

# Vigo Food Tour to Eat Your Way along the City Streets



★★★★★  
6 User Reviews

🕒 Half Day  
(Duration: 4hrs. approx.)

📍 Vigo

€ Price from:  
95.00 euros

On this Vigo food tour our foodie guide will take you on a food walk thru the street of the new and old parts of the city centre. There is no better way to discover vigo than walking and eating as the local Vigueses do!

### Highlights

- Taste the **locally-sourced Galician food & wines** with our **Food Expert**.
- Walk the **urban streets of Vigo** as if you lived here.
- A visit to Vigo is not complete without trying the **Seafood paired with Albariño wine!**
- **Slow-paced walking tour** to soak in the local atmosphere of this vibrant city.

## General Overview

**Country:** Spain  
**Region:** Galicia  
**City:** Vigo  
**Duration:** Half Day (Duration: 4hrs. approx.)

**Type:** Private Half Day Tours  
**Theme:** Food & Wine Tours  
**Group Size:** 1 to 10 People  
**Price from:** 95 €

## Introduction

## Vigo Food Tour: Taste the best seafood in the world!

If you have never heard of **Vigo** it is a city that has always been associated with the **Sea and the fruits that come from it!** Vigo is the **2nd largest fishing port in the world** just behind Tokyo, Japan. A city that faces the bay of Vigo on the Atlantic coast of North-western Spain. It is a hub for people wanting to taste the best seafood in the world!

On this food tour of Vigo our foodie guide will take you on a food walk thru the street of the new and old parts of the city centre. There is no better way to discover vigo than walking and eating as the local Vigueses do. Instead of sitting down in one restaurant to have a 3-course meal, we will visit three different spots offering some of the best food in vigo.

A visit to Vigo is not complete with taking a look in a local market, in fact, this will be the first stop on our food tour of vigo. The market of Progreso is local in the upper new part of the city, although a newly restored building now it has over 100 years of history offering some of the freshest produce in the city. Daily the fish and seafood; Hake fish, squid, octopus, scallops, etc... are brought up from the fishing port. Not forgetting about the amazing meats, Galician cheeses, vegetables, etc... It is a small but very well-stocked market for the locals of this part of Vigo to get their groceries.

Walking down the Calle Principe (Price Street) the street lined with designer clothing stores like; Zara, Blanco, Roberto Verino, etc... Arriving at the Plaza del Sol (Sun Square) which connects us to the old fishing quarter of Vigo city. This square is a meeting point in the city with an iconic statue of El Sireno (The Merman) sculpted by the artist Fransico Leiro.

### **Fernando VII granted Vigo the title of faithful, loyal, and courageous city.**

Making our way deeper into the old part of town we arrive at the **Plaza de La Constituci3n (Constitution Square)**, a square that celebrates every year on the **28th of March the Reconquista de Vigo (Reconquest of Vigo)**. One of the most **important dates in the history of Vigo**, as on this date in 1809, the honest farmers, fishermen, workers, etc.. with their pitch-forks, were able to win back their city and repel Napoleon's troops out of Vigo city. A year later, Fernando VII granted Vigo the title of faithful, loyal, and courageous city.

### **Time to sit and share some food and wines in a quaint Galician tavern**

After walking the streets of this **urban coastal city**, it is now time to sit and share some food and wines in a quaint Galician tavern located on the oldest street of the old part of town Calle de Cestieros (Wicker-basket maker street). Carmen always has quite a spread of local **Galician cheeses** prepared us, like the famous Tetilla cheese! We also taste the **gourmet canned spider-crab pate** with local crackers. All this alongside the **Galician wines** of the different Appellations of origin; D.O. Ribeira Sacra, D.O. Ribeiro, etc... We will try both white and red young wines made of local grapes... Mencia, Treixadura, etc... All products are **locally sourced from small wine cellars, farms, fishermen, etc...** keeping to the **Slow Food movement** of eating the products as close to home as possible.

