

Green to feed

360° Dining Rooms
2021

INDITEX





Sustainable procurement, cooking and eating in harmony with our planet the Inditex vision behind its 360° dining rooms.

Biodiversity recovery is directly linked to the way foods are produced and consumed. We have numerous opportunities each day to adjust our habits to make a positive impact through diet and nutrition.

Our 360° dining rooms are committed to local producers, zero kilometre meals, fresh, healthy ingredients and a new ecosystem that will prevent food waste whilst promoting conscious and responsible consumption.

Inditex has joined forces with organic producers to create a new ecosystem based on collaborative relationships, ongoing training and mutual assistance. Our 360° dining rooms are no longer just... dining rooms. Instead, they represent a new sustainable food community that has formed a common front to tackle the climate emergency.

With these objectives in mind, this year our dining rooms organised 100 gastronomy events and weekly markets for the sale of local, organic and zero kilometre produce, generating more than 100,000 euros for local producers.

This publication sums up an exciting year that has also been shared with others. We have consolidated our support for the local catering industry, thereby extending a system aimed at making food and nourishment a truly sustainable act.

Green to Feed, included in the Green to Grow strategies – an initiative from the Innovation division, has shown that Inditex's dining rooms can not only be more economical, but also more sustainable.

Collaborations in 2021:

- **67 with local suppliers and artisans.**
- **23 with local catering businesses.**
- **25 with associations, social entities and other collaborators.**
- **25 Zero kilometre markets.**
- **5 Christmas markets.**

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Collaborations with
the catering industry
at **Zara Logistics**

Adriana Cabot and Habaziro: Haute patisserie comes to Zara Logistics



Some days you just can't do without dessert.

Two of Galician's best-known pastry chefs put our taste buds to the test. We launched the sweetest of challenges in the Zara Logistics dining room.



 April 15th

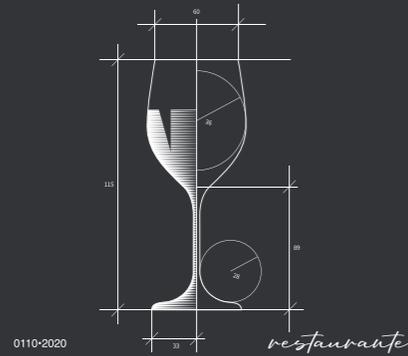
 Arteixo

 A Coruña



La.Con.Fusión: cuisine to clear the mind

LA · CON · FUSION



As the name implies, a dish featuring lacón - or shoulder of pork - is non-negotiable.

It's the star product of this restaurant in A Coruña where it is "fused" with absolutely everything.

This establishment is such a staunch defender of Galician cuisine that it serves up caldo - Galicia's traditional broth - 365 days a year.

And on 27th April in the Zara Logistics dining room...we gave in to La.Con.Fusión.





Millo Restaurant: a love of clean plates



The team at Millo like authentic customers - those with a hearty appetite and who always leave their plate clean. Leftovers are not their thing - they want you to savour right down to the last mouthful.

A passion for Galicia drove them to open their restaurant in the Orzán district just over a year ago.

And thanks to their highly acclaimed market cuisine, the waiting list was up to three weeks' long...

But in the Zara Logistics dining room, there was a table reserved just for you.





#HosteleríaLocalEnZaraLogística

Millo, amor por los platos vacíos

ZARA LOGÍSTICA millo sodexo



#HosteleríaLocalEnZaraLogística

Ensaladilla con tartar de atún

ZARA LOGÍSTICA millo sodexo



#HosteleríaLocalEnZaraLogística

Secreto con patatas y pimientos asados en su jugo

ZARA LOGÍSTICA millo sodexo



O'Quinito Restaurant

Homemade dishes from Barrañán

O'QUINITO

It's hard to beat a great meal shared with friends overlooking the sea.

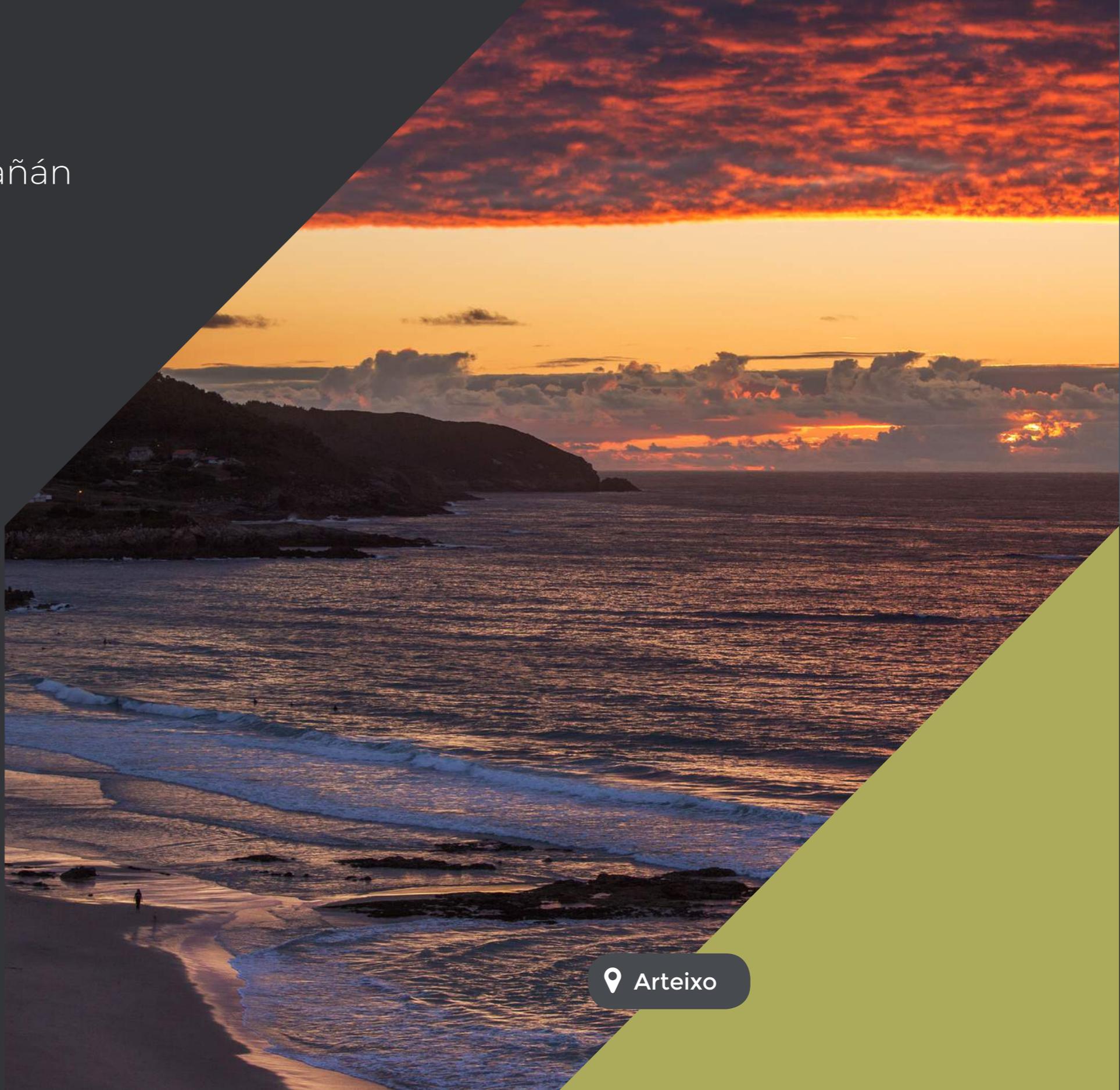
And that's just what O Quinito on Barrañán beach offers you.

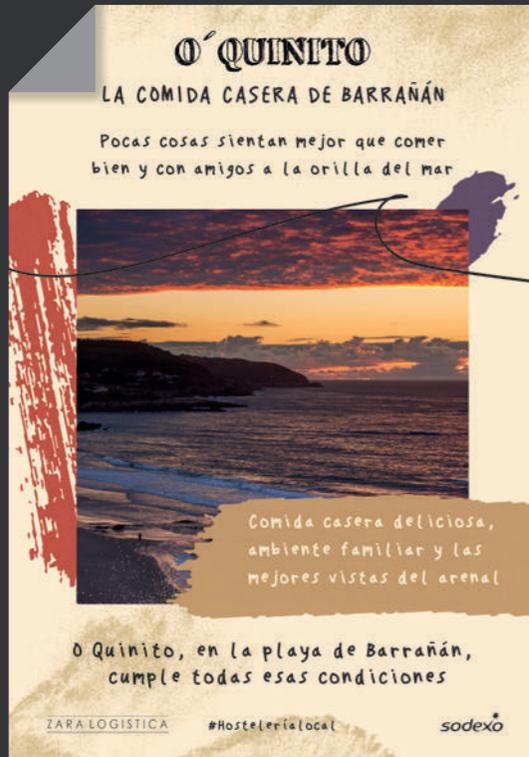
Delicious homemade fare, a friendly atmosphere and fabulous beach views.

The restaurant transported its famous terrace right into the Zara Logistics dining room.

 May 31st

 Arteixo





Bonilla: Hot chocolate and churros for the night shift



Breakfast at Bonilla!

There are some places that don't need presenting. Everyone who comes to town will visit the legendary Bonilla at some time.

Early one Friday morning we set up a hot chocolate and churros session.

In traditional style, including the churros that have been enjoyed by local families since 1932.



June 11th



A Coruña



Our invitation to
a **St John's Day** sardine feast

Fogar do Santiso Druidas e labregos

We celebrated the longest day of the year and the arrival of summer.

St John's Day, A Coruña's biggest celebration, is the perfect excuse to share some roasted sardines served with the traditional brona corn bread.

The Zara Logistics dining room was the setting for our roasted sardine feast.

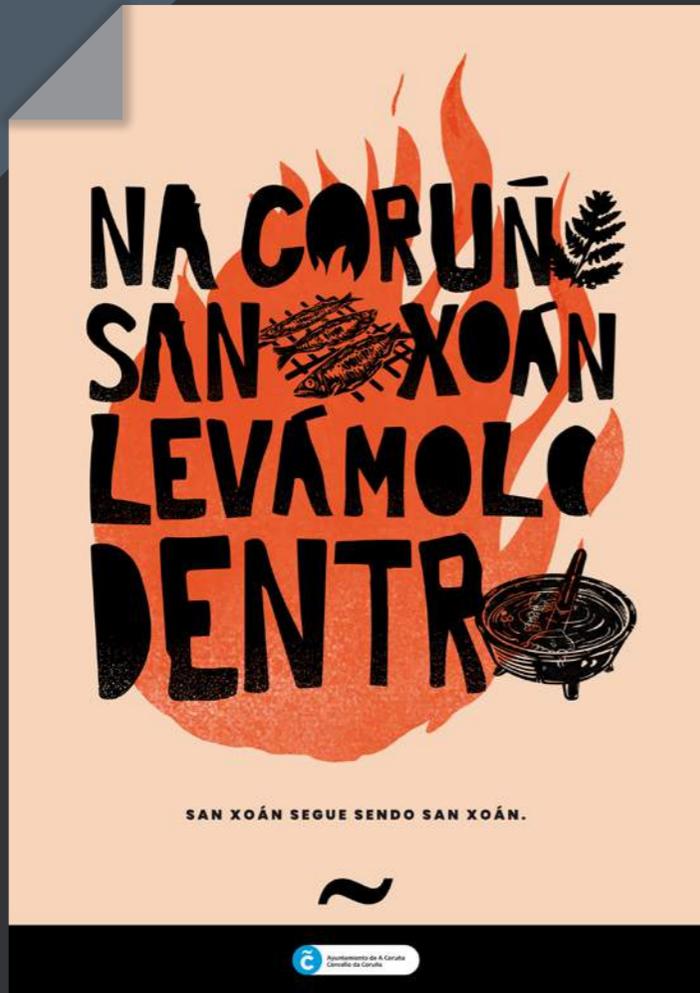
The Fogar do Santiso food truck gave everyone an early taste of this delicacy, ahead of the official celebration.



20
21

 June 17th

 Teo



Colón Ice Cream Parlour, a local classic

Heladería Colón

Producers of artisanal ice cream, they make their own ice cream fresh each day on demand.

The Colón family has been producing A Coruña's best-loved ice creams for 33 years.

Made with local ingredients and fresh Galician milk...all you have to do is choose your favourite flavour.

Every Thursday throughout the summer, their famous ice cream cart awaits you in the Zara Logistics dining room.



Every Thursday in July and August



A Coruña



Heladería Colón

De toda la vida

Esta heladería artesanal lleva 33 años elaborando los helados más famosos de A Coruña.

SU FÓRMULA INFALIBLE:

Utilizar la mejor materia prima, fruta fresca, leche gallega, huevos locales y productos 100% naturales

Disfruta de su carrito de helado todos los jueves del verano en el comedor de Zara Logística



Heladería Colón

De toda la vida

Nos vemos el próximo jueves



Pepper up your life with...
Pementa Rosa



An authentic revolution, straight from the Bergantiños region.

(Super) creative signature cuisine made with locally sourced ingredients.

The menu changes every day - it all depends on what's available in the market.

What doesn't change is the superb quality and stunning presentation.

We discovered the flavours of Pementa Rosa in our dining room.



24
25

 July 23rd

 Carballo



Grupo Peculiar

The most peculiar gastronomy comes to our dining room

peculiar **intenso**
TAPAS DE MERCADO ★ COCINA PECULIAR ★★

COMIDA QUE HABLA
EST—2021
charlatán
Coruña ★★★

Three restaurant openings in less than five years.

All leading lights on A Coruña's culinary scene.

Peculiar, Intenso and Charlatán – restaurants in continuous evolution.

Market cuisine with combinations that are beyond surprising.

After all, Álvaro and Rubén are the tandem behind... “Grupo Peculiar”.



26
27

📅 July 27th

📍 A Coruña



Gardel Grill Restaurant, a spin-off from Gaucho Díaz



Delicious food and excellent service.
That's Gardel's winning recipe.
We lit their famous grill
in our dining room.
An excellent occasion to
discover its delights...for those
with a hearty appetite.



28
29

📅 September 28th

📍 Arteixo



Encendemos su famosa parrilla en nuestro comedor

GARDEL HA CONQUISTADO EL PALADAR DE LOS QUE DISFRUTAN CON UNA BUENA CARNE GALLEGA Y UN TRATO IGUAL DE CERCAÑO.

Al frente está Raúl Gutiérrez, que reabrió este restaurante inaugurado en 1978. Sus prioridades son dar un buen servicio y una mejor atención. Una receta que heredó del gran maestro de la parrilla coruñesa y anterior propietario del local: Jesús Díaz, fundador del mítico Gaucho Díaz.

ZARA LOGISTICA sodexo



Encendemos su famosa parrilla en nuestro comedor

PULPO A LA BRASA CON CACHELOS,
MAHONESA DE PIMENTÓN
Y SAL AHUMADA

ZARA LOGISTICA sodexo



Encendemos su famosa parrilla en nuestro comedor

ASADO LENTO CON CHORIZO
Y PATATAS FRITAS

ZARA LOGISTICA sodexo



Celebrate St Froilán's Day with **A Pulpeira de Melide**



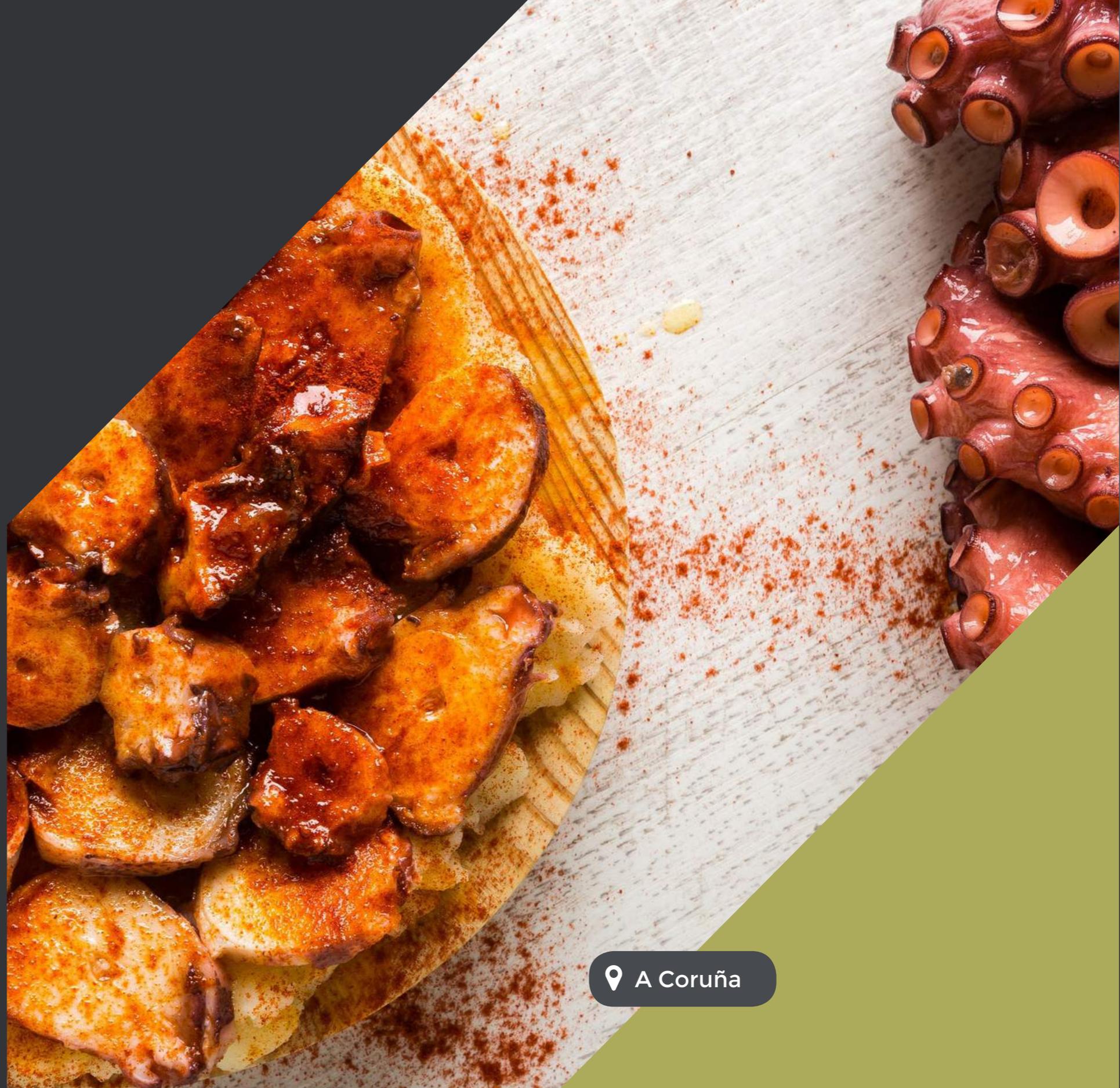
*A PULPEIRA
DE MELIDE*

The celebrations in honour of Galicia's most popular saint reached the Zara Logistics dining room.

