

Galician Coastal Cooking Class and Boat Ride on Vigo Bay



★★★★★
1 User Review

🕒 Full Day
(Duration:
5hrs - 6hrs
approx.)

📍 Vigo

💰 Price from:
~~150.00~~
142.50 euros

Our foodie tour leaves from Vigo, boat ride on the bay of vigo then savor the secrets of sea by preparing seafood dishes with a Galician Chef in a coastal village...

Highlights

- Learn the **secrets of Galicia's famed seafood dishes** at the hands of a Galician Chef
- Boat ride over Vigo Bay to a **quaint fishing village**
- Bring home **recipes** of what you have made
- **Lot's of fun** for a lunch or dinner when staying in Vigo, something different and memorable

General Overview

Country: Spain
Region: Galicia
City: Vigo
Duration: Full Day (Duration: 5hrs - 6hrs approx.)

Type: Full Day Tour Private
Theme: Culinary and Cooking Holidays
Group Size: 2 to 12 People (larger group possible on request)
Price from: 142.5 €

Introduction

Savoring the secrets of sea by preparing seafood dishes with a Galician Chef

Our foodie tour leaves from **Vigo**, a vibrant city on the banks of the **Ria de Vigo** one of the important bays in the **Rias Baixas**. and in fact the largest fishing port in the World! Rich in history from the famous battle of Rande on Oct, 23rd, 1702 and rich in seafood being the largest fishing port in Europe and an important producer of shellfish farmed in the bay especially noted the Mussels which are a **Denomination of Origin Mexillon de Galicia (Mussels of Galicia)**. It is the largest city in Galicia with just about 300,000 (297,355 to be exact) in population.

We start off by taking a short ferry boat ride (20 mins.) from the port of Vigo to the village of **Moaña** on the other side of the bay on the peninsula of **O Morrazo**. On the boat ride you will get great views of Vigo city from the sea and as well the **Cies Islands** and the Rande Bridge. Arriving in Moaña we will walk along the promenade of the town to the *market and take a look what has been caught that morning (*Market tour included only on morning/lunch classes, afternoon classes and on a Sunday or holiday when the market is closed we will be substituted with a short walk around the nautical port of Vigo). Then we make our way to a small cooking school for a **hands-on cooking class** with a **Galician Chef**. Learn to prepare a **3 course meal of Galician Gastronomy** based on local products of the area primarily from the sea eg. Mussel of a local Mussel farmer in Moaña, Clams, small sardines, etc...

After the class you will eat what you have created while chatting with our chef and guide enjoying views of the bay from the dinning room. We can not forget to mention that during the class and with each course you will have Galician wines... **Albariño** from the **D.O. Rias Baixas** and as well for those who like red they can try the **Mencia** wines of the **D.O. Ribeira Sacra**. With dessert you will try the **Galician Aguardiente** (translated to fire water!) liqueurs.

A great end to a memorable foodie experience on the *Ria de Vigo, Rias Baixas*.

Day by day itinerary

DAY 1:

VIGO - MOAÑA - VIGO

- **10:00AM or 05:00PM (time will depend on availability and could vary):** Meet your foodie guide at the ferry terminal on the port of Vigo (see location map) or at your hotel if in the city centre walking distance to the port. (NOTE: Details will be in voucher as to meeting point)
- We will start our Gastro-Day of Peninsula of O Morrazo on the other side of Vigo Bay.
- Enjoy a short small ferry ride over Vigo Bay (20 mins.) to the small fishing village of Moaña.
- Arriving in Moaña we will walk along the seaside promenade to the *market and take a look what has been caught that morning (*market tour included only on morning/lunch classes, afternoon classes and on Sundays or holidays when the market is closed it will be substituted with a short walk around the nautical port of Vigo).
- Then you will be picked up and transferred to the local Aula de Cocina (a small cooking school) where you will enjoy a private fun cooking class with a local Galician Chef that has worked in various local restaurant.
- It will start with a demonstration of the dishes you will prepare then main course/dish hands-on. It will be based on products of the area... fish, seafood, etc□ A 1st starter course (could be 1 or 2 dishes), 2nd main course then 3rd dessert dish.
- You will eat lunch or dinner based on what you have prepared with your chef and guide accompanied by Albariño white or Mencia red wines. From the dinning area enjoy views of Vigo bay and Moaña in the background. A special foodie experience and a great introduction to the gastronomy of the Rias Baixas, Galicia.
- Then we are transferred back to the port of Moaña where we will return by ferry boat back to Vigo.
- Ending back where the tour started at the Ferry terminal of Vigo.
- Final Goodbye from your foodie guide.

