

# Costa da Morte —Finisterre



Noia

Muros

Carnota

Ézaro  
(Xallas Waterfall)

Corcubión

Finisterre

## Noia

#Inevitable

At the beginning of the Ria of Muros-Noia, this seafaring town features a medieval city centre with the beautiful Church of Santa María and that of San Martiño.

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## Muros

#Recommended

One of the best-preserved seafaring old towns in Galicia, artistic-historic heritage and the natural entrance to the Costa de Morte.

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## Carnota

#Curious

The biggest “hórreo” (stone granary) in Galicia and a marvellous coastline with Ancoradoiro beach as the best example.

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## Ézaro (Xallas Waterfall)

#Overwhelming

One of the highest waterfalls in Europe flowing into the sea, recently revived during certain days of the year.

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## Corcubión

#If there is time left

Corcubión with its promenade, its rebuilt port after being destroyed by part of Napoleon’s army, Casa Miñones are some of the things to see before reaching Fisterra.

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## Finisterre

#Not to be missed

A mythical place of great magnetism, considered the end of the earth by many civilizations for centuries. Sunsets from Cape Fisterra are a must.

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Tasting

Rte. Mar da Vila  
(Noia)

Nice terrace. Curious recipe featuring octopus and sunflower seeds.

981 820 248

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Rte. Fontevella  
(Caldebarcos—Carnota)

Fondness for fresh produce without making a great fuss. Excellent clams and octopus, and spectacular sea bass dishes.

981 760 304

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Rte. Tira do Cordel  
(Finisterre)

A classic whose fame has changed it somewhat, although it still serves good fish and shellfish. It is located on Langosteira beach and is still worthwhile. Keep your eye on the prices and weights.

[info@tiradocordel.com](mailto:info@tiradocordel.com)  
[tiradocordel.com](http://tiradocordel.com)  
981 740 697

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Rte. O Fragón  
(Finisterre)

Excellent restaurant and service. Local produce reinterpreted as contemporary cuisine. Worthwhile.

[ofragonrestaurante@gmail.com](mailto:ofragonrestaurante@gmail.com)  
[www.ofragon.es/es](http://www.ofragon.es/es)  
981 740 429

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Excursion map

