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.

16 stars, 14 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.

*15 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.
the michelin stars in galicia

2021

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THIS IS MY 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 TAFONA

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15703 Santiago de Compostela

+ 34 981 562 314
reservas@restauranteatafona.com
www.restauranteatafona.com

GPS coordinates:
Lat. 42º 52’ 50.91” N
Lon. 8º 32’ 24.76” W

chef: Lucía Freitas
**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.**

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**BEYOND 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**

Estrada Os Fortes, s/n - Parque Monte de San Pedro
15011 A Coruña

+ 34 981 078 914
arboredaveira@arboredaveira.com
www.arboredaveira.com

GPS coordinates:
Lat. 43° 22’ 38.54” N
Lon. 8° 25’ 59.57” W

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**THIS IS OUR CUISINE**

With the five senses taking in the Atlantic’s majesty, the cuisine of chefs Luis Veira and Iria Espinosa offers a game of flavours and sensations using fresh and seasonal produce.

**UP-CLOSE**

Eating in Árbore is like embarking on a surprise trip with highly knowledgeable guides, chefs who are very clear about their mission: “Working in the kitchen is a joy... and we want to convey that joy to customers.”

Generous and demanding, Luis and Iria are not the ones to rest on their laurels. They like to move forward, getting into new techniques and discovering new products, especially if these come from the sea.

This results in splendid dishes, such as horse mackerel marinated in basil sauce or risotto with phytoplankton. In Árbore, joy tastes of the Atlantic.

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**chefs:** Luis Veira, Iria Espinosa
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.

“We want the customer to relax, to take however much time they want to enjoy their food”. In Árbore the atmosphere is warm and relaxed. The new restaurant space opens onto the Ártabro Gulf and the Orzán cove from its vantage point on Mount San Pedro.

In addition, the restaurant has an extra attraction in one of its corners: the 5 Mares tavern, which has a menu of appetizers as well as daring and different dishes of the day. Here, you can enjoy the most informal and wild side of Árbore’s cuisine.

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.
AS GARZAS

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.

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.
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.

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!

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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Lon. 8° 40’ 08.44” W

chef: Pepe Solla

THIS IS MY 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.
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.

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.
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.

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.
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 restaurant’s exemplary dishes; the latter Javier and his team’s latest creations.

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.

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.
O EIRADO

chef: Iñaki Bretal

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oeirado@grupobretal.com
https://nove.gal/

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Lat. 42° 25’ 57.37” N
Lon. 8° 38’ 36.11” W

this is my cuisine

Iñaki’s cuisine is based on simplicity and fresh Galician products. He has no doubts; at his core is his product first, product second and product third. Being respectful of the environment, he adapts to what the different seasons of the year have to offer. His is a search for new raw materials of excellent quality, which he treats with special care so that, as Iñaki says, his cuisine is “fundamentally full of flavour”.

up-close

Iñaki discovered his vocation at the age of seventeen, during a vacation in which he had to prepare food for his family. Of seafaring origin, he always has in his mind the products that come from the sea.

After going through the Centro Superior de Hostelería de Santiago de Compostela, first as a student and later as a teacher, he began his career in hotels, as a pastry chef. Today, O Eirado is a must-visit in the city of Pontevedra.
the menu and more

The kitchen of O Eirado prides itself on local food, Galician food, especially seafood products that highlight the Galician estuaries.

In addition to the à la carte dishes, two menus are offered: the large “Trasmallo” menu, with thirteen different courses, and, for the less hungry, a shorter “Curricán” menu with nine courses. They also offer a varied wine list, with over 300 products, focusing mainly on Galician wines but also including high-quality foreign wines.

a lovely atmosphere

O Eirado is an urban restaurant in one of the most beautiful squares in Pontevedra’s historic centre: Praza da Leña, which has been portrayed so many times in tourist brochures as one of the city’s iconic locations.

A very cozy space in which granite stone and wood play a central role. But don’t delay booking; the restaurant’s capacity is limited to 20 people and 8 reservations.

BEYOND THE MENU

Pontevedra is an essential place to visit, the city that managed to beat cars to become a pedestrian paradise. You can walk to the emblematic Museum of Pontevedra or the underground moat that protected the old archiepiscopal towers (Torres Arzobispales). Or go up to the first floor of the Municipal Market and enjoy its new gastro-space.

And if you still have time, you should head to the neighbouring peninsula of O Salnés and visit the wineries of the Rías Baixas Designation of Origin. Traditional wineries in buildings with a lot of tradition and radical interventions in more modern constructions provide for all tastes. And, of course, get a taste of heaven by savouring a delicious albariño.
THIS IS my CUISINE

Rafael likes to say that his cuisine is pure Galician fusion. A wise combination of genuinely Galician raw materials and the know-how of a chef in its purest form.

UP-CLOSE

Childhood memories are very present in the work of chef Rafa Centeno. At Maruja Limón, Galician cuisine is reimagined and becomes fun, with flavours and textures being combined to awaken emotions.