Since the 17th century, Saint Froilán's Day has been a celebration of autumn and the new harvests.

The must-have dish is traditional Galician-style octopus served with boiled potatoes.

A Pulpeira de Melide octopus restaurant was entrusted with serving this mouth-watering delicacy.







sodexo



Special actions in
the **Zara Logistics**
dining room

International Women's Week

Thank you for all you do!



We organised a packed week of events in the Zara Logistics dining room to thank all those working women and celebrate International Women's Day. Countless women that provide a constant source of inspiration, thanks to their myriad skills and endless know-how. When it comes to logistics, they certainly know a thing or two...

Women were at the centre of our new proposal: Mercaurante, our market and restaurant fusion. An initiative carried out in collaboration with the Federation of Rural Women's Associations (FADEMUR), the largest women's federation in Galicia.



Special actions at Zara Logistics

34
35



March 8th to 11th

📍 Galicia



Cheese event

Fancy joining us on a cheese route?



Tetilla, San Simón, Arzúa-Ulloa and Cebreiro. You are bound to have heard of the four Galician cheese designations of origin. We came up with a route to taste the official Spanish designations. A journey that took us to Menorca to taste Mahon cheese; Asturias with its Casín variety; Murcia and its famous goat's cheese; the Canaries and Majorero... the list of destinations goes on and on.

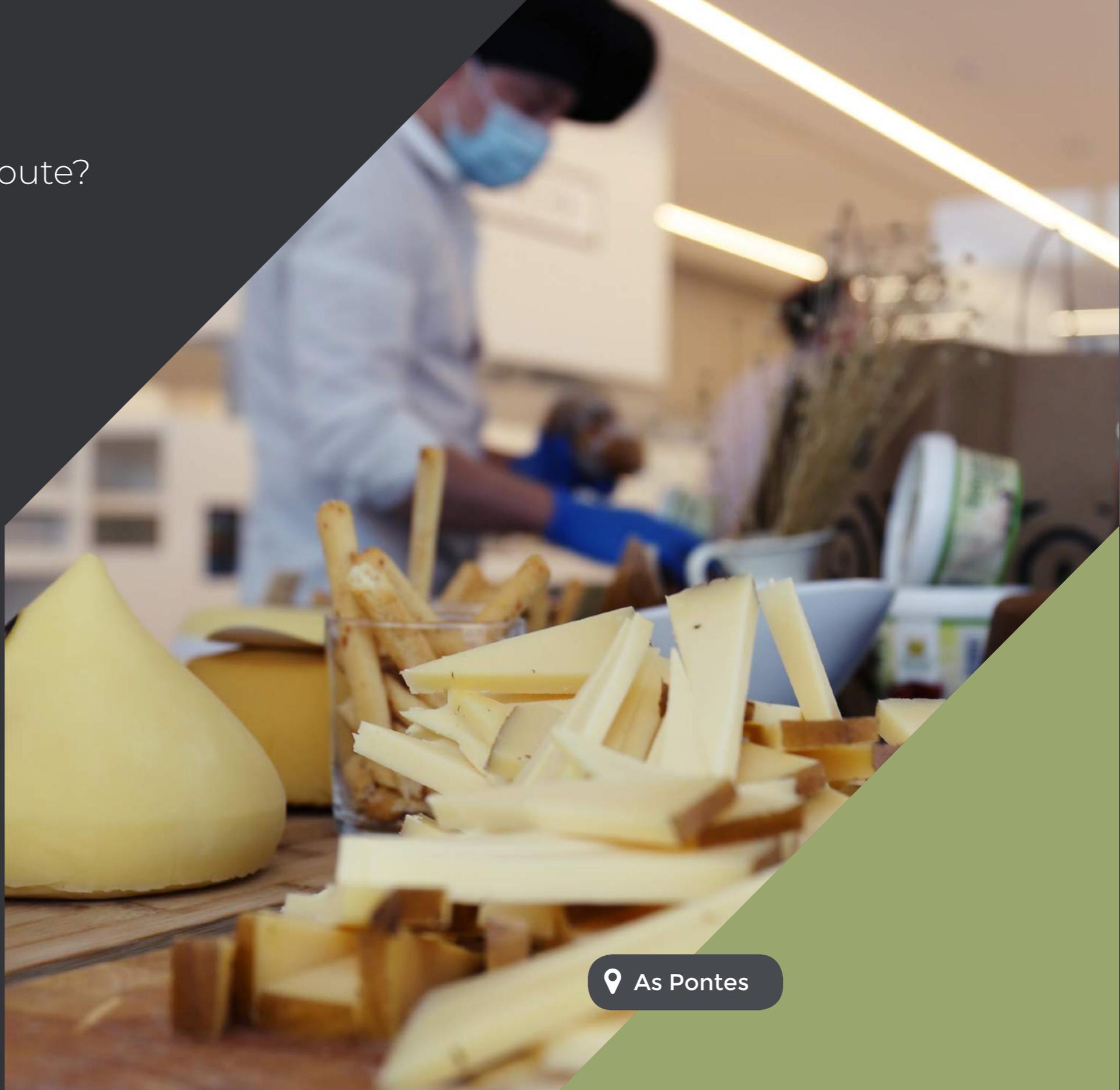
Endless flavours that transform a rich culture into an irresistible pleasure for the palate.



March 30th



As Pontes



30 de marzo
La Jornada del Queso



(que nadie se querrá perder...)

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Japo-Galega event



Recipes inspired by traditional Japanese cuisine but with Galician ingredients and flavours.

Diversity is always a plus and that applies to gastronomy too.

Two very different cultures in a gastronomic melting pot filled with unique flavours.

And in the process we used locally sourced produce from fishmonger's Pescados Loureda and artisanal fishers Fresco y del Mar.





Book Day event

Literary recipes to celebrate Book Day



Gastronomy features strongly in literature, especially in Galicia.

Famous dishes that have jumped from the pages of books to become part of our very own history.

To celebrate International Book Day we made a selection of those unforgettable works...

You had the chance to share a meal with writers of the stature of Emilia Pardo Bazán, Rosalía de Castro or Álvaro Cunqueiro, to name but a few.



April 23rd





The flavours of **Bee Day**



Without bees there would be no pollination, no food, no agriculture...no humans.

As you can imagine, reasons enough to deserve all our attention, even though it's only one day a year.

In the dining room, we celebrated the UN's World Bee Day early.

And in the very best company: with Sovoral -raw mountain honey - and A Casa das Abellas from the town of As Pontes.



May 6th

📍 As Pontes

📍 Macizo Central Ourenzano



Nos adelantamos al Día Mundial de las Abejas




¿POR QUÉ SON IMPORTANTES LAS ABEJAS?

-  Son un polinizador clave. Los polinizadores contribuyen a la producción del 87% de los principales cultivos alimentarios del planeta.
-  Los alimentos que dependen de los polinizadores favorecen una dieta y nutrición saludables.
-  Las abejas están amenazadas y la agricultura sostenible es clave para su futuro.

#Agriculturasostenible

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Fuente: "The importance of bees and other pollinators for food and agriculture" FAO




Día Mundial de las Abejas

POSTRE

Arroz con leche a la crema de miel ecológica Sovoral

#Agriculturasostenible

Celtic pork event

Celtic ham, a fine Galician delicacy

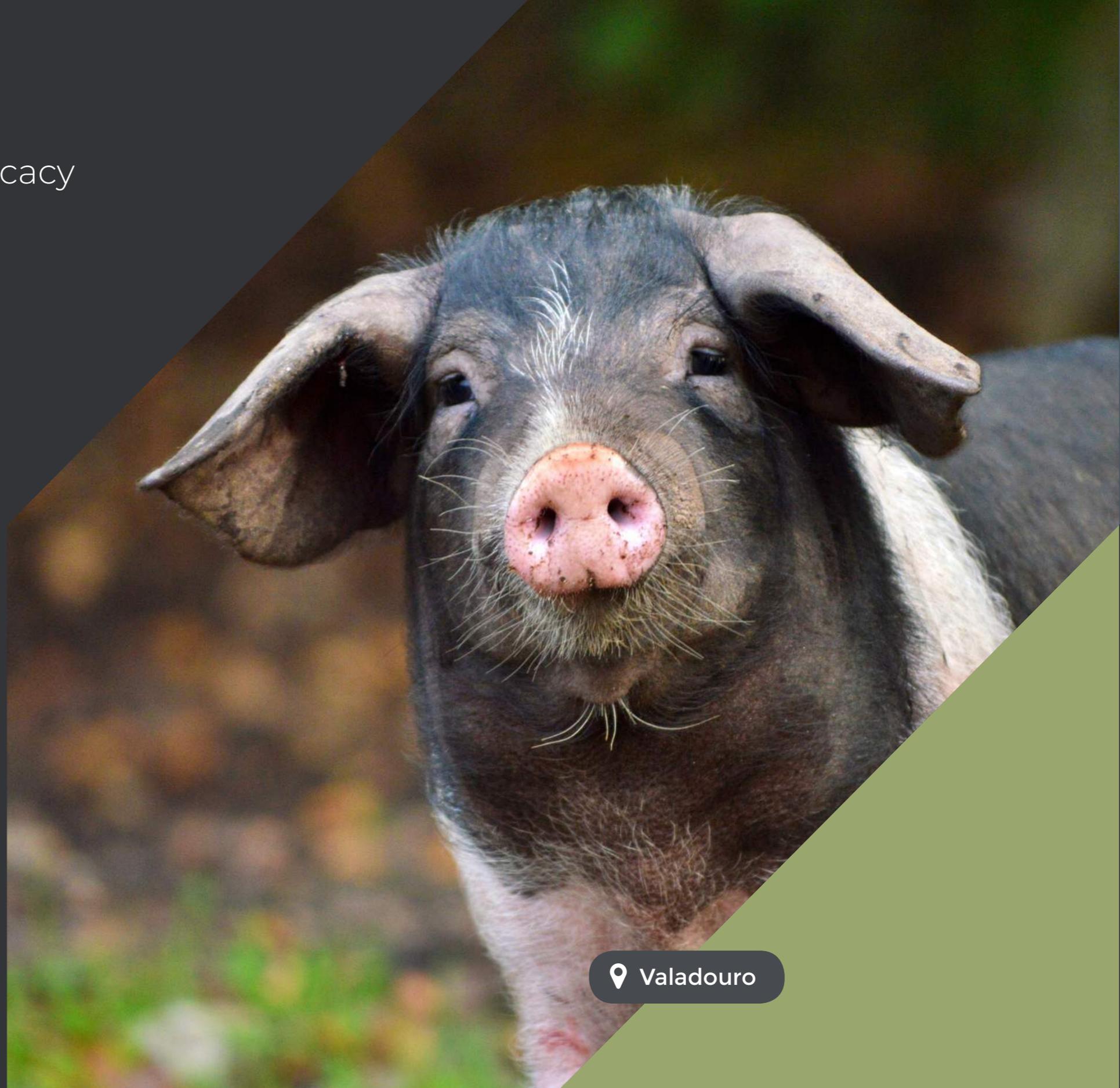


Pata Celta

Many of our grandparents can recall the pigs that would sniff around for food near their homes in the countryside.

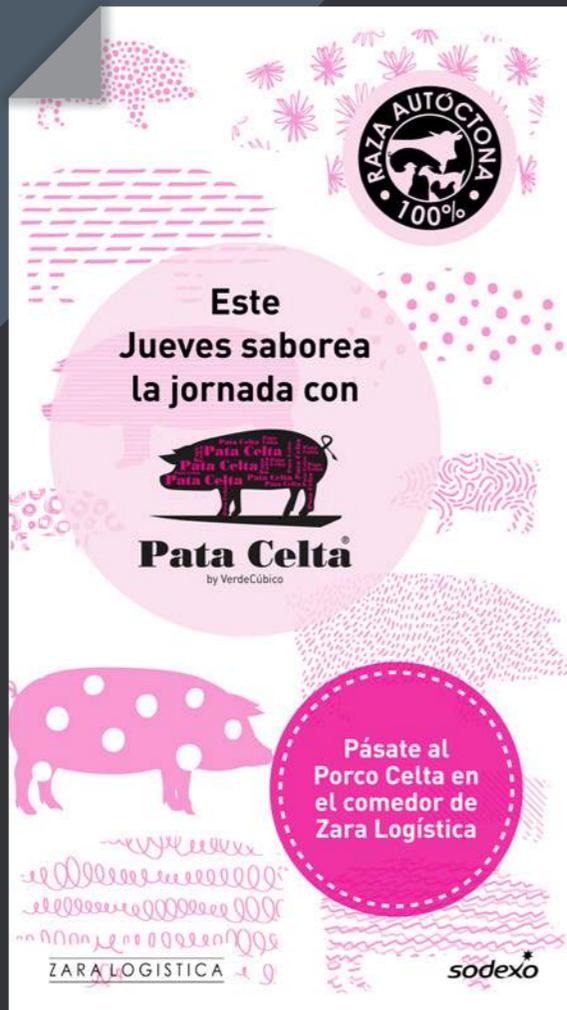
With their characteristic large floppy ears and long snout, they would roam free, eating chestnuts, acorns and apples. Pata Celta is determined to recover the Celtic pig, Galicia's only autochthonous breed of pigs. Saving this species, the healthiest and happiest of all pig breeds, is a task to be shared by all.

The Zara Logistics dining room supports responsible consumption.



 May 13th

 Valadouro



Galician Literature Day

We start the week-long celebrations of Galician literature with Xela Arias



REAL
ACADEMIA
GALEGA

We extolled the virtues of Galicia's traditional gastronomy on one of the most important days of the year for our language. Galician veal supreme, fish stew, boiled potatoes, traditional broth, pies, tripe...

The list of Galician dishes is never-ending and eternal, just like the writer this year's edition of this literary event paid tribute to.

Xela Arias, rebellious and defiant, was the figure commemorated during this year's edition of Galician Literature Day. And the celebrations continued in the dining room.

