



L U Z A D A

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B O A V I S T A

Menu



Luzada x Boavista

Welcome!

WE'RE DELIGHTED TO PRESENT OUR MENU
IN COLLABORATION WITH BOA VISTA
RESTAURANT.

EACH DISH HAS BEEN THOUGHTFULLY
CRAFTED TO BRING YOU CLOSER TO
GALICIAN CUISINE, FEATURING SEASONAL
AND LOCALLY SOURCED INGREDIENTS.

PRE ORDER YOUR DINNER AND ENJOY A
MAGICAL DINING EXPERIENCE IN YOUR
BUBBLE, UNDER THE MOONLIGHT.

Bon appetit!



LUZADA_RESORTS



H.R.BOAVISTA

*You can place your dinner order in advance or at Reception before 7:30 PM.

*Dinner will be served between 9:00 PM and 9:30 PM.

*In case of allergies and/or intolerances, please let us know at least 48 hours in advance.

← Luzada x Boavista →

Bretaña

SCRAMBLED EGGS WITH "GRELOS" AND
SEAFOOD

CREAMY IBERIAN HAM CROQUETTES WITH
SHOESTRING POTATO CHIPS

SALAD WITH GOAT CHEESE, WALNUTS,
AND CARAMELIZED ONIONS

TOAST BREAD WITH TUNA BELLY AND
"PIQUILLO" PEPPERS

SELECTION OF HOMEMADE DESSERTS

ARTISAN BREAD

Menu for two to share.
€55 VAT included (total price for two people).
Drinks not included – available upon request at Reception.

— Luzada x Boavista —

Chuvia

XXL PAN-FRIED COCKLES

CREAMY HAM CROQUETTES WITH POTATO
STRAW CHIPS

FRESH BURRATA SALAD WITH TOMATO
PETALS AND OLIVE PESTO

FRIED HAKE FROM CELEIRO WITH
SHOESTRING POTATOES

SELECTION OF HOMEMADE DESSERTS

ARTISAN BREAD

Menu for two to share.
€55 VAT included (total price for two people).
Drinks not included – available upon request at Reception.

← Luzada x Boavista →

Néboa

PIQUILLO PEPPERS STUFFED WITH
SEAFOOD

FRESH BURRATA SALAD WITH
TOMATO PETALS AND OLIVE PESTO

BRAISED OXTAIL STEW

HAKE "CACHOPO" IN MARINARA
SAUCE

SELECTION OF HOMEMADE DESSERTS

ARTISAN BREAD

Menu for two to share.
€70 VAT included (total price for two people).
Drinks not included – available upon request at Reception.

Luzada x Boavista

Brea

GOAT CHEESE & SERRANO HAM
TOASTS

LOCAL OCTOPUS "SALPICÓN"

PORK TENDERLOIN IN PEDRO XIMENEZ
SAUCE

"CELEIRO" HAKE IN GREEN SAUCE WITH
CLAMS AND COCKLES

SELECTION OF HOMEMADE DESSERTS

ARTISAN BREAD

Menu for two to share.
€80 VAT included (total price for two people).
Drinks not included – available upon request at Reception.

Drinks

-WINES-

RED WINES

ABADÍA DA COVA - FOUDRE (MENCÍA) (D.O RIBEIRA SACRA).....	17,00
VIÑA PEÓN (MENCÍA DE AMANDI) (D.O RIBEIRA SACRA).....	21,00
BIG BANG (PLURIVARIETAL) (D.O RIBEIRO).....	25,00

WHITE WINES

VÍA ARXENTEA (GODELLO Y TREIXADURA) (D.O MONTERREI).....	15,00
QUINTA DO AVELINO (TREIXADURA) (D.O RIBEIRO).....	17,00
LEIRA PONDAL (ALBARIÑO) (D.O RÍAS BAIXAS).....	19,00
MAR DE FRADES (ALBARIÑO) (D.O. RÍAS BAIXAS).....	22,00
MASSIMO - CRIANZA EN LÍAS (GODELLO) (D.O RIBEIRA SACRA).....	23,00
RENACIDO (PLURIVARIETAL) (D.O RIBEIRO).....	24,00
XEIXEDO (BLANCO LEXÍTIMO) (I.X.P BETANZOS).....	27,00

SPARKLING WINES

ALMA ATLÁNTICA (ALBARIÑO Y GODELLO).....	16,00
ALMA ATLÁNTICA (MENCÍA ROSÉ).....	16,00
MAR DE FRADES BRUT NATURE (ALBARIÑO).....	30,00
MÖET CHANDON BRUT IMPERIAL (CHAMPAGNE).....	56,00

EXTRAS

ICE BUCKET (WITHOUT DRINKS).....	4,00
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Drinks

-WATER & SOFT DRINKS-

CABREIROÁ WATER 1L.....	2,00
CABREIROÁ WATER 33CL.....	1,50
COCA COLA 33 CL.....	2,50
COCA COLA ZERO 33 CL.....	2,50
NESTEA 33 CL.....	2,50
FANTA ORANGE 33 CL.....	2,50
PEACH JUICE.....	2,50

-BEER-

ESTRELLA GALICIA 1/3.....	2,80
1906 1/3.....	2,80
ESTRELLA GALICIA 0,0 TOASTED (NON ALCOHOLIC) 1/4.....	2,60
MAELOC SWEET ORGANIC CIDER (VEGAN & GLUTEN FREE).....	2,00