

First course

Galician Cheese Salad and Confitted Tomatoes

This salad used to be prepared in different convents in the country. It was usually elaborated during Lent.

Franciscan Fish Soup

Recipe elaborated in Louro's convent. This dish used to be prepared mainly in winter.

Convent Croquettes

Recipe made at the Convent of San Francisco in Santiago de Compostela

Main course

Fray Juan de Zumarraga's Cod

This dish is named after Fray Juan de Zumarraga, a Franciscan fray who came from a monastery in Durango (Biscay) and became Mexico's first Bishop.

Baked Sea Bass with Salad

This is a recipe frequently cooked in Benedictine Convents, using sea and vegetable garden products.

Veal with Confit Potatoes

Recipe originating from Canedo's convent which used to be prepared in Canedo's Christ celebration.

Dessert assortment

Chocolate Mousse

Recipe from San Francisco's convent. It used to be prepared during holidays or special occasions

Galician Crêpe stuffed with O Cebreiro Cheese Cream and Honey

This traditional recipe belongs to the St. Clare's sisters. This type of cheese provides a very special flavour to this dish



27€

The menu includes first course, main course, dessert, bread and water