The second stop is a fishy one! A must stop street in the city is the **Calle de las Ostras (Oyster Street)** or A Pedra Market (Stone Market). The name of this street is a dead give-away, it is the **spot to eat seafood, especially Oysters**. Here the Oyster men and women come in from the neighbouring village of Arcade where they farm the Oysters in the bay. They are lined-up on stone benches with crates of fresh oysters! For those who like raw oysters, you can get some and then sit down in the restaurant where Maria will have more seafood for us to savour. You will be treated to a Galician specialty, **Arroz de Marisco (Seafood Fisherman's rice dish)**. This Galician dish could be confused with the Spanish Paella, even called by some a **Galician-Style Paella**, but it is quite different since seafood is the flagship including various types of shellfish; Mussels, Prawns, shrimp, clams, etc... with more broth made of fish-stock and, other ingredients like paprika which is used quite a bit in the Galician cuisine. This dish has to be accompanied by the **wine of the Sea, D.O.**

### **Rias Baixas Albari3o wine.**

### **Sunken treasures from the Battle of Rande on Vigo Bay**

Starting to get full... but not over yet... we will take a stroll along the promenade and nautical port where sits a **bronze statue of Jules Verne**, made by Jose Molares. Jules was a famous French writer who wrote the book **20,000 Leagues Under the Sea** in which he dedicated a chapter to Vigo Bay and the **sunken treasures from the Battle of Rande**.

Our last stop on our vigo food tour is a sweet one! Sitting on the terrace of a cafe admiring the views of the nautical port we will end of tasting tour with the **Tarta de Santiago cake**, made of almond-meal accompanied by an expresso, coffee or tea.

**This vigo food tour will give you a great taste of what the city has to offer!**

## Day by day itinerary

### DAY 1:

#### VIGO

- **11:15 AM (please arrive at least 5 mins. before the start time):** Our Food Expert Guide will be waiting for you in front of the bronze sculpture **El Salto (The Jump) also known as La Bañista (The bather)** made by the local artist Francisco Leiro.
- After a brief introduction from our guide, you will then walk along the nautical port of Vigo stopping out front of the **Real Club Nautico de Vigo** to admiring some of the buildings and architecture, like the AC Universal Hotel which was a Casino in its days now a four-star hotel in an excellent location of the city.
- Crossing the **Alameda da Praza de Compostela Park**, a beautiful residential area in the city.
- Continuing through the urban streets up to the new part of the city stopping to admire the **Garcia Barbon Theatre** built in the 19th century on the way up to the **Rua do Pincipe**, the shopping district of the city centre with many boutiques and fashion stores with important brands like Zara, Roberto Verino, etc...
- Arriving at the **Mercado Do Progreso**, a market that was recently rebuilt with an excellent selection of vegetables, cheeses, meats, and of course a wide variety of fish & seafood! Our guide will explain the different types of fish and seafood caught in the area. An excellent way to get familiar with the locally sourced products in Galicia.
- Now we make our way down to the **Puerta del Sol (Sun Square)**, a gathering point in the city that is the limit between the old fishing quarter and the new part of town.
- Entering into the **Casco Vello**, the old part of town thru the **Plaza de la Constitucion** another one of those spots in the city to sit on a terrace and enjoy a drink!
- After our walk thru the city it is time to dive into some local tapas and wines at our first stop, at a quaint tavern bar with barrel tables and located inside an old fisherman's house fully restored.
- Paring a local white wine of the region **D.O. Ribeiro** is served in typical tazas (ceramic bowls) with local **Galician cheeses** like the famous Tetilla. Then on to the second wine, a red one this time made of the Mencia grape of the **D.O. Ribeira Sacra**, served alongside some gourmet **canned seafood made of Centollo (spider-crab)**. All the wines and food are locally-sourced by small-scale producers chosen by **our food and wine expert**.
- Off to the second food stop we pass by the **Cathedral of Santa Maria de Vigo**.
- This stop will be to try some of the best seafood and fish in the city. The specialty here is the **Arroz de Marisco (Seafood Fishermans Rice)** with many different types of shellfish and seafood in a creamy broth to die for! The best to accompany a dish like this is the **Albariño white wine** of the **D.O. Rias Baixas**.
- Our last stop will be down thru the streets close to the port at a cafe. After all the seafood, time for some Galician dessert, the **Tarta de Santiago** Almond cake with cafe solo, cafe con leche or tea.
- Then more wandering through the old, granite cobbled streets close to the port, it's off to our final stop to try some desserts. Here we will enjoy the **Tarta de Santiago almond cake** with coffee or tea in a quaint cafe near the port area.
- To stretch our legs after all the food we walk to another bronze statue at the port sculpted by local artist José Molares of **Jules Verne**
- **03:15 PM approx.:** The final goodbye from our guide will be back at the port of Vigo right near the starting point.

