

# Welcome to the tour!!



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## Francesinha restaurants

***Café Santiago*** – the most popular

***Brasão*** (V available) – modern-style "Cervejaria".

***O Afonso*** – where Anthony Bourdain went in his Porto episode!

***Cufra*** – legendary "Cervejaria"

***Bufete Fase*** – my favourite of all-time. Open from Monday to Friday only.

## Trademark sandwiches

***Gazela*** – the famous "linguiça" hot dogs, since 1962! Also visited by Anthony Bourdain.

***Conga*** – synonymous for "Bifanas", the famous pork meat sandwiches

***Taxca*** – tapas restaurant. A sharing gastronomical experience!

***Casa Guedes*** – sloppy pork leg with "Serra" cheese sandwiches

## Vegan options

***O Burrito Kitchen*** – best burritos in town, vegan or not. Hannah from Montana will make sure you have one of the most delicious meals in Porto!

***Apuro Vegan bar*** – amazing hamburgers, fine beers on tap and live music and events. Perfect for a beer in their terrace, for vegans and non-vegans alike.

***Casa da Horta*** – volunteer association that promotes events, language tandems and serves inexpensive meals for lunch and dinner.

***Cultura dos Sabores*** – all-you-can-eat buffet for lunch and dinner. Sit on their swings by the window!

## Traditional Portuguese cuisine

***tascö*** – proper comfort food, made to share, as our mother used to make it!

***Antunes*** – get ready for a pork leg that cuts like bacon!

***Cozinha do Martinho*** – crowned by those in the know, as the best ***Tripas à Moda do Porto*** in town.

***Pajú*** – everyday (except Sundays) from **9pm to 5am**. Knock on the door for the best late night eat in Porto!

## Seafood restaurants (Marisqueiras)

***Cervejaria Galiza*** – your go-to seafood restaurant near the city center.

***Capa Negra*** – Seafood, Francesinhas and amazing “Rissol”. An all-around pleaser.

***Gaveto*** (in Matosinhos) – the most iconic and old school restaurant in the seafood capital - Matosinhos

***Meia Nau*** (in Matosinhos) – new up-and-coming restaurant, great food and dedicated service still at modest prices!

## Portuguese Tapas

***Taxca*** – hams hanging from the ceiling and the menu is on the wall. Be careful when ordering water!

***Lareira*** – a historic tapas restaurant brought into modernity

***Tapabento*** – renowned tapas restaurant. Booking is advised!

***Rua Tapas&Music Bar*** – Modern fusion of traditional Portuguese “petiscos”

## **Budget meals (i.e. where we usually eat)**

***Sai Cão*** – the service might be bad, but they own a butcher shop, so you get a fine steak with sides for €7.

***Lameiras*** – specials of the day, with a drink and a coffee, for €5.

***Picota*** – as the Spanish call it "bueno bonito barato"

***Casa Expresso*** – try their "Rojão" sandwich, with cheese if you're feeling like your veins are too clean

## **Peri Peri Chicken!**

***Pedro dos Frangos*** – huge restaurant featuring options of traditional cuisine and of course, the bird!

***Icarai Churrascaria*** – simple, straightforward and tasty! Just the way we like it

## **To buy Port, Serra cheese and hams**

***Garrafeira do Carmo***

***Comer e chorar por mais***

***Casa Lourenço***

***Casa Arcozelo***



## **Bakeries**

***Padaria Ribeiro*** – all pastries, sweet and savoury. Great for breakfast.

***Leitaria da Quinta do Paço*** – homemade-whipped-cream filled éclairs. Need I say more?

***Itaipú*** – a natural fruit juice (and really, ANY fruits!), a coffee and a tiny chocolate "brigadeiro"...best pit stop ever!

***Manteigaria*** (Bolhão) – best "pastel de nata" in town, with the best coffee in town, for less than €2? Yes, believe it.

