

The Lisbon Guide

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Maribel's Guides for the Sophisticated Traveler TM

November 2025

The Festas dos Santos Populares takes place during the first two weeks of June, celebrating the feast days of Saint Peter, Saint John and, most importantly for Lisbon, Saint Anthony (13 June), but the night before, 12 June, the city celebrates in style. The highlight of the night is the 'Marchas Populares' a huge carnival parade along Avenida da Liberdade. Later in the evening there will be traditional street parties where everyone dances to the up-tempo 'Pima' music and eats sardines until the sun rises. The whole of Lisbon will be decorated with streamers and tinsel, even better than at Christmas.

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Castelo de São Jorge, the hilltop Moorish castle

Portugal's Historical Coastal Capital

Lisbon, the second oldest capital in Europe after Athens, is ageless, a city where the sun shines nearly 300 days a year, where you can feel safe wandering about day or night, and a city where old customs and history easily intermix with the present day. A city where everyone is welcome. And like Rome, it's built on seven hills, so you can expect a good workout as you explore the diverse neighborhoods of Baixa, Avenida da Liberdade, Alfama, Bairro Alto/Chiado, Cais do Sodré, Príncipe Real, Graça, Martim Moniz, Mouraria, Belém, Parque das Nações and Estrela.

Lisbon is also home to Fado, a soulful, melancholy music played on guitars and mandolins. Associated with the sea since the early 19th-century, it has traditionally been performed by a lone singer. You'll hear Fado emanating from any number of restaurants and taverns as you explore the neighborhoods in the afternoons or evenings.



Tram 25, Praça do Comércio

Getting Around Lisbon

You can buy individual tickets to use the metro, trams, funiculars and elevators or use the ticket booths or ticket machines, which have instructions in English. You can purchase a pass, the [navegante occasional card](#), formally the Viva Viagem, a rechargeable card initially costing 0,50€, good for the metro and also the buses, trams (called eléctricos), trolleys, funiculars and elevators and good for one year. They are all run by Carris, the Lisbon public transportation organization.

If you want to add monetary sums to the card, paying as you go, this method is called “zapping”. You can zap your card with different amounts, from 3€-40€. When you board the bus or metro you hold your pass in front of the meter, a green light goes off, and the cost of your bus or metro ticket, 1,80€ is deducted from the amount remaining. The amount left on your card is visible on the monitors each time you swipe your card.

Or you can purchase a 24-hour card for unlimited use on the metro, buses, elevators and trams. For use on the buses, metro and trams both cards cost 6,80€.

For unlimited travel on the metro, buses, trams and suburban train lines (to Sintra, Cascais) they cost 10,80€. Both cards again give you the same unlimited access to all forms of Lisbon public transportation. The Via Viagem cards are sold at metro or train stations.

To use the pass, the timer on the card is activated the first time you board city transport and place it on a validation sensor. A green light will appear on the validator, indicating a successful capture of your card information. You must place your card on the validator every time you board public transit. These cards can be recharged after their time has expired, and this will save you the 0,50€ fee for a new card. Read all about it at: [Lisbon Guru](#) and [Metropolitano de Lisboa](#).

The navegante occasional cards are not valid for the airport shuttle, the AeroBus. Or you can simply take taxis, which are inexpensive, or use [Uber Lisbon](#). Taxi fares should cost no more than 15€ to go anywhere within the city.

The new cruise liner, Explora III, will be making it's maiden visit to Lisbon in early August 2026.



Tram 28, Praça Luís de Camões

About the Lisboa Card

The easiest but not cheapest way for a visitor with only three days to see the sights, to get around the city on all its modes of transportation and to visit the museums, MAY be to purchase a 24, 48 or 72 consecutive hour option [Lisboa Card](#). This card gives free rides on all public transportation, along with suburban trains to Sintra and Cascais, and free entry to most all major museums, including Belém Tower, Jerónimos Monastery, Santa Justa elevator, Tile Museum, Coach Museum, Ancient Art Museum. It also provides discounts to other museums, such as a 30% discount for admission to the São Jorge Castle and Monument to the Discoveries and a 20% discount for admission to the Gulbenkian Museum, plus discounts on city tours and a 25% discount for the AeroBus airport shuttle. The 24-hour adult card costs 27€, 2-day card costs 44€ (for 48 hours) and the 3-day card costs 54€(for 72 hours). You chose the start date and time. But those who plan to do an excursion outside the city on Monday, when many monuments/museums are closed, just won't get their money's worth out of this card. And on the first Sunday of the month, many museums are free.

Safety Concerns

Pickpockets do a **very brisk business** on all the city's trams, trolleys and the metro. Take great care with your belongings (leave all valuables in the hotel safe) when strolling the Bairro Alto at night and especially if using the always crowded modern electric tram 15 to the Belém district or the quaint, yellow antique Tram 28 to the Alfama where bands of professional Eastern European pickpockets, both men and women, work the trams.



View over the Alfama neighborhood

The Cities Top Attractions

Alfama

One of the oldest neighborhoods in Europe, the former Moorish quarter of the city, its steep Casbah-Like layout, a jumble of whitewashed houses and red tile roofs cascading down to the waterfront, is a village unto itself. When the Moors were expelled the Alfama eventually became the home of Lisbon's fishermen and mariners. Part of the fun here is getting lost in its maze of narrow streets and alleys (but only during the day).

TRAM 28

This 1930s yellow tram, built in England, is one of the city's great rides, although it may be standing-room only (and beware of pickpockets!!). Most visitors take it to go from the flat Baixa district, at Praça do Martim Moniz, to the steep Alfama. It's the longest tram route in the city with the entire route taking 40 minutes. Trams

come by every 15 minutes and run from around 6:00 am to 9:00 pm. The fare is now 3€. You can purchase your ticket from the driver, or ride for free with the Via Viagem 24-hour card.

Elevador de Santa Justa

This wrought iron elevator or street lift, built by a disciple of Eiffel in 1902, connects the lower (Baixa) and upper (Bairro Alto) parts of the city. It's Lisbon's only vertical street lift, whisking you up 45 meters (148 feet). The upper exit leads you to Largo do Carmo and Convento do Carmo. The elevador runs from 7:00 am to 11:00 pm in June-September and from 7:00 am to 9:45 pm October-May. Round trip tickets are still 5,30€ and can be purchased onboard. It's also included in the navegante occasional card (trams, buses, elevators and metro. Expect long lines, even in winter.

You can access the viewing platforms for only 1,50€ if you enter the platform from the top behind the Convento do Carmo, but space is limited.

Elevador de Bica

This 1892 funicular/tram, now electric, runs from the Bairro Alto down to the riverfront, through the picturesque neighborhood of Bica along the Rua da Bica de Duarte Belo, one of Lisbon's most photographed streets. You can catch it at the riverfront behind the [Time Out Mercado da Ribeira](#) with its entrance tucked into an arch on Rua de São Paulo. It will take you up to the popular viewpoint Miradouro de Santa Catarina. Tickets can be purchased onboard for 3,80€.

Elevador da Glória

In service since 1885, and carrying some 3 million passengers each year, the funicular/tram departs from the Praça dos Restauradores and climbs the sheer street in just a few minutes, leaving you in the Bairro Alto at the lookout point below. It runs every 15 minutes or so from 7:15 am until 11:55 pm, Monday to Thursday, 7:15 am to 12:25 am on Fridays, 8:45 am to 12:25 am on Saturdays, and from 9:15 am until 11:55 pm on Sundays. Tickets can be purchased onboard for 3,80€.

Glória Funicular is closed until further notice.



Waiting for the Glória Funicular

Miradouro de Santa Catarina

Known locally as *Adamastor*, the mythical figure created by the poet Luís de Camões (16th-century), considered Portugal's greatest poet, to symbolize the Cape of Torment, the viewpoint is popular for watching the sunset over the Tagus river. There is a small garden and café, Quiosque do Adamastor, and vast terrace with a huge statue of Adamastor. Expect a crowd in the evenings.

Miradouro de São Pedro de Alcântara

This viewpoint, atop one of Lisbon's seven hills in the Bairro Alto is a garden with panoramic view across the city to St. George's Castle and central Lisbon. It can be reached by riding the vintage Elevador da Glória, the Glória Funicular, to Miradouro de São Pedro de Alcântara from the Praça dos Restauradores.

Miradouro de Santa Luzia

Another of the city's spectacular viewpoints next to the Church of Santa Luzia affords wonderful views from the Alfama. [Bar Terraço de Santa Luzia](#) opens daily from 10:00 am to 8:00 pm. It overlooks Alfama and has space for 65 people.

São Jorge Castle

The 11th-century Moorish castle that stands at the top of the former Arab quarter, the Alfama district, a maze-like, Casbah-type neighborhood is Lisbon's most visited sight and offers its best views. Inside the castle the Ulysses Tower has a camera obscura that offers a 360-degree angle on Lisbon, with demos every half-hour. And the gardens house strolling peacocks.

Open daily 9:00 am to 9:00 pm, November to February from 9:00 am to 6:00 pm. Admission is 15€ for adults, or 12,50€ for seniors; teens/young adults 13-25 are 7,50€. Tel: (+351) 218 800 620

To reach the castle without the steep climb, the first step is to take the [Elevador Castelo](#). Second step: leave the building, go left 30 meters and you will see Pingo Doce supermarket on the right; just enter the building and find second lift [Elevador de Baixa](#).

Tip: The most amusing way to reach the castle is to take the #28E (E stands for eléctrico) tram (but beware of pickpockets and it's usually jammed). Get off at the Graça Miradouro stop and walk down. Or take the minibus #787 from Praça da

Figueira. After a visit to the castle, walk back downtown, take the tram, or find a taxi.

Parque Eduardo VII

This is Lisbon's urban oasis and its largest green space, with hothouses (*estufas*) filled with lush foliage and fountains. This steep, slopping park sits at the top, north end of Avenida Liberdade, Lisbon's prettiest thoroughfare and boasts chef Joachim Koerper's [Eleven](#), which features glass walls affording views all the way downtown to the river. It's a member of the Relais & Chateaux group and sports one Michelin star.

The *estufas* are open daily from 9:00 am-7:00 pm April-September and 9:00 am to 5:00 pm October-March. Admission is 3,10€ but free on Sundays until 1:00 pm.

Arco da Rua Augusta

Climb up to the viewing platform of the triumphal arch, symbolizing the rebirth of a new Lisbon after the earthquake, fire and tsunami of 1755, for the impressive 360° views of Baixa and the Tagus river both day and night.

Lisboa Santa Apolónia

This is the oldest train station in Lisbon (1865) and is located on the banks of the Tagus river, on the edge of Alfama in São Vicente. If you're heading for the Algarve in the south, Coimbra, Évora and many other destinations, including international trains (Paris and Madrid), you will depart from here.

Lisboa Solar

The Solar do Vinho do Porto at Rua S. Pedro de Alcântara, 39/49, which belongs to [Loja de Vinhos do Douro e do Porto](#), is now open after a complete renovation. In partnership with the [Palácio de Ludovice Wine Experience Hotel](#), the Solar offers tutored tastings and food pairings.

You can visit Monday to Friday, from 11:00 am to 6:00 pm. To get there, take the Elevador da Glória in Praça dos Restauradores. Tel: (+351) 222 071 693

SÉ de Lisboa

Lisbon's oldest building, the fortress-like Cathedral of Saint Mary Major, or more commonly Sé, was built in 1150 on the site of a former mosque by the Christian Crusader liberators who pillaged and looted the city after driving the Moors out. It

survived the November 1, 1775 earthquake that destroyed much of Lisbon. Sé, *Sedes Episcopalis*, translates as “Bishop’s Seat”. It’s Cistercian cloister opens on to a deep pit full of archaeological excavations dating back 2,000 years. Don’t miss the cloister and the Roman ruins.

Open Monday to Saturday, June to October, from 9:30 am to 7:00 pm, and November to May from 10:00 am to 6:00 pm. Closed Sundays and holidays. To reach Cathedral take trams #28 or #12. Admission is 5€ for adults, 3€ for children 7 to 12-years old and free for children up to 6-years old. Tel: (+351) 218 866 752

[Render Solene da Guarda](#)

The Changing of the Republican National Guard takes place on the third Sunday of each month 11:00 am at the [Palácio de Belém](#), the National Palace, the official residence of the President. Resumed in 1969, it’s considered one of the most beautiful military ceremonies of its kind in the world. If you can, you should plan your day in Belém around the ceremony.



There is a good reason for Funiculars in parts of Lisbon



Urban Street Art in Lisbon

Don't be too shocked at the amount of graffiti you'll see as you walk around the city. Urban Street Art in Lisbon is a canvas in constant transition, a manner of self-expression, a tradition that only increased following the revolution in 1974. The city council does make a distinction between urban art and meaningless scrawls. You might enjoy doing a walking tour, guided or self-guided, of graffiti-spotting, which many consider cutting-edge street art.

Some of the best places to see the street art are in the Bairro Alto and Chiado, Campo de Ourique, Alfama, Mouraira, Marvila and near Parque das Nações.





[Underdogs Art Gallery](#) in the Bairro Alto actively promotes street art. They are open Tuesday-Saturday from 2:00 to 7:00 pm.

The website [Galeria de Arte Urbana](#) is a great resource for planning a self-guided tour of Urban Street Art across the city.



16th-century tile from the Museu Nacional do Azulejo

The Cities Top Museums

Fundação Calouste Gulbenkian

The Gulbenkian Art Museum, the best of Lisbon's many museums, is truly magnificent, a world-class private art collection of Western and Eastern Art spanning 5,000 years. It was given to Portugal by Armenian oil tycoon Calouste Gulbenkian. This exquisitely diverse collection ranges from paintings by Degas, Manet and Monet, Renoir and Rubens, Turner and Gainsborough, Fantin-Latour, Boudin and Corot, and van Dyck to Singer Sargent. You'll also find Egyptian sculpture to 20th-century Lalique jewelry, and of course Armenian art.

Widely considered the finest private collection in Europe, it is housed in a modern building purpose-built for this collection, sits in a large, grassy park dotted with sculpture and ponds and is very easy to tour in about two hours. Every piece in this collection is simply stunning.

The Gulbenkian Museum is closed for renovation until July 2026. A selection of works from the Gulbenkian Collection will be on display in the [Great Works](#) exhibition. Tel: (+351) 217 823 000

To reach the museum by metro, go to the São Sebastião stop, exit the station following signs to Avenida de Aguiar, take a few steps down the street and turn right. The Exhibit Hall will be in front of you-this is not the main museum entrance. Turn left and continue walking downhill 150 yards. Just before the roundabout you'll see the pink Spanish embassy across the street on your left, and you'll see a small sign pointing right to the fundação. The entrance is 10 yards away. Or take a taxi.

The [Gulbenkian Foundation](#) (separate building) hosts a series of events and concerts throughout the year such as the Requiem de Verdi concert, conducted by Stanislav Kochanovsky, in late May, early June (sold out). Check online for upcoming concerts.

Museu Nacional de Arte Antigua

Set in a 17th-century palace, the Ancient Art Museum is Portugal's National Gallery, not far from the small boutique [Hotel Janelas Verdes](#). This vast museum is found in the Santos residential quarter on Rua Janelas Verdes in the historic center of Lisbon. It presents European (Bosch, Zurbarán, Raphael, Dürer, Cranach, Rodin) and Asian paintings and an impressive collection of decorative arts, including faience from around the world and silver and gold jewelry. There is a restaurant with pleasant terrace overlooking the Tagus River.