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END OF OUR VIGO FOOD TOUR

Included

- English-speaking Food & Wine Expert Guide
- **(L):** Lunch consisting of a selection of Galician tapas and 4 drinks (NOTE: All locally sourced food & wines showing the traditional local flavours.)
- Local taxes

#### **Important Notes:**

- There is no dress code, but we recommend comfortable walking shoes since we will be walking through the city street.
- The total walking distance during the day is about 2-3kms approx. from start to end.
- Please advise if you have any restrictions regarding types of food due to allergies, diet, or religious reasons. This must be included in the comments when you make the booking of this tour.
- **No age restrictions:** Kids that are from 6 to 11 years old inclusively are allowed on the tour and rates are specified in the price options. You can select the number of children at the time of the book. If under 6 years old kids can still join but any expenses for food or beverages must be paid directly at the venue by the parents.

#### Excluded

- Walking tour only, no transportation included.
- Any food and drinks not specified in what's included.
- Personal expenses
- Gratuities/Tips to your guide.

#### Pick up

- At the Port of Vigo on Canovas de Castillo, 22, Vigo, next to the Statue El Salto. (A wrought-iron statue, a big head, and arm out of the plaza called "El Salto." It's right in front of the Estacion Maritima where the ferry boat tickets are purchased) See the **Location** Map section for further details.