Like Vigo, a city that brings together people from all over Galicia, Maruja Limón offers diversity and innovation without renouncing its Galician roots.

MARUJA LIMÓN

chef: rafael centeno

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36201 Vigo, Pontevedra
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contacto@marujalimon.es
www.marujalimon.es

GPS coordinates:
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Lon. 8° 43’ 25.592” W
**The menu and more**

The restaurant’s speciality is fish, especially oily fish. But not just any fish, only the best and those fished sustainably. The restaurant also uses vegetables from organic gardens in the area.

The “Esencia Maruja” menu consists of four appetizers, five savoury dishes and two sweet dishes, so you can try a bit of everything. Meanwhile, the “Maruja en estado puro” menu has four appetizers, eight savoury dishes and three sweet dishes, for the most exacting customers.

**A lovely atmosphere**

Maruja Limón offers a unique, warm and very pleasant space. The excellent gastronomic experience it complemented by a minimalist environment in which noble, Galician, materials predominate, such as stone and wood. In addition, the restaurant is located a stone’s throw from the marina and you only have to walk a few metres to enjoy the wonderful views over the bay of Vigo.

**Beyond the menu**

We are located at the heart of the Vigo estuary. Natural beauties abound here. Splendid beaches of fine golden sand, perfect for walking, bathing or surfing, such as Patos en Nigrán or those on the O Morrazo peninsula, ideal for relaxation.

Another way to experience the landscape’s beauty is to travel the coast between Vigo and Baiona, by land or by sea. In the Vigo estuary, lovers of nautical sports are guaranteed to have fun.

For an unforgettable experience, get on a boat in Vigo in the early hours and spend the day in the Cíes Islands, in the Illas Atlánticas National Park. Here the sea and the land merge in such harmony that you feel in heaven.
THIS IS MY CUISINE

Miguel González’s kitchen is one full of memories and sensations, all with a very strong traditional Galician base.

Every day, the tasting menu varies based on the best products that the market has to offer. The diner is unaware of the delicacies they will experience until they reach the restaurant.

The surprise is served.

UP-CLOSE

After training with great chefs from Spain and France, Miguel was always clear that his restaurant would have to be in Galicia, the land in which he was born.

This restaurant was born from the desire to offer diners what Miguel would like to find if he were a customer. To this end he has built a humble and exciting, close and respectful environment, whose sole objective is the happiness of the people who go to him for a unique experience.
the menu and more

Here they buy daily, based on the reservations that are available for that day. The menu is different every day and never repeated, so the seasonality and freshness of the products are assured. The menus are based on the highest quality products that can be found on the market that day.

Both “Menú Rústico” and “Menú Cleo” are based on the flavours and aromas of childhood memories, of our grandmothers, of our villages, brought with great care, technique and passion to gastronomic dishes in which respect for raw material is a maxim.

a lovely atmosphere

Located in the middle of the village of A Morteira, in a beautiful setting in rural Galicia, only a few kilometres from the city of Ourense, the stone and wood house warmly welcomes the visitor, making the gastronomic moment magical and mysterious.

In the cold months, diners will enjoy the rustic interior decoration, the warmth of the fireplace and the open kitchen. With the arrival of the warm months, the tables go outside and blend into the natural landscape.

Freedom, nature, gastronomy and enjoyment are the sensations that remain with diners after they visit Miguel González.

BEYOND THE MENU

The restaurant is located on one of the roads that lead from the city of Ourense to A Ribeira Sacra.

This impressive corner of Galicia, unknown to most until very recently, is a strong candidate to be declared a World Heritage Site in 2021. There are no end of reasons for this. These include the navigable canyons of the Miño and Sil rivers that reach up to 300 metres on their vertical walls at some points. And the seven impressive convents and monasteries, such as San Pedro de Rocas, the oldest in Galicia, built in the 6th century. Or the over 20 Romanesque style churches with a wide variety of construction styles.

A Ribeira Sacra, shared between the provinces of Lugo and Ourense, is also the ideal place to discover the socalcos, cultivation terraces for vineyards with such dizzying slopes that they have earned the qualifications of “heroic viticulture”.

A Ribeira Sacra, shared between the provinces of Lugo and Ourense, is also the ideal place to discover the socalcos, cultivation terraces for vineyards with such dizzying slopes that they have earned the qualifications of “heroic viticulture”.

return to index
NOVA

Chefs: Daniel Guzmán
      Julio Sotomayor

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Lat. 42° 20’ 22.63” N
Lon. 7° 51’ 43.92” W

THIS IS MY 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.
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.

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.

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.
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.

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 recalling 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”.

Chef: Xosé T. Cannas

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Lat. 42° 24’ 32” N
Lon. 8° 45’ 21” W
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 Señor de Andrade” (Fish Man) menu, the ideal option for first-timers; and “Romasanta”, an exciting culinary tour that can include up to fifteen dishes.