***Confeitaria Moura*** – the original “Jesuits”, a puffy pastry from Santo Tirso, in Northern Portugal.

## **Craft beer brewers**

***Nortada*** – a brewery in the heart of Porto.

***Letraria*** – an endless terrace and beer menu.

***Catraio*** – add beer to the nicest shopping street of Porto.

## Specialty coffee

**Combi Coffee** – their café is located next to Jardim São Lázaro, but their van is often around town!

**Fábrica Coffee roasters** – did the queue to the Lello bookstore leave you exhausted?

**7gRoaster** – located in Gaia, among the Port Wine houses

## Need caffeine? Know what to order

- Espresso: **Café** (coffee)
- Espresso with milk: **Pingo** / Café Pingado
- Coffee with milk (half/half): **Meia de Leite** (half of milk)
- Coffee with milk (more milk than coffee): **Galão**
- Americano: **Americano** (espresso with hot water). Alternatively, order an **Abatanado** (espresso run down until filling a cup to the full)



## Hidden terraces and views

***Guindalense FC*** – simple café with a view to the bridge, that belongs to a sports association

***Pretinho do Japão*** – quiet café with a cat, in a traditional Portuguese grocery store

***Confeitaria Rian*** – bakery, also serves meals. Go to their back terrace

***Hotel Dom Henrique*** – this hotel has a café on the 17th floor. Not even kites fly this high.

## Sunset Spots

***Passeio das Virtudes*** - my personal favourite

***Jardim do Morro*** – the best part of Gaia...the view of Porto!

## Port wine houses

***Graham's*** – the farthest and quieter one. Very competent tours

***Cockburn's*** – on the weekdays you'll see their working cooperage (barrel makers)

***Ramos Pinto*** – a scenic and picturesque port wine cellar

## Roadtrip to the Douro Valley

To do it by yourself, catch the train from Porto São Bento to Pinhão (approximately 2 hours, around €12 each way).

From there, you will be at a walking distance from three wineries. Book in advance, and dedicate at least 1h30m for each winery. You can visit one winery in the morning, go for lunch, and do a second winery in the afternoon, or alternatively go for a boat trip (1h or 2h).

- **Schedule of the trains:** <http://www.cp.pt>

- **Wineries:** Quinta das Carvalhas, Quinta do Bomfim, Quinta da Roêda.

- **Restaurant:** Veladouro

- **Boat tours company:** Companhia Turística do Douro

- **Viewpoint:** Miradouro de Casal de Loivos (if you can go, don't miss it!)

## Useful links (PT Music)

***Spotify playlist*** of Portuguese music (direct link to the Spotify app):

<https://open.spotify.com/user/1181903092/playlist/6FWOjJVnC19QM1sHXElqQd?si=KkgIRirPSoSbuPVaRZVT6A>

All the ***info about Porto*** you will ever need  
(Travel blog about Porto):

<http://www.portoalities.com/en>

***Metro schedule***, to the Airport take purple line E  
(PDF download):

[https://www.metrodoporto.pt/uploads/document/file/497/hor\\_rios\\_Inverno\\_2019-20\\_online\\_otimizado.pdf](https://www.metrodoporto.pt/uploads/document/file/497/hor_rios_Inverno_2019-20_online_otimizado.pdf)

***Events happening in Porto today*** (click here)

## **Tour is finished, let's eat!!**

***Casa Lopes*** – affordable specials of the day (menu of soup, drink, dish and coffee – for €9)

***Picota*** – inexpensive and nice place, just up the street. €7 specials, around €8 Francesinha

***Casa Adão*** – inexpensive Portuguese traditional cuisine in the middle of the Port wine cellars (less than €10 p.p.)

***O Caseirinho*** (Cais das Pedras) – 20 minute walk to my favourite fish restaurant, by the river. Grilled fish €10 - €15 p.p. w/ drinks.

***Bacalhoeiro*** – Codfish restaurant on the Gaia side (at least €15 - €20 p.p.)

If you have the time, a ***TripAdvisor review*** would be greatly appreciated 😊 <https://tinyurl.com/tz56587>

Thank you so much for coming! For any questions or feedback, my e-mail is: [pedropfiel@gmail.com](mailto:pedropfiel@gmail.com)