

The Lisbon Guide

Maribel's Guide to Lisbon ©



Maribel's Guides for the Sophisticated Traveler ™

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Getting Around

You can use the metro, trams, funiculars and elevators and buy individual tickets. Or at the ticket booths or the ticket machines, which have instructions in English, you can purchase a pass, [Viva Viagem](#), a rechargeable, green paper card, initially costing 0,50€, good for the metro and also the buses, trams (called eléctricos), trolleys, funiculars and elevators, all run by Carris (the Lisbon public transportation organization), and charge it with rides.

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, 1,50€ 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 Viva Viagem card for unlimited use on the metro, buses, elevators and trams. For use on the buses, metro and trams both cards cost 6,40€. For unlimited travel on the metro, buses, trams and suburban train lines (to Sintra, Cascais) they cost 10,55€. Both cards again give you the same unlimited access to all forms of Lisbon public transportation. The green Viva Viagem card is 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 Viva Viagem cards are not valid for the airport shuttle, AeroBus. Or you can simply take taxis, which are inexpensive, or an Uber. Taxi fares should not cost any more than 10€ to go anywhere within the city. Our recent taxi ride from the Jerónimos Monastery to the upper Avenida da Liberdade only cost 7€.

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 the 3-day 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. You can buy the card at all Tourist Information Centers. The easiest place to purchase it is at the Tourist Office at the airport before you leave for your hotel. The 24-hour card costs 19€, 2-day card costs 32€ (for 48 hours) and the 3-day card costs 40€(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.



The Cities Top Attractions

In the Heart of the City

[Gulbenkian Art Museum](#)*

The Museu Calouste Gulbenkian, the best of Lisbon's museums, this truly magnificent, world-class, private art collection of Western and Eastern Art, spanning 5,000 years, was given to Portugal by Armenian oil tycoon Calouste Gulbenkian. This exquisitely diverse collection ranges from Egyptian sculpture to 20th-century Lalique jewelry. It is widely considered the finest private collection in Europe and housed in a modern building purpose built for this collection, so it is very easy to tour in about two hours. And it sits in a large, grassy park dotted with sculpture and ponds. Every piece in this collection is simply stunning. Open Wednesday-Monday from 10:00 am to 5:45 pm. Closed Tuesdays. Admission is 10€ for the permanent and modern collection and 14€ for both plus temporary exhibits. 50% discount to those over 65. Free on Sundays after 2:00 pm. Audio guide is 4€.

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 auditorium of the [Gulbenkian Foundation](#) (separate building) hosts a wonderful performing arts series with regular concerts on Sundays at 11:00 am and 4:00 pm and in the evenings at 7:00 and 9:00 pm. Check closer to your arrival date to see what performances are scheduled during your stay.

[Museu Nacional de Arte Antigua*](#)

Set in a 17th-century palace, the Ancient Art Museum is Portugal's National Gallery, not far from the Hotel Janelas Verdes. This vast museum is found in the Santos residential quarter on Rua Janelas Verdes. 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. It has a restaurant with pleasant terrace overlooking the Tagus River. Open Tuesday-Sunday from 10:00 am to 6:00 pm. Closed Mondays. Admission is 6€, but seniors receive a 50% discount. Free Sundays from 10:00 am to 2:00 pm.

Tel: (+351) 213 912 800

[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 9:00 am to 9:00 pm, November to February from 9:00 am to 6:00 pm. Admission is 8,50€ or 5€ for seniors. 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](#).

Tel: (+351) 218 800 620

Tip: The most amusing way to reach the castle is to take the #28 E (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 castle visit, walk back downtown; take the tram, or a taxi.

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 and its entire route takes 40 minutes. Trams come by every 15 minutes and run from around 6:00 am to 9:00 pm. Fare is 2,85€. Purchase your ticket from the driver. Rides are free to Via Viagem 24-hour cardholders.

The Alfama*

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

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 a fine restaurant, Eleven, that 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.

