




the michelin stars in galicia

2017

13 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.

13 stars, 12 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.

13 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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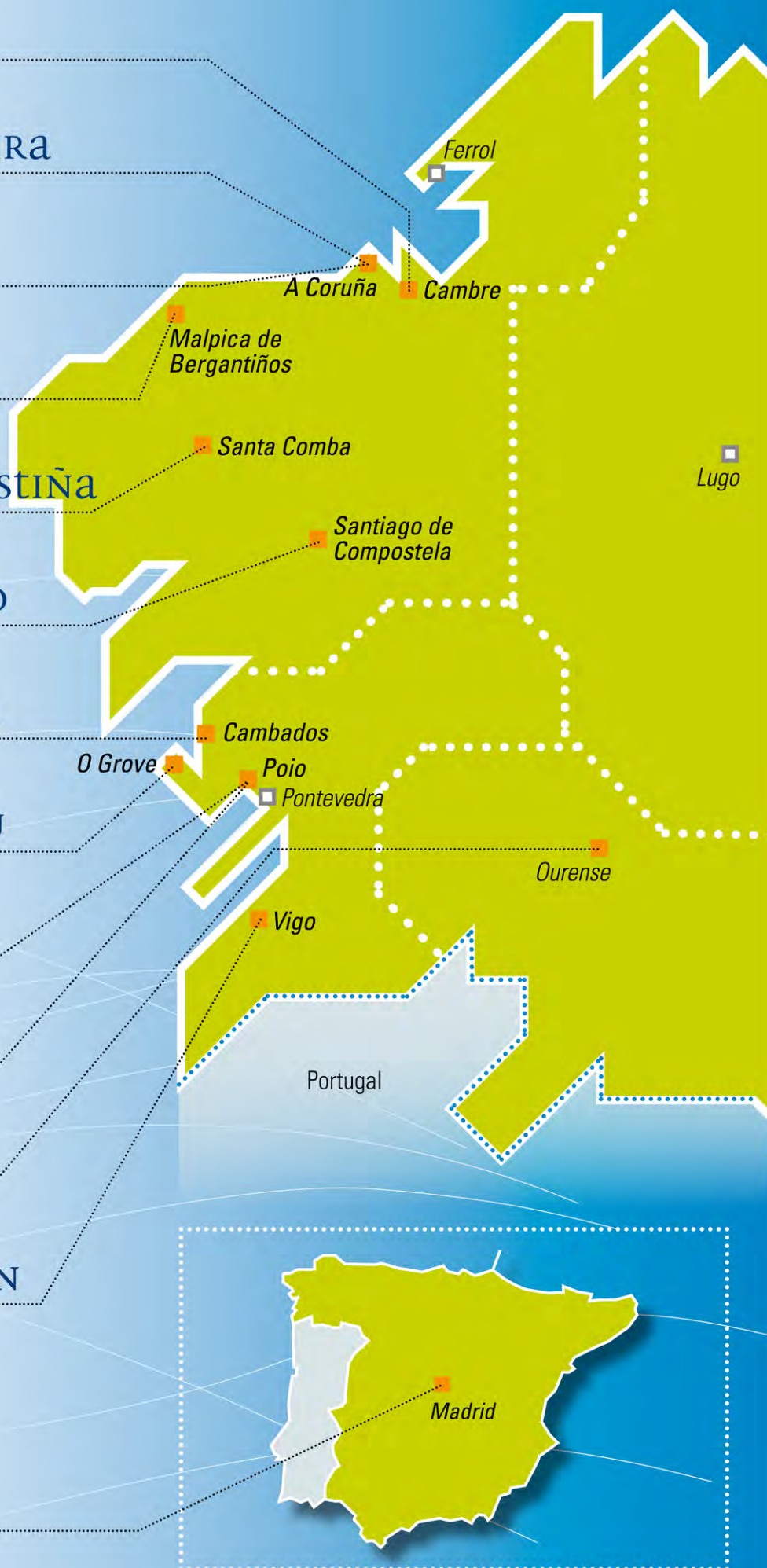
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A ESTACIÓN

chefs: BEATRIZ SOTELO
XOÁN CRUJEIRAS

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the CUISINE

The cuisine of A Estación harmoniously blends the talent of its two chefs. Both share a preference for local products that they shape in new and delicious ways through their exquisite technical command.

up - close

With a duo running the kitchen, A Estación masters the art of combining: technique and creativity, passion and tenderness, sea and mountain...