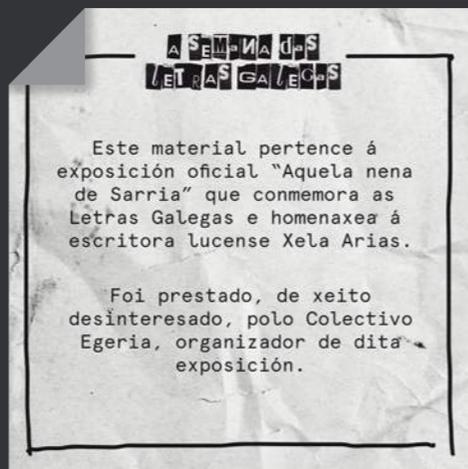
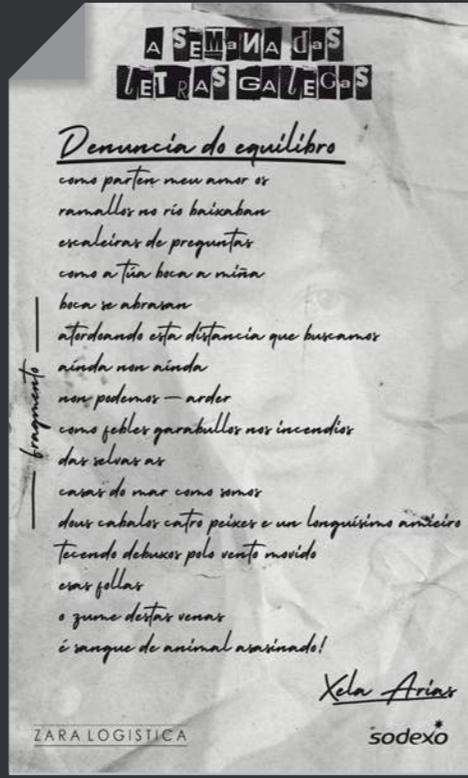


May 17th



Sarria





Creamos
marcapáginas
conmemorativos
con el Centro de
discapacidad
de Vilalba



Os Maios – a celebration of nature and spring

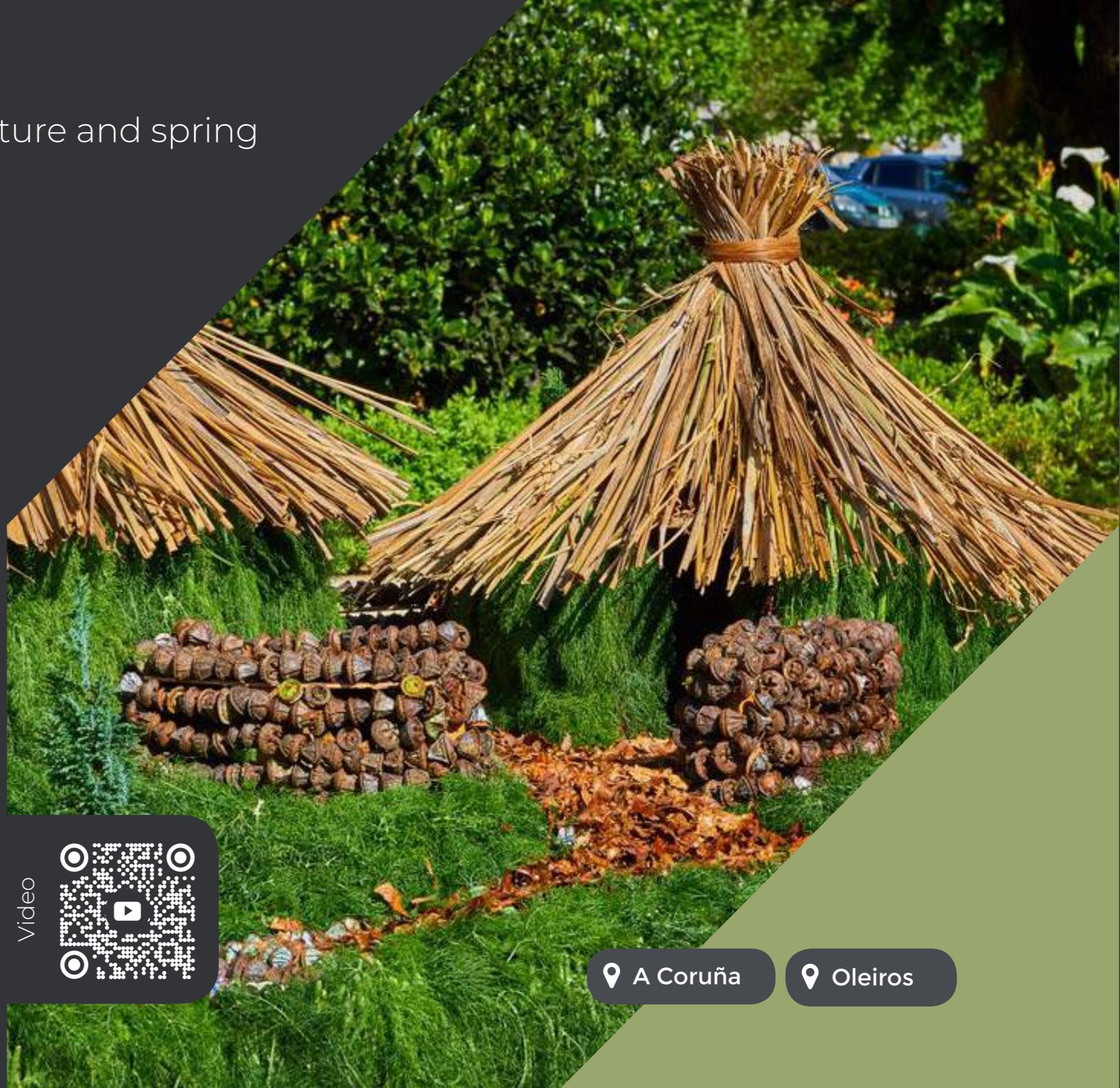


In years gone by, the inhabitants of Galicia would celebrate the onset of spring and the end of the long, harsh winter.

Os Maios was a traditional folk event in May that marked the arrival of the new crops.

At Zara Logistics, we have kept this tradition alive, as a kind of metaphor for the end of the long and difficult pandemic.

We celebrated Os Maios with the figures created by a group experienced particular hardship during this time: the residents of the Domus Vi care home for the elderly and the pupils at the Aspronaga and ADCOR centres for the intellectually disabled.



Video



A Coruña

Oleiros

May 20th

Celebramos OS MAIOS

exaltación de la naturaleza y la primavera

EN ÉPOCAS REMOTAS SE CELEBRABA EN GALICIA EL COMIENZO DE LA PRIMAVERA Y EL FINAL DEL CRUDO INVIERNO. OS MAIOS ERAN LA MANIFESTACIÓN FOLCLÓRICA QUE FESTEJABA LA LLEGADA DE LAS NUEVAS COSECHAS.

Como si de una metáfora se tratase, en Zara Logística mantenemos viva la tradición tras una dura pandemia.

Celebramos Os Maios con las figuras creadas por entidades que han superado una dura etapa: los abuelos de la Residencia DomusVi y los alumnos de Aspronaga y ADCOR.



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Celebramos OS MAIOS

exaltación de la naturaleza y la primavera

OS MAIOS SON CONSTRUCCIONES FIGURATIVAS CREADAS A BASE DE ELEMENTOS NATURALES. LAS TRES ENTIDADES QUE COLABORAN CON EL COMEDOR DE ZL VAN A PRESENTARNOS SU PROPIA INTERPRETACIÓN DE ESTA TRADICIÓN GALLEGA, EMPLEANDO MATERIALES ARTESANALES Y RECICLADOS.

Para ello, han puesto todo su empeño e ilusión desde Aspronaga (Asociación Pro Personas con Discapacidad Intelectual de Galicia), que suma 60 años de historia acompañando a personas con capacidades diferentes; Adcor (Fundación Adultos Discapacitados de A Coruña), que trabaja por la integración de sus usuarios desde una perspectiva sostenible; y DomusVi, una de las principales residencias de la tercera edad en A Coruña donde conviven 150 residentes.

Esperan que disfrutes con sus Maios tanto como lo han hecho ellos en su confección.



ZARA LOGÍSTICA

sodexo

Maios diseñados por nuestros compañeros de Aspronaga.

En nuestra asociación sumamos 60 años de historia acompañando a personas con capacidades diferentes.

www.aspronaga.net



Maios creado por los residentes del centro de la tercera edad DomusVi de A Coruña

Lo hemos preparado con toda nuestra ilusión, para que lo disfrutéis, empleando las fotografías de nuestros compañeros. En DomusVi somos personas que cuidamos a personas.

www.domusvi.es



Mexican gastronomy event

Come with us to Mexico



Mexican gastronomy has remained closely connected to its roots and ancient culture.

Did you know that Mexican cuisine has been included on UNESCO's Intangible Cultural Heritage list?

Beans, guacamole, chilli, rice, sweetcorn... small ingredients that are well worth conserving.

They have survived the passage of time and the cultural melting pot and are an excellent reminder that ...nature can also be protected fork in hand. Dale güey!



June 3rd





We celebrate **Ocean Day**



You owe 1 of every 2 breaths you take to the sea. Probably the most efficient carbon dioxide catcher of all.

But the truth is, that by 2050, the planet's greatest ally will have more plastic than fish in its waters.

In our dining rooms, every day is Oceans Day, part of our ongoing drive to support sustainable fishing.

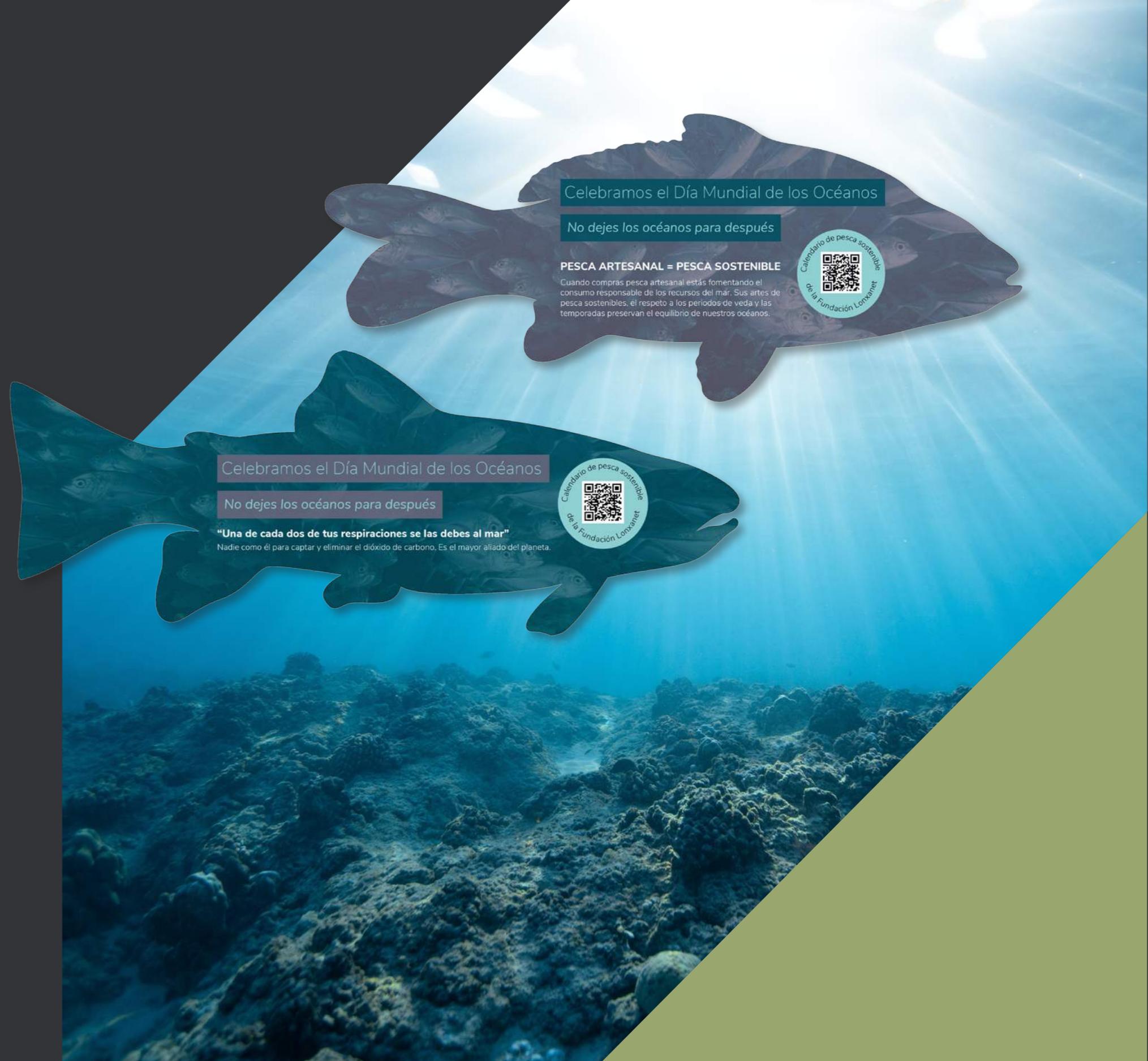
Look for the fish in the dining room and get Galicia's first guide to responsible fish buying. We also organise prize draws for mini-igloos, ideal for recycling at home.



June 8th (Zara Logistics)



June 8th (Inditex building)





Album (Zara Logistics)



Album (Inditex building)



We celebrate **International Day of Cooperatives**



Cooperatives are a business model based on the concepts of inclusion and sustainability.

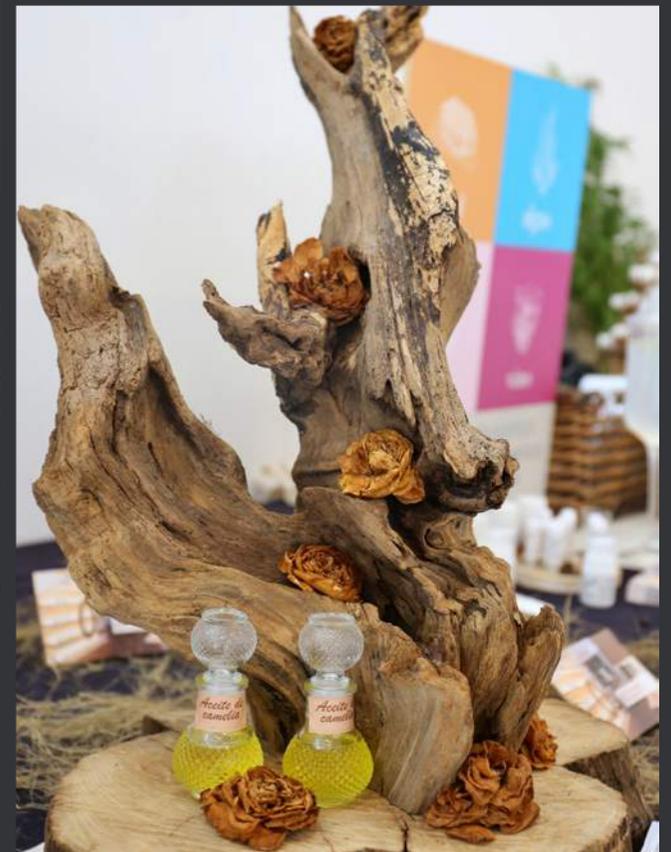
They promote gender equality and the development of decent lives.

1 in 6 people in the world are members or customers of a cooperative.

The Renacer Group, Women in Science and AleAlé beers were our guests.

Sustainable Galician success stories that were the protagonists of the market held in our dining room.





World Chocolate Day

Sweetening up the end of the holidays



We celebrated World Chocolate Day.

And we chose an excellent companion: the cacao fruit.

A food of tropical origin with outstanding nutritional properties.

Always go for sugar-free options with a cacao content of more than 70%.

And enjoy... just like we bet you did that day in the dining room.



September 13th





International Stop Food Waste Day



A fifth of the world's food ends up in rubbish bins.

And 30% of all farming land is used to produce foods that will never be eaten.

These data, published by the UN in 2021, are a warning of the social and climate risks of food waste.

The Zara Logistics dining room has joined the international awareness raising campaign to tackle this problem.



ATENCIÓN ⚠️

55 kilos
de pan son desperdiciados
cada semana en este
restaurante



ATENCIÓN

**DÍA INTERNACIONAL
CONTRA EL DESPERDICIO
ALIMENTARIO**

1/5 de toda la comida del
mundo acaba en los
cubos de basura



El 30% de la tierra agrícola del mundo
se utiliza para producir alimentos que
nunca serán consumidos
*Informe Naciones Unidas 2021

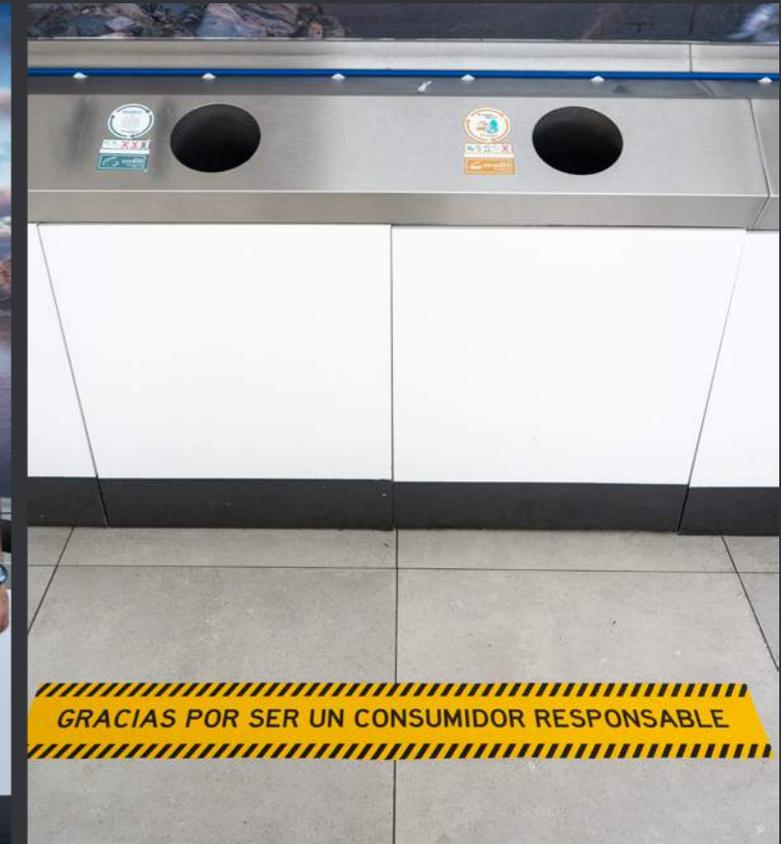
ZARA LOGISTICA **sodexo**

ATENCIÓN

**PAN DESPERDICADO
ESTA SEMANA EN
EL COMEDOR**



ZARA LOGISTICA **sodexo**



US culinary event + DJ session

The dishes that came from America



There's more to US food than the burgers and hot dogs featured in movies. Indeed, US gastronomy is as varied as the cultures that live there.

After all, people settled there from Europe, Africa, Asia...

We took a look at some of the country's most representative dishes.

We lived the American dream right there in our dining room. Óscar Quintáns, a member of Le Suite Band, played some of the greatest hits of the USA requested by Zara Logistics staff.



September 30th

Video



THE REAL TASTE OF AMERICA

Traemos el auténtico sabor de América

La gastronomía de EEUU es tan variopinta como las culturas que acoge. Viajamos a EEUU para disfrutar de sus iconos gastronómicos. No faltarán los platos clásicos ni esos alimentos autóctonos que se han extendido a todo el planeta, como American Beans, patatas o mazorcas de maíz.

ZARA LOGISTICA sodexo*



Food collection campaign

655 kilos collected for our solidarity cart



We commemorated World Food Day.

The Meal Centre in A Coruña continues to need all the help it can get.

Each year, the staff provide 140,000 meals and 340,000 portions for families.

With your help, we have contributed to this charitable work that has continued since 1886.

Thank you for filling the carts in the Zara Logistics dining room with solidarity.