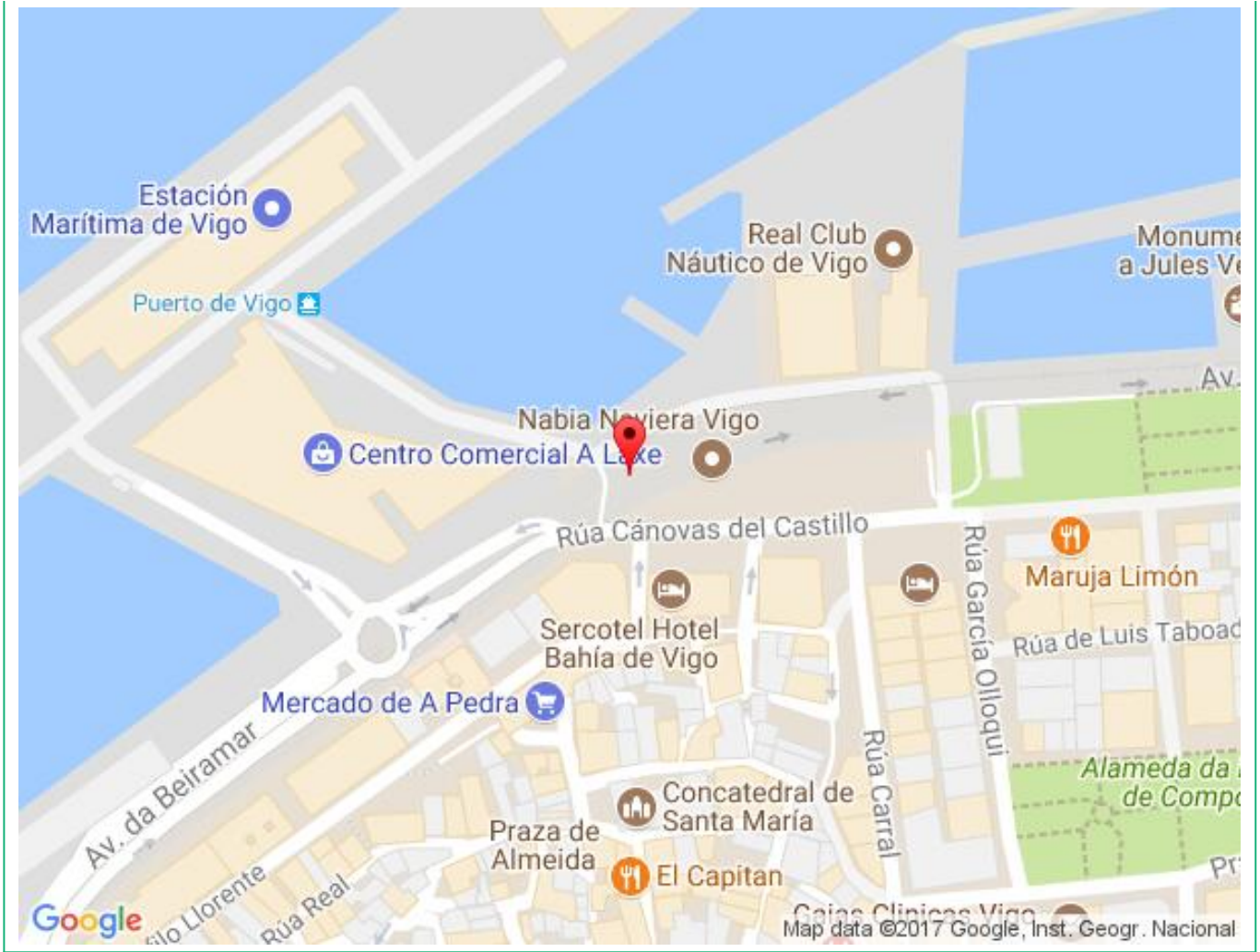
#### Drop off

- Ending at the last restaurant/bar which is right next to the nautical of Vigo very close to the same location you started from.

#### Cancellation policy

- Cancellations that are made in writing more than 48hrs before the start time will be refunded fully. Cancellations 48hrs or less are 100% non-refundable.
- In the case of bars/restaurants as described above are closed due to unforeseen circumstances we will change to a similar bar/restaurant. In the circumstance if we cannot get three food stops due to availability we will substitute with more food & drinks at two stops. It usually is 3 food locations, but we reserve the right to offer the same amount of food & drinks but at two restaurants/bars.

#### Map



## Reviews



★★★★★ DoctorB-dub (TripAdvisor) (16 October 2018)

Yum-eeeeee!!!

Ok. I admit I'm lagging in posting this review. We did a food tour with Sean in Vigo and it was yummy fantastic! Wine tasting, lunch and dessert - 3 different stops each as good as the last. Not touristy spots but small private spots that locals know.

Sean is an easy going guy with whom you will enjoy your time. Definitely a worthwhile adventure!

PS: We had arranged a Segway tour with Raul @Segmovi to start our day and then ended our day with Sean. Great combo! Great day! Thank you both!

★★★★★ Paul Henrik N. (TripAdvisor) (25 September 2019)

Tour de Tapas

Very well prepared guiding with a lot information about the local food products, tasty meals, friendly local people as well as information about the province.

Highly recommendable.

★★★★★ flolitz (TripAdvisor) (6 August 2019)

Food Walk City Tour

I received the foodwalk Tour as a birthday present. Sean, our guide, picked us up on time in marina area. He was speaking good english and we had a small group....

★★★★★ RichmondTraveler61 (TripAdvisor) (4 September 2019)

Truly Great Galician Tapas and Wine walking tour

Sean and Angie O' Rourke made the whole outing a delightful experience. They were fun and informative. Our small group of fellow explorers became a group of friends over laughs and delicious Galician food and wine. We explored Vigo, the market place, and learned about the culture and history. The rice dish with prawns and mussels was amazing! I'm gluten free and Sean made sure I had plenty to eat. So good!!!

★★★★★ louisef619 (TripAdvisor) (15 October 2019)

Boutique Tour

Definitely do this tour while in Vigo. It is small, personalised and an interesting way to see this delightful little city. Sean and his wife will show you the highlights of the town on an easy paced walking tour while taking in the delicious food on offer in Vigo. We really enjoyed this tour and would highly recommend it to anyone looking to do something a little different from the usual type of tourist tours.

★★★★★ Jennifer B. (TripAdvisor) (2 October 2019)

Don't miss this tour

Sean and his wife were excellent guides. 4 hour walking tour, very informative and plenty of food and wine. The three places we were taken to sample tapas, a great seafood lunch and a dessert were all top notch.