Through their cuisine Xoán and Beatriz celebrate Galician products, but in a forward-looking manner. Together with the most well-known and valued products, here they constantly search for unique raw materials, treasures from the sea or from the Galician vegetable gardens, that handled carefully and wisely, are shown in all their splendour.

the menu and more

The seasonal menu always includes *empanadas* (Galician style pies) filled with xoubas (small sardines), cockles, *zorza* (sausage filling), or with sardines and without the pastry cover! Razor clams from Fisterra, Galician veal cheeks, or a secret delicacy, the cottage cheese from A Capela, are always present.



Also, for those who want to thoroughly enjoy A Estación, Xoán and Beatriz offer a "Degustation Menu" that changes every month and that includes their most personal and innovative creations.

And in November, taking advantage of the fact that A Estación is located in a region of legendary woods, the mushroom gastronomy fair is a must. A good opportunity to catch a fantastic meal.

a lovely atmosphere

There is no place quite like it. A Estación occupies the canteen and storehouse of an old train station. The space that was carefully refurbished transforms with light. During the day the dining room is cheerful and bright, with large windows on both sides, like in a train carriage. In the evening it becomes intimate and elegant, with tiny points of light that create an atmosphere evocative of a dining carriage in the Orient Express.

NOT IN THE MENU

Near the restaurant, following a plantain tree-lined path there stands a jewel of Galician Romanesque architecture: the church of Santa María de Cambre. Another option is to stroll down to the reservoir of Cecebre.

In the area, As Mariñas, there are splendid beaches such as those of the municipalities of Arteixo, Oleiros, Bergondo or Sada. One can also trek the English Way of The Way of St. James or follow the fishermen's trails by the banks of the river Mandeo.

For the most inquisitive, nothing beats discovering the hidden heritage treasures, such as the camellia gardens of the Pazo de Mariñán or the medieval architecture of the town of Betanzos. And, of course, the city of A Coruña and the Tower of Hercules, a World Heritage Site.



ALBORADA

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chef: JAVIER REY

the CUISINE

With the slogan "Spirit of Galicia", the Alborada comes forward as a restaurant that uses 100% Galician products, especially shellfish and fish, which are prepared using impeccable modern techniques. A simple yet sophisticated cuisine.

UP - close

We have before us a team of two that works perfectly well: Javier in the kitchen and Santiago in the dining room. A young, enthusiastic twosome, madly in love with their profession, but with a long career behind them that can be seen in the way they pamper clients. First, an attractive cuisine that is in constant evolution, followed by an exquisite service with an eye to detail. The result is a restaurant on the rise, one that you will want to go back to.



a Lovely atmosphere

The restaurant is located on the seafront promenade that surrounds A Coruña, halfway between the Tower of Hercules and the Santo Antón Castle. It is a modern and elegant space that includes two dining rooms with views of the Atlantic and a private dining room. The decoration mixes different hardwoods, cork and iron, blended with the generous size and luminosity of the premises.

the menu AND more

The menu always includes fish and seafood catches of the day, accompanied by tasty seasonal greens. Lobsters, prawns, crabs, hake, sea bass, sole... The sea rules. There are also two other very attractive menus: the "Classic Menu", with the dishes that define the course of the restaurant, and the "Degustation Menu", with the chef's latest and most surprising creations. To round off the experience, the Alborada has a well-stocked wine cellar with over 600 references.



