salnés its fame.

UP - cLOSE

No tricks, no flights of fancy; Yayo's is a contemporary cuisine that strives to please those who put their trust in him to savour the best that Galicia has to offer.

Born to a family with businesses in the sea and shellfish gathering sectors, nobody like Yayo can handle the traditional Galician products and, with his talent, with the exact dose of modernity, turn them into delicious sensations.

YAYO DAPORTA

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GPS coordinates:
Lat. 42° 30' 43" N
Lon. 8° 48' 54" W

chef: yayo daporta



NOT IN THE MENU

The restaurant is in the town centre of Cambados, declared historical-artistic ensemble because of its squares and stately houses. Do not miss the medieval ruins of the Tower of San Sadurniño, in the marine village of Santo Tomé; the Pazo de Bazán (now a state-owned hotel, or Parador), or the Pazo de Fefiñáns, today a prestigious winery. Towards the interior, the ruins of the gothic church of Santa Mariña Dozo. And for marvellous views, visit the lookout point and chapel of A Pastora, from the 16th century.

And as we are in O Salnés, one of the subzones of the D.O. Rías Baixas, nothing beats a visit to one of its excellent wineries and to experience a wine-tasting session with comments by the wine-makers themselves.



the menu AND MORE

Yayo likes to visit his suppliers and personally choose the raw materials that he needs. So, when a product is included in the menu one can rest assured that it is at its best moment. His specialities are the sea: scallops, clams, oysters, John Dory, red mullet, turbot... And a wine cellar that is ruled by wines from the five Galician Denominations of Origin, especially those from the Rías Baixas.

In addition to the seasonal menu there are three menus to choose from. "Menú a la carta" (menu à la carte), where the customers themselves choose the dishes; "Menú degustación" (tasting menu), the revision of his traditional recipes based on local products; and "Gran Menú Yayo Daporta" (Great Menu Yayo Daporta), a complete tour through his cooking.

a lovely atmosphere

With an eye to detail, Yayo established his restaurant in a 16th century stately house that was refurbished by his family in 1990. The dining room space that is not too large is bright and decorated with works by Galician artists. The atmosphere is of a contemporary and relaxed elegance. A well-stocked wine cellar that is integrated in the dining room and perfectly isolated by a thick glass wall is another of the restaurant's highlights.





CASA MARCELO

chef: marcelo tejedor

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Casa Marcelo is a small, intimate restaurant located very close to Obradoiro Square in the centre of Santiago de Compostela. Avant-garde background music helps to create a cosmopolitan atmosphere. The restaurant is divided into three distinct spaces which operate under the same philosophy: sharing both dishes and tables. The first area revolves around a long, high table with room for some 25 people. The second is known as the 'sushi table', a Japanese bar with high stools. The third option is the kitchen table, which is also laid out like a bar.

The kitchen is open to the dining room, making it part of everything going on inside. Watching the fish being cut and presented or how each dish is prepared is quite a sight.





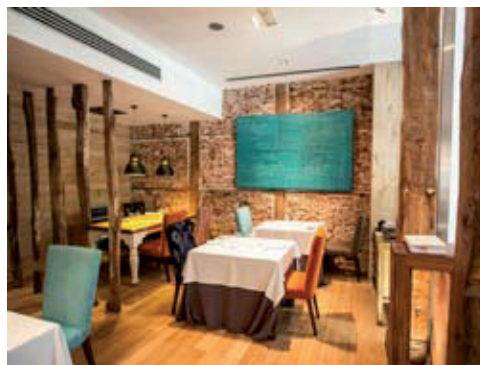
LÚA

chef: manuel domínguez

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Lon. 3° 41' 44.27" W



the CUISINE

Lúa is a restaurant with Galician roots that offers 'honest and modern' cuisine based on care and devotion to the products. A constantly evolving creative cuisine which never loses sight of its essence.

UP - cLOSE


Manuel Domínguez is a self-taught cook of Galician birth with a family tradition linked to the octopus trade. His cuisine is based on a unique tasting menu which changes according to the dictates of the market and what products are in season. For those who prefer another option, he also offers a menu of medium plates and small portions which are perfect for snacking and sharing.

the menu AND MORE

In the 'gastronomic' dining room, guests can enjoy two menus: the "Lúa Menu", made up of ten dishes: three appetizers, two starters, two main dishes and three desserts, that vary according to the season; and the "Menú Lúa Chea", the same as the "Lúa Menu" but harmonized with different wines according to the dishes. In the bar and terrace area, they also offer a wide menu of dishes based on the Galician traditional cuisine.

a Lovely atmosphere

Located in the Chamberí neighbourhood, Lúa has become one of Madrid's must-visit restaurants. This bright, spacious spot is divided into a dining room and comfortable bar area, with high and low tables.



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Xacobeo 2021



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