Open Tuesday to Sunday from 10:00 am to 6:00 pm. Admission is 10€, seniors receive a 50% discount and children under 12 are free. Guided tours are an additional 3€. Free Sundays for Portuguese citizens and foreign residents. Tel: (+351) 213 912 800

The Museum will be closed starting September 29, 2025 until further notice due to renovations.

Casa Museu Medeiros e Almeida

Rua Rosa Araújo, 41, across from the Vincci Liberdade and Port Bay Marqués hotels, two blocks above the Avenida da Liberdade, is set in the beautiful former

mansion of an art collector and industrialist, Medeiros e Almeida, one of Portugal's wealthiest men, and gives the visitor a glimpse of the opulence of this elegant district in the 19th-century. The museum is an unsung gem (think NYC's Frick or London's Wallace Collection) where you will find a priceless collection of European paintings including Ribera, Delacroix, Rembrandt, two Brueghels, a Gainsborough and a Tiepolo, Flemish tapestries, clocks, watches, English and Portuguese silverware, ceramics, furniture and 18th-century azulejos tiles. Medeiros e Almeida and his wife lived here until 1970, and the twenty-five rooms have been kept exactly as they were used on a daily basis.

Open Monday to Saturday from 10:00 am to 5:00 pm with the last entry at 4:30 pm. Closed on Sundays, Holy Friday, January 1, May 1, December 24 and 25. General admission is still 8€, senior tickets are 5€. Guided tours (2 hours) are 12€ per person. The cafeteria is closed for renovation. Tel: (+351) 213 547 892

Museu Nacional do Azulejo

The National Tile Museum is one of the city's most appealing museums, a true jewel, housed in the sumptuous 16th-century *Convento da Madre de Deus* in the eastern suburbs and covers the entire Portuguese tile spectrum, from early Ottoman geometry to Goan intricacies. The cloister has beautiful web-like vaulting (called the Manueline style, after King Manuel I) and blue and white tiles. Don't miss the upstairs tile panorama, Portugal's longest tile, a 118-foot panorama of pre-earthquake Lisbon, created in 1730, and also don't miss the Baroque convent church with its elaborate gold altarpiece and tile works depicting the life of St Anthony.

Open Tuesday to Sunday mornings from 10:00 am to 1:00 pm and in the afternoons from 2:00 to 6:00 pm, with last entry at 5:30. Admission is 8€. The cafeteria/coffee shop is open from 10:00 am to 5:30 pm. You can reach the museum by taxi or by taking bus #794 from Praça do Comércio. Tel: (+351) 218 100 340

The Tile Museum will be closed until June 2026 for renovations.

Museu de Artes Decorativas

The Ricardo do Espírito Santo Silva Foundation (FRESS), at Largo das Portas do Sol, 2, housed in the 17th-century Azurara Palace, contains a wide collection of

applied art; Indo-Portuguese furniture, silver, gold, porcelain, paintings, textiles, tapestries, Arraiolos carpets and tiles amassed by a Portuguese banker. Opened in 1953, it gives visitors the opportunity to experience a noble home from Lisbon's Golden Age.

Open daily from 10:00 am to 5:00 pm. Admission is still 10€, 50% discount for students and those over 65. Closed on Tuesdays, 1 January, 1 May and 25 December. The shop and café are open during normal hours. Can be reached on Trams 12 and 28. Tel: (+351) 218 814 600

Museu do Oriente

This museum, opened in 2008, is housed in a huge 1930s building on Avenida de Brasília, and traces Portugal's presence in its former colonies of Goa, Macao and East Timor and its long history of trade with other Asian countries. It displays 17th-18th century Japanese and Chinese painted screens, artifacts from Timor, 19th-century Chinese porcelain and a collection of 17th-century Chinese snuff boxes, among other items. A panoramic restaurant can be found on the top floor.

Open Tuesday to Sunday from 10:00 am to 6:00 pm, and until 8:00 pm on Fridays. Tickets are 10€, and gives access to all exhibitions on display at the Museum. The restaurant and cafeteria on the 5th floor are open from 10:00 am to 6:00 pm and offers a 27€ daily gastronomic menu. Tel: (+351) 213 585 244.



Padrão dos Descobrimentos monument on the north bank of the Tagus River

Monuments in the Belém District

Plan on spending at least a full half-day, from 10:00 am 3:00 pm to see them all, but not on a Monday when monuments shut tight. And don't leave Lisbon without the Belém tour with its spectacular sights from Portugal's Golden Age of Discovery.

To reach Belém you can take the modern Tram 15 from Praça da Figueira, or Praça do Comércio, that takes about 30 minutes. Or better still, to go quickly, take a taxi or Uber and start your day at the new National Coach Museum, the first stop on the tram, then move from east to west by foot to the Jerónimos Monastery (with pre-purchased ticket in hand!). Be aware the monuments can be absolutely mobbed by cruise ship day-trippers after 10:00 in the morning.



Tomb of Vasco da Gama, the first European to reach India by sea (1497-1499)

Monastery of Jerónimos*

The giant white limestone church and monastery built by King Manuel in elegant Manueline-style in the 16th century was named a UNESCO World Heritage Site in 1983. Inside the church you'll find the tombs of Vasco da Gama and poet Luís de Camões. Visiting the church is free, but you will need to purchase a ticket (see below) to enter the magnificent cloisters, the most elegant in all of Europe.

The monastery is open from 9:30 am to 6:00 pm, with the last entry at 5:30 pm, from May to September, and closes 30 minutes earlier during the rest of the year. Closed on Mondays. [Timed tickets to the Monastery](#) are 12€, with a 50% discount for those 65 or older and family tickets. Entry is free to Portuguese nationals until 2:00 pm on Sundays, so it is always crowded then. Groups with guides have preferential access between 9:30 and 10:30 am. Online ticket sales [can be purchased here](#). Tel: (+351) 213 620 034

You can also purchase Monastery ticket at the [Ask Me Lisboa](#) ticket booth in the park, [Jardim Vasco da Gama](#), facing the Monastery. The booth is open from 9:00 am to 1:00 pm and 2:00 to 6:00 pm daily, except on Mondays.

After visiting the Monastery you can backtrack to the National Coach Museum, which does not receive as many visitors, or take a coffee and *pastéis de nata* break at the [Antiga Confeitaria de Belém](#).

Note: It is best to arrive in Belém at the earliest possible time to avoid the cruise ship shore excursion buses which begin to arrive in district around midmorning.

[Museu de Marinha](#)

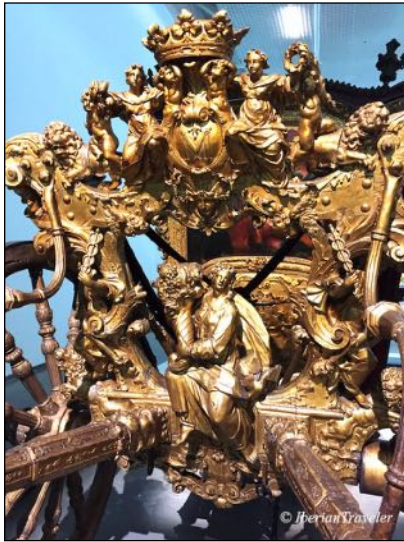
The Maritime Museum is housed in the west wing of the Jerónimos Monastery; a vast museum giving new meaning to the word “cavernous”. Its expansive rooms display model ships, real vessels, the King and Queen’s private ship cabins and navigational tools of Portugal’s Age of Discovery and beyond to today’s fishing industry. Walk outside to reach a large warehouse housing actual boats, *rabelos*, that historically plied the River Douro, to ceremonial royal barges.

The museum is open daily from 10:00 am to 6:00 pm, May through September, and until 5:00 pm from October through April. Admission is 7€, seniors receive a 50% discount, and is free to all on the first Sunday of every month. Tel: (+351) 210 977 388

[Museu Nacional dos Coches](#)

The National Coach Museum’s collection of royal horse-drawn carriages is the finest in Europe: 700 carriages, all presented in chronological order, from the 15th-century on, plus saddlery, uniforms and children’s carriages fill the museum’s new white concrete building adjacent to its former home in the Royal Riding School, the Antigo Picadeiro Real. The bulk of this fine collection fills the main branch, while the Royal Riding School branch has only a half-dozen carriages but is worth a visit for its 18th-century elaborately painted ceiling by Giacomo Azzolini and the special exhibit on the history of firefighting.

Each branch has its own admission fee, or one can purchase an 10€ joint ticket. Both the new museum and Old Royal Riding School are open from 10:00 am to 6:00 pm. The new museum building is closed on Mondays. Admission is 8€.



Details of the some of the elaborate coaches dating from the 15th-century

The Old Royal Riding School is closed on Tuesdays. Admission there is 5€. Tel: (+351) 210 732 319 / 210 492 400

Belém Tower

This beautiful white tower, the symbol of Portugal, sitting beyond the Monument to the Discoveries, was built between 1515-1520 to protect Lisbon's harbor from English and Dutch pirates and was the last building that sailors saw as they left on their sea voyages. It's the architectural jewel of the Manueline period and a UNESCO World Heritage Site. There are 120 steps to the top and the climb up a steep spiral staircase can be extremely tedious and the lines to enter long.

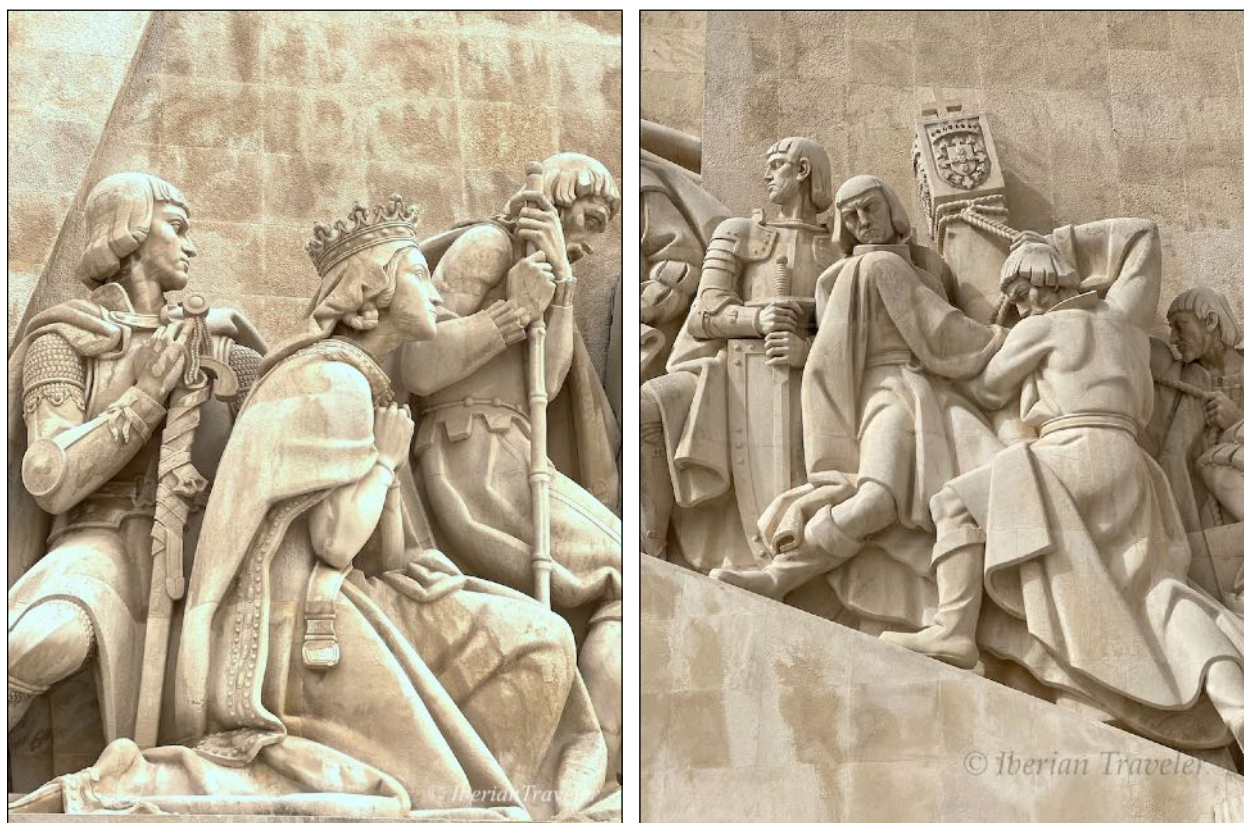
Open Tuesday to Sunday from 9:30 am to 6:00 pm. Admission is still only 6€, seniors receive a 50% discount. Free to Portuguese nationals on Sunday until 2:00 pm, so expect crowds. Timed tickets are now [available online](#). Click



on the image of the tower. Closed New Years Day, Easter Sunday, May 1st, June 13th and Christmas Day.

Padrão dos Descobrimentos

Standing 56 meter (183.7 ft.) high, the riverside “Monument to the Discoveries”, created by architect-actor Cottinelli Telmo and sculptor Leopoldo de Almeida, in the shape of a huge caravel ship in full sail, honors the 500th anniversary of the death of Prince Henry the Navigator. The ramps on either side of the monument, with Henry the Navigator at its prow, depicts the navigators, cartographers, warriors, colonizers, missionaries, chroniclers and artists making up the Age of Discovery. The sidewalk mosaic at the foot of the monument depicts a huge compass containing a map of the world. Take the elevator to the top for unparalleled views of the city.



Details of the “Monument to the Discoveries”

Open daily from 10:00 am to 7:00 pm, from March through September and until 6:00 pm October through February. Closed on the 1st of May, Christmas Eve and Christmas Day, New Years Eve and New Years Day. Tickets for the exhibition,

viewpoint and film are 10€, 8,50€ for seniors 65 and older. The exhibition ticket only is 5€. Tickets are [available online](#). Tel: (+351) 213 031 950

Portuguese School of Equestrian Art - EPAE

The Portuguese Riding School is considered one of the top four elite classical riding academies in the world. Its Henrique Calado Riding Ring is located at Calçada da Ajuda, and like its Spanish cousin in Jerez de la Frontera, Andalucía, it presents a “horse ballet”, a demonstration of [Portuguese Equestrian Art](#), a gala costumed demonstration of dressage, with its beautiful Lusitano horses accompanied by classical music, on the last Friday of each month, beginning at 9:30 pm. Tickets for the 90-minute long show are from 22€ to 60€ for adults. A box seat for a family (2 adults + 2 children) is 200€. There is seating for 300 spectators only. You will be able to visit the Nora Patio at 8:30 pm, before the show. Check the [online calendar](#) to purchase your tickets. Photographs and videos are allowed in the Nora Patio without the use of flash; they are however not



Portuguese School of Equestrian Art

allowed in the Henrique Calado Riding Ring. Tickets to “[Mornings of Equestrian Art](#)” are available Monday to Friday from 10:00 am to 1:00 pm. Adult tickets are 8€ (North/south stalls) and 12€ (Box seats).