October 11th to 16th



A Coruña



¿NOS AYUDAS?
TE NECESITAMOS PARA LLENAR ESTE CARRO

Campaña de recogida de alimentos para la

Cocina Económica de La Coruña
Fundada en 1996

PRINCIPALES NECESIDADES DE LA COCINA ECONÓMICA:

- Aceite de girasol
- Pasta de fideuá
- Alubias
- Garbanzos
- café molido

ZARA LOGÍSTICA **sodexo**



Cuisine on the Way

The start of a gastronomic route along the Way of St James



Until the end of 2022, we will be exploring the Way of St James through its most traditional flavours.

Each month, Cuisine on the Way will present the characteristic dishes to be found on each stage of the route.

Town by town, we will be discovering the recipes of the French Way, the most traditional of all the itineraries.

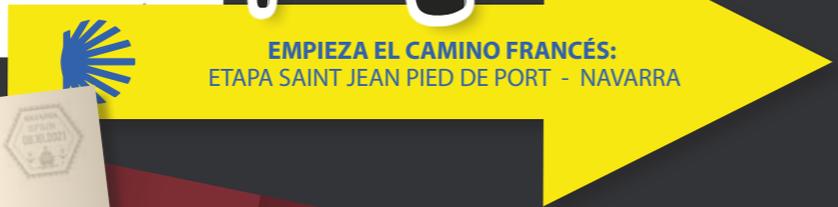
Get your gastronomic Compostela certificate and take part in the prize draw for a stay at Paradores hotels.

The first stage is between Saint Jean Pied de Port and Navarra.

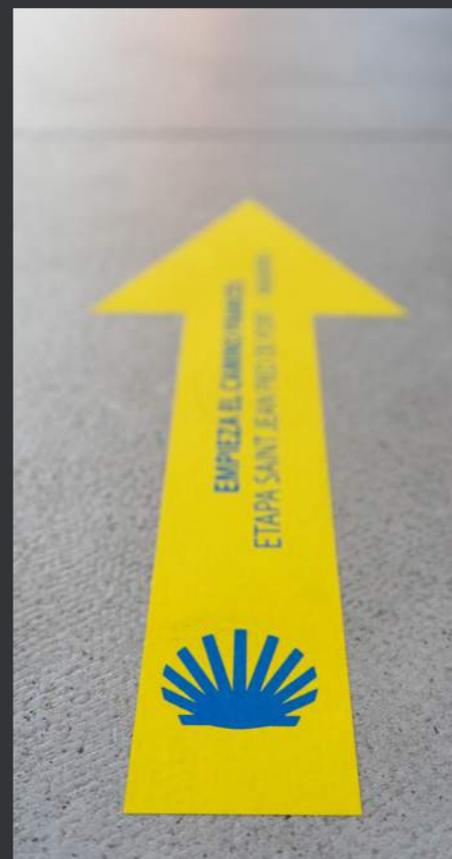


October 21st





EMPIEZA EL CAMINO FRANCÉS:
ETAPA SAINT JEAN PIED DE PORT - NAVARRA



Samhain festive menu and market



This celebration already existed in Celtic Galicia, long before Halloween was invented.

This ancient festivity marked the transition from summer to winter; from life to death.

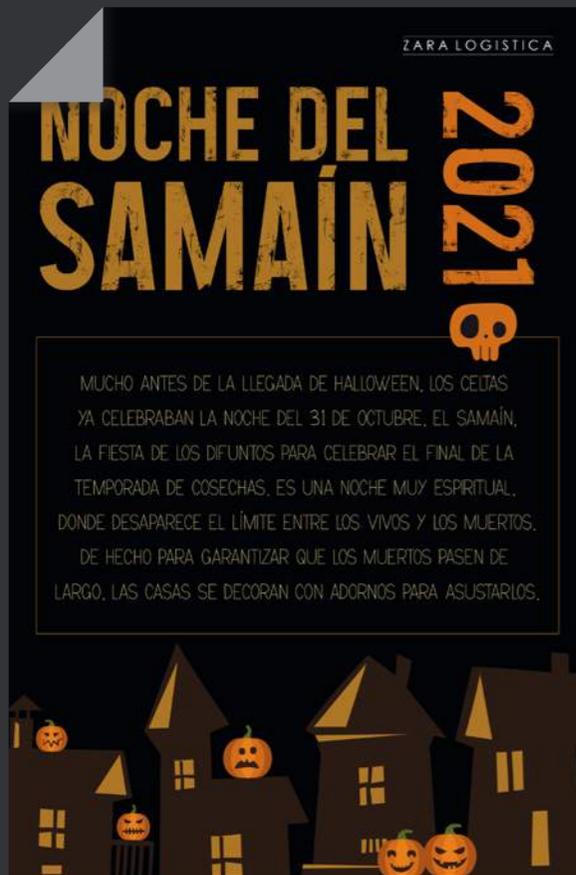
Our special themed market was the perfect opportunity to discover all the delicious flavours of Samhain.

The culinary delights included biscuits by Algareira; jams and marmalades from Caurelor and dolls made by Lucecús.

 **October 28th** (Zara Logistics)

 **November 2nd** (Inditex Building)





Album (Zara Logistics)



Album (Inditex building)



World Ecology Week



Take part in the eco-challenge completion with Naturalista Hábitat.

Since 1979, this group has been working for the conservation of nature and Galicia's biodiversity.

We put our knowledge to the test with an eco-challenge competition.

Keep in mind just how important it is to take responsibility for caring for the planet that is our home.



November 3rd



A Coruña





Another stage on the Way

Taste the flavours of La Rioja
on the Way of St James



Each month we complete a stage of the Way of St James through its flavours and aromas.

Our second stage featured the gastronomy of La Rioja, renowned for its delicious slow-cooked dishes.

You can choose the full menu and enter the prize draw for a stay at Paradores hotels.

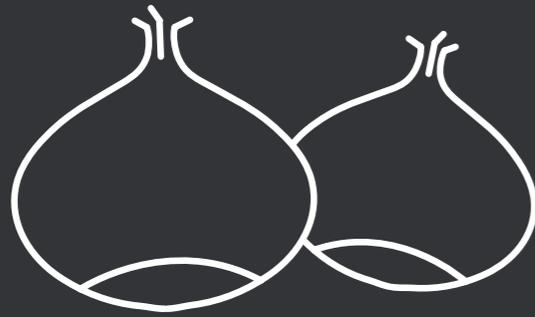


November 9th





Chestnut time



With fewer calories than other nuts, it also has a low glycaemic index.

It is considered to be an excellent source of vitamin C, antioxidant and efficient protection against heart disease.

Reasons enough to enjoy the chestnuts served during this event in our dining room.

The perfect opportunity to savour this fruit in many different recipes.



sodexo ZARA LOGISTICA

Toma castaña

Son buenisimas por:

Su bajo contenido en grasas. Además son ricas en hidratos de absorción lenta, por lo que son ideales para personas con diabetes.

Son ricas en calcio, hierro, fósforo y magnesio, entre otras propiedades.

Puedes disfrutarlas asadas, al horno, confitadas . . .

Disfruta de nuestro menú especial




Our sustainable dining room celebrates its fifth anniversary



We celebrated the fifth anniversary of our company's first ever 360° dining room.

An anniversary celebration that was filled with surprises, including a festive menu.

An event that reminded us that here you can choose from no fewer than 65 eco-products.

And more than 75 difference species of fish each year.

Plastic-free facilities that will soon achieve net ZERO waste.

Thank you for making this dining room model a reality!



December 2nd

Video



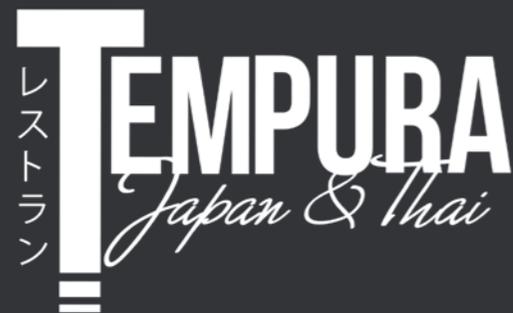






Collaborations with
the local catering
industry in **Inditex**
building dining rooms

Time for **Tempura**



We celebrated Oshogatsu, the Japanese New Year, in the Metropolitano restaurant.

And of course, it had to be with Tempura, the first Japanese restaurant to open in A Coruña.

Fresh produce from our fish market and meticulous attention to detail for our locally sourced products.

Experience a sense of calm as you savour the delicious combinations of flavours from Japan and Thailand. And by the way, how skilful are you with chopsticks...?



January 18th to March 15th

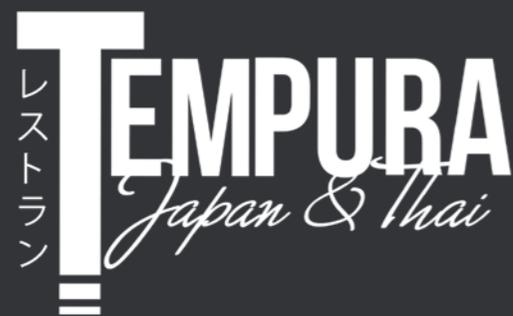


A Coruña





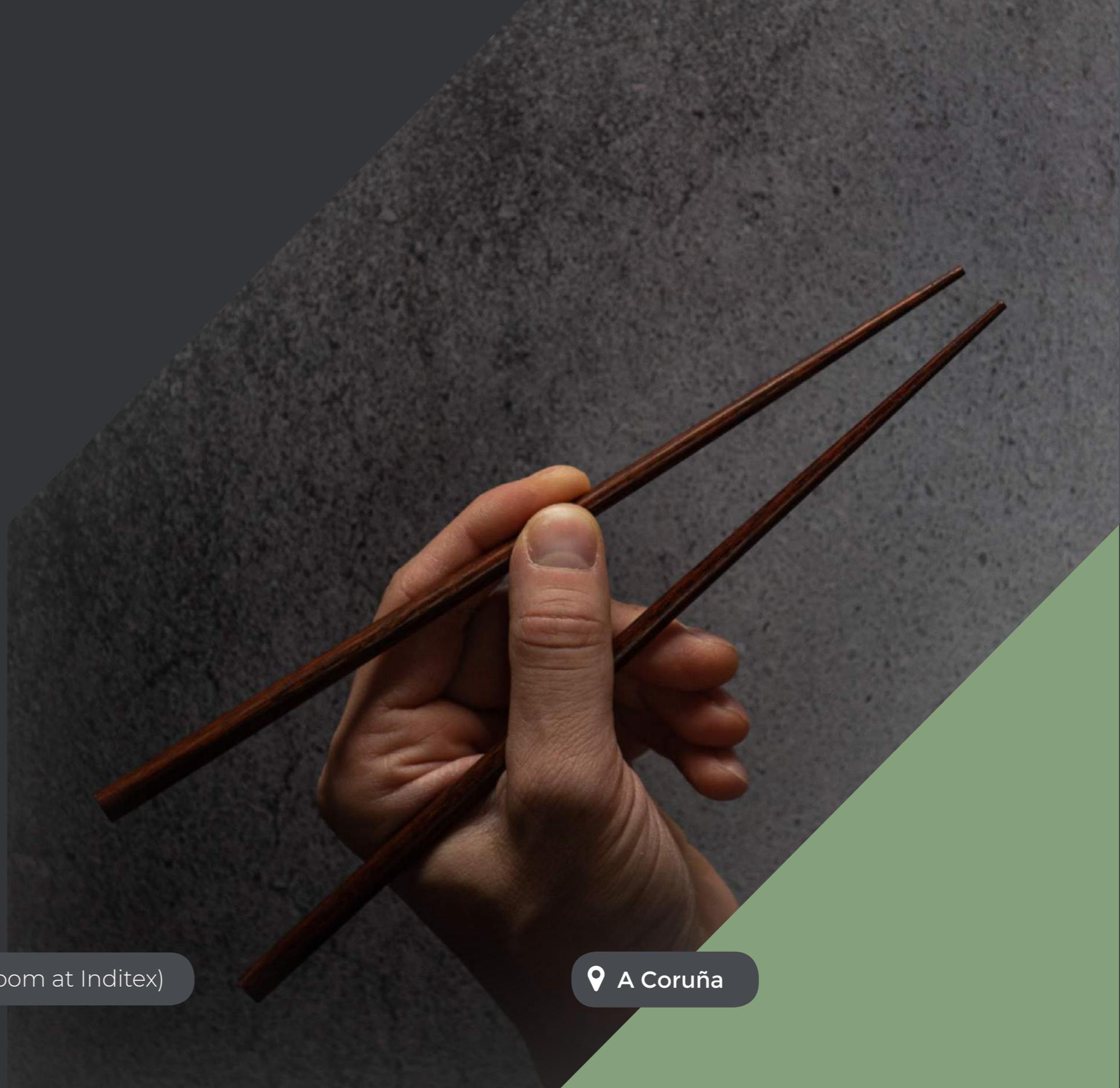
Tempura 2: the art of origami in the kitchen



We opened a new Tempura time in the Metropolitano restaurant.

All the exquisite delicacy of the Japanese art of paper folding transferred to the table. Dishes that symbolised Japan's respect for nature and its ancient rituals.

If you love Japanese fusion and the authenticity of Galicia's fish markets, then Tempura is where you want to be.





Hai, the new Japanese option



We were lucky to be among the first to experience the new Japanese restaurant that was about to open in A Coruña. The team offered to cook exclusively for us before opening their sushi bar in María Pita Square.

Recipes inspired by the traditions of Japan but featuring Galician ingredients and flavours. The team at Hai proved that diversity is always a unifying factor when it comes to cooking.

We're sure you have already enjoyed their culinary expertise at A Mundiña, Alabaster, O Birradoiro or Arallo.

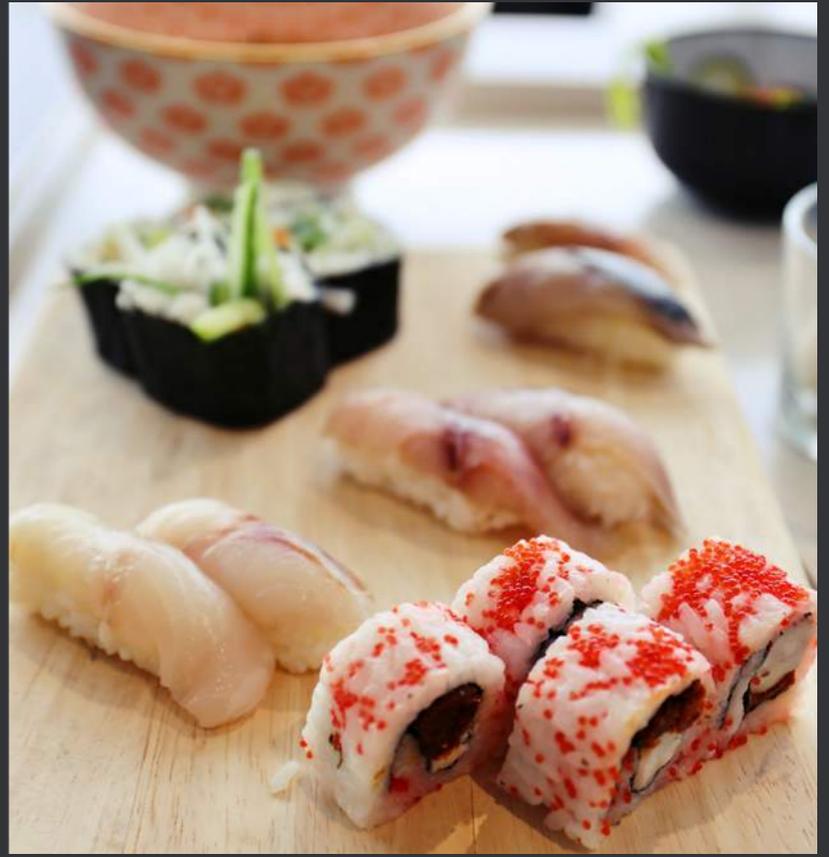


March 29th to April 7th



A Coruña





Chef's Monday by **Adrián Felípez**

miga

How about starting the week with some haute cuisine?

Over four consecutive Mondays, Adrián Felípez was our guest chef.

Before setting up his own project, Adrián worked with the Roca brothers at El Celler and at other Michelin Star restaurants.

He turned Miga into the leading evolutionary bistro for Galician cuisine, without stock and based on market produce.

At the Hilton hotel's Hünico restaurant, he continued to reinvent his Galician roots.

And at our Metropolitano restaurant... his mission was to surprise and delight.