NOT IN THE MENU

In A Coruña no one is a stranger... Everything is an invitation to enjoy. The restaurant is right on the seafront boulevard, so it's best to park the car nearby and walk! On one side is the Santo Antón Castle, the Mariña and the typical frontages with window-balconies, the María Pita square, the Old Quarter, the Mendez Nuñez gardens... On the other side, the Tower of Hercules, the Casa dos Peixes (aquarium), the Domus Museum, the Fine Arts Museum, the beaches of Orzán and Riazor, the Milenium and the lookout point of Monte de San Pedro.



manager: **santiago diéguez**



ÁRBORE DA VEIRA

chef: LUIS veIRA

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the cuisine

Luis offers an evocative journey that takes off with seasonal dishes based on products from the sea and continues, using the most innovative techniques, with a culinary itinerary designed to be enjoyed in every way.

up - close

Eating at the Árbole 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 Årbore happiness tastes of the Atlantic.





the menu and more

For starters, a clarification: there is no standard menu here. What rules here is enthusiasm, because each day offers two new and attractive menus: "Roots", that includes about 10 dishes, and "Árbore", that includes 15.

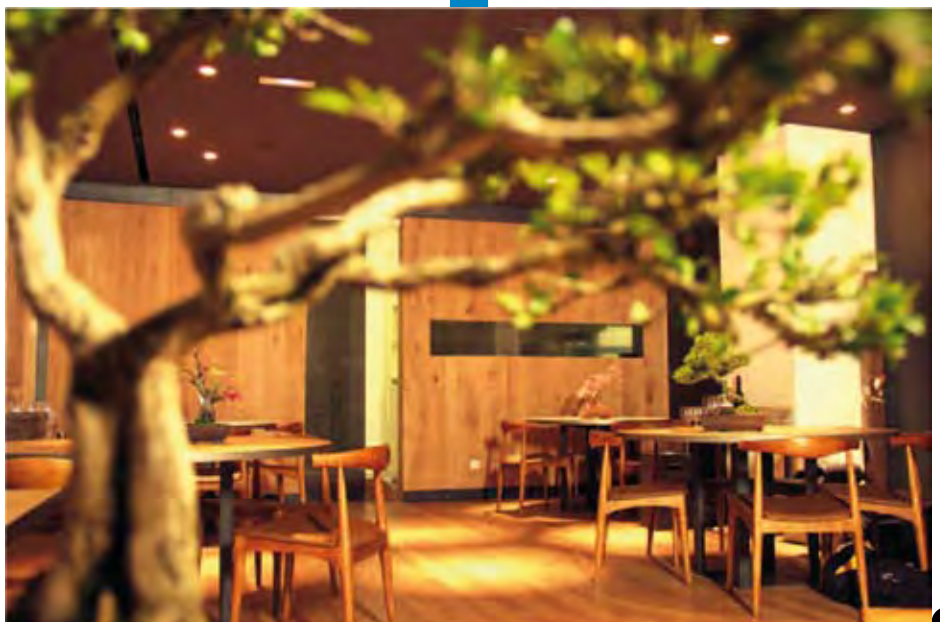
Seafood, fish, meat, desserts... The dishes, or the morsels, as Luis like to refer to them, change depending on the market, and on his inspiration. But one thing is for certain, they are always made with seasonal products and above all from the Galician rias: oysters, crayfish, cockles, *minchas* (periwinkles) cod tripe.

The Árbore's wine cellar follows the same innovating philosophy: approximately 300 references that are renewed on a quarterly basis, with a predominance of Galician wines. An impeccable selection designed to be paired with the chef's spectacular morsels.



a lovely atmosphere

"We want clients to relax, to take all the time they need to enjoy the food". At the Árbore the atmosphere is cosy and laid-back. Few tables and lots of space, light coloured wood and furniture inspired on Scandinavian design, tables without linen and spectacular flatware, with unique and handcrafted pieces. This is a happy world.



NOT IN THE MENU

Árbore da Vieira is just a few steps away from the sea, so it's best to let yourself be surrounded by the sea breeze and take a stroll to the Tower of Hercules, declared World Heritage Site.

And then, heading southeast, Betanzos, famous for its potato omelette... and for being the capital of Galician Gothic architecture. Must-sees are the churches of Santa María de Azogue, with a splendid Flemish altarpiece, and the church of San Francisco, with the fascinating sepulchre of the Andrade family.

Close by, Bergondo boasts the gardens of the Pazo de Mariñán, one of the jewels of The Route of the Camellia.



AS GARZAS

chef: fernando agrasar

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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 Touriñán. 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.



