



Gourmet experiences "Flavors of Galicia"

Galicia

Seas that host awesome seafood, old and scarped vineyards which offer us the unpredictable wines and a its medieval architecture made Galicia one of the most beautiful corners in Spain



Highlights

- **A gastronomic experience in a XIII century winery tasting and lunch created by the chefs from Nova Restaurant awarded with one Michelin Star**
- **Taste a unique menu with special galician beef cuts created by Lucia Freitas for World Travel Gourmet in her restaurant awarded with one Michelin Star in Santiago de Compostela**
- **Enjoy a guided walking tour at Pontevedra fish market accompanied by a Chef and Fisherman , who will explain the techniques for selecting the fish follow by an special seafood lunch**
- **Feel the traditional galician octopus party experience and the best seafood pie in a spectacular country house reserved for World Travel Gourmet**





BEGIN YOUR GOURMET EXPERIENCE

welcome dinner and galician wine selection located in the old city

Hotel 5* Grand Luxury Parador dos Reis Católicos in Santiago

DINNER

SANTIAGO DAY 1

For over a thousand years the road to Santiago has guided pilgrims from all corners of the world to this city. Today gastronomy, culture and ancestral traditions make Galicia a unique place to discover



SANTIAGO DAY 2

Morning guided walking to
Obradoiro Cathedral and the city
center

Afternoon. Leisure time to enjoy The
city of Pilgrims

Hotel 5* Grand Luxury Parador dos
Reis Catolicos in Santiago



GASTRONOMY

Thematical lunch based on galician
meat cuts in restaurant A Tafona,
awarded with one Michelin star and
managed by Lucia Freitas

Wine selection: Ribeira Sacra wines

BREAKFAST & LUNCH



RÍAS BAIXAS DAY 3

Morning boat tour inside the Ria de Arouse , where we will discover one of the oldest sea jobs in Galicia. We can share experiences with a group of clam collectors

Afternoon guided walking tour around a scenic village

Hotel Boutique Quinta de San Amaro located among vineyards

GASTRONOMY

Lunch. Traditional menú based on Galician octopus in a traditional palace reserved for World Travel Gourmet

Dinner. Tasting Avant – garde menu in a restaurant located in Rias Baixas

Wine selection: Albariño wines

BREAKFAST, LUNCH & DINNER





GASTRONOMY

Tasting menu based on fish and seafood in an exclusive restaurant reserved for World Travel Gourmet

Wine selection: Godello wines

BREAKFAST & LUNCH

PONTEVEDRA DAY 4

Morning seafood masterclass with a local fisherman and chef inside the Pontevedra's fish market

Afternoon guided walking tour in the medieval city center

Boutique hotel among vineyards
Quinta de San Amaro





RIBEIRO DAY 5

Morning. Traditional Galician breakfast overlooking the Atlantic Ocean

Guided walking tour to La Piedra's Market and the old city center of Vigo

Afternoon private tasting wine in a Ribeiro's XIII century winery with its winemaker

Hotel Spa Monasterio de San Clodio XII century

GASTRONOMY

Lunch in La Piedra Market based on, oysters, mussels and others local delicacies

Exclusive tasting menu created for your by the Nova restaurant's chefs , whose restaurant was awarded with one Michelin Star in 2020

Wine selection: Ribeiro wines

BREAKFAST, LUNCH & DINNER



OURENSE DAY 6

Morning visit and cheese tasting in a traditional artisan Galician cheese factory

Guided walking tour at old city center in the spa city of Orense

Sunset. Leisure time to enjoy Santiago de Compostela

Hotel 5* Grand Luxury Parador dos Reis Católicos in Santiago



GASTRONOMY

Walking tapas tour in the most colorful streets and alleys in Orense

Exclusive tasting menu based on the best grilled meat and fish in Galicia

Wine selection: Monterrei wines

BREAKFAST, LUNCH & DINNER

SANTIAGO DAY 7

END OF THE GOURMET EXPERIENCE

Transfer to Santiago airport.

BREAKFAST



WHAT'S INCLUDED THE GASTRONOMY EXPERIENCE



LUNCH

1 THEMATIC TASTING MENU BASED ON MEAT CUTS FROM GALICIA IN A TAFONA RESTAURANT AWARDED WITH ONE MICHELIN STAR

1 TASTING MENU BASED ON SEAFOOD CREATED BY A LOCAL CHEF IN HIS RESTAURANT RESERVED FOR WORLD TRAVEL GOURMET

1 COOKING DEMONSTRATION IN A OLD GALICIAN PALACE LOCATED IN RIAS BAIXAS CLOSED FOR US IN THIS EXPERIENCE

1 SEAFOOD AND FISH LUNCH IN THE LA PIEDRA MARKET

1 TAPAS TOUR THROUGH THE STREET AND ALLEYS IN ORENSE

DINEER

1 WELCOME DINNER BASED ON LOCAL PRODUCTS IN A UNIQUE LOCATION

1 TAYLOR MADE MENU IN A XII CENTURY WINERY CREATED BY THE CHEFS OF NOVA RESTAURANT AWARDED WITH ONE MICHELIN STAR

1 TASTING MENU BASED ON FISH AND MEAT IN A AVANT GARDE RESTAURANT

1 TASTING MENU AMONG VINEYARDS IN A RESTAURANT AWARDED WITH ONE MICHELIN STAR

GALICIAN WINE SELECTION AND SOFT DRINKS ON THE ROUTE LUNCHES AND DINNERS

BREAKFAST

5 GOURMET BREAKFASTS

1 GALICIAN TRADITIONAL BREAKFAST

WHAT`S INCLUDED THE GASTRONOMY EXPERIENCE

EVENTS

- 1 PRIVATE WINE TASTING WITH ITS WINEMAKER IN RIBEIRO AREA
- 1 CHEESE TASTING IN A GALICIAN ARTISIAN FACTORY
- 1 GUIDED WALKING TOUR MANAGE BY A LOCAL FISHERMAN AND CHEF IN THE PONTEVEDRA`S MARKET
- 1 BOAT TRIP INSIDE AROUSA DELTA
- 1 GUIDED WALKING VISIT TO THE OBRADOIRO CATHEDRAL
- 4 GUIDED WALKING TOURS IN SANTIAGO, ORENSE, PONTEVEDRA AND VIGO

ACCOMODATION (DOUBLE ROOM)

- 3 NIGHTS IN 5 STAR GRAND LUXURY IN PARADOR DOS REIS CATOLICOS IN SANTIAGO DE COMPOSTELA
- 1 NIGHT IN SPA HOTEL MONASTERIO DE SAN CLODIO BUILT IN XII CENTURY
- 2 NIGHTS IN RURAL BOUTIQUE QUINTA DE SAN AMAR LOCATED AMONG VINEYARDS O

OTHERS

- BILINGUAL GUIDE EXPERT IN GASTRONOMY
- PRIVATE LUXURY TRANSPORTATION (EXCLUDING INTERNATIONAL FLIGHTS)
- 24 HOURS CONCIERGE
- TRANSFER TO AND FROM SANTIAGO AIRPORT