June 14th, 21st, and 28th and July 5th



A Coruña





Brazilian gastro event + bossa nova concert

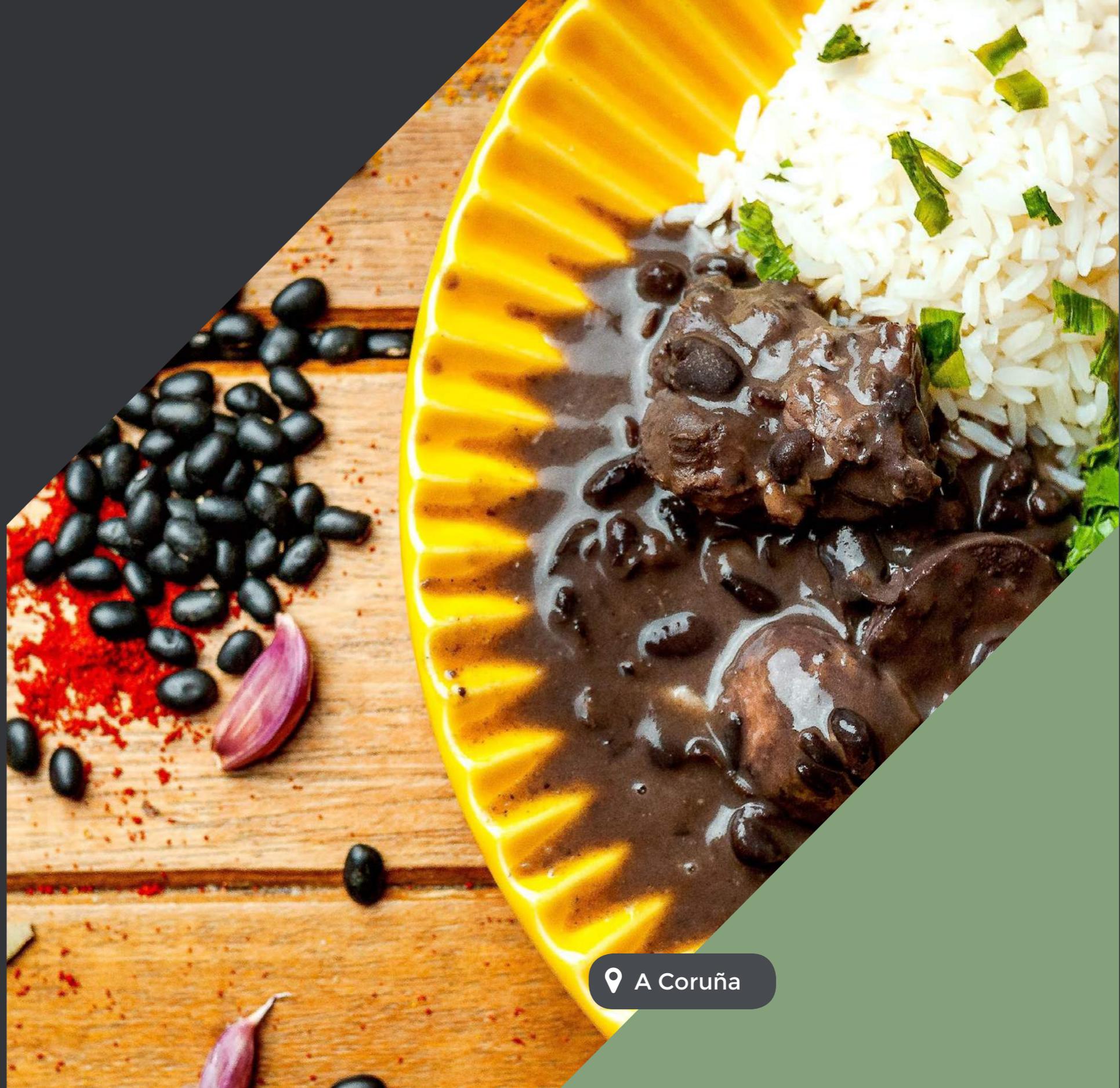
Bulevar

Grill and... bossa nova. The flavours and sounds of Brazil.

A fusion event featuring El Bulevar grill restaurant (A Coruña) and the Brazilian musical duo Caraca.

A special menu in honour of the country with the largest expanse of Amazon forest.

The perfect Brazilian melting pot: mestizo gastronomy and sounds that get people dancing the world over.





Kaöri,
Japanese art and craft on a plate

KAÖRI

All its delicate pieces are crafted in traditional style, using 100% Galician produce straight from A Coruña's fish market; the work of an expert team led by the highly acclaimed sushiman Antonio Reboredo.

We discovered Kaöri: the reinvention of Japanese finest classics.

The fusion of Galician quality and Japanese culinary art.



September 20th and October 20th



A Coruña





Grupo Peculiar

The most Peculiar gastronomy comes to the Metropolitano

peculiar TAPAS DE MERCADO ★
intenso COCINA PECULIAR ★★

COMIDA QUE HABLA
EST-2021
charlatán
Coruña ★★★

Three restaurant openings in less than five years.

All leading lights on A Coruña's culinary scene.

Peculiar, Intenso and Charlatán – restaurants in continuous evolution.

Market cuisine with combinations that are beyond surprising.

After all, Álvaro and Rubén are the tandem behind... “Grupo Peculiar”.

They joined us at the Metropolitano for three Tuesdays.



iSÍ! SOMOS PECULIAR(ES)

COCINA DE MERCADO CON SABOR GALLEGO

peculiar
TAPAS DE MERCADO

intenso
COCINA PECULIAR

charlatán
Cocina

#HosteleríaLocal



Charlatán comes
to the Metropolitano



This is the latest restaurant
opening from Grupo Peculiar.

Álvaro and Rubén presented their
most laid-back take on food to date.

Charlatán combines market produce
with the bar meal concept.

We were able to enjoy their creations
in the Metropolitano dining room.



October 5th

📍 A Coruña



¡SÍ! SOMOS PECULIAR(ES)

COCINA DE MERCADO CON SABOR GALLEGO

peculiar
TAPAS DE MERCADO

intenso
COCINA PECULIAR

charlatán
Cocina

#HosteleríaLocal



Give in to pleasure at **Pracer**



Moncho and Javi are the heart and soul of a culinary experience that's the talk of the town in A Coruña.

Pracer is relaxed concept in dining, where gastronomy and music go hand in hand.

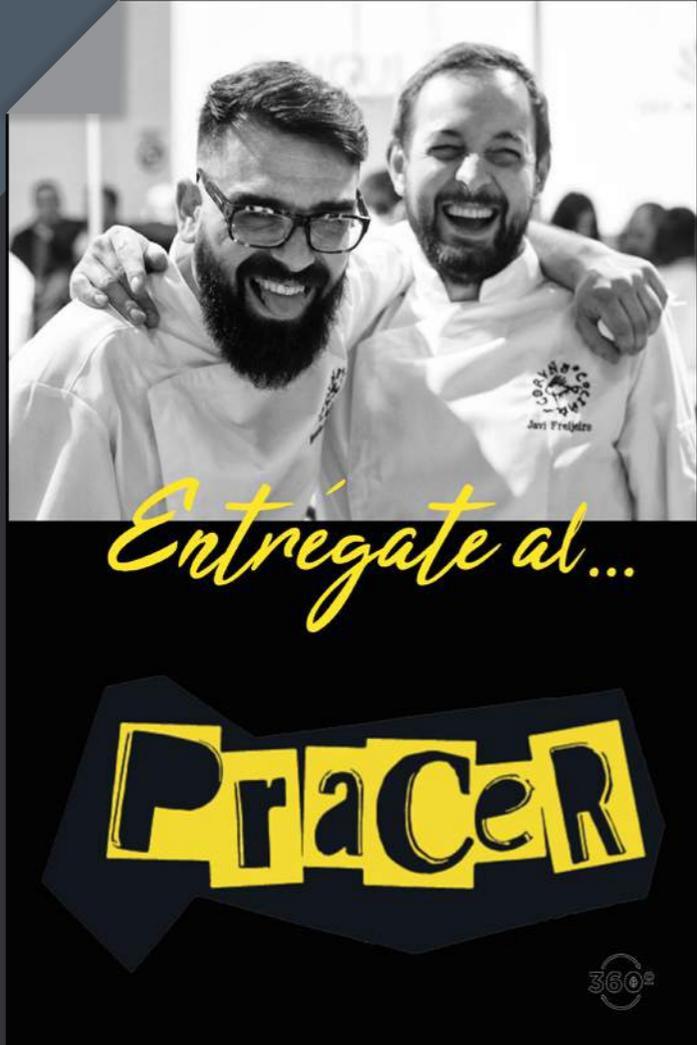
Over a period of three weeks, the Metropolitano played host to these two reputed chefs with international experience.

They treated us to dishes that are an invitation to explore and, in short... indulge in sheer enjoyment.



October 25th, November 2nd and 8th

📍 A Coruña



La Empanada Viajera

An ode to the Galician pie, by Pablo Pizarro



This chef from A Coruña introduced us to his new bakery.

La Empanada Viajera celebrates one of our best-loved dishes.

We had the chance to taste his famous pies that are sent to homes and restaurants all over the Iberian Peninsula.

He was our guest chef for a two-week period.





Green to feed · 360° dining rooms Inditex

98
99





Special actions
in **Inditex building**
dining rooms

Entroido - Carnival

Gastronomy that needs no dressing up



Galicia's *entroido* - the most tongue-in-cheek celebration of the year - came to the 360° Restaurant. A cultural hallmark in a region that is home to one of Europe's most authentic carnivals.

A celebration where extravagant costumes and a culinary feast are a must.

The fancy dress was up to you, but the dining room was filled with the genuine flavours and aromas of Carnival. INORDE (Ourense Provincial Council) lent us their collection of traditional costumes.

And it goes without saying ...the event was rounded off with the traditional Galician desserts at this time of year... *filloa* pancakes and *oreja* pastries.

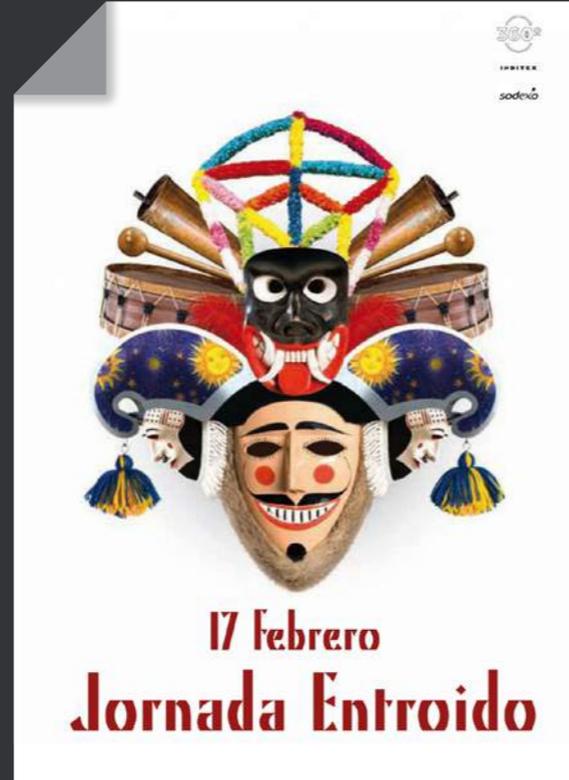


February 17th



Ourense





Sea urchin event



Their presence on the planet goes back 268 million years. A delicacy on a par with oysters or caviar. However, the sea urchin is a little known treasure of the Galician coasts. A sybarite that is hard to catch and that feeds on molluscs, algae and plankton.

You had the chance to taste the special menus with sea urchins as the star ingredient in the 360° Restaurant.

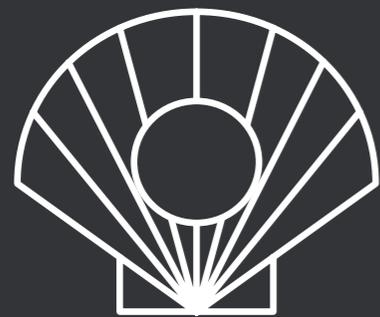
A delicious morsel that is not only low in calories, but also rich in iron and protein.

We served up this underwater gem just when it reached its seasonal prime.





Japo-galega event

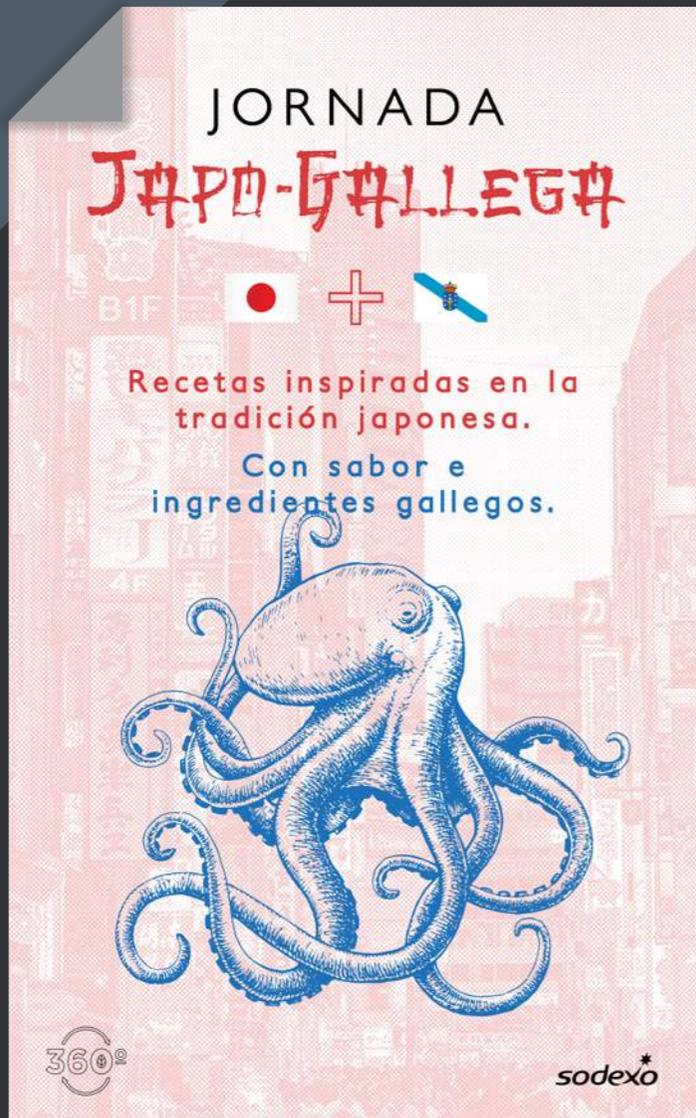


Recipes inspired by traditional Japanese cuisine but with Galician ingredients and flavours.

Diversity is always a plus and that applies to gastronomy too.

Two very different cultures for a gastronomic melting pot filled with unique flavours.





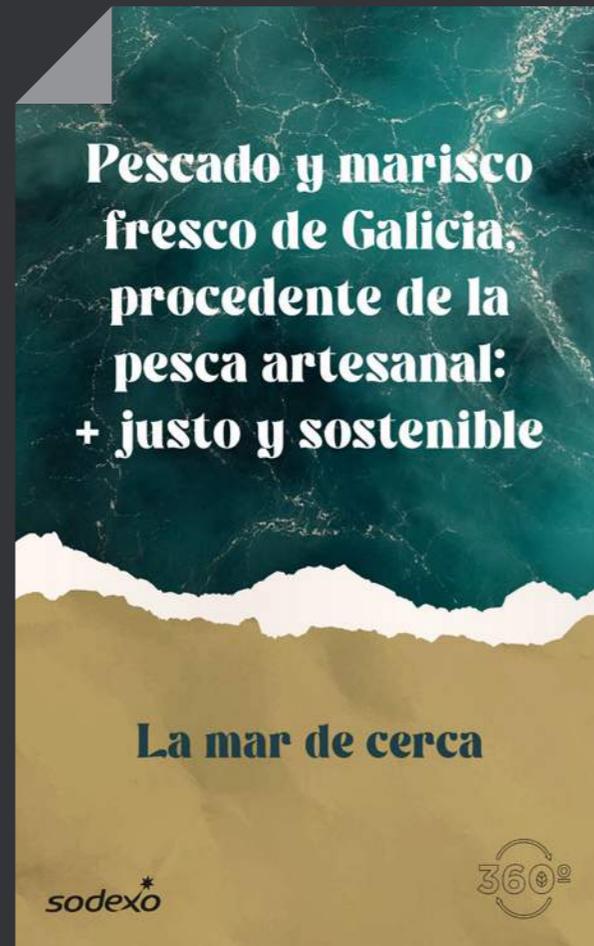
Seafood event



Imagine combining fresh shellfish from the shores of the breathtaking Costa da Morte, the traditional work of generations of women at the Pescados Loureda, the delicious seafood sauces prepared by the women in the seafaring town of Muxía, recovered by Esencia Galicia, and a selection of the finest Galician algae from Porto Muiños.

And the result? That's right, the mouth-watering flavours from the sea that is right on our doorstep...





International Mother Earth Day:

A menu combining self-love and care for the planet



The dining room in the ITX building celebrated one of the most important days of the year.

But when you think about it, shouldn't every day be Mother Earth Day?

You (yes, you!) can do a lot for your planet by adopting responsible consumption habits.

Enjoy the healthy menus we prepare and stop food wastage.

We're working to create the fashions of the future, whilst caring for the present of our planet...



April 22nd



Celebramos el Día Internacional de la Madre Tierra

#1 ECOTIP - SABOR LOCAL



El 75% de las compras del comedor se realizan a empresas gallegas.

Por eso tus platos tienen productos más frescos. **Enjoy Life!**

sodexo



Celebramos el Día Internacional de la Madre Tierra

#2 ECOTIP - RECIÉN CORTADOS



¿Sabías que el 44% de los productos del comedor son de KMO*?

Directos de la tierra a tu plato.

*Alimentos producidos a menos de 100km de distancia.

sodexo



Celebramos el Día Internacional de la Madre Tierra

#3 ECOTIP - PESCA SOSTENIBLE



Más de 70 especies diferentes al año de las lonjas de A Coruña, Burela y Celeiro.

Colaboramos con cofradías locales y de pesca artesanal.

sodexo



Celebramos el Día Internacional de la Madre Tierra

#4 ECOTIP - VERDURA DE TEMPORADA



Con tu plato de verduras sostenibles y mínimo procesamiento, mejoras tu salud y la de nuestro planeta.

Este año podrás escoger entre 50 productos eco.

sodexo



Celebramos el Día Internacional de la Madre Tierra

#5 ECOTIP - CARNE CON CARNET



Te ofrecemos carne gallega, de razas autóctonas criadas en libertad y, en muchos casos, ecológica.

sodexo



Celebramos el Día Internacional de la Madre Tierra

#6 ECOTIP - BUEN (RE)APROVECHO



La mitad de las frutas y verduras del mundo se convierten en desperdicio.

En este comedor las frutas imperfectas se reaprovechan para zumos, salsas o purés.

sodexo



Celebramos el Día Internacional de la Madre Tierra

#7 ECOTIP - QUEREMOS SACAR UN CERO



Nuestro comedor está a punto de lograr residuo ZERO.