CASA SOLLA

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chef: pepe solLa

the CUISINE

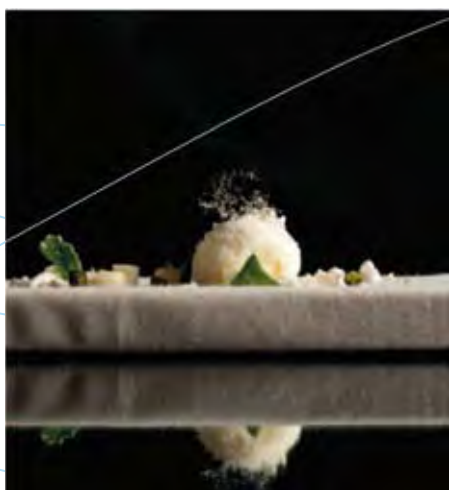
The cuisine of Pepe Solla changes according to the pace of the seasonal products, but one thing never changes: the constant search for culinary excellence. Pepe achieves this by eliminating the superfluous, the trends, and focusing on what really matters: the essence.

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 depurating. This can only be achieved through the background, the talent and the refinement of a great chef.





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 three other menus to choose from: "Bistro Menu", a perfect summary of the standard menu; the "Culinary Menu", with some extra dishes not in the menu; and the "Grand Solla Menu", an experience that carries you away and that you will thoroughly enjoy.

The wine cellar consists of over 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.





CULLER DE PAU

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the CUISINE

Javier finds inspiration in his surroundings: the ria 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.

chef: JAVIER OLLEROS



the menu and more

Each season sets the pace of the marvels that the ria 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 "Degustation 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 ria 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 *rias*.





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.



a lovely atmosphere

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 "Rascal Menu" ("Menú Granuja") which includes a selection of three savoury tapas to try at the bar. A "Small Sampling Menu", which is composed of an aperitif, four savoury dishes and a sweet dish, in order to try a little of everything. A "Large Sampling Menu", with two aperitifs, five savoury dishes and two sweet dishes, which offer a complete experience of the "Maruja Spirit". And the star of the establishment: the "Gastronomic Menu" with a private open kitchen, a fresh and personal view of the world of cooking of Rafa and Inés through 12 small dishes.

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 "ría" 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 ria 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 ria 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.





NOVA

chefs: DANIEL guzmán
JULIO sotomayor

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.

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the menu and more

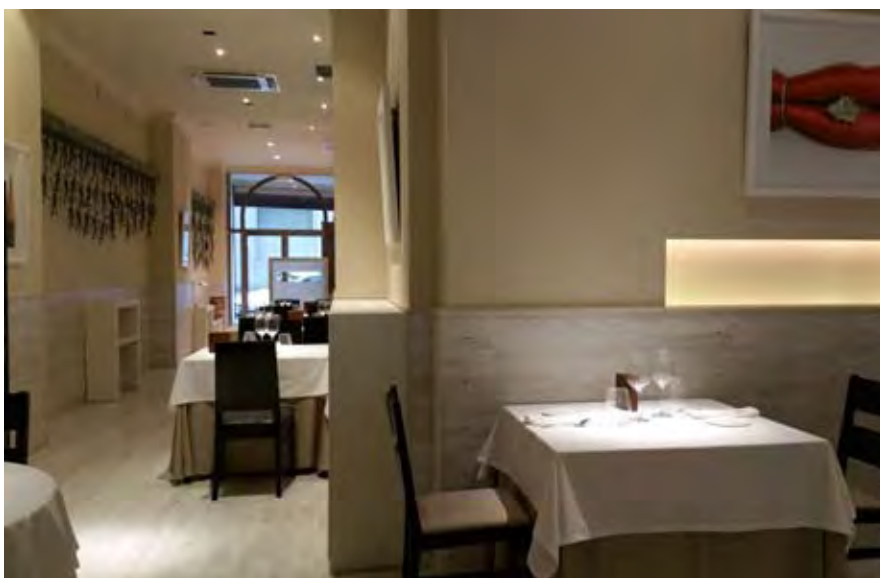
Julio and Daniel are committed to tradition and modernity in every sense of the words. Eating at Nova is a true experience because you never know what you are going to find. The menus change, based on the best the market has to offer at each point in the year. The result is a unique experience each week.