Casa Museu Medeiros E Almeida*

Rua Rosa Araújo, 41, across from the Vincci Liberdade and Port Bay Marqués hotels and two blocks above the Avenida da Liberdade, is set in the former mansion of an art collector and industrialist, one of Portugal's wealthiest men, and gives the visitor a glimpse of the opulence of this elegant district in the 19th-century.

This museum is an unsung gem (think NYC's Frick or London's Wallace Collection)! Displayed here are Medeiros e Almeida's priceless collection of European paintings (including a Ribera, a Delacroix, two Brueghels, a Gainsborough and a Tiepolo), Flemish tapestries, clocks, watches, English and Portuguese silverware, ceramics, furniture and 18th-century *azulejos*. 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-Friday from 1:00 pm to 5:30 pm and Saturdays from 10:00 am to 5:30 pm. Admission is 5€ but free on Saturdays from 10:00 am to 1:00 pm. There is a downstairs cafeteria.

Tel: (+351) 213 547 892

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 32 meters and the upper exit leads you to Largo do Carmo and Convento do Carmo. It runs from 7:00 am to 11:00 pm in June-September and from 7:00 am to 9:45 pm October-May. Ticket is 2,50€ or round trip for 5€. It is included in the Via Viagem card (trams, buses, elevators and metro and an unlimited 24 hour V.V. pass costs 6€. Expect long lines, even in the winter. The top of the elevator houses a pricey rooftop café. You can access the viewing platforms for only 1,50€ if you enter the platform from the top behind the Convento do Carmo.

Elevador de Bica

This is a 1892 funicular/tram, now electric, that 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, and it will take you to the popular viewpoint, Miradouro de Santa Catarina.

Elevador da Glória

There is an 1855 funicular/tram that departs from near 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. Alcântara

Miradouro de São Pedro de Alcântara

This viewpoint, atop one of Lisbon's seven hills in the Bairro Alto can be reached by riding the vintage Elevador da Glória funicular from Miradouro de São Pedro de Alcântara to the Praça dos Restauradores. The elevator functions from 7:15 am until 11:55 pm Monday-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. Cost is 3,70€.

Solar do Vinho do Porto*

After soaking up the views, go across the street to sample ports at the Solar do Vinho do Porto, where you can taste some of Portugal's finest labels in a cozy, stylish setting. Ports from every single producer are found on the menu. Prices start at 1,50€ a glass. Cheese and charcuterie platters are also sold.

A *solar* is a mansion, and this mansion houses the Institute of Port Wines. You can find it 50 feet from the afore-mentioned Elevador da Glória, across the street. The entrance has a plaque indicating the Port Wine Institute. Open 1:00 pm until midnight. Closed Sundays.

Miradouro de Santa Luzia

Another of the city's spectacular viewpoints, it affords wonderful views from the Alfama. There is a bar for drinks open 9:00 am to 11:00 pm.

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 convent church with its elaborate gold altarpiece and tile works depicting the life of St Anthony. There is a restaurant and shop. Open Tuesday-Sunday from 10:00 am to 6:00 pm, closed Mondays. Admission is 5€, seniors receive a 50% discount. Free first Sunday of the month.

You can reach it by taxi (about 7€) or on bus #794 from Praça do Comércio. There is a café housed in the former kitchen with an outdoor terrace and a nice gift shop.

Tel: (+351) 218 100 340

Museum de Artes Decorativas

Also known as Ricardo do Espírito Santo Silva Foundation, at Largo das Portas do Sol, 2, the Decorative Arts Museum is housed in the 17th-century Azurara Palace, and 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. It gives the visitor the opportunity to experience a noble home from Lisbon's Golden Age. Open on Monday and Wednesday-Sunday from 10:00 am to 5:00 pm. Admission is 4€.

Tel: (+351) 218 814 600

SÉ de Lisboa*

Lisbon's oldest building, the fortress-like cathedral, was built in 1150 on the site of a former mosque, and it survived the November 1, 1775 earthquake. Its Cistercian cloister opens on to a deep pit full of archaeological excavations going back 2,000 years. Don't miss the cloister and the Roman ruins. It's open daily from 9:00 am to 7:00 pm. To reach it, take tram #28. Admission is free.