Reutilizamos cajas, evitamos embalajes innecesarios...

sodexo



Celebramos el Día Internacional de la Madre Tierra

#8 ECOTIP - NO MÁS PLÁSTICO



Utilizando fuentes de agua, servilletas de papel reciclado y vasos de cristal, eliminamos 800.000 envases al año

GRACIAS POR NO DEJAR EL PLANETA PARA DESPUES...

sodexo



Celebramos el Día Internacional de la Madre Tierra

#9 ECOTIP - CAFÉ, MEJOR EN CRISTAL



Porque en Inditex bebes tu café en cristal, hemos evitado desperdiciar 12.000 vasos a la semana.

¿Seguimos?

sodexo



PORQUE CREAMOS LA MODA DEL FUTURO... CUIDAMOS EL PLANETA DEL PRESENTE.

Celebramos el Día Internacional de la Madre Tierra
22 de abril



Nikkei event

Nikkei cuisine: pairing Peru and Japan

NIKKEI

COCINA JAPONESA + COCINA PERUANA

Mestizo gastronomy by nature, taking fusion to new heights.

The chance to enjoy dishes from Peru - considered to rank amongst the world's finest cuisines.

But on this occasion, combined with the sobriety of the impeccable cuts and textures of Japan.

Video

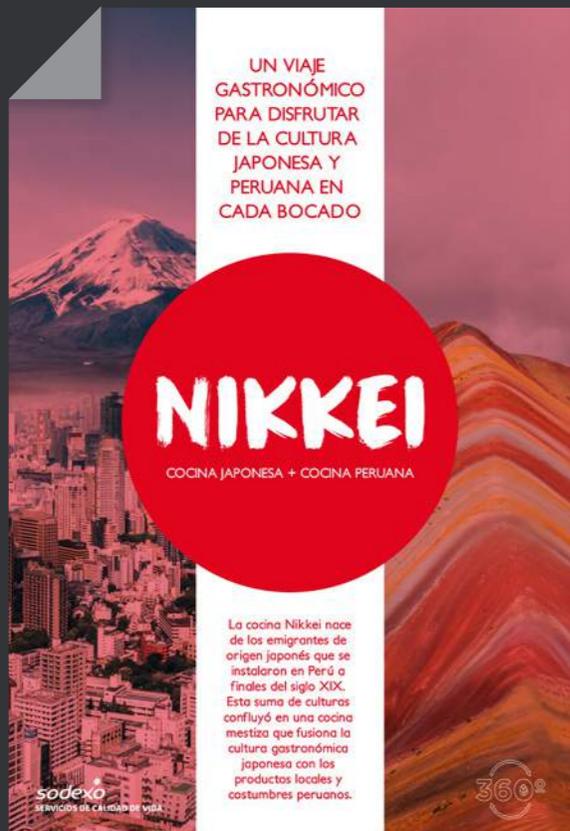


April 29th

A Coruña

Costa da Morte





World Recycling Day



In this dining room, we are on the verge of achieving net ZERO waste. Single-use plastics are already a thing of the past.

You had the opportunity to take part in the sustainable challenge competition and win a mini-igloo for home recycling.

Don't leave the planet for later...



Día mundial del reciclaje

NO DEJES EL PLANETA PARA DESPUÉS



RECUERDA



sodexo 360

NO DEJES EL PLANETA PARA DESPUÉS



¿Te imaginas llevar la cena a casa y evitar juntos el despilfarro alimentario?

Ayúdanos reservando tu picnic a menor precio.

sodexo Día mundial del reciclaje 360

NO DEJES EL PLANETA PARA DESPUÉS



La mitad de las frutas y verduras del mundo se convierten en desperdicio.

En este comedor las que no se sirven se reaprovechan para zumos, salsas o purés.

sodexo Día mundial del reciclaje 360

NO DEJES EL PLANETA PARA DESPUÉS



Porque bebes tu café en cristal, hemos evitado desperdiciar 12.000 vasos a la semana.

sodexo Día mundial del reciclaje 360

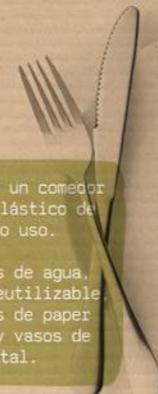
NO DEJES EL PLANETA PARA DESPUÉS



Estamos a punto de lograr residuo ZERO. Reutilizamos cajas, evitamos embalajes innecesarios...

sodexo Día mundial del reciclaje 360

NO DEJES EL PLANETA PARA DESPUÉS



Disfruta de un comedor libre de plástico de un solo uso.

Con fuentes de agua, cubertería reutilizable, servilletas de papel reciclado y vasos de cristal.

sodexo Día mundial del reciclaje 360

NO DEJES EL PLANETA PARA DESPUÉS



Cuando eliges una de estas piezas de pan al natural, contribuyes a eliminar 30.000 envoltorios plásticos al mes en este comedor.

sodexo Día mundial del reciclaje 360

NO DEJES EL PLANETA PARA DESPUÉS



Casi 1000 personas eligen cada día el picnic de Inditex.

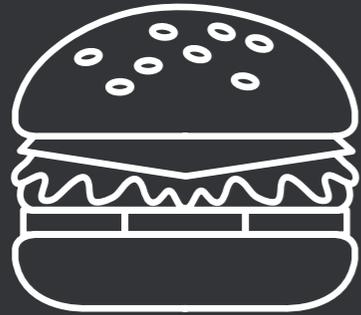
Gracias por retornar los cubiertos y ayudarnos a eliminar el plástico.

Pronto disfrutarás de tu tupper de cristal

sodexo Día mundial del reciclaje 360



We celebrate
International Burger Day



Select Galician meats served with side dishes to match.

Burgers made with Galician beef, chicken, supreme Galician veal and even vegan options.

You tasted the selection from our local suppliers:

Supreme Galician veal from A Carqueixa (Os Ancares), Rubia Gallega breed beef from Casa Cachadesa (Paiosaco), artisanal chicken from Rivadulla (Vedra) and Galician pork from Pío do Saleiro (A Coruña).



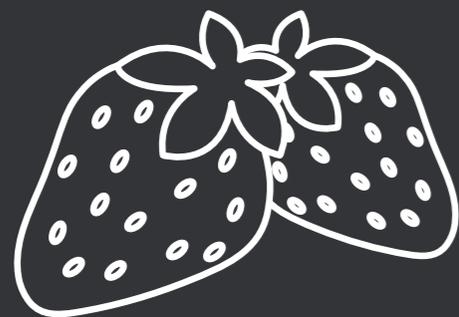
May 26th





Strawberry event

Strawberry lips



The best time of year to enjoy this succulently passionate fruit bursting with flavour.

We celebrated the start of Galicia's strawberry season in our dining rooms.

You discovered the countless options strawberries offer... and not just for dessert.

And you had the opportunity to purchase fruits of the forest at the market held in the Inditex building.

The Berries Galicia association brought you their finest fruits.

 June 15th (Inditex building)

 June 22nd (Zara Logistics)

 A Estrada



Soy oda a la fresa

EN EL COMEDOR

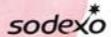
Ya es temporada de fresas y para disfrutar de su sabor hemos diseñado un menú especial con fresas de temporada y gallegas.

PRODUCTO LOCAL Trabajamos con productores gallegos que tienen como objetivo ofrecer frutos rojos de calidad y de proximidad.



BENEFICIOS
Gran aporte de fibra
Fuente de vitamina C
Excelente antioxidante
Favorece la absorción de hierro

#Soylocal #Detemporada

ZARA LOGISTICA 



Sustainable Gastronomy Day



It's said that sustainable is what we all need - now and forever.

Which is why responsible eating is one of the most important things we can do.

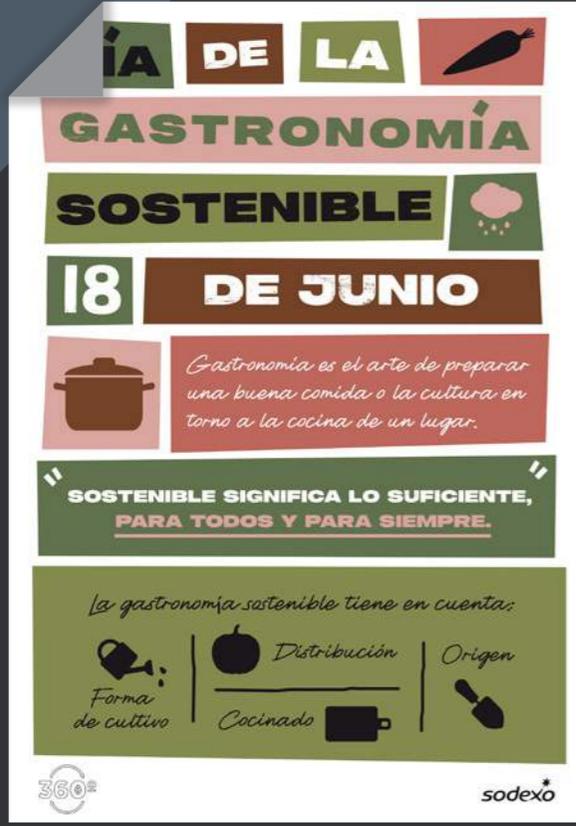
We celebrated Sustainable Gastronomy Day in our dining rooms in the very best company.

Cheese factories from Eume, Porto-Muiños and La Despensa D'Lujo treated us to a tasting session of their finest products.

 June 17th (Inditex building)

 June 18th (Zara Logistics)





Album (Zara Logistics)



Album (Inditex building)



Tree Day: we pay tribute to Galicia's autochthonous trees

EL ARCE IMAGINARIO
handmade / workshop

Grupo Naturalista
Hábitat

We have to thank trees for the air we breathe, biodiversity and stopping the Earth from becoming a desert.

Caring for the ecosystems around us is our responsibility.

Galicia is home to autochthonous forests that are unique in the world.

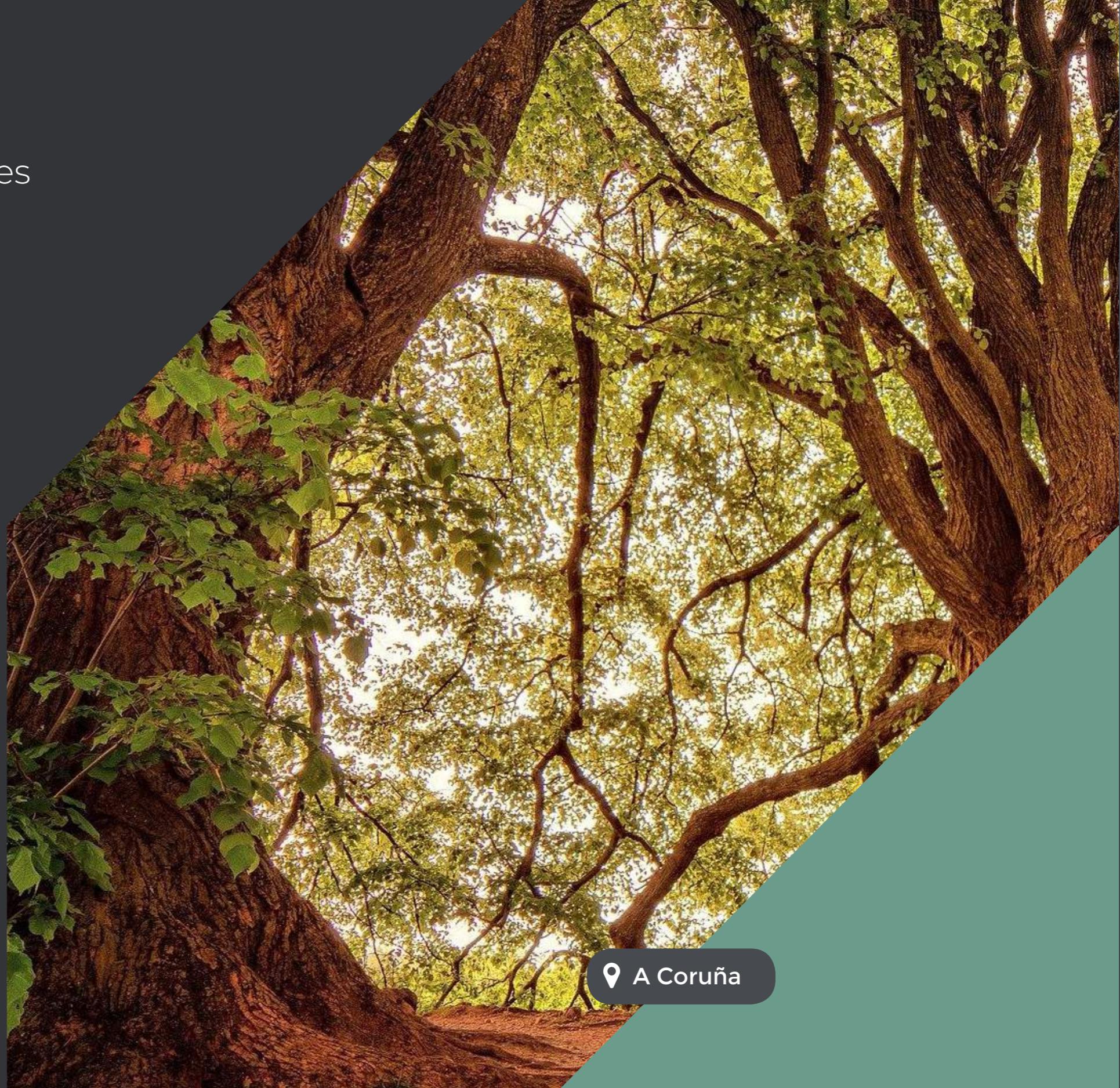
You had the chance to learn about them in the area outside the ITX building dining room.

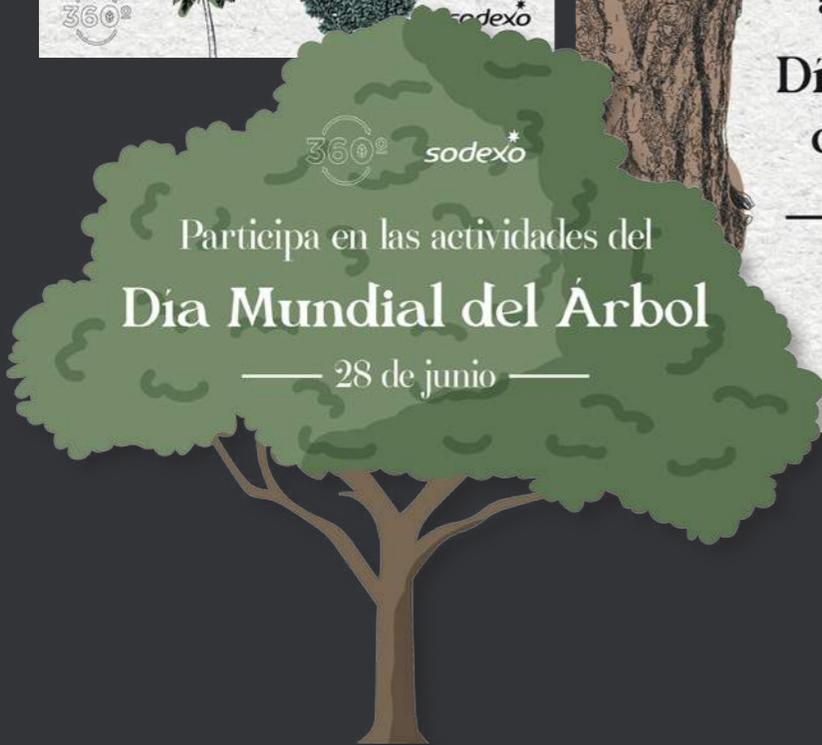
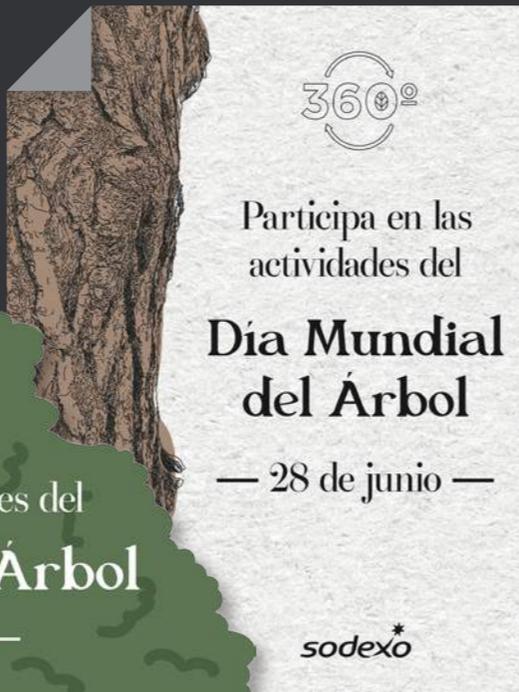
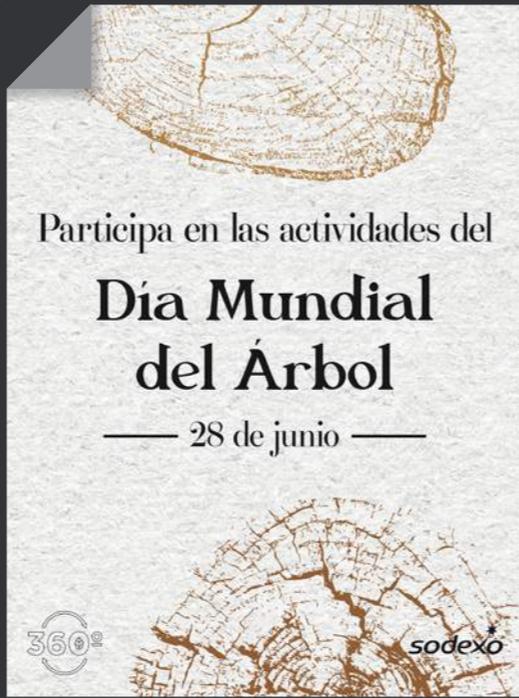
And to discover how the art and craft of Arce Imaginario recovers fallen trees.