Museu de Arte Contemporânea

This modern art collection at Museu Coleção Berardo, amassed by wealthy Madeira resident Joe Bernardo and opened in 2007, is housed in the pinkish marble contemporary [Centro Cultural de Belém](#) at Praça do Império, across the wide avenue from the Jerónimos Monastery (take the underpass at the south end of the square). In the Permanent Collection you’ll find works of Pablo Picasso, Amedeo Modigliani, Piet Mondrian, Amadeo Souza-Cardoso, Marcel Duchamp, Miró, Man Ray, Francis Bacon, Salvador Dalí, Andy Warhol (his Judy Garland), Roy Lichtenstein, David Hockney and Jackson Pollock, among more than a thousand works of art of the twentieth century.

The museum is open Tuesday to Sunday from 10:00 am to 7:00 pm, with the last entry at 6:30 pm. Admission is still 5€, with a 50% discount for seniors over 65, free to everyone on the first Sunday of the month. Audio guides are 3,50€. The museum’s shop is open daily from 10:00 am to 7:00 pm.

Museu do Tesouro Real

The Royal Treasure Museum is where you will find the former assets of the Portuguese Royal Family, Portugal’s Crown Jewels. The museum is located at Calçada da Ajuda, 1349-021, in the west wing of the [Ajuda National Palace](#) and near the Torre Paroquial, the “*Torre do Galo*”. This is the first time the Crown Jewels have had a permanent address. The new museum (2022) is open daily from 10:00 am to 6:00 pm, 7:00 pm from May 1 to September 30. Closed on Christmas and New Year’s day. Tickets are 11€ for adults (25 to 64), 7,50€ for seniors and those from 7 to 24 year old. Guided tours are 13€/person.



Loja das Conservas

Shopping in Lisbon

Conservas (canned gourmet items)

Loja das Conservas

The shop can be found at Rua do Arsenal, 130, just a few steps down the street from the Corpo Santo Lisbon Hotel, where you can find seafood canned goods representing all regions of Portugal, including the islands; more than 300 products, a project sponsored by the National Fish Canning Industry. The most popular item are the tins of sardines for which the Portugal is world famous. The's store tiled walls are covered with displays of tinned fish from 17 different national canned fish outlets. Come here to purchase La Gondola (1940) sardines from Matosinhos, as well as the mackerel, tuna pâté, mackerel, octopus in olive oil and garlic and mussels. The shop is open Monday to Thursday from 10:00 am to 8:00 pm, Friday and Saturday until 9:00 pm, and Sundays from noon to 8:00 pm. Closed on Christmas and New Years Day.

They have opened a small restaurant, Loja das Conservas Petiscos, around the corner at Travessa do Cotovelo 6-8, where one can sample their wares. The restaurant opens daily for lunch at 12:30 pm. [Reserve your table online](#) or call (+351) 920 363 522 to book a table.

There is a second store in Porto at Rua de Mouzinho da Silveira 240, down the street from the São Bento metro stop.

[Conserveira de Lisboa](#)

At Rua dos Bacalhoeiros, 34, in the Baixa, a 5-minute walk from Praça do Comércio, is a vintage shop founded in 1930 as Mercearia do Minho, and is dedicated completely to tinned fish: sardines and sardine roe, anchovies, mackerel, cockles, tuna belly and more, including it's own famous brands; Tricana, Minor and Prata do Mar. Although they can 130 varieties of tinned fish, only 70 are available in the store at a given time. The store is open Monday to Saturday from 10:00 am to 7:00 pm. Note: tourists flood the store in the summer months. Tel: (+351) 218 864 009.

A second store, Conserveira de Lisboa Combro, can be found at Largo Dr. António de Sousa Macedo 5. in the Bairro Alto. Open Tuesday to Saturday from 3:00 pm to 8:00 pm. Tel: (+351) 213 960 840.

[Comur... a Conserveira de Portugal](#)

Founded in 1942 in Murtosa, in the Aveiro region, the factory produces over 30 varieties of tinned fish. They now have more than 20 stores spread across Portugal and one in Times Square at 1592 Broadway. In Lisbon you can find their stores at Rua dos Bacalhoeiros 117, Rua da Prata 72, in the Chiado at Largo Trindade Coelho 11 and in Cais do Sodré at Praça Duque da Terceira 4. You can also visit the factory at Rua Rodrigues de Faria 103, Lisbon.

Portuguese Wines

For high quality reds, look for labels from the following appellations: Dão, Beiras, Alentejo and Douro, with wines from such wine makers as [Quinta do Vallado](#), [Quinta das Mós](#), [Quinta do Crasto](#) or [Quinta Noval](#). For equality high quality whites, search for Vinho Verde or Alvarinho wines like those from [Quinta de Soalheiro](#), [Anthea](#) or [Anselmo Mendes Muros Antigos](#).



Napoleão wine store in the Baixa

Napoleão

Rua dos Fanqueiros, 70, is a reputable Portuguese labels wine shop in the Baixa. It also sells olive oils and other gourmet products and has six other shops in the city. They speak English and ship worldwide. And when you shop, they offer you a complimentary port tasting.

Garrafeira Nacional

Rua de Santa Justa, 18-24, facing the Eiffel-designed Santa Justa elevator is THE place to shop for the very finest Portuguese wines (and labels hard to find elsewhere), *Ports*, *Madeiras* and *Setúbal muscatels*. Staffed with 60 professionals, it has been in the same family since 1927. Their rare wines and spirits museum is believed to hold the oldest Madeira wine (1715) in existence. The store is open Monday to Friday from 9:30 am to 7:30 pm and on Saturdays from 9:30 am to 7:00 pm. Its second shop, GN Cellar, can be found at Rua da Conceição, 20-26, in

Baixa and has an *Enomatic*, a machine that permits customers to try, for a fee, a wide range of wines by the glass. It's open from 10:00 am to 9:00 pm daily.

ViniPortugal

The national winemakers' association promoting Portuguese wines worldwide offers inexpensive tastings. You can find it at Rua Mouzinho da Silveira, 5, in the Instituto da Vinha e do Vinho. The tasting room in Lisbon, or *Sala Ogival of Lisbon*, is located in the west part of Praça do Comércio, also known as Terreiro do Paço, where you can taste more than 1,000 wines from all regions of the country. There is also a small room for thematic tastings. The tasting room is open daily from 11:00 am to 8:00 pm. A new Porto Tasting Room has been opened at Rua das Flores, 8-11, on the corner with Largo de S. Domingos, where you can taste 30 different wines.

Premium Wine House Bar & Shop

Located in the Hotel Portugal at the top of the Baixa, at Rua João das Regras, 4, to the east of Praça da Figueira. Ideal for an aperitif, a good wine accompanied by a selection of cheeses, Portuguese sausages. Open subject to reservations.

Bebedouro Wine & Food

Rua São Nicolau, 24, in Baixa, only serves wines and ports from the Douro appellation, along with charcuterie, cheese and canned fish. Open noon to 10:00 pm, 11:45 pm on Sundays. Closed on Tuesdays and Wednesdays.

Ceramics & Tiles (Azulejos)

Fábrica Sant'Anna

Rua do Alecrim, 95, in the Chiado, sells 17-18th century reproduction tiles and beautiful faience pieces, all handmade. Has been in business since 1741. "*The last big factory of tiles and pottery craft in Europe*". Showroom is open Monday to Saturday from 9:30 am to 7:00 pm. The factory at Calçada da Bor-Hora, 96, is open for visits in the mornings during the week from 9:30 to 12:30 pm and in the afternoons from 1:30 to 6:00 pm.

D'Orey Azulejos e Antiguidades

Created in 2008, the shop at Rua do Alecrim, 68, in the Chiado, opened in 2010, offering gorgeous 15th & 16th century antique tiles and Portuguese Faience, as well as more contemporary Portuguese earthenware and decorative stones from the 19th and 20th centuries. Shop is open from 10:00 am to 7:00 pm.

Solar

The oldest and largest antique store in Portugal, located at Rua Dom Pedro V, 70, in the Bairro Alto, has been selling antique tiles from 15th to the 19th-century palaces and churches since 1957. Open Monday to Friday from 10:00 am to 7:00 pm, and on Saturdays from 10:00 am to 1:00 pm. Closed on Saturdays in July and August and all public holidays.

Porcelain Dinnerware

Vista Alegre

Largo do Chiado, 20-23, was founded in 1824 and is Portugal's fabled porcelain maker, producing beautiful porcelain dinner sets and as well as contemporary tableware. Open daily from 10:00 am to 8:00 pm.

Vista Alegre Museum

In Ílhavo, 2-1/2 hours drive north of Lisbon, is open for visits daily beginning at 10:00 am. (*Visits to the factory and museum are currently not available*)

Portuguese Cheeses

Manuel Tavares

At Rua da Betesga 1A e B, the street that runs at the south end of Rossio Square and Praça da Figueira, is a century-old (1860) treasure trove, of foodstuffs, including chocolates, cheeses, nuts, dried fruits and vintage wines, actually every single Portuguese label that you can imagine. The staff speaks English. Open Monday to Saturday from 9:30 am to 7:30 pm, doesn't close for lunch.

Manteigaria Silva

The historic store, at Rua Dom Antão de Almada, 1, in Rossio, dates from 1890, and sells cheese, ham, wine, olive oil, tinned fish, one of the city's best charcuteries. There is a second store in the heart of the Chiado district at Rua Nova

da Trindade, 18, "Bairro do Avillez". There is also an outpost in the Time Out Mercado da Ribeira, Av. 24 de Julho, 481. The original store is open Monday to Saturday from 9:00 am until 7:30 pm.

Queijaria Cheese Shop

This new concept Cheese Shop and Bar in the Chiado at Rua do Monte Olivete, 40, Príncipe Real, opened in 2014 and offers more than 60 varieties of Portuguese and foreign artisanal cheeses. They also sell wines, craft beers and other grocery products and have a cheese workshop. Open Tuesday to Friday from noon to 8:00 pm, Saturdays from 10:00 am to 8:00 pm. Closed on Sundays and Mondays.

Handicrafts

A Vida Portuguesa

Now with four shops; Rua Ancheta, 11, and Rua Ivens, 2, in the Chiado, their smallest in the Time Out Ribeira market, Avenida 24 de Julho, and largest at Largo do Intendente Pina Manique, 23, in Intendente, offers a wonderful collection of handcrafted Portuguese products, one stop shopping for everything wonderful that Portuguese craftsmen/women produce. This includes *Bordalo Pinheiro* tableware and the famous black swallows, soaps, scarves, ceramics, beautiful tins of canned fish, candies, coffee, tea, biscuits, olive oils, preserves, blankets from the Alentejo, toys, embroidery, jewelry: over 1,000 items. You'll find another shop in the Clérigos district of Porto at Rua Galeria de Paris 20 - 1º. Opening hours vary by store.

A Arte da Terra

The shop at Rua de Augusto Rosa, 40, the historical heart of Lisbon near the Seu (cathedral) in Alfama, sells Portuguese folk art from all regions. The shop is a cultural experience and is housed in a former stable with pebble floor and brick arches that survived the 1755 Lisbon earthquake. Open daily from 11:00 am to 8:00 pm.

Artes & Etc.

Rua da Misericórdia, 94-96, in the Chiado, open until midnight, Thursday-Saturday, until 10:00 pm on Sunday and 11:00 pm, Monday-Wednesday. It's a shop for popular Portuguese folk art from every region and Arcádia chocolates and

canned goods by Conserveira de Lisboa. There is another store located at Rua Bartolomeu de Gusmão, 18, in Alfama.

Amatudo

Rua da Madalena, 76-78, in the Baixa, sells gifts such as canned Tricana sardines, traditional jams and honey, soaps and Barcelos roosters. Open Monday-Saturday from 10:00 am to 7:00 pm.

Santos Ofícios Artesonatos

At Rua da Madalena, 87, since 1995, they offer hand picked selection of Portuguese Folk Art items from all over the country; handmade blankets, rugs, contemporary tiles, ceramics and baskets. Open 10:00 am to 8:00 pm, Monday-Saturday.

Loja do Burel

Rua Serpa Pinto, 15, in the Chiado, sells capes, jackets and bags made from bur, a material made from compacted wool, used by the shepherds of the Serra da Estrela mountain range. The shop opens Monday to Saturday from 10:00 am to 8:00 pm and on Sunday from 11:00 am to 7:00 pm.

You'll find another shop in downtown Porto at Rua de Mouzinho da Silveira, 83, with the same opening hours. A third store can be found in Manteigas, a small village in the Guarda district, 2 hours east of Coimbra, in the Parque Natural da Serra da Estrela.

Luvária Ulisses

At Rua do Carmo, 87-A, in the Chiado, is a truly tiny, four-meter square Art Deco shop founded in 1925, selling beautiful handmade gloves in every color of the rainbow at surprisingly affordable prices. Open Monday to Saturday from 10:00 am to 7:00 pm.

Linens, Soaps, Colognes

Teresa Alecrim*

Rua Nova do Almada, 76, in the Chiado sells the finest of Portuguese textiles: bed linen, bath towels, table linens, blankets and baby clothes. Open Monday to Friday from 10:00 am to 7:00 pm, and on Saturday until 1:30 pm (7:00 pm in December).

Príncipe Real Enxovais

Rua da Escola Politécnica, 12-14, in the trendy neighborhood of the same name, is a shop that has produced some of Europe's finest tablecloths and sheets for over 90 years. Many of the wares have been sold to European Royalty, American Presidents and celebrities. Very elegant linens and hand embroidery. Open Monday to Friday from 9:30 am to 6:30 pm, and on Saturday until 1:00 pm.

Paris em Lisboa*

At Rue Garrett, 77, in Chiado, opened in 1888, on three floors, became the official supplier of fabric to the Royal Family. It originally only sold fabrics but expanded its products to home wear, bedding, bath towels, table linens and perfumes. Here, behind the original facade, you'll find the fine, boldly colored mohair blankets from the village of Ezcaray in Spain's Rioja district, [Mantas de Ezcaray](#). Open Monday to Saturday from 10:00 am to 7:00 pm.

Madeira House

At Rua Augusta, 133, in the Baixa, specializes in delicate embroidery from the island of Madeira, Hispano-arab tiles and table cloths. Open Monday to Saturday from 9:00 am to 6:00 pm.

Claus Porto

At Rua da Misericórdia, 135, occupies the ground floor of an historic tiled Chiado building and is the flagship store of the soap and cologne company founded in Porto in the 1887. Its soaps are wrapped with beautifully illustrated artwork and, its diffusers are hand-painted. Open daily from 10:00 am to 9:00 pm.

Biscuits & Chocolates

Casa Pereira

Rua Garrett, 38, is a 1930s family business that has retained its original marble floors, stone and wood counters and personalized service, timeless. As Travel + Leisure called it, an "Art Nouveau jewel box". Come here for biscuits, chocolates, coffee, tea and wines. Open Monday to Saturday from 9:00 am to 7:00 pm.

Bettina & Niccolò Corallo

Rua da Escola Politécnica, 4, in the Principe Real district, is the creation of the Portuguese-Italian Corallo family, owners of [coffee plantations and cocoa fields](#) in

the West African islands. Their coffee, roasted in-house, and their dark chocolate creations, made with only cocoa, cocoa butter and sugar (no additives) are legendary (*chocolate from heaven*). One of the most popular items is the chocolate truffle filled with rare liqueur made from the fermentation of cocoa-fruit husks. In summer the shop offers chocolate sorbet and in winter, hot chocolate, made of 100% chocolate, with no milk. The café is open Monday to Saturday from 10:00 am to 7:30 pm.

