# Restaurante Lúa, authentic Galician cuisine with a Michelin-starred touch

Galician chef Manuel Domínguez took a big risk when he decided to open a restaurant offering an exclusively fixed menu 14 years ago in Madrid. The concept was almost unheard of at the time. But today, that bet has paid off.

His award-winning **Restaurante Lúa** continues to offer Galician-inspired dishes with truly innovative touches. The quality and creativity of his cuisine has even earned him a Michelin star – Lúa is the only Galician restaurant outside Galicia to hold one.




Lúa, which means “the moon” in Galician, is Manuel’s personal project that he’s been dedicated to for well over a decade

with a signature culinary style and unique tasting menu. He bases his cuisine off traditional Galician recipes made with seasonal, fresh and local ingredients.

His success led him to move from the original location to a larger space on Calle Eduardo Dato with a dining room, a bar area with high tables and a terrace that opens up in summer.



There’s even a private room that can be booked for special occasions.



Manuel’s personal passion for design is reflected in all the decor, from the furniture to the art.



The restaurant’s main attraction is the Menú Lúa tasting menu (€68) consisting of three *aperitivos,* two starters, two main dishes (meat and fish), a pre-dessert and a dessert. Oenophiles can order this same menu along with a wine pairing, Menú Lúa Chea (€90). If you’re not in the mood for a tasting menu, not to worry – you’re also welcome to order off the regular menu, which features half- and full-size portions of Galician-inspired dishes with a twist.

What’s more, **Lúa** has over 150 wine labels on offer and a short list of champagnes from small producers. We shared two bottles of the restaurant’s very own red and white:  “A Tiro Fijo.” Both are made exclusively for Lúa and with local ingredients from the Coto de Gomariz bodega in Orense. The wine’s flavor was truly unique, with a hint of Albariño which is my favorite.



The star of the menu is Galician-style octopus prepared in two ways: the classic *pulpo a feira*, the authentic recipe from the owner’s hometown of Carballiño; and the oven-baked octopus accompanied by potato purée and garlic sauce. We tried the first and for anyone who’s ever been to Galicia, you’ll know it’s the real deal.

We sampled several other small portions of their most popular menu items, such as the foie micuit over pear empanada and caramelized San Simón cheese which was a burst of so many different flavors in just one bite.



We also had the *patatas bravas* made of shrimp – a deliciously deceiving trompe-l’œil. The list goes on but I’d rather you experience it first-hand for yourselves.



For dessert we grabbed a seat out on the terrace and ordered the cheese cream with violet soup. The cheese itself was outstanding, and the “violet soup” was inspired by traditional Spanish *Violeta* candies. We rounded off our meal with some *licor de café*, straight from Galicia of course.

This was my first Michelin-starred dining experience and now I

do understand what all the fuss is about. I won’t give away too many more details about Lúa, but let’s just say that if you appreciate the art of gastronomy and have a love for good food, it’s well worth a visit.

**Restaurante Lúa**

- **Website** & **Facebook**
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