As well as taking part in the competitions organised by the naturalist group Hábitat.

 June 28th

 A Coruña





Celebrations to mark **International Plastic Bag Free Day**



Plastic Bags? No thank you. A few minutes in your hands and more than 500 years to decompose. Plastic bags are harmful for all living things on the planet.

The ITX dining rooms got a head start on plastic free legislation. You had the chance to learn about it at the plastic-free market we held close to the Inditex building.

An event organised in collaboration with Green Clean and Dischemical, specialists in sustainable cleaning.

Fresco y del Mar, an artisanal fishery that has eliminated expanded polystyrene and plastic boxes from its operations;

and ASOPORCEL, the Celtic pig breeders that provided us with the shopping bags.

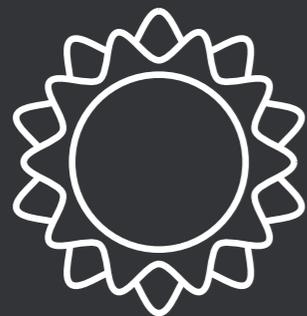


July 1st





Solar show cooking event



The eco-friendly way of cooking using the sun's energy.

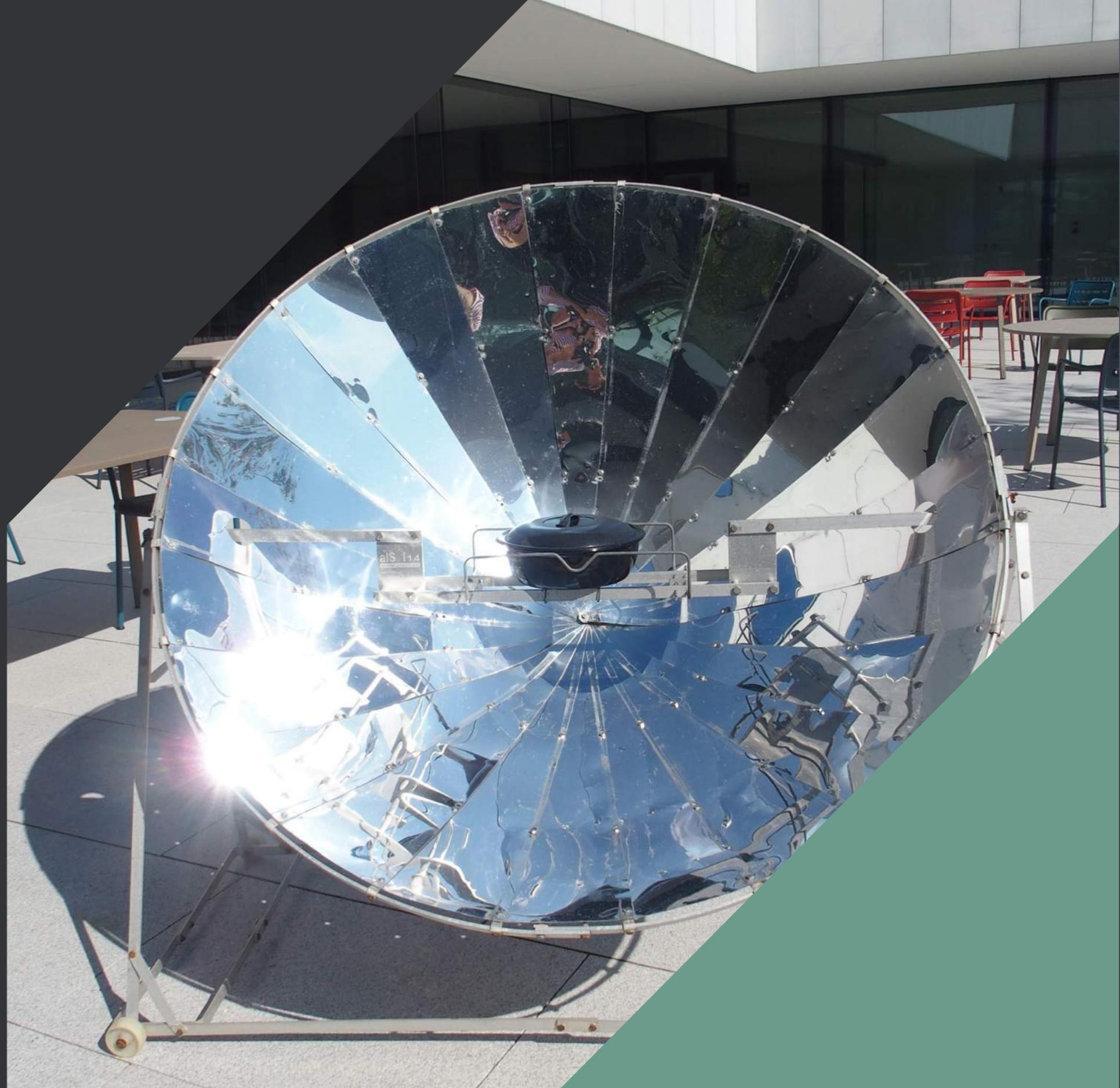
We took advantage of its clean energy to invite you to a dessert tasting session.

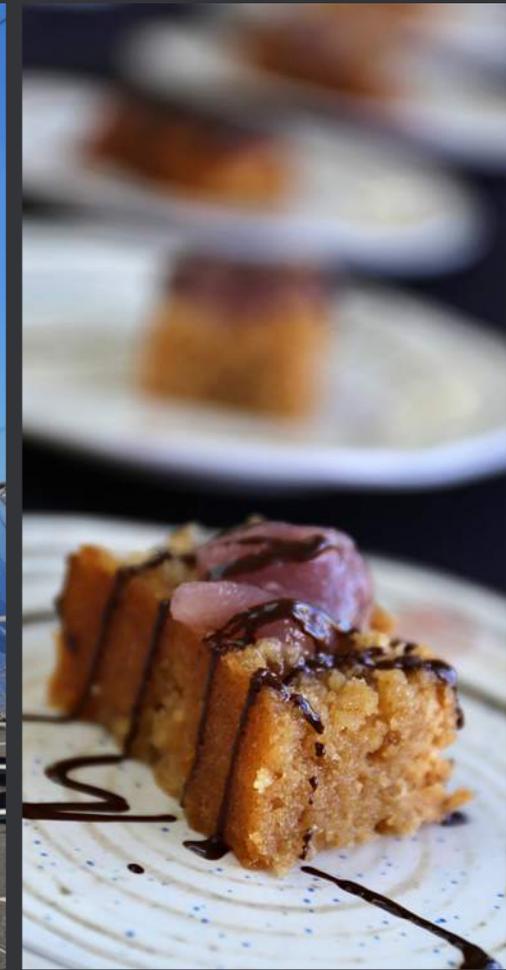
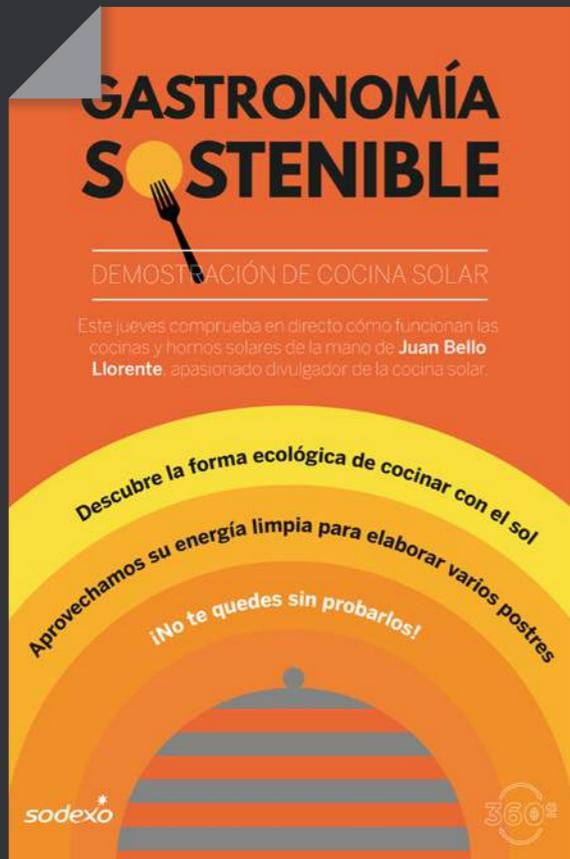
We were accompanied by professor Juan Bello Llorente, an expert with a passion for solar cooking.

Live demonstrations in several dining rooms offered you the chance to discover how solar kitchens and ovens work.

 July 8th (Inditex building)

 October 7th (Zara Logistics)





Burela Bonito event

blue fish for summertime



The season got underway in one of the world's most important bonito fishing ports.

Burela bonito is low in saturated fats and high in omega 3.

A member of the tuna family that is caught with fishing gear that respects the marine ecosystem.

You were able to taste this delicacy during the Bonito event held in the Inditex dining room.

Video



 Burela





The summer 360° market has arrived!



Organic vegetables from the Biosphere Reserves.

A selection of red berries from Galician producers.

Artisanal canned fish and cured meats from autochthonous breeds.

Creamy cheeses made from Galician milk and artisanal ice creams.

Every Thursday throughout the summer season, your shopping basket was filled with more sustainable products. This year we held a total of 7 summer markets.

 Thursdays from August 8th

to September 23rd

Video



Llega el mercadillo de verano

¿Te apuntar?



Flavours of the **autumnal equinox**



We celebrated the arrival of the new culinary season.

Warm and hearty flavours for a post-summer detox.

We premiered the new autumn collection for foodies.

And you had the chance to enjoy them at our Inditex and Zara Logistics restaurants.



September 22nd (Inditex building)



September 21st (Zara Logistics)





Album (Zara Logistics)



Album (Inditex Building)



Autumnal fare at the 360° market



Our shopping baskets were filled with the new season's flavours.

Permaculture produce from the kitchen gardens, cheeses that have received international awards, chestnut and seafood products, cured meats and autumnal blooms.

You had a date with different zero kilometre producers every Thursday. This year we held 12 autumn markets.



Thursdays from September 22nd



Abrimos el mercadillo de otoño

En nuestro mercadillo podrás conocer a los proveedores locales con los que trabajamos y comprar productos frescos y de calidad.

Acércate a descubrir las novedades que tenemos preparadas para ti cada semana.

¿Te apuntas?



sodexo

360



Pure Galician tomato



Negro de Santiago, Avoa de Osedo, Riquiño, San Lázaro...

Did you know that Galicia has 17 autochthonous varieties of tomato?

They are all noted for their flavour, texture and unique character.

And before the season came to an end...we had the chance to taste them all in Amazónico.





Line-caught hake

A popular classic



Unquestionably the finest fish of all those sold in Galicia's markets.

Caught with a line and hook, the flesh remains intact, conserving all its properties.

Best enjoyed at its prime, which lasts until late October.

Fresh from A Coruña's fish market, Pescados Loureda selected the finest specimens for us.

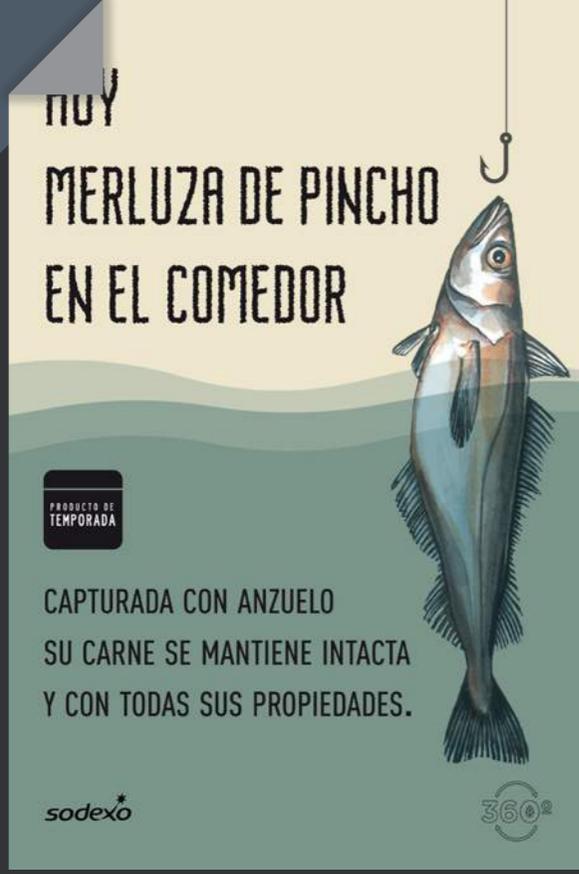


September 21st (Zara Logistics)



September 21st (Inditex building)





Album (Zara Logistics)



Album (Inditex building)



Wild mushroom event

The wild mushroom season gets underway



Delicious and healthy delicacies that are well worth discovering.

The Galician varieties are at their prime right up until December.

Portomuiños, a pioneer in wild mushroom farming, presented the species for the new season.

We had the opportunity to discover all the nutritional properties of wild mushrooms in the Inditex dining room.



October 22nd (Inditex building)



November 25th (Zara Logistics)





Album (Zara Logistics)

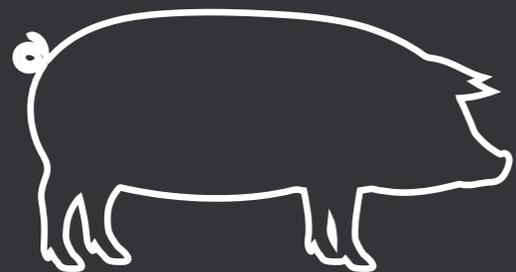


Album (Inditex building)



Traditional stews in Inditex

The starting point for the Galician stew route



A hallmark dish of our autochthonous cuisine and just the thing for warming you up on a chilly day.

We celebrated the start of stew season in our dining room.

We enjoyed the succulently tender meat prepared by Casa Cachadesa (Laracha).

Accompanied by side dishes from Despensa D'Lujo (Coristanco) and Xebre (A Coruña).



November 9th (Inditex building)



November 11th (Zara Logistics)





Posters



Album (Zara Logistics)



Album (Inditex building)



Our Christmas Market opens!



Shopping for sustainable gifts, treating yourself or looking for some Christmas inspiration.

We unveiled the very latest gourmet ideas, as well as arts, crafts and a host of other surprises.

From 16th November onwards, we held our weekly Christmas market on five consecutive Tuesdays.



Every Tuesday from November 16th



Cockles event

Tasting the world's finest cockles



Acclaimed by chefs as a jewel of Galician gastronomy.

You tasted the cockles from the Muros-Noia ria just when they were in their prime.

A delicious bivalve with an unmistakable flavour and rich in iron and protein.

Consuming this product is a great way of supporting artisanal shellfish farmers such as Fresco y del Mar.





Christmas lunch



Baby scallops, diced seafood salad with vinaigrette dressing, octopus, Galician ox... All the dining rooms served up traditional flavours with lots of other surprises. You tasted a festive menu that brought the best of Christmas early.

At Zara Logistics we were treated to some Christmas music from Le Suite Band. And a performance by Leticia Rey, winner of several music awards.

Without forgetting the traditional Christmas turrón nougat and artisanal sweets and pastries made by Algareira and Ecociña.

Happy holidays, team!

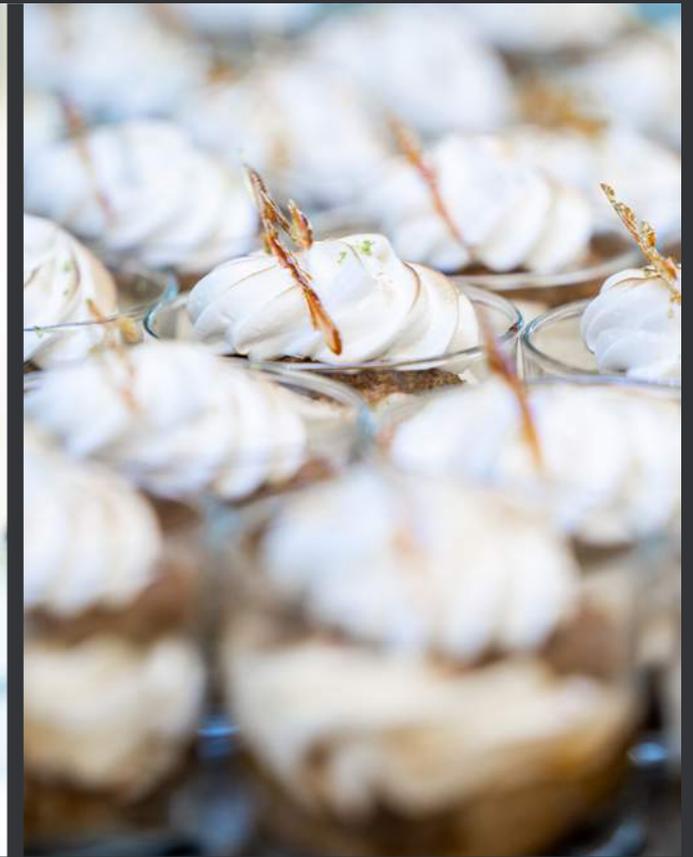


December 22nd (Inditex building)



December 22nd (Zara Logistics)





Green to feed · 360° dining rooms Inditex

148
149





Collaborations with the local catering industry in **Pull&Bear** and **Indipunt** dining rooms

O Sinxelo: when it's the simple things that bring us joy

sinxelo

The name Sinxelo - the Galician word for "simple" - is an authentic declaration of intent.

And the telephone hasn't stopped ringing since the local restaurant trade reopened.