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.



O RETIRO DA COSTIÑA

chef: manuel costiña

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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!





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 O 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 Acoradoiro. 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 CAMIÑO DA SERPE

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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

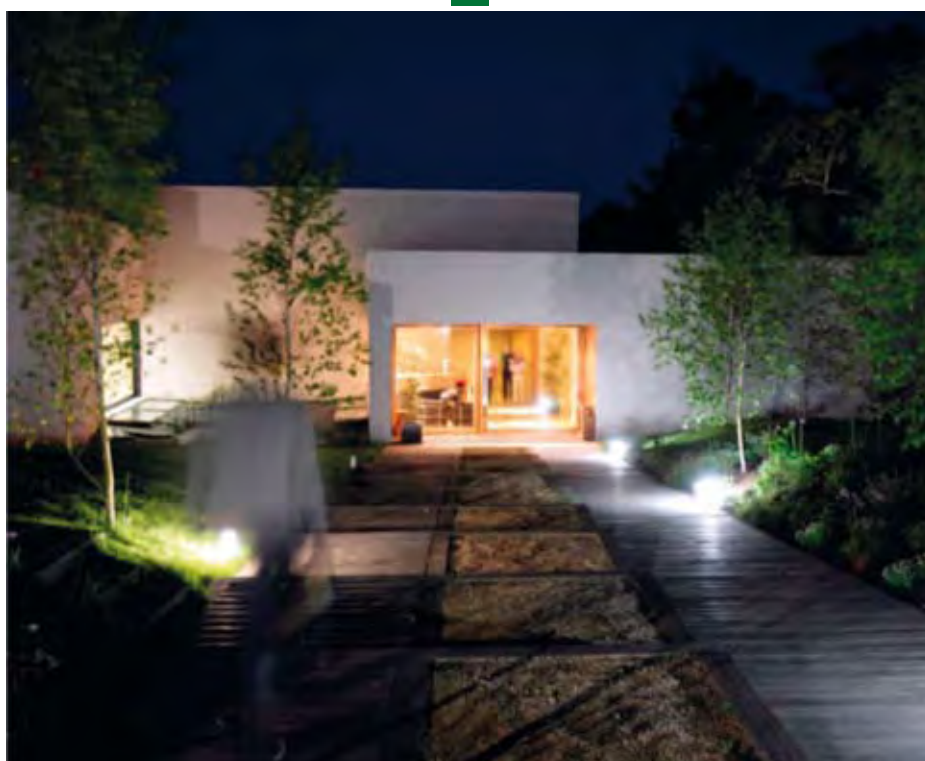
From the start, Pepe Vieira is quite an experience. One can feel lost before finding it and suddenly there it is: pure architecture, modern, sustainable and perfectly integrated into the landscape.

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 "Bistro Menu", perfect for a business lunch; the "Degustation Menu", the ideal option for first-timers; and the "Haute Cuisine Menu", an exciting culinary tour that can include up to nine 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 ria 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.

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chef: yayo daporta





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. The "Degustation Menu", with the most representative dishes from the main menu; the "Star Menu", a celebration of the awarded Michelin star; and "5th Anniversary Menu", a generous tour of the most representative dishes throughout the restaurant's career.

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.



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.





CASA MARCELO

chef: marcelo tejedor

Rúa Hortas, 1
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+ 34 981 558 580
restaurante@casamarcelo.net
www.casamarcelo.net

GPS coordinates:
Lat. 42° 52' 50.60" N
Lon. 8° 32' 49.13" W

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

Paseo de Eduardo Dato, 5
28010 Madrid

+ 34 913 952 853
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www.restaurantelua.com

GPS coordinates:
Lat. 40° 25' 58.42" N
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 the *Lúa set menu*, made up of nine dishes: three appetizers, two starters, two main dishes and two desserts. All vary according to the season. In the bar area, the menu is more informal, with options for every taste. However, there is still a strong Galician emphasis, with choices such as octopus, tripe with chickpeas, Galician young beef, O Carballiño fried pastry rolls or creamy San Simón da Costa cheese.

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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