Chocolatería Ecuador

Rua da Misericórdia, 72, between Chiado and Príncipe Real, sells chocolates filled with port wine and chocolates with ginger. Open daily from 11:00 am to 8:00 pm. There is a second store in Porto at Rua Sá da Bandeira, 637, open Monday to Saturday from 11:00 am to 7:30 pm.

Arcádia

Rua de Belém, 53, in the Belém district, was founded in 1933 in Porto by the Bastos family. The confectionary began by making a popular sponge cake but soon shifted to chocolate production. Now in the hands of the third generation, Arcádia has more than 18 shops in Portugal. Portuguese “cat tongues” are local favorites, and Arcadia also sells chocolates with port, whisky and other liquors. You’ll also find an Arcadia counter in the Time Out Mercado da Ribeira. Open Monday to Saturday from 10:00 am to 8:00 pm.

Landeau Chocolate

Rua das Flores, 70, in the Chiado across from By the Wine, is a small and elegant café serving an extraordinary chocolate cake, soft and gooey with a hint of salt. The NY Times called it “devilishly good”. Enjoy it with a cup of 70% cocoa hot chocolate. Open daily from noon to 7:00 pm.

The original location still remains in the bohemian LX factory in the Alcântara neighborhood at Rua Rodrigues Faria, 103, and is open Sunday-Thursday from noon to 7:00 pm and Friday and Saturday from noon to 11:00 pm.

Oldest Bookstore

Livraria Bertrand Chiado

At Rue Garret 73-75 with its façade of blue and white tiles and for generations a favorite haunt of Portuguese writers and intellectuals, is officially the world's oldest bookstore, founded in 1732. It offers novels in English, French, Spanish and Portuguese, English translations of Portuguese writers, and now has opened a small café in the back.

Jewelry & Designer Fashions

Leitão & Irmão

Largo de Chiado 16-17, founded in 1822 in Porto, the shop opened in the Chiado district of Lisbon in 1877, and was named the goldsmith of the Imperial House of Brazil in 1887. With branches in the Bairro Alto and the Ritz Hotel, it sells the finest classic jewelry in the city. The workshop in the Bairro Alto is the oldest in Portugal. Open Monday to Friday from 10:00 am to 7:30 pm and Saturdays, Sundays and holidays until 7:00 pm.

Joalharia do Carmo

Opened in 1924 behind one of the most beautiful façades in the Chiado, at Rua do Carmo, 87 B, you'll find a treasure house of gold and silver filigree made by local artisans. This historic family run shop is open daily from 10:00 am to 7:00 pm.

W.A. Sarmento

One of the most distinguished jewelers in Portugal specializing in filigree jewelry can be found at the foot of the Santa Justa elevator at Rua Áurea, 251. The shop is family owned and has been in business for over 100 years. Open Monday to Saturday 10:00 am to 7:00 pm.

Anselmo 1910

Largo de São Carlos, 1, dating from 1910, opened its first jewelry store in Lisbon in the Chiado in 1930. Specializes in wedding bands, watches and filigree jewelry. Opens daily at 10:00 am.

Ana Salazar

Portugal's leading fashion designer can be found at Rua do Carmo, 87, in the Chiado. Also has a perfume line. Open Monday-Saturday from 10:00 am to 7:00 pm.

Fatima Lopes

Rua Rodrigues Sampaio, 96, in Bairro Alto, opened its doors in 1998, in 1999 Fátima Lopes became the first Portuguese Fashion Designer to present in "Paris Fashion Week". Open Monday to Friday from 9:00 am to 6:00 pm.

39a Concept Store

At Rua Alexandre Herculano, 39a, features contemporary fashions, shoes, handbags and jewelry for both women and men.

Luis Onofre

Portugal's leading shoe designer, whose high fashion shoes are sold in a sleek, two-story shop at Avenida da Liberdade, 247, in the Hotel Turim, includes such clients as Michelle Obama, Penelope Cruz, Paris Hilton, Naomi Watts, Queen Letizia and Portugal native Daniela Ruah (NCIS Los Angeles). There is a second store in Porto at Avenida da Boavista, 3483. Open Monday to Saturday from 10:00 am to 7:30 pm.

Camisaria Pitta

Rua Augusta, 195-197, in the Baixa, is one of the oldest and best shirt makers in Lisbon, where men can order made-to-measure shirts of fine quality. Open Monday to Friday, 10:00 am to 2:00 pm / 3:00 pm to 7:00 pm, Saturdays 10:00 am to 1:30 pm.

Shopping Mall

Armazéns do Chiado

This multilevel shopping center in a historic building on Rua do Carmo/Nova do Almada, atop the Baixa-Chiado metro, houses a FNAC on the 4th floor (for Portuguese music) a Starbuck's on the 5th, a number of restaurants for a quick snack and a two-story, 4-star [boutique hotel Chiado](#) with private terraces and panoramic views of the Castle and the Tagus River/



Flea Market

Feira da Ladra

Discover a treasure at Lisbon's most iconic and popular street market every Tuesday and Saturday at Campo de Santa Clara, behind the monastery of São Vicente de Fora in the Alfama where you will find everything from junk to possibly an unexpected treasure. In Portuguese, "*ladra*" is a woman thief, thus it can be called a Thieves' Market. The market dates from 1272 and was immortalized in the poem by Portuguese singer-songwriter Sérgio Godinho. You can reach it on Tram 28.



The main floor at Time Out Market Lisboa



Time Out Market Lisboa

Mercado da Ribeira

The remodeled market at the river's edge at Cais do Sodré, also known as *Mercado 24 de Julho*, has been Lisbon's main food market since 1892 and remains the city's biggest and best fresh food market. Taken over by [Time Out Lisboa](#) in 2014, the traditional commercial market stalls open for business from 6:00 am to 2:00 pm, while the food court is open from daily 10:00 am to midnight, packing in the crowds with its 26 restaurants, 8 bars, a dozen shops and a high-end music venue. The market includes such established shops such as [Conserveira de Lisboa](#), [Manteigaria Silvia](#), [Manteigaria](#), the wine shop [Garrafeira Nacional](#) and counters created by renowned chefs; [Henrique Sá Pessoa](#), [Alexandre Silva](#), the “Frade” [cousins](#) with their Alentejo soul food, [Marlene Vieira](#) and [Miguel Castro da Silva](#). It has been a huge success and tourist magnet.

The [Time Out Cooking Academy](#) offers culinary courses and workshops.



Enjoying a pastés at Castro Pastéis de Nata

Lisbon's Best Pastelarias

Pastry shops (often selling coffee) are called confeitarias or pastelarias, while bakeries are padarias.

Castro Pastéis de Nata

This small shop can be found at Rua Garrett 38, in the heart of the city. We stopped by here one morning as we were exploring the city for a pastés and coffee. We were not disappointed. Not only are Castro pastéis de nata faithful to the tradition of Portuguese conventual sweets; they are true works of art just waiting to be appreciated. Its light crusty pastry and creamy velvety filling. Our dinnerware was designed in partnership with Vista Alegre. Open daily from 8:30 am to 11:00 pm.

Pastelaria Suíça

Also on the Praça Rossio since 1922, considered the city's most exclusive coffee shop (some find the waiters on the surly side). It has a tearoom for salads and sandwiches and an outdoor terrace for people watching.

Confeitaria Nacional

Praça da Figueira, 18B, (the next square over from P. Rossio) has a coffee, hot chocolate and pastry shop on the ground floor and a self service restaurant upstairs-very Old World, opened in 1829, with elegant woods, mirrors and marble countertops-complete meals for under 10€. CNN selected it as one of the best and oldest pastry shops in Europe. Bolo-rei (King Cake), now a tradition for a Portuguese Christmas, was first presented to the public by the Confeitaria Nacional in 1875. And it does serve nice *pasteis de nata*.

Antigua Confeitaria de Belém

In the Belém quarter, at Rua de Belém, 84-92, (across the street from the McDonalds) on the way to the Jerónimos Monastery. The home of the Pastéis de Belém, a warm custard tart topped with sugar and cinnamon, has been a much-loved Lisbon institution since 1837. The recipe for its *pastéis de Belém* is a well-guarded secret. In fact, the owner is only one of four people in the world who knows the original recipe.

Always very crowded but go inside and you'll find lots of beautifully tile decorated dining rooms with wait service. In the very last room you'll find a line and an attendant seating the crowds, but go to another dining room and wait patiently for a party to leave their table. These treats come with two shakers, one for dusting the tarts with sugar, then with cinnamon. You'll see a long line outside the door, but that is for take out. It is said that they sell 10,000 of these little treats each weekday and 20,000 on weekends. Opens daily at 8:00 am.

Café Pastelaria Alcôa

On the fashionable shopping street, Rue Garrett, at number 37-39, you can see sweets made from the traditional recipes of the Cistercian Monks of Alcobaça, a tradition since the 15th-century. The [Alcôa pastry shop](#) in Alcobaça dates from 1957, but after their *pastéis de nata* won the award from the annual gourmet conference, *Peixe em Lisboa*, for the city's best custard tart in 2014, they decided to open a branch Lisbon, and found a place in the Chiado, finally opening its doors in February 2017. Open daily from 9:00 am to 10:00 pm.

Manteigaria

The former butter shop facing Camões Square in the Chiado is also known for its *pastéis de nata*, in fact, some say these rank as the city's best, now has a new larger space in the Mercado da Ribeira, the [Time Out Market Lisboa](#). They are open daily from 10:00 am until midnight, perfect for that late night snack.

Café Pastelaria Batalha

Originally from Venada do Pinheiro, a few minutes north of Lisbon, they recently (2017) opened a new shop in the center of the capital, in the Chiado, facing Praça Luís Camões, at Rua da Horta Seca, 1. It has received awards for its traditional pastries, including its custard tarts and its *salão* bread, chosen as “Portugal’s best bread”. They also serve salads, soups and sandwiches. Open daily from 7:00 am to 9:00 pm.

A Brasileira do Chiado

The architectural, and artistic landmark, the original home of the Bica, the very strong espresso, at Rua Garret, 120, the most fashionable street in the Chiado shopping district, has been a literary hangout since 1905 when Adriano Telles opened it with the aim of introducing and teaching the art of drinking coffee at a time when the beverage was still very much looked down on in Portugal and Spain. It has a beautiful Art Deco interior of wood with mirrored walls, a long oak bar, marble tables and tiled floors. A much photographed statue of Fernando Pessoa, the great Portuguese poet, sits outside, along with a very busy outdoor terrace that tourists love. Expect the service to be rushed and prices above average. Open daily from early morning until 2:00 am. You can have breakfast on the terrace. Call (+351) 213 469 541 to reserve a table.

Pastelaria Bénard

Right next door to A Brasileira, at Rua Garret, 104, in the [Hotel Borges](#), is one of the city's oldest pastry shops/tea rooms (1868), and where you'll find some of the city's best croissants. Go here if A Brasileira is too crowded or too full of tourists, but their terrace may be tourist soaked as well, as much of the Rua Garret has become a tourist destination. Open Monday-Saturday from 8:00 am to 11:00 pm.

Tartine

Around the corner from A Brasileira, at Rua Serpa Pinto, 15-A, is a bakery at the entrance and a café upstairs on the mezzanine. Grab a loaf of bread to go, or stay at a table and enjoy a light meal at any time of day. Breakfast and brunch are also served. There is a small terrace in the back. Gentle prices. It's open Monday-Friday from 8:00 am to 8:00 pm and Saturday, Sunday and holidays from 10:00 am to 8:00 pm.

Pastelaria Versailles

Founded in 1922, was inspired in the Gardens of Versailles, it's located at Avenida da República 15A, and recently opened a new location in Belém, divided into a pastry shop and restaurant, next to the Museu dos Coches.



Popular Portuguese Dishes

- *Alheiras* - sausages made from bread, chicken and smoked garlic, with roots in the Inquisition, when Jews copied the Catholic passion for sausages while avoiding pork.
- *Açorda* - another dish popular in the Alentejo, a bread stew mixed with herbs, eggs, garlic and whatever else is on hand.
- *Amêijoas a Bulhao Pato* - a dish named after a 19th-century Lisbon poet and a popular first course—clams in garlic sauce.
- *Arros de pato* - duck served shredded and mixed with rice, a delicious dish.
- *Bacalhau* - the Portuguese love dried, salted cod and prepare it in many different guises; bacalhau com natas is cod baked in cream
- *Bolinhas bacalau* - salt cod fritters
- *Cabrito assado* - roast kid
- *Caldeirada de peixe* - a fish stew, similar to a bouillabaisse.
- *Caldo verde* - a kale, onion, chouriço and potato soup, a very hearty dish
- *Cataplana* - a seafood stew named after the lidded copper vessel (like a wok) in which it's cooked.
- *Chanfana* - a goat stew.
- *Churrasco* - grilled chicken with a spicy piri piri sauce.

- *Cozido á Portuguesa* - a boiled meat stew, a one-pot meal, similar to its Spanish cousin, cocido madrileño, consisting of several meats (pork, beef, chicken), potatoes, cabbage, chickpeas and carrots.
- *Espetada* - skewered, grilled chunks of beef, the Portuguese shish kebab, originating from the island of Madeira.
- *Francesinha* (a “little French thing”) - a gargantuan chunk of steak, sausage and ham atop toasted bread, covered with melted cheese and a peppery tomato and beer sauce, an artery-clogging dish and specialty of Porto but not of Lisbon. (You’ve been warned!)
- *Leitão* - roast suckling pig
- *Polvo* - octopus, much loved by the Portuguese and prepared a lagareira, or oven baked
- *Porco á alentejana* - a popular dish of the Alentejo region, pork cooked with clams
- *Prego no Pão* - a steak sandwich (at Cervejaria Ramiro it’s ordered “for dessert” as it is the only meat dish served at the restaurant)
- *Presunto* - cured ham, similar to Parma ham
- *Rojões* - chunks of roast pork
- *Sardinhas* - grilled sardines are wildly popular.
- *Tripas a moda do Porto* - a tripe dish, stewed with sausage and white beans.

Desserts or “sobremesa”

- *Arroz Doce* - rice pudding
- *Pão de Ló* - a sponge cake with a high proportion of egg yolks, made without lemon rind or vanilla but with olive oil.
- *Pastel de nata* - an irresistible custard tart, served warm and dusted with cinnamon.
- *Queijo da Serra* - a delicious cheese from the Serra da Estrela region, a “runny” cheese, almost liquid in texture-to eat it, cut a hole on the top and scoop up the contents with a spoon.
- *Queijo Azeitão* - a sheep’s milk cheese from near Lisbon
- *Tocino do Céu* - the sweetest of the many Portuguese egg desserts
- *Travesseira* - a puff pastry filled with almond/egg yolk custard, ubiquitous in Sintra
- *Queijada*-a cheese and cinnamon tart, also famously from Sintra

Three Tier Pricing in Cafés

In Portugal, if a café has an outdoor terrace, prices can more than double if you choose to sit at the terrace. There will be a list of prices at the bar indicating the price for an item if taken standing/sitting at the counter, at a indoor table, or if consumed on the outdoor terrace.