"*Masters of the Lisbon Guitar*" concerts (90 minutes) are held here in the cloister Saturdays and Sundays at 8:30 pm. Tickets cost 20€, or 30€ for VIP tickets. One can purchase tickets the day of the concert from 10:00 am to 7:00 pm.



Monuments in the Belém District

Plan on spending 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 (beware of pickpockets!!) 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 at the new National Coach Museum, the first stop on the tram, then move from east to west on 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 in the mornings. Before or after you tour the Monastery, stop for a coffee and snack break at the Antigua Confeitaria de Belém, mentioned under pastry shops below.

National Coach Museum (Museum Nacional dos Coches)

This 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 (may be temporary). Each branch has its own admission fee, or one can purchase an 10€ joint ticket. Open Tuesday-Sunday from 10:00 am to 6:00 pm. Admission to the Coach Museum only is 8€, free the first Sunday of the month.

Tel: (+351) 210 732 319 / 210 492 400

Monastery of Jerónimos

The giant white limestone church and monastery build by King Manuel in elegant Manueline style in the 15th century. Inside the church you'll find the tombs of Vasco da Gama and poet Luís de Camões. After visiting the church (free for all), purchase your ticket to enter the magnificent cloisters, the most elegant in all of Europe. Open Tuesday-Sunday from 10:00 am to 6:30 pm, May-September, and closes one hour earlier the rest of the year. Admission is free to see the church and 10€ to the stunningly beautiful cloisters. Free to Portuguese nationals until 2:00 pm on Sundays so it is always crowded then.

One can and certainly should purchase tickets online to avoid the queues that stretch for hours (inside there are only two ticket sellers working at any given time). Purchase your tickets online at: [Património Cultural](#). Choose *Mosteiro dos Jerónimos*, press, “continue” and choose normal or 65+ tickets. You must print this ticket (multiple entrances are put on one ticket), as tickets on your cell phone are not valid.

If you do not pre-purchase a ticket online, you can save a very, very long wait in the Jerónimos queue by walking down to the main entrance of the adjacent National Archeological Museum (Museu Nacional de Arqueologia) housed in a wing of the monastery and purchase a 12€ joint “Jerónimos” ticket at its desk for this museum, open Tuesday-Sunday from 10:00 am to 6:00 pm, plus, you can enter the Monastery from within the archaeological museum, a huge time saver.

Museu de Marinha

The Maritime Museum is housed in the west wing of the Jerónimos Monastery, this vast museum gives new meaning to the word “cavernous”. Its vast rooms display the 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. Open Tuesday-Sunday from 10:00 am to 6:00 pm, May-September, and until 5:00 pm October-April. Admission is 6,50€, seniors receive a 50% discount, free to all on the first Sunday of every month.

Tel: (+351) 210 977 388

Padrão dos Descobrimentos

The giant riverside Monument to the Discoveries, in the shape of a huge caravel ship in full sail, honors the 500th anniversary of the death of Prince Henry the Navigator. 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. Open daily from 10:00 am to 7:00 pm, March-September and until 6:00 pm October-February. Closed on Mondays in March and from October to February. Tickets are 5€, seniors 65+ receive a 50% discount.

Tel: (+351) 213 031 950

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. 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-Sunday from 10:00 am to 6:30 pm, May-September and until 5:30 pm, October-April. Admission is 6€, seniors receive a 50% discount. Free to Portuguese nationals on Sunday until 2:00 pm so expect crowds.

One can purchase an online ticket at [Património Cultural](#) to avoid the long wait. Choose *Torre de Belém*, press, "continue" and choose normal or senior tickets. You must print this ticket (multiple entrances are on the same ticket), as tickets on your cell phone are not valid.

Or if you plan to visit the National Archeological Museum in a wing of the Jerónimos Monastery first, there at museum's ticket counter one can still purchase a "Discoveries" (*Descobertas*) ticket for the Jerónimos Monastery and the Belém Tower for 12€ (it's no longer available online).