L or D

END OF FOODIE EXPERIENCE

Included

THE TOUR INCLUDES:

- English-Speaking food & wine guide for the duration of tour and translating anything during the class.
- 2hrs 30mins-3hrs approx. demo and hands-on cooking class with Galician chef based on traditional cuisine
- (L) or (D) Lunch or Dinner. 3 Menus options with 3 courses (various dishes):
 - **MENU:**
 - **Starter (1st course, 1st dish):** Mejillones al vapor y vinagreta (Steamed Mussels in Vinaigrette pickled sauce)
 - **Starter (1st course, 2nd dish):** *Viera al horno or *Pulpo á feira (Bake Scallop or Octopus Galician Fair-style, *Depending on market we will choose one or the other for the day)
 - **Main (2nd course):** Merluza a la Gallega (Hake Fish with Galician Sauce)
 - **Dessert (3rd course):** * Tarta de Santiago (Santiago Cake)
 - **Beverages:** Albariño white or Rioja/Mencia red wines, Aguardiente liqueurs, coffee and water. Soft drinks available as well.
 - ***NOTE:** Menu can vary depending on the market and at the chef's discretion. If you have any food tolerances or allergies we can adapt the menu to suit your needs, just let us know at the time of booking.
- Guided visit to the *Market in Moaña before your class (*Only available on mornings)
- Boat-Ferry ride tickets return-trip Vigo-Moaña-Vigo
- *Transportation to/from Moaña Port to Cooking School. (NOTE: *Based on taxi transportation since it is a short ride to the cooking school we provide taxis to transfer us the 5mins. away, if bigger groups we add in bus for the transfers to/from cooking school)
- Local Taxes

Excluded

THE TOURS DOES NOT INCLUDE:

- Gratuities to Guides (not mandatory but given if you have a good time!)
- Optional Private Tour Addons
- Transfers not specified in itinerary
- Entrance fees when not with guide
- Beverages not specified in selected meals
- Any other items not specified in whats included section.

Pick up

- Meeting point is at the "Estacion Maritima" of Vigo where the small ferries leave from to go over to Moaña. Details will be provided in your voucher as to local.
- We can meet you at your hotel if you are staying near the port area of Vigo, please advise your hotel name.
- If you are on a cruise ship at the Port of Vigo it is only a 5min. walk to our meeting location right off your cruise ship.
- Pick up can be arrange from other surrounding towns and villages please inquire for additional cost