Coffee in Portugal-a national obsession

- Bica - a very strong, short espresso that Portuguese drink incessantly with heaps of sugar. This is what you'll be served when you order "um café".
- Café pingado - a bica cut with a drop of milk (like a Spanish "cortado").
- Galão escuro - a tall glass of espresso with milk.
- Galão claro - more like a latte, a glass of espresso with more milk than an escuro.
- Meia de leite - half milk, half espresso
- Carioca - like a Starbucks café Americano

Hot chefs of the moment: José Avillez, Miguel Castro e Silva, Henrique Sá Pessoa, Alexandre Silva, Vítor Sobral, Bertílio Gomes, Diogo Noronha, Kiko Martins, Ljubomir Stanisic, Olivier Costa, João Rodrigues, Luís Gaspar.

Dining Hours

Breakfast in Portugal is a very light affair, consumed between 8:00 to 9:00 am, and consists usually of coffee (a galão, like a latte), juice and a pastry, toast (torrada) or a small breakfast sandwich (tosta mista is grilled ham and cheese). In Portugal workers stop at 11:00 am to have a mid-morning snack, consisting of a sandwich or a cake and another coffee.

In Portugal lunch is the main meal of the day, although reservations for dinner are always recommended for dinner, as that is when tourists tend to take their main meal and meal hours start slightly earlier than in Spain.

Lisbon and Porto dwellers tend to eat lunch at 1:00 and dinner around 8:00 pm during the week but later on weekends. Restaurants usually do not keep continuous hours but rather close between meals. Cantinas (coffee shops rather than self-service cafeterias) remain open, as do some autoserviços (self-service cafeterias).



In Lisbon if you find yourself famished between meal hours, there are cafés and beer halls, *cervejarias*, which usually serve sandwiches or bar snacks, *petiscos* (the Portuguese version of tapas), at all hours. El Corte Inglés Department Store at Avenida António Augusto de Aguiar has a coffee shop on the 7th floor that remains open from 10:00 am to 10:00 pm.

Types of Restaurants

- *Restaurantes* are proper sit down restaurants.
- *Churrasqueiras* are places to dine on spit - roasted or charcoal grilled chicken with piri piri sauce, a Portuguese passion.
- *Casas de Pasto* are simple dining rooms or “eating houses”
- *Cervejarias* are beer halls. They are usually open all day, and at the bar *petiscos* (bar snacks) can be ordered. Portuguese beer is excellent; try the Sagres label.
- *Adegas* are wine cellars.
- *Confeitarias* or *pastelarias* are pastry shops serving coffee and pastries.
- *Padarias* are bakeries
- *Casas de chá* are tea salons
- *Marisqueiras* are seafood houses (seafood/shellfish can be extremely expensive in Spain-Portugal). One of the best in Lisbon is Ramiro and in Porto, the best seafood houses are found dockside in the suburb of Matosinhos, full of fish houses.

Ementa is the Portuguese word for menu and an *ementa turística* or *ementa do dia* is a 3-course set menu of the day served to all at a bargain price (often with several

choices in each course) and usually served only on weekdays at lunch. *A proto do dia* is a daily special.

Couvert or *Coberto* refers to the spread of appetizers (entradas) that always appears on the table when you are seated or is brought by the waiter before he takes your order and does not come on the house! You may think this impressive presentation of little goodies is free, but it is not!

This spread of cheese, olives, bread, sardine or tuna patés, chouriço, sliced cured ham, etc. is charged to the diner if he/she merely touches any of it. If you take an olive, you'll be charged. If you don't want to partake, it's perfectly acceptable to move it all to the side and ask the waiter to remove it at the beginning. He will not take offense. The price of the *couvert* can range from 1,50€ to 6,50€ (in the pousadas).

Dose and *Media Dose* refer to full and half portions. Because the size of Portuguese portions in a typical family-run restaurant can be gigantic, usually enough to feed two (or more!), it's best to order media dose, which is more than enough for one person. This rule does not apply in Lisbon gourmet restaurants, where portion sizes are normal.

“A conta, se faz favor” - May I have the check please?



Looking south along Avenida da Liberdade

Dining Around Avenida da Liberdade

SEEN Lisboa by Olivier

This is the signature Art Deco inspired rooftop restaurant in the 5-star Tivoli Avenida da Liberdade supervised by Chefpreneur Olivier da Costa. Opened in November 2018 on the 9th floor, the restaurant is considered the city's uncontested hotspot, and is open Sunday to Thursday from 6:30 pm to 1:00 am and until 2:00 on Fridays and Saturdays, where you can enjoy a signature cocktail by Lucas Jaques. The menu has an international focus, a fusion between the Brazilian and Portuguese gastronomy, and the restaurant features an oyster bar, sushi bar and creative cocktails. Book your reservation on The Fork or call (+351) 210 965 775 to reserve a table or at the Sky Bar.

Eleven

Located on the northern edge of Parque Eduardo VII at Rua Marquês de Fronteira, Jardim Amália Rodrigues, this sophisticated and sleek gourmet temple features glass walls affording views all the way downtown to the river. It's a member of the

Relais & Chateaux group and sports one Michelin star. Chef is Joachim Koerper. The Eleven Menu is 175€, with a wine paring for 85€. The Menu Amália Rodrigues is 149€, with a wine paring for 79€. And the three-course business lunch, served Monday to Saturday is a more modest 97€, not including wine. The chef also offers a vegetarian options. Closed Sundays. [Book your table online](#) or call (+351) 213 862 211.

Bistrô 4

The casual dining space in the stunning luxury 5-star [Porto Bay Liberdade Hotel](#), at Rua Rosa Araujo, 8, 30 meters off the upper Avenida da Liberdade, just below Marquês de Pombal square. Sitting on the ground floor, it has a beautiful terrace on the inside patio surrounded by olive and lemon trees and a lovely painted mural. The former Michelin-starred chef, Benoit Sinthon, came from Madeira to create the menu. Chef João Espírito Santo now offers two executive lunch menus daily, one for 30€ and one for 34€, wine not included. Opens for breakfast on Saturdays and Sundays at 7:00 am, Monday to Saturday for lunch from 12:30 to 3:00 pm and for dinner from 7:00 to 10:30 pm, Fridays and Saturdays until 11:00 pm. [Book your table online](#) or call (+351) 210 015 700

Yakuza Lisboa

There is another sophisticated space by chef Olivier da Costa at Júlio César Machado 7, off the Avenida da Liberdade. It's decked out with chandeliers, fresh flowers and leather banquettes. The menu offers classics like picanha wagyu and pasta with truffles and meat carpaccio. For lunch during the week it serves a Menu de Almoço for 25€. Open Monday to Friday for lunch at 12:30 pm and dinner at 7:30 pm, Saturdays from 7:30 pm until midnight. [Can be booked online](#), or by calling (+351) 934 000 913.

MIMI Curated by Yakuza

This is yet another Olivier da Costa project for just 30 people: a gastronomic ritual of 12 moments for just 30 people offering an immersive experience as prepared by Chef Alex Hatano is at Rua Rodrigues Sampaio 94. Open Monday to Wednesday from 7:00 pm to midnight and Thursday to Saturday until 1:00 am. An a la carte menu is also available. Call (+351) 963 620 129 to reserve a place, or [book online](#).

Rubro Avenida

This restaurant, a short walk from the art deco Hotel Britânia, at Rua Rodrigues Sampaio, 33, makes for a super handy spot for early, casual, inexpensive dining on Spanish-style small plates, meant to be shared. It sports a somewhat industrial-chic look with high ceilings, bare wood tables and benches and open kitchen. Try the classic tapas dishes of garlic shrimp, battered baby squid (*puntillitas*), Iberian ham croquettes, spicy potatoes (*patatas bravas*), grilled mushrooms, steak tartare, Padrón peppers or broken eggs, all authentically Spanish. Skip the lemon sorbet with cava and opt for the much more satisfying pear crème brûlée. No innovative dining here, just a dependable spot for a light meal with gentle prices. Since Rubro comes recommended by all of the Avenida da Liberdade hotel desk staffs, reservations are highly advisable. It opens for lunch reservations from 12:30 to 2:30 pm and for dinner at 7:00 to 10:30 pm. Closed on Sundays. Call (+351) 213 144 656 to reserve a table or you can book online.

Their other restaurant, Rubro Campo Pequeno, can be found at the classic neo-Arab style bullring (1892) Campo Pequeno.

Osteria La Famiglia by Olivier

The latest gastronomic concept from chefprenuer Olivier da Costa can be found at Rua da Escola Politécnica 247. The concept here is shared plates, a genuine moment of Italian culture (*La cucina è il cuore della famiglia*). Closed on Mondays. You can book your table online or call (+351) 927 036 160 to make a reservation.



Slicing Jamón Ibérico de Bellota at Tapisco

Dining In The Trendy Principe Real

KOB by Olivier Lisboa

Rua do Salitre 169, is another establishment owned by Lisbon native and chef Olivier da Costa, this one his homage to beef from around the world; from Japanese Wagyu to Australian Tomahawk to Portuguese rib eye. Open Monday-Friday, the restaurant serves lunch from 12:30 to 3:00 pm and dinner from 7:30 pm until midnight. Open for diner only on Saturdays and Sundays. Offers a special weekday Executive Menu for only 18€. Call (+351) 934 000 949 to reserve a table or book online.

Osteria La Famiglia by Olivier

The latest gastronomic concept from chefprenuer Olivier da Costa can be found at Rua da Escola Politécnica 247. The concept here is shared plates, a genuine moment of Italian culture (*La cucina è il cuore della famiglia*). Closed on Mondays. You can book your table online or call (+351) 927 036 160 to make a reservation.

A Cevichería

Located at Rua Dom Pedro V 129, next to the Príncipe Real gardens, a project of Francisco Martins, better known as star chef Kiko Martins. This is his homage to Peruvian cuisine, with a playful fish décor (giant octopus hanging from the ceiling). It's a small space (tight) with a bar for eight diners and a few tables seating 26. Prices are reasonable. And has become quite popular with the gourmet food critics. No reservations accepted, it's "first-come, first-served". Soften the wait time for a table with a pisco sour. Listed as one of the 30 hottest restaurants in Lisbon for 2025. Open daily from noon to 11:30 pm. Tel: (+351) 218 038 815

Las dos Manos, Chef Kiko Martins' *Mexican cuisine with a Japanese soul* can be found at Rua de São Pedro de Alcântara 59. Recommended in the Michelin Guide 2025.

Tapisco

This is another excellent dining spot in the trendy Príncipe Real area, at Rua Don Pedro V, 80. Michelin-starred chef Henrique Sá Pessoa of Alma (see below) opened this, his 3rd restaurant, and here, offers a small, modern space and menu of Spanish tapas and Portuguese e petiscos (small plates), combining both countries' culinary heritage. Come here for dishes such as bombas, Iberian ham croquettes, *paella with black rice, shrimp in garlic sauce, tortillas (Spanish omelets) and crème caramel for dessert. Wines and vermouths come from both Spain and Portugal. The vegetables are all organic, the fish comes in fresh daily, and meats are prepared in a Josper oven. They offer more than 65 different wines from Portugal and Spain and is the first vermouth bar in Lisbon. It's open Monday to Friday for lunch from noon to 4:00 pm and for dinner from 6:30 to midnight. On weekends and holidays is open continuously from noon to midnight. Like A Cevichería, there is a counter and a few tables along the wall, room for about 36 diners. Reservations are essential! Call (+351) 213 420 681 to reserve, or book your table online.

Pica Pau

Opened in 2023 at Rua da Escola Politécnica 27, by noted chef Luís Gaspar (executive chef of Sala de Corte and named chef of the year in 2017), serves only traditional Portuguese cuisine. "We decided that, in our kitchen, we were going to follow the rules of tradition, as we learned them from Maria de Lourdes Modesto's

books. Here, there is no place for inventions, creations or deconstructions”. Open Monday to Thursday for lunch from noon to 4:00 pm and for dinner from 7:00 pm to midnight, Fridays until 1:00 am. Saturdays from noon until 1:00 am, Sundays from noon until midnight. Listed in Nondé Nast’s [30 Best Restaurants in Lisbon](#) in 2025. Tel: (+351) 213 460 633

Casa da Praia Tapas & Wine Bar

This small tapas and wine bar at Rua Dom Pedro V 5, is a cute, Parisian-like, cozy little bistro with smooth jazz on the sound system, serving small plates and Portuguese wines. See the menu [here](#). Opens Monday to Saturday from 5:00 pm until midnight. Tel: (+351) 913 738 899

[Gin Lovers Príncipe Real](#) is housed in the beautiful interior patio of the Ribeiro da Cunha Palace at Praça do Príncipe Real, 26, a neo-Moorish confection from the 1800s, is now the Embaixada Concept Store/gallery on the Príncipe Real square. It’s the new creation of star chef Miguel Castro e Silva, a restaurant that serves dishes meant to be shared along with a gin bar serving 60 brands of gin. Offers a degustacion menu for 34€. It’s open Sunday to Wednesday from noon until midnight and until 2:00 am on Fridays and Saturdays, with DJs spinning tunes. Can be reserved on the Fork. Tel: (+351) 924 038 218.

Õ Bistro

This authentic Parisian bistro, a French tasca, can be found at Rua Marcos Portugal 1, facing Praça das Flores, where Brazilian [chef Danilo Martins](#) is in charge of the kitchen. Opens for dinner at 7:00 pm. Tel: (+351) 965 071 137

Flores da Pampa

Nearby at Praça das Flores 18, is open from 9:00 am to 2:00 am for breakfast, lunch and dinner, with funky live music at times. Known for its eclectic menu that blends Mediterranean, European, and contemporary cuisines. There is also an all-you-can-eat vegan brunch buffet on Sundays. Call (+351) 215 855 054 to reserve a table.



At the intersection of Rua Garrett and Rua Ivens in the Chiado

Dining In The Baixa-Chiado

Alma by Henrique Sá Pessoa

From the “Portuguese Jaime Oliver” and host of the TV program, “Secret Ingredient”, who trained with the Roca brothers of the 3 Michelin star El Celler de Can Roca. This is his second and more elegant Alma, opened in 2015 in a Pombaline era building in the Chiado district at Rua da Anchieta 15, near the Baroque Church of the Martyrs. Has two Michelin stars and two Repsol suns for 2025. Fusion cuisine with Asian touches. His pastry chef is a disciple of Joel Robuchon and Alain Ducasse. The restaurant only seats 50 diners and boasts an open kitchen where the chef’s table is located. The star dessert; a chocolate bomb with salted caramel and hazelnut sorbet. Has two tasting menus, the 5 dish Costa A Costa and Alma, both priced at 200€, VAT included. Credit card required for reservations. Open Tuesday to Saturday for lunch from 12:30 to 3:30 pm and for dinner from 7:00 pm until midnight. [Book online](#) or call (+351) 213 470 650 to reserve a table.

Restaurante Tágide

Largo da Academia Nacional de Belas Artes, 18, in a former convent lined with 18th-century tiles. Facing the Tagus River, it offers excellent views of the 12th-century cathedral and has been one of Lisbon's most prestigious destinations for 30 years. It offers a weekday business 3-course lunch with coffee and a glass of wine or beer for 29,80€. There are two tasting menus, Tágide for 89€ and Camões for 78€. Lunch is served in the restaurant Tuesday to Saturday from 12:30 to 3:00 pm and dinner from 7:00 to 11:00 pm. Closed on Christmas Day and New Years Day. Dress code is casual elegant or formal attire. Can be booked on The Fork, or call (+351) 213 404 010 to reserve a table.

