

First course

Rice with Vegetables

*Traditional dish elaborated in many convents from different Orders.
It's a very complete recipe that used to be cooked during the winter.*

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.

San Andrés' Gilt-head Bream

The legend says that Simón Pedro and his brother Andrés used to fish gilt-head bream in the Cantabrian Sea. Pedro was a good fisherman and Andrés was an expert cook.

Bolognese Lasagne

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

Dessert assortment

San Francisco's Puño

This small sponge cake filled with cream used to be tasted on special occasions by the sisters of St. Clare, who used to give it away as a present to their friends and benefactors. Nowadays, we still prepare this dessert in our convent.

Pear in Red Wine

This dessert was collected from the recipe book of Monasterio de Santa Clara de Nuestra Señora de Bretonera in Belorado (Burgos). Nowadays, this dish has become a recurring dessert in our homes.



27€

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