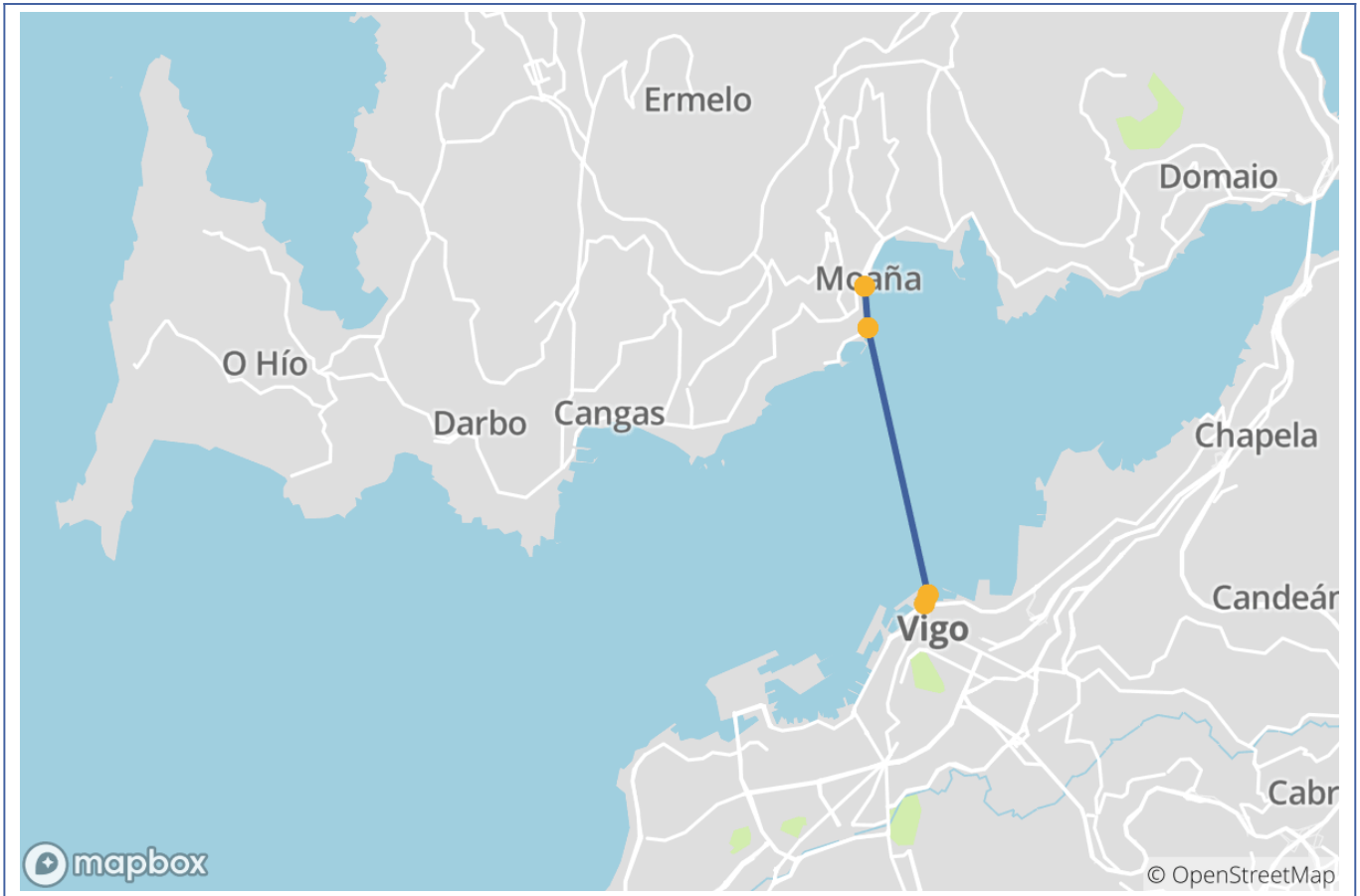
Drop off

- Ending point will be back in Vigo at the "Estacion Maritima" where we meet.

Cancellation policy

- All bookings must be made no less than 3 Business Days (72hrs) in advance of the start date
- Payment is due in full at the time of booking online
- Cancellations made 14 days to 49hrs in advance 25% is non-refundable
- 48hrs and under of the start date it is 100% non-refundable
- Only on cases cretian cases like if your cruise ship can not arrive at port due to weather, etc.. can we offer a 100% refund and all cancellation must be done in writing no less than 48hrs in advance of the start date.
- We highly suggestion you purchase cancellation insurance just in case of any last min. changes.
- Please refer to our general terms and conditions for further details.

Map



Reviews

★★★★★ Carol Colmen (15 July 2017)

Cooking school with Chef Carlos was good fun and a wonderful way to learn the techniques of Galician chefs, sampling Albariño wines along the way.