There is also its laid back wine bar downstairs, Tágide Wine & Gastro Bar, with similarly stunning views and much lower prices. The wine and tapas bar is open Tuesday to Saturday from 6:30 pm to 11:00 and for Brunch on Saturdays from 11:30 am to 3:00 pm. Closed on December 24th and 25th and New Years Day. Can be booked on The Fork, or call (+351) 213 404 010 to reserve a table.

O Cantinho do Avillez

Rua dos Duques de Bragança, 7, in Chiado is one of the city's most popular casual dining spots, so you must reserve before you arrive in Lisbon. Portugal's trailblazer chef, Jose Avillez, left Restaurante Tavares and his Michelin star to open his first independent restaurant, this "casual canteen", where his friends can come for small plates, friendly and laid back service and craft cocktails. It's a simple, small, industrial-chic bistro, the little sister to his gourmet restaurant Belcanto below and his 6 other restaurants. Order the hazelnut dessert. Now open Monday to Friday for lunch at 12:30 pm and dinner at 7:00 pm. Open Saturday and Sunday from 12:30 pm until midnight. Tel: (+351) 211 992 369

Belcanto

Largo de São Carlos, 10, next to the São Carlos National Theatre, is widely considered Lisbon's top table and now sports two Michelin stars and 3 Repsol suns for 2025. Jose Avillez of O Cantinho above, opened it to much critical acclaim. It and the Cantinho were featured in a NY Times article, "*5 Lisbon Restaurants Not to Miss*". Listed in The World's 50 Best Restaurants for 2025 and is a Relais & Chateaux. It is fun and youthful rather than stuffy with top-notch service. In addition to the À la Carte menu, it offers a tasting menu for 265€ plus wine

parings, and a chef's table. Open Tuesday to Saturday for lunch from 12:30 to 3:00 pm and for dinner from 7:00 to 10:00 pm. You can [book online](#) or call (+351) 213 429 607 to reserve a table.

Encanto José Avillez

Receiving a Michelin star the year it opened (2022) and now with a Green Michelin Star in 2025, Encanto, the enchanted world of vegetables by José Avillez, serves a unique tasting menu, 100% vegetarian, with 12 moments for 155€, plus the wine pairing. The restaurant is located at Largo de São Carlos, 10. Opens for dinner Tuesday to Saturday from 7:00 pm to 10:30 pm. Listed in the 50 Best Restaurants in the World 2024. You can [book a table online](#) or call (+351) 211 626 310 to reserve a table.

Pizzaria Lisboa

Another creation of chef Jose Avillez recently opened just below Cantinho de Avillez at Rua Duques de Bragança 5. With a simple interior design of marble top tables and wood chairs, it serves salads, calzones, risottos, pappardelle with ragout and sage, gnocchi with oxtail and tomato sauce and osso buco with polenta and parmesan plus pizzas from a wood-burning oven imported from Italy. The Gigi pizza is topped with tomato, burrata and prawns. Desserts include lemon sorbet, tiramisu and panna cotta. Open Monday to Friday from 12:30 pm to 3:00 pm for lunch and 7:00 pm until midnight for dinner. On Saturdays it's open from 12:30 pm to midnight and Sundays until 11:00 pm. Tel: (+351) 211 554 945

Mini Bar

Yet another product in the Jose Avillez ever-expanding empire, placed next to the Sao Luz Theater at Rua António Maria Cardoso, 58, is a 'gastrobar, with velour chairs and dark lighting, offering creative drinks and very whimsical small plates (El Bulli & Tickets style) served in "acts", along with music from the in-house DJ on weekends. Offers a Chef's Menu to share for 92,50€ and a mini-bar menu for two for 230€, plus the à la carte menu. On Wednesdays, Thursdays, Fridays, and Saturdays, there's music, dancing. Open daily from 7:00 pm to 1:00 am. [Reserve a table online](#) or call (+351) 211 305 393

Tasca Chic

This unique offering by chef José Avillez can be found at the Gourmet Experience, El Corte Inglés Lisboa, 7th floor. *"Dishes are inspired by the Portuguese cuisine served in the traditional tascas, with all its flavor and authenticity, but they echo the vibe of modern Lisbon."* Open Monday to Thursday from 12:00 noon until 11:00 pm, Friday and Saturdays 12:00 noon until midnight and Sundays 12:00 noon until 10:00 pm. [Reserve online](#) or call (+351) 211 327 380.

Bairro de Avillez

Housed in a wing of the ancient Trindade Convent at Rua Nova da Trindade, 8, is the chef's 6th dining spot, consisting of a tavern, *Taberna* for tapas (petiscos), a grocery store, *Mercearia* for purchasing gourmet items, utensils and cookbooks, a charcuterie counter and further on, a large seafood-centric dining room (bookable), called the *Pátio*, recreating a two-story local Lisbon courtyard. Standout dishes include the rice with lobster and cod a Lagareiro. An innovative dessert is the chocolate ball filled with passion fruit mousse, accompanied by homemade coconut ice cream. Avillez serves his own label of wine. One can find vegan friendly dishes on the menu as well. Open daily from noon-midnight. Closed Christmas Day. [Reserve a table at one of the spots online](#), or call (+351) 215 830 290.

Palácio Chiado

At Rue do Alecrim, 70, is a new and rather extravagant gourmet space (or super elegant food court) that has opened in one of the three wings of the Palacio del Barón de Quintela (1781), offering seven different dining and drinking options or gastronomic concepts. Diners take charge a card from the host at the entrance and choose dishes from the various purveyors (grilled meats from Atalho, tapas, gourmet burgers, gluten free and organic from Local, etc.) and enjoy them at one sofas or beanbag chairs or tables. Upstairs in the former ballroom decorated with beautiful frescoes and delicate stucco work, up the grand double staircase, one finds a more sophisticated environment with a champagne-oyster bar, an Iberian ham and artisan cheeses bar and a sushi bar, Sushic. Open for lunch everyday from 12:30 to 3:00 pm and for dinner from 6:30 pm to midnight. From Tuesday to Saturday they are open for dinner until 2:00 am. The Bar Salla is open Thursday to Saturday from 7:00 pm to 2:00 am. [Reserve online](#) or call (+351) 210 101 184.

Aqui Ha Peixe

Which means “*We have fish here*”, is found at Rua da Trindade, 18A, where the Chiado meets the trendy Bairro Alto. It’s a stylish newcomer with a pretty nautical theme that serves classic seafood dishes, such as baby clams cooked with olive oil, fresh coriander and garlic and shrimp with piri-piri sauce. For those non fish lovers, there is a picanha (rump steak) with bacon rice, black bean and mango chutney that recalls the chef’s time cooking in Brazil. The chef, Miguel Reino, personally selects his fish daily from the seafood market. And of course they have their own sailboat. Recommended by Alec Lobrano in the NYTimes. Open every day from noon to 10:30 pm. You can book online or call (+351) 211 344 228 / 910 161 444 to reserve a table.

Sacramento do Chiado

Calçada do Sacramento, 44, in the Chiado, in the former 18th-century Palace of the Counts of Valadares, is an upscale experience, a rustic but modern bistro-bar-café under the direction of chef Hugo Landeiro. Can be booked on The Fork. Open Monday to Friday for dinner from 6:00 pm until midnight. Call (+351) 213 420 572 to reserve a table.

Taberna da Rua das Flores

Rua das Flores 103, next to Luis Camoes Square, is in a compact, narrow space with fewer than 20 seats that looks like an old “mom and pop” type grocery store, or mix of tavern and deli with vintage decor, and serves authentic, traditional, “mom and pop” type food that has been praised by local food bloggers and professional gastronomic critics. Very popular. Tapas, or petiscos are served throughout the day. The chalkboard menu, delivered to each table, is market-driven with only the freshest of ingredients found that day. No reservations, so go early or expect to wait in line. Featured in Lisboa Cool. Open Monday to Saturday from noon until midnight. Does not take reservations. Cash only! Tel: (+351) 213 479 418.

Prado Restaurante

Which in Portuguese Prado means “meadow”, can be found at Travessa Pedra Negras 2, near the Cathedral. This is the “farm-to-table” creation of young, talented chef António Galapito, whose restaurant was named #5 on the prestigious blog Mesa Marcada’s “Best Portuguese Restaurants 2019”. The chef trained with

Nuno Mendes in London before opening this bright and airy dining spot with soaring ceilings in 2017. Prices are quite moderate for the high quality, breads are outstanding. Recommended in the Michelin Guide 2025. Open Tuesday to Saturday for dinner starting at 7:00 pm, and on Thursdays, Fridays and Saturdays for lunch from 12:00 to 3:00 pm. Book your table online or call (+351) 210 534 649 to reserve a table.

They have also now have the Prado Wine Bar down the street at Rua das Pedras Negras 35-41. Open Tuesday to Saturday from 4:30 pm until midnight. Reserve a place at the bar or at a table, or call (+351) 210 534 652 to book your table.

EPUR

This one Michelin star restaurant is located in the historic Chiado district at Largo da Academia Nacional de Belas Artes 14 where you can enjoy a culinary delight prepared by chef Vincent Farges. There are two tasting menus; Inspirações (120€) and Epurismo (150€), plus wine pairings. Recommended by Boa Cama Boa Mesa, Mesa Marcada, Time Out Lisboa and Condê Nast Traveler. Open for dinner Tuesday to Saturday from 7:30 to 11:00 pm. Tel: (+351) 213 460 519

Bastardo

Portuguese for Bastard, the restaurant is located on the 1st floor of the Bohemian feeling International Design Hotel, a member of the Small Luxury Hotels of the World, at Rua da Betesga, 3, facing Rossio Plaza and its statue of Don Pedro IV. It is a playful spot with mismatched tables and chairs and a Pop Art look. The kitchen is in the hands of chef Ricardo Marques. “We mix water with fire and try to please every crowd.” Open daily from noon to 11:00 pm. Can be booked on The Fork. Tel: (+351) 213 240 993

SÁLA de João Sá

Chef João Sá’s restaurant, with one Michelin star, can be found in the Baiza at Rua dos Bacalhoeiros 103. The small space with the open kitchen can accommodate 34 dinners. There are two tasting menus; the 5 moment ‘Horizon at Sight’ for 155€, and the 8 moment ‘In Search of New Textures’ for 185€, plus wine parings. Open Tuesday to Friday for dinner from 6:30 to 9:30 pm, and lunch on Saturdays from 12:30 to 2:00 pm. Reserve your table online, or call (+351) 218 873 045.

O Português Chiado

Go for a taste of the grilled octopus, scallops and gazpacho. Live music is performed by musicians in the evening. Located at Rua Duques de Bragança 5G, near the MNAC, National Museum of Contemporary Art. Open every day from noon to 11:30 pm. Fado at night. Tel: (+351) 964 738 752

Ponja Nikkei Chiado

A Nikkei kitchen, Japanese-Peruvian fusion, and one of the richest and most diversified cuisines in the world, can now be found in the Montebelo Vista Alegre Lisboa Chiado Hotel at Largo Barão Quintela 1. Open Monday to Thursday from 6:00 pm until midnight, and Fridays and Saturdays until 1:00 am. You can email reservas@ponjanikkei.pt, [book online](#), or call (351) 924 755 998 to reserve a table.

Vibe by Mattia Stanchieri

Can be found a few steps from Praça Luís de Camões, at Rua da Horta Seca 5B, where the Bairro Alto begins is a new restaurant developed by the young Italian chef who moved to Portugal from the 3 Michelin star Geranium in Copenhagen in 2023 to open his own restaurant. There's a 7 moments seasonal menu for 90€, a 9 moments menu for 110€ and a 12 moments menu for 140€. Open for dinner Tuesday to Saturday from 7:00 pm to midnight. Recommend in the Michelin Guide 2025, you can [reserve a table online](#) or call (+351) 965 522 749.



Tram 28E in the Praça Luís de Camões

Dining In The Bairro Alto

100 Maneiras

At Rua Teixeira 39, in the Bairro Alto, the bohemian quarter north of the Chiado, is a small restaurant on a narrow street where Yugoslav chef Ljubomir Stanisic offers a very creative menu; fresh, light and imaginatively presented. Featured in the Michelin Guide. The lunch 9 moments menu is 90€. The 13 moments menu, “Welcome to Bosnia”, is 150€. Open Tuesday to Saturday for dinner from 7:00 pm to 1:00 am, and on Fridays and Saturdays for lunch starting at 12:30. Can be booked on The Fork, or call (+351) 910 918 181 to reserve a table.

Their other venues are the “Bistrot” (meaning “clean and clear” in Serbian) at Largo da Trindade 9, Chiado, open daily from 6:30pm to 2:00 am and weekends for lunch starting at noon, and Carnal Gastrobar Mexicano, a Michelin Bib Gourmand at Rua da Misericórdia 78, open daily from 6:00 pm to 2:00 am.

Lisboa à Noite

At Rua das Gáveas, 69, opened in 2003, is one of the neighborhood's most popular spots for romantic, stylish, comfortable tablecloth dining in former stables adorned with stone arches and beautiful blue and white tiles. Specialty dishes: roast octopus with olive oil and potatoes and the John Dory filets with razor clam rice. There are several vegetarian options. Open for dinner Monday to Thursday from 6:30 pm to midnight and on Fridays and Saturdays until 1:00 am. Call (+351) 213 468 557 / 967 181 296 or email info@lisboanoite.com to reserve your table.

Sinal Vermelho

Located just above its sister restaurant, Lisboa à Noite, at Rua das Gáveas 89, is very popular with locals. Serves traditional Portuguese dishes. Recommended dishes include the fried sole and the cod and for dessert the caramel mousse. It offers menus in multiple languages and an outdoor terrace. Open Tuesday to Friday from 12:30 am to 12:30 pm, Monday and Saturday from 7:00 pm to 12:30 am. Call (+351) 213 461 252 / 213 431 281 to reserve a table.

The Lumiares

This rooftop bar and restaurant at Rua de São Pedro de Alcântara 35, in the Luminares Hotel & Spa, is the creation of chef Joao Silva with spectacular views overlooking Lisbon's skyline and the Tagus River. Small plates menu. Open daily from noon to midnight, and on Sunday for brunch (27€) from 11:30 to 2:30 pm. Call (+351) 911 548 957 to reserve your table.

BAHR & Terrace

Found on the 5th floor of the 5-star Bairro Alto Hotel on Praça Camões with a view of the Tagus River. Serves a seasonal market menu of contemporary fusion cuisine for lunch Monday to Friday from 12:30 to 3:30 pm. Brunch is available on Sundays and holidays. The kitchen is now in the hands of chef Fábio Pereira, a rising star who was formally with the Ritz Four Seasons, Bica do Sapato and Michelin-starred 100 Maneiras. Open daily for dinner starting at 6:30 pm. Recommended in the Michelin Guide 2025. Can be booked online or by calling (+351) 213 408 253.