But they saved a date for us in their busy agenda: 22nd April.

That Thursday, the team from O Sinxelo cooked for us in our facilities.

We discovered why choosing delicious dishes from their menu is such a simple task.

Video



📍 Ferrol





Pescado marinado, salmuerzo de remolacha y manzana

PULL&BEAR #HosteleriaLocal sinxelo



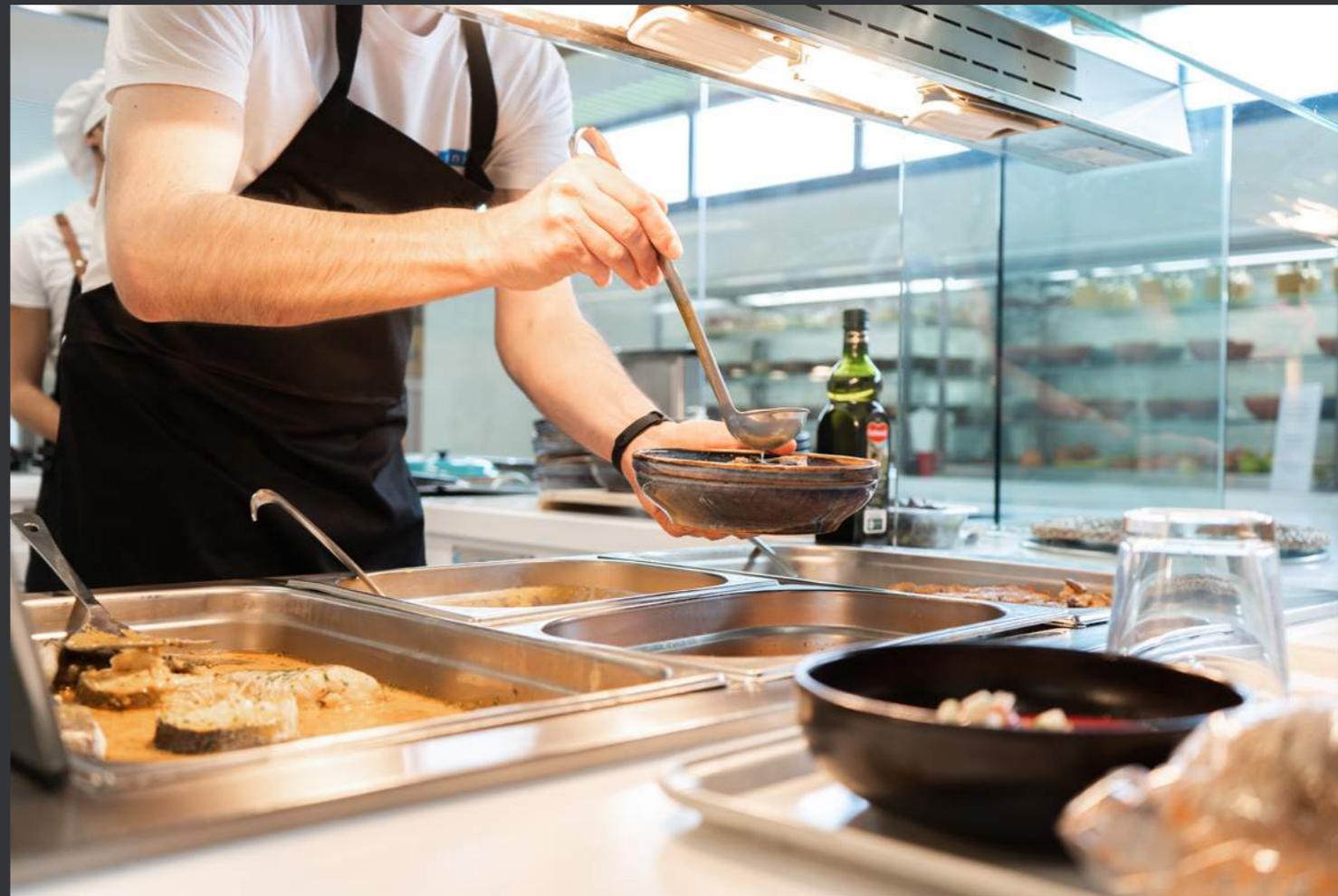
Streussel con ganache de avellana y manzana asada

PULL&BEAR #HosteleriaLocal sinxelo Indifami



Morro prensado, salsa de callos y hummus

PULL&BEAR #HosteleriaLocal sinxelo



World Oceans Day



World Oceans Day is an annual event celebrated in our dining rooms, part of our drive to support sustainable fishing.

However, for the latest edition of this day, which is commemorated around the world, staff received the first Galician guide on how to buy fish responsibly.

Drawn up in collaboration with the Lonxanet Foundation, which provided the texts, the guide was available for downloading via an informative QR code.





Óvera Restaurant, Japo-galega signature cuisine in our dining rooms



We were treated to an exclusive taste of the delicious dishes prepared by Chef Carlos Pérez in our dining rooms.

A leading light on the japo-wa haute cuisine scene, you had the chance to enjoy his fusion cuisine.

Traditional Japanese recipes prepared with the finest produce from Galicia's pantry.

Proof that eating can be an experience to be enjoyed by all five senses.

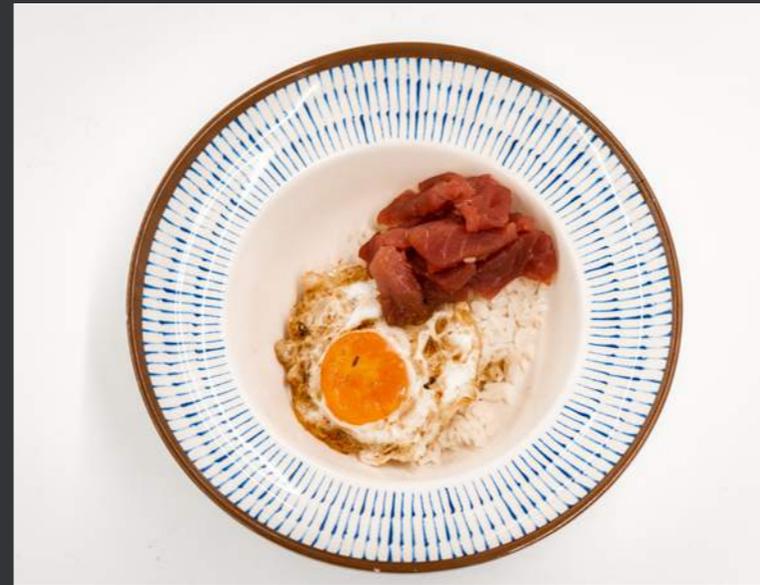
Video



June 28th

A Coruña





Wild mushroom season



The Galician varieties are at their prime right up until December.

Porto-Muiños, a pioneer in wild mushroom farming, presented the species for the new season.

We had the opportunity to discover all the nutritional properties of wild mushrooms in the Inditex dining room.



sodexo

ES OTOÑO ES TEMPORADA DE SETAS

Disfruta de nuestro menú especial de temporada

SABÍAS QUE LAS SETAS:

- Mejoran la memoria
- Regulan el colesterol
- Son fuente de proteínas
- Previenen la caída del cabello

PRODUCTO LOCAL
PRODUCTO DE TEMPORADA




JORNADA DE SETAS

PORTO-MUÍÑO'S
LAS VERDURAS DEL MAR

PRODUCTO DE TEMPORADA
PRODUCTO LOCAL



sodexo



Appendix
Acknowledgements

Green to Feed 2021 was possible thanks to:

Zero kilometre producers and artisans

A Carqueixa (Courel)
 A Castrexa (Cambre)
 Aceites Figueiredo (Ribas de Sil)
 Adegas Bordel (Abegondo)
 Aguada Esmaltes (Ribadavia)
 Algareira (Camariñas)
 Andaina (Santiago)
 A Moenda (Oleiros)
 Arce Imaginario (A Coruña)
 As Camposeiras (Oleiros)
 Asociación Labregos Ecolóxicos
 Galicia (comarca A Coruña)
 Atalanta Madera (A Estrada)
 Bico de Xeadó (Bergondo)
 Bodegas Celme (Castrelo de Miño)
 Casa do Mel (As Pontes)
 Casa grande de Xanceda (Mesía)
 Castañeiro de la Calle Real (A Coruña)
 Castro Serantes (Serantes)

Caurelor (Courel)
 Cerveza AléAlé (Uxes)
 Cholita Recicla (A Coruña)
 Cobideza (comarca Arzúa-Ulloa)
 Colectivo Renacer (A Coruña)
 Colectivo Xebre (comarca Bergantiños)
 Das Crebas (Ferrol)
 Despensa D´lujo (Coristanco)
 Ecociña (A Coruña)
 Esencia Atlántica (Muxía)
 Fresco y del Mar (Muros)
 Galo Celta (Vila de Cruces)
 Gallegas de Nata (A Coruña)
 Galmesán (Arzúa)
 Horta de Antía (Oza-Cesuras)
 Horta O Devalo (Mesía)
 Horta Millarada (Arteixo)
 Jamones González (O Corgo)
 Kibus on line (A Coruña)
 La Ferrolana cerveza (Ferrol)
 La Floradeira (Paderne)
 La Florería (A Coruña)
 La Mejorana (A Coruña)
 La Tahona (A Coruña)
 La Tienda de Lino (A Coruña)

Licores Os Maios (San Clodio)
 Lucecús (Guitiriz)
 Mamá Teresa (Arzúa)
 Mariscos Abad (A Coruña)
 Maruxas de Nata (San Sadurniño)
 Maruxío (A Estrada)
 Milhulloa (comarca A Ulloa)
 Möma Floristas (Arteixo)
 Fogar do Santiso (Teo)
 Os Biosbardos (Cambre)
 Orballo (Paderne)
 Pan de Juevo (Cee)
 Pata Celta (Valadouro)
 Pescados Loureda (A Coruña)
 Portomuiños (Cerceda)
 Posada marrón glacé
 (San Cibrao das Viñas)
 Prestes (Vilalba)
 Queserías del Eume (As Pontes)
 Retoque Retro (A Coruña)
 Sotavento (Serra de Outes)
 Sovoral (Macizo Central Ourenseano)
 Tres Caracoles Artesanía (Lugo)
 Verdadero Café (Culleredo)
 Verdellar (A Coruña)

Local catering businesses

Adrián Felípez (*A Coruña*)
Adriana Cabot (*Arteixo*)
Bonilla (*A Coruña*)
El Bulevar (*A Coruña*)
Grupo Peculiar (*A Coruña*)
Habaziro (*A Coruña*)
Hai (*A Coruña*)
Heladería Colón (*A Coruña*)
Kaöri (*A Coruña*)
La.Con.Fusión (*A Coruña*)
La Empanada Viajera (*A Coruña*)
Lucía Freitas,
A Tafona (*Santiago de Compostela*)
Manuel Costiña,
O Retiro da Costiña (*Santa Comba*)
Millo (*A Coruña*)
Fogar do Santiso (*Teo*)
O'Quinito (*Arteixo*)
Óvera (*A Coruña*)
Parrillada Gardel (*Arteixo*)
Pracer (*A Coruña*)
Pementa Rosa (*Carballo*)
Pulpeira de Melide (*A Coruña*)
Sinxelo (*Ferrol*)
Tempura (*A Coruña*)

Associations, social entities and other collaborators

Asociación Criadores
Porco Celta (ASOPORCEL)
Asociación Mujeres Científicas Galicia
Aspronaga
Berries Galicia
Centro Discapacidad Vilalba
Cocina Económica A Coruña
Colectivo Hábitat
Concello A Coruña
Concello Lugo
Dischemical Galicia
Dj Óscar Quintáns
DomusVi
Dúo Brasileiro Caraca
Federación de Asociaciones
Mujeres Rurales (FADEMUR)
Fundación ADCOR
Fundación Lonxanet
Green Clean
INORDE (Deputación Ourense)
Le Suite Band
Leticia Rey
Profesor Juan Bello Llorente
Real Academia Galega

Recickla2

Reserva de la Biosfera Mariñas
Coruñesas e Terras do Mandeo
Sociedade Galega de Historia Natural

Consultancy

Corporación Gráfica (*A Coruña*)
Fogar Consultores (*Teo*)
Te lo Sirvo Verde (*Barcelona*)
Verde Cúbico SL (*A Coruña*)

Design and layout

Ta Ta Ta (*Lugo*)

**Thank you for your help,
commitment and generosity.
Your consistent willingness
to share your knowledge and
your endless passion.
Thanks to you, this project keeps
on getting bigger and better.
Thank you for allowing us
to work by your side.**

Our thanks to SODEXO,
and in particular the
kitchen teams that make
it possible for us to
nourish our bodies and
minds so well each day.





Appendix
Calendar

JANUARY

MO TU WE TH FR

				1
4	5	6	7	8
11	12	13	14	15
18	19	20	21	22
25	26	27	28	29

TEMPURA (UNTIL MARCH 15th)

FEBRUARY

MO TU WE TH FR

1	2	3	4	5
8	9	10	11	12
15	16	17	18	19
22	23	24	25	26

ENTROIDO

MARCH

MO TU WE TH FR

1	2	3	4	5
8	9	10	11	12
15	16	17	18	19
22	23	24	25	26
29	30	31		

WOMEN'S WEEK

TEMPURA

SEA URCHINS

JAPOGALEGA

CHEESE

HAI

APRIL

MO TU WE TH FR

			1	2
			HAI	
5	6	7	8	9
HAI			JAPOGALEGA	
12	13	14	15	16
			ADRIANA CABOT	
			HABARIZO	
			SEAFOOD	
19	20	21	22	23
TEMPURA (TO PRESENT DAY)			BOOK DAY	
			MOTHER EARTH	
			SINXELO	
26	27	28	29	30
	LA.CON.FUSIÓN		NIKKEI	

MAY

MO TU WE TH FR

			3	4	5	6	7
						BEE DAY	
			10	11	12	13	14
			MILLO		CELTIC PORK		
			17	18	19	20	21
			GALICIAN LITERATURE		OS MAIOS		
				RECYCLING			
			24	25	26	27	28
				BURGERS			
			31				
			O'QUINITO				

JUNE

MO TU WE TH FR

			1	2	3	4	
					MEXICAN		
			7	8	9	10	11
				OCEANS		BONILLA	
				OCEANS			
				OCEANS			
			14	15	16	17	18
			ADRIÁN FELÍPEZ		SUSTAINABLE		
				STRAWBERRY		SUSTAINABLE	
			21	22	23	24	25
				STRAWBERRY		SAINT JOHN	
				ADRIÁN FELÍPEZ			
			28	29	30		
			TREE DAY				
			ÓVERA				
			ADRIÁN FELÍPEZ				

JULY

MO TU WE TH FR

			1	2
			COLÓN ICE CREAM PLASTIC BAGS	
5	6	7	8	9
ADRIÁN FELÍPEZ	COOPERATIVES		COLÓN ICE CREAM SOLAR COOKING	
12	13	14	15	16
	PEMENTA ROSA		COLÓN ICE CREAM BURELA BONITO	
19	20	21	22	23
			COLÓN ICE CREAM	
26	27	28	29	30
	PECULIAR		COLÓN ICE CREAM	

AUGUST

MO TU WE TH FR

2	3	4	5	6
			COLÓN ICE CREAM SUMMER M.	
9	10	11	12	13
			COLÓN ICE CREAM SUMMER M.	
16	17	18	19	20
			COLÓN ICE CREAM SUMMER M.	
23	24	25	26	27
			COLÓN ICE CREAM SUMMER M.	
30	31			

SEPTEMBER

MO TU WE TH FR

		1	2	3
			SUMMER M.	
6	7	8	9	10
	BRAZILIAN		SUMMER M.	
13	14	15	16	17
CHOCOLATE			SUMMER M.	
20	21	22	23	24
KAÖRI		AUTUMN		
	J. OTOÑO		AUTUMN M.	
	HAKE		TOMATO	
27	28	29	30	
	GARDEL		U.S.	
		STOP WASTE		
	PECULIAR		AUTUMN M.	

CATERING AT ZARA LOGISTICS

SPECIAL ACTIONS AT ZARA LOGISTICS

CATERING AT INDITEX

SPECIAL ACTIONS AT INDITEX

PULL&BEAR E INDIPUT

OCTOBER

MO TU WE TH FR

				1	
4	5	6	7	8	
	PECULIAR CHARLATÁN	PULPERIA MELIDE	SOLAR COOKING AUTUMN M.		
11	12	13	14	15	
PECULIAR	FOOD COLLECTION CAMPAIGN			AUTUMN M.	
18	19	20	21	22	
		KAÖRI	ST. JAMES' WAY	MUSHROOMS	
			AUTUMN M.		
25	26	27	28	29	
PRACER			SAMHAIN AUTUMN M.		

NOVEMBER

MO TU WE TH FR

	1	2	3	4	5
		SAMHAIN	ECOLOGY	AUTUMN M.	
		PRACER		MUSHROOMS	
8	9	10	11	12	
PRACER	ST. JAMES' WAY		AUTUMN M.	STEW	
15	16	17	18	19	
	CHESTNUT		AUTUMN M.		
	EMP. VIAJERA				
22	23	24	25	26	
EMP. VIAJERA			AUTUMN M.	MUSHROOMS	
			CHRISTMAS M.		
			COCKLES		
29	30				
	CHRISTMAS M.				

DECEMBER

MO TU WE TH FR

		1	2	3	
			5TH ANIVERSARY AUTUMN M.		
6	7	8	9	10	
	CHRISTMAS M.		AUTUMN M.		
13	14	15	16	17	
	CHRISTMAS M.		AUTUMN M.		
20	21	22	23	24	
	CHRISTMAS M.		CHRISTMAS		
	TEMPURA (FROM APRIL 19th)				
27	28	29	30	31	

INDITEX

