

# Lúa

The talent of chef, Manuel Domínguez (O Carballiño, Ourense, 1975) has been recognised with a star by the Michelin Guide in its 2016 edition. A reward for this restaurant in Chamberí which prepares traditional cuisine with a creative and up to date focus, based on the best seasonal products and market produce.

Manuel Domínguez, from the *pulpeira* family began his career at the A Carballeira de Santa Cruz restaurant, in Ourense. After training alongside prestigious restaurateurs, he presented a restaurant in Calle Zurbano Lúa ("moon" in Galician) in 2005, which combined Galician inspiration with signature touches, which soon caught the attention of critics for its quality. Seven years later, it moved to its current location (Chamberí), where it has been awarded a Michelin star in the 2016 edition of the Michelin Guide.

The venue has two different spaces with different atmospheres and culinary offer. The more informal one is located at the entrance with tall and low tables, a comfortable bar where you can enjoy dishes with Galician influence like their famous à feira octopus.

The other is a culinary dining hall, more elegant that offers two tasting menus: Lúa Menu and Lúa Chea Menu, where Domínguez unleashes his creative energy.







# **Services**



Reserva on line



Con terraza

# **Complementary services**



1 estrella Michelin



Carta de vinos selectos



Reserva de mesa



Admisión de tarjetas de crédito



Comidas de grupo



Salones privados

# **Interest data**

#### **Address**

Paseo de Eduardo Dato, 5 28010

# **Telephone**

(+34) 91 395 28 53

#### Web

http://www.restaurantelua.com/

3, 5, 16, 40, 61, 47

### **Tourist area**

Chamberí

#### **Email**

luarestaurantemadrid@gmail.com

### **Metro**

Iglesia (L1), Rubén Darío (L5)

# **Price range**

más de 60 euros

Cuisine

De autor

Opening times
Mon – Sat: 1:30 PM - 3:15 PM / 8:30 PM - 10:45 PM

Official tourism website