Perna de Pato Assada at Zunzum Gastrobar

Other Great Dining Options

Campo do Ourique

Tasca da Esquina

Rua Domingos Sequeira 41C, in the up-and-coming, artsy Campo do Ourique neighborhood, the historic center of Lisbon. The noted chef Vítor Sobral, one of three, initiated Lisbon's "new tascas" movement. Well worth the inexpensive taxi ride. It was featured in a NY Times article, "*5 Lisbon Restaurants Not to Miss*". Open for lunch from 12:30 to 3:00 pm and for dinner from 7:00 to 10:30 pm. Closed on Tuesdays and Wednesdays in April and from December 23 through the New Year. Tel: (+351) 210 993 939 / 919 837 255

Estrela

Loco

Meaning "place", not "crazy", is at Rua Navegantes, 53-B, near the Estrela Basilica. It's a striking contemporary space opened by cutting edge chef Alexandre Silva, winner of *Top Chef Portugal* in 2012. The pastry chef is Carolina Pereira,

who trained at El Celler de Can Roca. Has an open kitchen and only a few tables seating for around 20-25 diners and serves two constantly changing tasting menus only. The seasonal 16-course ‘Loco Menu’ is 160€, the 16-course ‘Experience Menu’, with wine pairing, is 250€. Received a Michelin star in 2023. A must for foodies. Open Tuesday to Saturday for dinner only from 7:00 pm to 1:00 am. Reservations are managed through [The Fork](#). Tel: (+351) 213 951 861

You can also try their other restaurant and bar, [FOGO by Alexandre Silva](#) at Avenida Elias Garcia 57A, offering traditional Portuguese cuisine. Open daily for dinner from 6:30 pm to 1:00 am and on Saturdays and Sundays for lunch from 12:30 to 3:00 pm. Call (+351) 217 970 052 to reserve a table.

Alfama

[Chapitô à Mesa](#)

Costa do Castelo, 7, at the top of the Alfama hill near Castelo de São Jorge, has a courtyard garden restaurant inside a former 17th-century prison with terrific views of the Tejo River and over the rooftops of the Alfama. Executive chef José Maria Gomes who was previously at 3 Michelin star [Robuchon au Dôme](#) (Macao) and 2 Michelin star [Il Gallo D’Oro](#) (Funchal) took over in March of 2022, offers a menu of Portuguese classics with an innovative touch. The patio terrace is open daily from noon to 1:00 am, the Panoramic space is open from 7:00 pm until 12:30 am. Can be booked on [The Fork](#). Tel: (+351) 218 875 077

[Taberna Albricoque](#)

Rising star [chef/owner Bertilio Gomes](#), whose new venue at Rua Caminhos de Ferro, 98A, next to Santa Apolónia Station, is known for reinterpreting southern flavors in his traditional Algarve cuisine. He was chef at Chapitô à Mesa until leaving in 2022. Open for dinner on Tuesdays from 7:00 to 11:00 pm, and for lunch and dinner Thursday to Saturday. Can be booked on [The Fork](#). Tel: (+351) 927 559 359.

[Taberna Sal Grosso Alfama](#)

Also near the Santa Apolónia Station, at Calçada do Forte 22, on the edge of the Alfama, is a small restaurant with 25 seats, marble tabletops and a handwritten menu, where you will find locals and even a few chefs enjoying the traditional Portuguese cuisine. Sal Grosso means “Coarse Salt” in Portuguese. Founded by

chef Joaquim Saragga Leal, was taken over by chefs [Jorge Melgas](#) and [Luís Pimenta](#). The once top hot spot is now busier than ever and is part of the *movimento taberneiro*, a movement of young chefs working to revive and reinvent Lisbon's traditional eateries that has been spearheaded by chef André Magalhães of Taberna da Rua das Flores. Lunch is served from 12:30 to 3:30 pm daily, with dinner on Sundays beginning at 7:00 pm. Tel: (+351) 910 137 713

They have a sister restaurant, [Taberna Sal Grosso São Bento](#), located at Rua Correia Garção 15, and earlier this year they opened the new [Taberna Sal Grosso](#) in Évora at Rua dos Mercadores 10.

[Zé da Mouraria](#)

This small restaurant at Rue João do Outeiro 24, in the in the former Moorish quarter of Mouraria, one of Lisbon's oldest districts and the birthplace of fado, is a must for those seeking an authentic Portuguese culinary experience, large portions, both delicious and affordable. Very popular with locals. Open for lunch from 12:00 to 4:00 pm Monday to Saturday. They also have Mouraria 1, 2, 3 and Frangaria Zé da Mouraria for chicken lovers. Tel: (+351) 218 865 436

[Zunzum Gastrobar](#)

Located at the cruise ship terminal, Avenida Infante D. Henrique, Doca do Jardim do Tabaco, is [chef Marlene Vieira](#)'s Bib Gourmand Gastrobar offering high-quality contemporary cuisine based on traditional Portuguese recipes. Open Monday to Thursday from noon to 11:00 pm, Fridays to Saturdays from noon until midnight, and on Sundays from noon until 5:00 pm. Tel: (+351) 915 507 870

[Marlene](#)

Chef Marlene Vieira's contemporary gastronomic restaurant, with open kitchen, adjoins her [Zunzum Gastrobar](#). Voted the Best Chef of 2024 and has a Michelin star for 2025. Chef Marlene also has a spot in the [Time Out Market](#). Open for dinner only Tuesday to Saturday from 7:00 pm to midnight. Tel: (+351) 912 626 761

[Grenache](#)

If you're interested in a French gastronomic adventure near the Castelo Sao Jorge in the heart of the Alfama then you'll want to reserve a table for dinner at chef Philippe Gelfi's small restaurant with an outdoor terrace at Patio Dom Fradique 12.

There are two tasting menus of 135€ and 165€, plus the wine pairings. Can be booked on [The Fork](#). Recommended in the Michelin Guide 2025. Open Thursday to Monday from 7:00 to 10:30 pm. Tel: (+351) 218 871 616

SEM

Nearby, at Rua Das Escolas Gerais 120, you'll find this restaurant and wine bar by chefs George McLeod (New Zealand) and Lara Espirito Santo (Brazil). Opened in 2021, they offer a single eight-course tasting menu in the relaxed and informal setting for 72€. Or you can have small à la carte menu featuring snacks and small plates at the Wine Bar. Awarded Mesa Marcada's "[Best New Restaurant in Portugal 2021](#)". Received 1 Repsol sun for 2025 and is recommended in the Michelin Guide 2025. Open Wednesday to Sunday for dinner from 6:30 to midnight. Tel: (+351) 939 501 211

Cais do Sodré - at the riverfront

Pap'Açorda*

Popular since 1981, it has moved from the Bairro Alto to the hip [Time Out Mercado da Ribeira](#) indoor market, upper level, west side, at the riverfront at Avenida 24 de Julho 49. and is overseen by [Chef Manuela Brandão](#). Can be booked on [The Fork](#). Open from noon to midnight on Sunday, Tuesday, Wednesday and Thursday, and from noon to 2:00 am on Fridays and Saturdays. Tel: (+351) 213 464 811 / 911 798 450

Sala de Corte

Located at Rua da Ribeira Nova, 28, brings in the meat lovers who can pick their meat cut from six cuts (sirloin, picanha, chuletón de buey, etc), type of sauce and side dishes, such as sweet potato dauphinoise, lettuce hearts, and endive salad with Roquefort or truffled potato purée. The meat is grilled on a Jospier oven and served on rustic wooden boards with roasted vine cherry tomatoes, smoked tomato relish and fleur de sel. In 2017, chef Luís Gaspar was named Portugal's *Cozinheiro do Ano*, chef of the year. It only has room for 28 diners, 18 at the tables and 10 at the counter. Open daily for lunch from noon until 3:00 pm and dinner from 7:00 pm to 11:00 pm. Reservations available on [The Fork](#). Tel: (+351) 213 460 030

Sol e Pesca

Also in Cais do Sodré, nearby at Rua Nova do Carvalho, 44, is a tiny restaurant/late night snack bar housed in an old fishermen's supply shop, where you'll find rods and reels, baits, nets and hooks and a menu with dozens of varieties of Portugal's excellent canned fish (such as salt cured tuna, muxama) accompanied by bread from the Alentejo, beer or white wines, served at tiny low tables for two.

"This Is the Bar That Made Tinned Fish the Hippest Dish in Lisbon" [Will Hawkes](#)
Open daily from noon to 2:00 am. Perfect for night owls. Tel: (+351) 213 467 203

Restaurante Bilhante

A hidden treasure, a classic bohemian restaurant at Rua da Moeda, 1G, overseen by [chef Luís Gaspar](#). Inside, the kitchen sits as the restaurant's centerpiece, enfolded by an imposing stone counter with 26 comfortable seats. Here the focus is on the most classic dishes of Lisbon and French gastronomy. There is also a whisky bar with more than 50 whiskeys from around the world. Not to be missed! Open Monday to Thursday for lunch from noon to 4:00 pm and dinner from 7:00 until midnight, Friday until 1:00 am, Saturdays from noon to 1:00 am and Sundays from noon to midnight. Tel: (+351) 210 547 981.

Parque das Nações

Guilty by Olivier

At Parque das Nações, located on the ground floor of the [Tivoli Oriente Hotel](#) at Av. Dom João II, is Olivier da Costa's casual outpost, offering pizzas, pasta, hamburgers and salads in a trendy atmosphere. Leather sofas, cowhide rugs, wood-fired ovens and a wall clad in wooden wine boxes give it an industrial style, and it has a terrace. It opens daily for lunch at 12:30 and for dinner from 7:30 pm.

Reserve your table online or by calling (+351) 210 988 597.



Lunchtime at O Frade

Dining In Belém

O Frade

In 2019 the “Frade” cousins from an Alentejo family of cooks, vintners and tobacconists, passionate about Portuguese gastronomy, turned the small corner restaurant at Calçada da Ajuda 14, uphill from Belém, into an epicenter of Alentejo cuisine. Their success earned them a ‘[Bib Gourmand](#)’ label from the Michelin Guide in 2023. The “best table” is the U-shaped bar where you can watch chef Diogo Carvalho and his team at work.

Open daily for lunch from 12:30 to 3:00 pm and for dinner from 7:30 to 11:00 pm. Can be booked on [The Fork](#). Tel: (+351) 939 482 939

Feitoria Restaurante & Wine Bar

There are two dining spaces in the contemporary [Altis Belém Hotel & Spa](#) overlooking the Tagus River. The Michelin-starred [Feitoria](#), with chef André Cruz, is considered one of Portugal’s top ten tables. Serves dinner only from 7:00 to 9:00 pm. Closed Sunday and Monday.

The more informal space downstairs, the [Cafetaria Mensagem](#), an oyster and sushi bar, with outdoor terrace, which makes a handy, albeit busy, stop after a visit to the Belém monuments. Open for Breakfast, Lunch (Monday-Saturday) and Sunday Brunch Tel: (+351)

There is also the [38° 41' Gastrobar](#) with a terrace overlooking the Tagus River. Open every day from 11.00 am to midnight.

[À Margem](#)

Another casual dining spot is a large contemporary white cube housing a restaurant and hugely popular terrace, decorated in pure white, facing the river, just one minute, 200 meters, west of the Monument to the Discoveries.

Open daily from 10:00 am until 8:00 pm. Menu items include sandwiches, salads, tapas and larger plates plus homemade desserts. Tel: (+351) 918 620 032

[Darwin's Cafe](#)

Just west of the Belém Tower, on the curve of the river, there is Darwin's Café, which brings in more scientists than tourists because it's housed in the Champalimaud Foundation's new medical science research center. Contemporary décor, outdoor terrace, risottos, salads, burgers, soups, drinks, nice desserts.

Serves lunch from 12:30 pm to 3:30 pm, snacks from 4:30 to 6:30 pm and dinner from 7:30 to 11:00 pm. On Mondays it closes at 4:00 pm. Tel: (+351) 21 048 02 22



Clams with rice, Atira-te ao Rio Restaurante

Dining Across The Tagus River

Atira-te ao Rio

You have to “Jump in the river” to reach it, is a piece of heaven for seafood lovers, but you must take a 12-minute ferry ride on a *cacilheiro*, running from sunrise to sunset, from the Cais de Sodré to Caçilhas (Almada) on the south bank of the Tagus. Once you arrive at the ferry terminal on the other side of the Tagus, take a right and walk west for about 15 minutes, or about 800 meters, past warehouses in ruins, along the quay (seawall) down Rua do Ginjal to the end at the pier at number 69/70. The fish here are as fresh as it gets. Portions are large. It’s open for lunch and dinner daily except Mondays. Reservations advisable unless you want to wait around outside for a table. Tel: (+351) 212 751 380

Ponto Final Restaurante Almada

A few steps away along the sea wall you’ll find this other top destination for seafood lovers. Reservations are also advisable. Tel: (+351) 212 760 743



How to arrive... then waiting for a table when you don't have reservations





“By The Wine” in the heart of Chiado

Wine, Beer, Liqueurs and Cocktails

- **Vinho verde** is the light, slightly sparkling white wine from the northern Minho region, a green wine not named for its color but instead because it is consumed early and doesn't improve with age.
- Red wine is **vinho tinto**. Some of the best come from the Alentejo, Douro and Dao wine regions.
- White wine is **vinho branco**. A favorite white wine is **Alvarinho** from the Minho wine region, made with the delicate alvarinho grape.
- Sparkling wines are known as **espumants naturais**. The best are from the Bairrada wine region in the Beira Litoral Province in the central northern coastal region of Portugal, just to the north of Coimbra.
- For a glass of beer (**cerveja**) on tap, order an imperial, try the Sagres label. For a bottle of beer, order a **garrafa**.
- **Aguardente** is a spirit, a local “fire water”, distilled from the grape seeds, stems and skins, often served in a family restaurant “on the house” with one's dessert, compliments of the owner/chef.



- A **port tonic** is white port mixed with tonic water and is served as an aperitif, while tawny or ruby port and Madeira are served as digestifs.
- A **caipirinha** is a Brazilian cocktail, popular in Portugal as well, made from distilled sugar cane, sugar and lime juice.
- **Ginjinha** is a very sweet and sticky cherry-like liqueur served in a shot glass, or sometimes an edible chocolate cup, at special bars in Lisbon and Porto.



Palacio de Ludovici Wine Experience Hotel and the Solar do Vinho do Porto

Port Tasting

Solar do Vinho do Porto

On one of your evenings in Lisbon, don't forget to sample port wines before or after dinner in the ground floor of the 18th-century Palacio de Ludovici Wine Experience Hotel, the former private residence of João Federico Ludovice, architect of King John V, at Rua Sao Pedro de Alcántara 39-49, in the Bairro Alto near Elevador da Glória. Opened in 1946, here you can taste some of Portugal's finest labels (more than 300 to choose from) in a cozy, stylish setting. A selection of Portuguese cheeses and charcuterie platters are also offered (reservations required). The dry white ports are best taken as an aperitif, while the red ports are best taken as a digestif, after dinner. Open Monday to Friday from 11:00 am to 1:00 pm, and from 2:00 to 7:00 pm. Call (+351) 222 071 693 to reserve a spot.



Looking out over the city from the terrace of SEEN Sky Bar

Lisbon's Best Rooftop Terraces

- BAHR & Terrace in the 5-star luxury boutique Bairro Alto Hotel in Chiado with views of the River Tagus. Open all day from 12:30 pm until 1:00 am to guests and non-guests. Has an all-day dining menu. Reserve online or call (+351) 213 408 253.
- SEEN Sky Bar at the Hotel Tivoli Avenida da Liberdade. The dress code is casual chic. The restaurant is open Sunday to Thursday from 6:30 pm until 1:00 am and until 2:00 am on Friday and Saturday. The bar opens at 3:30 pm. Can be very busy during the holidays. Tel: (+351) 210 965 775.
- The Entretanto Rooftop Bar in the Hotel do Chiado at Rua Nova do Almada 114, is open from 11:30 am to 11:00 pm. Reserve a table by calling (+351) 213 256 100 or by emailing reservations.chiado@hoteldochiado.pt.