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.

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!
**RETIRO DA COSTIÑA**

*This is my 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 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.

BEYOND 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 Ancoradouro. 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”.
For Alberto, the challenge is getting to the root of conveying pure and honest flavours. His kitchen is in direct contact with local produce, with the sea, the river and the land. It is cooked over low heat with gastronomic practices that improve and promote sustainability and the environment, as we are part of this land and we want to leave it as it was given to us.

Silabario was born in the border town of Tui in 2008 and moved to the city of Vigo in 2018. Still being close to the Portuguese border, it allows you to find part of your identity in dishes such as the lamprey from the river Miño.

But Silabario is also a stone’s throw away from both the port of Vigo, one of the most important ports in the European Union, and the O Berbés market, with which Alberto feels so connected that he even named one of his menus after the market.

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Lat. 42° 14’ 11.56” N
Lon. 8° 43’ 19.70” W
In addition to the dishes on the menu, there are three menus designed to meet various needs. For example, the “Menu Berbés” is market cuisine, cuisine to comfort yourself and then continue with your day-to-day activities. This menu changes every week and you can choose between two starters, two main courses and two desserts. The “Menú Tempo” is made with seasonal and upcoming products, respecting nature’s rhythm and the Galician pantry, and enhanced by contemporary preparation. Finally, “Menú Raíces” is the most comprehensive experience and a gastronomic tour of the chef’s most distinctive dishes.

The wine list that pays special attention to Galician wineries stands out, allowing you to savour the best moment of each wine.

The restaurant can be found on the 6th floor of the emblematic building of the old Vigo Mercantile Circle, which has now been converted into the new headquarters of the Real Club Celta de Vigo. This historical building had a glass dome added to it, with one of the best views of the city and its port.

The decoration and atmosphere under this dome are designed for comfortable intimacy. Natural light is so present that, depending on the weather, it provides a variety of scenery. Modern and bright, this is the best imaginable setting for Silabario’s dishes.

Vigo is the ideal starting point to discover this area of southern Galicia. Even if you have visited Vigo previously, the city is in a process of continuous modernisation: the new transport hub, multicoloured mechanical ramps of Gran Vía, the Auditorium or the gradual recovery of its more traditional neighbourhoods. Heading south, about twenty minutes on the motorway, we are surprised by the medieval town of Tui, one of the richest monumental complexes in Galicia. In the middle of the Portuguese Way, one of the five Galician cathedrals stands as a witness to what was once Tui, the provincial capital of the Old Kingdom of Galicia.
YAYO DAPORTA

Chef: Yayo Daporta

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www.yayodaporta.com

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Lon. 8° 48’ 54” W

**This is my 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 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.

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 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.

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restaurante@casamarcelo.net
www.casamarcelo.net

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

You can enjoy two menus. The “Menú Lúa” consists of ten dishes with three appetizers, two starters, two main courses and three desserts, which vary according to the season. Meanwhile, the “Menú Lúa Chea” is the same as the Menu Lúa but with different wines constituting a perfect accompaniment to each of the dishes. On its terrace, it also offers an extensive menu of portions and dishes based on traditional Galician 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.
Restaurants rated Bib Gourmand are chosen for their excellent quality/price ratio.

A Horta do Obradoiro. Santiago de Compostela (A Coruña)
A Taberna do Trasno. Cambados (Pontevedra)
Abastos 2.0. Santiago de Compostela (A Coruña)
Abisal. Vigo (Pontevedra)
Artabria. A Coruña (A Coruña)
Asador Gonzaba. Santiago de Compostela (A Coruña)
Café de Altamira. Santiago de Compostela (A Coruña)
Casa Barqueiro. Negreira (A Coruña)
Casa Marco. Vigo (Pontevedra)
El de Alberto. A Coruña (A Coruña)
Mamá Peixe. Santiago de Compostela (A Coruña)
Mar de Esteiro. Santiago de Compostela (A Coruña)
Morrofino. Vigo (Pontevedra)
Muín. Esteiro-Muros (A Coruña)
O Balado. Boqueixón (A Coruña)
O Camiño do Inglés. Ferrol (A Coruña)
Ó Fragón. Fisterra (A Coruña)
O Tobo do Lobo. Melide (A Coruña)
Pacífico. Ourense (Ourense)
Paco Durán. Baiona (Pontevedra)
Pampín Bar. Santiago de Compostela (A Coruña)
Terreo. A Coruña (A Coruña)
Trasmallo. A Guarda (Pontevedra)
Villa Verde. Vedra (A Coruña)
Xantar. A Guarda (Pontevedra)
Restaurants distinguished with the Green Star respect the rhythms of nature and strive to innovate by carrying out initiatives that preserve the environment.

**Culler de Pau. O Grove (Pontevedra)**
**O Balado. Boqueixón (A Coruña)**
**Pepe Vieira. Poio (Pontevedra)**
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