- The upscale Silk Club is located in the historic Espaço Chiado, Rua da Misericórdia 14, on the 6th floor. Dress code is smart casual (*If you wish to be fancier, please do so by all means*). You will be greeted at the ground floor reception by staff. Open Tuesday to Saturday from 7:00 pm to midnight. Reserve a table online. Tel: (+351) 913 009 193.
- The Terrace in the Memmo Alfama hotel in Alfama at Travessa das Merceeiras 27, offers one of Lisbon's best views over Alfama and the Tagus river. Open daily from 12:00 on to 11:00 pm. Book your table online. Tel: (351) 964 150 453
- UpScale Bar in the EPIC Sana Lisboa Hotel is on two floors with panoramic views over Lisbon. Condé Naste awarded this bar 9th place on the list of the 12 best rooftops in the world. Open May to September: 9:00 am 10:00 pm. Exclusive to guests. Tel: (+351) 212 468 688.
- Rossio Gastrobar on the 7th floor of the Hotel Altis Avenida with views of the Rossio square, the St. Jorge Castle and the Tagus river. You can book your table online or call (+351) 210 440 018.
- Mensagem Restaurant & Bar, in the center of Lisbon, is just a few steps from Chiado at Rua da Oliveira ao Carmo 8, with two terraces on top of the Lisboa Pessoa Hotel. Open daily from noon to midnight. Call (+351) 910 942 197 to reserve your table.
- The Babylon 360° rooftop bar is in Portugal's tallest building, the Vasco da Gama Tower, built as part of Expo 98. The Myriad by Sana rooftop bar is open Sunday to Wednesday from 6:00 pm until midnight and until 2:00 am Thursday to Saturday. Dress code is casual chic. Tel: (+351) 211 525 381.
- The Upper Deck is the rooftop bar at the EVOLUTION Valbom Hotel offering a panoramic view over Lisbon and only a few minutes walk from the Gulbenkian Museum. Tel: (+351) 212 468 688.
- Another rooftop bar with dramatic views of the Tagus River, and where the flavors of Mozambique and Portugal meet, is the Zambeze Restaurant & Rooftop Bar, sitting below the Castelo de São Jorge. Open daily from 10:00 am until 11:00 pm. Can be booked online, or call (+351) 218 877 056 to reserve a table.



“By The Wine” in the heart of Chiado

Lisbon’s Best Wine Bars

By The Wine

You’ll find this wine bar/restaurant at Rua das Flores 41-43, near Praça Luis Camões in the Chiado. Opened in 2015, it was run by one of Portugal’s oldest wine makers, José María da Fonseca. Originally the bar served more than 50 wines from the family vineyards, but in March 2021 it joined SOGRAPE, the largest wine producer in Portugal. One can enjoy small plates, such as cheese, oysters and Iberian ham or a roast beef sandwich. Check out the [Lisbon Menu](#). Open Tuesday to Sunday from 1:00 pm to midnight, Mondays from 7:00 pm until midnight. Reservations required. Lisbon Tel: (+351) 213 420 319.

They opened a new space in November 2024 at Rua de José Falcão 107, in Baixa do Porto.

Wine Not?

We found this popular wine bar/restaurant at Rua Ivens 45, back in 2018 while out exploring the Chiado neighborhood one day. Tasty tapas and a excellent selection of Casa Ermelinda Freitas wines. Reservations recommended. Closed Sundays. Call (+351) 213 474 077. Can be booked on The Fork.

Grapes and Bites

Located in the center of the Bairro Alto at Rua do Norte 85, they offer 300 Portuguese wines available by the glass, plus enjoy gourmet small plates and live music nightly from 7:00 to 10:00 pm. Open daily from 3:30 pm until 11:30 pm. Reserve your table online. Tel: (+351) 213 472 018.

Tágide Wine & GastroBar

Located at Largo da Academia Nacional de Belas Artes, 18-20, in the Chiado. Come here for a small plates meal along with fabulous views. Two Tasting Menus, one of them vegetarian. This makes for a great lunch stop when shopping or sightseeing in Chiado. Michelin and The Four Seasons concierge recommended. Closed on Mondays. Tel: (+351) 213 404 010.

Lisboa Bloco

Music producer Duarte Ornelas and his partner, Sílvia Rocha opened this wine bar on the blue-painted pedestrian street, Rua Nova da Trindade, in the heart of Chiado, perfect for creative small plates, and relaxed atmosphere. Closed on Mondays. Reservations recommended. Tel: (+351) 919 147 127.

Red Nose

This wine bar in the Campo de Ourique neighborhood at Rua Almeida e Sousa 10C, doubles as a grocery store and offers a selection of wines from around the world, focusing on Portugal and France, along with a range of French charcuterie and cheeses as well as fresh bread. There is a wine tasting weekly. Open Monday to Thursday from 4:00 pm to 11:00 pm, Fridays until midnight and Saturdays and Sundays from 2:00 pm until midnight. Tel: (+351) 923 083 635.

Bacaro Lisboa

The name of this small wine bar is adapted the Venetian name for osterias (taverns), where one can also have a bite to eat, *cicchetti* – the Italian version of

tapas, while enjoying your wine. You will find it in the Graça at Travessa do Monte 5., not far from their older sibling, VINO VERO. Opens at 6:00 pm daily. Live music occasionally. Closed Tuesday. Tel: (+351)

BacoAlto Shop & Wine Bar

An unassuming little wine bar in the very touristy neighborhood of Bairro Alto at Rua do Norte, 33. Closed on Sundays. Tel: (+351) 912 456 066.

Black Sheep

Originally opened by two Americans in 2019 at Praça das Flores, 62, across from the Jardim Fialho de Almeida, it was Lisbon's smallest wine bar, but grew once it was in the hands of Bruna Aguiar (DipWSET Student) and Lucas Ferreira, and now has a wine shop. Open from 7:00 pm to 11:30 pm. Closed on Mondays. Tel: (+351) 938 946 752.

Magnolia Bistrot & Winebar

Just down the street at Praça das Flores, 43, is another popular small wine bar/bistrot where you can stop for a coffee in the late morning, have brunch (closed Tuesdays and Wednesdays for brunch) or dinner daily from 6:00 until 11:30 pm. It is the sister of Calma Lisboa Wine Bar, a few steps up the street at Largo Agostinho da Silva 1. Tel: (+351)

Lisbon's Best Craft Cocktails

Red Frog

At Praça da Alegria 66b, off the Avenida da Liberdade (above the Sofitel) feels like a secret NY bar from the 1920s, a speakeasy sitting behind a closed door with no signage. Ring the bell under the red frog on the wall to the right where it says, “press for cocktails”. There are comfy stools and sofas and their Prohibition style cocktails are masterpieces. This bar does have a minimum check required and dress code, all explained at the door to the left. Open Tuesday to Saturday from 6:00 pm to 1:00 am. Listed in The World's Best 50 Bars since 2017. Reservations available online. Tel: (+351) 215 831 120



The Insólito

Meaning “unusual”, this rooftop bar/restaurant atop the hip and trendy Independente Hostel & Suites, Rua São Pedro de Alcântara, 81, in the Bairro Alto, affords some of the city’s best views. The bar is open Tuesday to Saturday at 6:00 pm and goes until midnight or until 1:00 am on weekends. One can order just drinks during the pre-dinner hours. The restaurant is open from 7:00 to 11:00 pm. Reserve a table online, or call (+351) 911 183 459.

Gin Lovers Bar & Restaurant

An amazing space dedicated to gin can be found at Praça do Príncipe Real 26, in the Ribeiro da Cunha, a 20th century neo-Arab palace turned shopping mall (EmbaiXada Concept Store). Has rooftop seating for views over the city. Open Sunday to Thursday from noon to midnight and until 2:00 am on Fridays and Saturdays. Tel: (+351) 213 471 341.

Pensão Amor

An inviting space, once a rundown boarding house, and recommended in Lisboa Cool, can be found at Rua do Alecrim 19, not far from the Time Out Market. Open from 12:00 noon until 4:00 am on Monday, Thursday, Friday and Saturday, Sundays until 3:00 am, and Tuesdays and Wednesdays until 2:00 am. Tel: (+351) 213 143 399

The Monarch Cocktail Bar

This elegant refuge in the heart of Lisbon can be found at Rua da Boavista 10, a few minutes walk from the Time Out Market. Featuring 10 original cocktails. Open daily from 7:00 pm until 2:00 am. Tel: (+351) 933 153 594.

Corkies Speakeasy

Can be found at Rua da Bica de Duarte Belo, 51A. It's a small space with only 18 seats, the door is always closed. You need to ring the bell and then wait before being allowed to cross the threshold of the Bica bar. The menu includes only 12 cocktails.

Toca da Raposa

Constança Cordeiro opened the Fox's Den, her first bar, in 2018 in the heart of Chiado at Rua da Condessa 45 with a 14 drink menu.

146 Bar

You'll find this cocktail bar in the 5-star Corpo Santo Hotel at Rua do Arsenal 146. In 2024 it was recommended for the 4th year in a row as the most popular bar in Lisbon. It's also recommended in the Forges Travel Guide and Condé Nast Johansens. Open daily from 1:00 pm until midnight.

Café Klandestino

Located at Rua do Telhal 65, it is not on the 50 Best List, but has simply outstanding cocktails and a great atmosphere.



Historic Cafés and Bars

Café Nicola

The first botequins (shop selling groceries and beverages) in Lisbon were opened in the 18th-century by Italians, the very first being the Botequim do Nicola, opened by Nicola Breteiro. The writer/lawyer João Joaquim da Fonseca Albuquerque reopened it as Café Nicola in 1929, and it is one of Lisbon's most iconic cafés and perhaps the most frequented since the 18th century; a meeting place for other writers, artists and politicians, including Bocage, the Portuguese Neoclassic poet. Open daily. Tel: (+351) 213 460 579

Ginjinha Espinheira

Opened in 1840 by a Galician Ginjinha, with a loyal and frequent clientele, can be found at Largo de São Domingos 8. Ginjinha is fermented cherries in brandy, with added sugar, water and cinnamon. Open daily from 9:00 am to 10:00 pm. Tel: (+351) 218 145 374.

Ginjinha Sem Rival e Eduardino

Founded at the end of the 19th-century by the current owners grandfather, Galician emigrant João Lourenço Cima, at Rua das Portas de Santo Antão, 7, it's open daily from 7:00 am until midnight, and is one of the pioneers, along with neighboring Espinheira and A Tendinha do Rossi, selling ginjinha by the glass at the bar.

Ginjinha Sem Rival means Cherry Liqueur Without Rival. Tel: (+351) 213 468 231.

"Guerra de la ginjinha" refers to the tension between historic, local, and traditional Lisbon, and modern, tourist Lisbon, where ginjinha (cherry liqueur) is a symbol of local culture that has been adapted or even commercialized for tourism.

Pavilhão Chinês

Behind the red door is a secret bar-museum (Chinese Pavilion) with 5 rooms in a former grocery store (1901) tucked away on one of the narrow streets of Bairro Alto, Rua Dom Pedro V 89 (Príncipe Real). It was opened in 1986 by renowned decorator/painter Luís Pinto Coelho (1942-2001). Reflecting Lisbon's bohemian spirit, it is one of the city's most unique and fascinating bars. Remember, you have to ring the bell to get in. It's become a must-see. The bar is open Monday to Saturday from 6:00 pm to 2:00 am, Sundays from 9:00 pm until 2:00 am. Tel: (+351) 213 424 729.

Café Martinho da Arcada

This café/restaurant dates from the beginning in 1778 when Portuguese-Italians opened their shops to provide meals to government members, businessmen and artists. Fernando Pessoa, undeniably one of the greatest poets of the 20th-century, spend many hours here writing, including working on his final unfinished work; "The Book of Disquiet". Opens for lunch at noon and dinner at 7:00 pm. You can reserve a table online or call (+351) 218 879 259.



Ó Fado by José Malhoa, one of the greatest Portuguese painters

Entertainment

Fado

Fado is a melancholy, mournful folk song—a cross between the blues and Billy Holiday—sung accompanied by a 12-string guitar, and customarily sung amidst total silence—no conversation allowed. The Portuguese take it very seriously, so the best fado houses are those that are not located on the crowded tourist path, and not a place to take young children. Madonna attended a performance at the Casa de Linhares a fado house in the Alfama, located in the basement of an 18th-century palace and recommended by the Four Seasons concierge staff. The Rolling Stones once dropped by after a concert.

Our favorite contemporary Fado singers are Mariza and Ana Moura. We have seen both on stage and can highly recommend seeing a performance, if possible.

Like flamenco in Spain, fado is a late night art form. If not after dinner, and if you are willing to splurge, the whole package of dinner and fado (with a coverage charge) makes for a memorable evening, so long as you appreciate this art form. Attire is “smart casual”. Music begins after 9:30 pm and is done in intervals, or sets, every 20 minutes or so. People are not seated during the performance (total silence) but must wait until the next set.

You might consider taking in a fado show after dinner. All fado houses serve dinner, but the food is usually forgettable, with one exception. The classiest (and priciest) fado house/restaurant is the Senhor Vinho in the exclusive Lapa district. It is a small place owned by a famous female fado singer. It’s not on the “bus tour circuit” and it doesn’t have a “stage”, so it’s not oriented exclusively towards tourists, as are the numerous, very touristy fado houses in the Bairro Alto and Alfama. And the concierges do not get a commission from sending hotel guests there. There is a minimum food-drink charge. Senhor Vinho is located at Rua do Meio a Lapa 18. Ask your concierge to call to see if you can just drop in after dinner if you’re not interested in dining here.

Other Fado houses include Clube de Fado, O Faia, Fado & Fado, O Corrido, Café Nicola, Senhora do Fado, Duque da Rua, Trovas Antigas, Lisbon in Fado and Fado ao Carmo - Alfama.

Classical Guitar

Lisbon Glassical Nights

Every week, from Tuesday to Saturday, at 7:00 pm Lisbon Classical Nights unfurl its splendor at Saint Paul's church., presenting some of the city's most accomplished classical guitarists at the historic Church of São Paulo, Praça São Paulo. To preserve the authenticity and intimacy of each performance, they limit the audience to just 25 guests per show. Tickets available online are 20€ for adults, 10€ for children.

Theatre

Teatro Nacional de São Carlos

Rua Serpa Pinto, 9, is the city’s principal opera house with a stunning Rococo interior. Check the web page to see if there will be a performance during your stay.

The Grand Auditorium

The Gulbenkian Foundation holds a wonderful series of opera and orchestra concerts. Tickets for the Gulbenkian Music Seasons can be purchased online for each concert. The Leipzig Quartet and pianist Christian Zacharias are scheduled for November 27. Martina Batič leading the Gulbenkian Orchestra and Choir's Händel's Messiah is already sold out for its Christmas performances.

Centro Cultural de Belém

The auditoriums of the Fundação Centro Cultural de Belém, the CCB, offer classical concerts as well, as jazz, blues and fado. A special Together for Gaza concert is scheduled for December 4 at 8:00 pm.

Bespoke Travel Planning

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