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", or a gala costumed demonstration of dressage, with its beautiful Lusitano horses accompanied by classical music, beginning at 9:30 pm. Tickets cost 25€ and 37.50€. There is seating for 300 spectators only. These shows are not given on fixed dates but instead one needs to check the [online calendar](#) for the monthly schedule and to purchase the tickets.

Museum Bernado Collection

This modern art collection at Museu Coleção Berardo, amassed by wealthy Madeira resident, Joe Bernardo, 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). You'll find works of Picasso, Mondrian, Miró, Bacon, Warhol (his Judy Garland), Rothko, Hockney and Pollock, among others. Open daily from 10:00 am to 7:00 pm. Only closes on Christmas Day. Admission is 5€, with a 50% discount for seniors over 65, and free on Saturdays.

Shopping

Wines

For high quality reds, look for labels from the following appellations: Dão, Beiras, Alentejo and Douro wines, such as the Quinta do Vallado, Quinta de Mos, 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*

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 Santa Justa, 18, 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* and has been in the same family since 1927. It's open Monday-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, in Baixa and has an *Enomatic*, a machine that permits customers to try, for a fee, a wide range of wines by the glass.

The national winemakers' association runs ViniPortugal to promote Portuguese wines worldwide and offers inexpensive tastings. You can find it in the Baixa at the western section of *Praça Comércio*, the enormous waterfront square also known as Terreiro do Paço, next to the tourist office. It opens Tuesday-Saturday from 11:00 am to 7:00 pm. Closed Sunday except during April-October, and Monday all year long.

Premium Wine House Bar & Shop

Is located in the Hotel Portugal at the top of the Baixa, at Rua João das Regras, 4, to the east of Praça da Figueira. Open Monday-Saturday from 6:00 pm to 10:00 pm.

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. Hours are noon to 11:45 pm.

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-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 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-19th century palaces and churches since 1957. Open Monday-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.

The Vista Alegre Museum in Ílhavo (2-1/2 hours drive north of Lisbon), is open for visits daily beginning at 10:00 am.

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 Figuera, 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-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. Bairro do Avillez, at Rua Nova da Trindade, 18, and now with an outpost in the *Time Out Mercado da Ribeira*. The original store is open Monday-Saturday from 9:00 am-7:30 pm.

Queijaria

This new concept Cheese Shop and Bar the Chiado at Rua do Monte Olivete, 40, opened in 2014 and offers a good range of both Portuguese and foreign artisanal cheeses. The shop also sells wines, craft beers and other grocery products. Open Tuesday-Friday from 11:00 am to 9:00 pm, Saturdays from 10:00 am to 9:00 pm and Sundays from 10:00 am to 4:00 pm. *

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-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 Silbeira, 83, with the same opening hours. A third store can be found in Manteigas, a small village in the Guardia district, 2 hours east of Coimbra, in the Parque Natural da Serra da Estrela.

Luvaria 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-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-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-Friday from 9:30 am to 6:30 pm, and on Saturday until 1:00 pm. at Rue Garrett 77 in Chiado, opened in 1888, on three

[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-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-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-Saturday from 9:00 am to 7:00 pm.

[Bettina & Niccolò Corallo](#)

Rua da Escola Politécnica, 4, in the Príncipe 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 opens Monday-Saturday at 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-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-Saturday from 10:00 am to 8:00 pm.

Landeau Chocolate

Rua das Flores, 70, in the Chiado across from 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.

Conservas (canned gourmet items)

Loja das Conservas*

Rua do Arsenal, 130, in the Cais do Sodré is the house of seafood canned goods from all regions of Portugal, more than 300 products, a project sponsored by the National Fish Canning Industry. The most popular item is the tins of sardines for which the country is world famous. Come here to purchase La Gondola sardines from Matosinhos, tuna, mackerel, octopus or mussels. The shop is open Monday-Saturday from 10:00 am to 8:00 pm and Sunday from noon until 8:00 pm. [The shop has recently added a cafe where one can sample their wares in a sit-down style.](#)

Conserveira de Lisboa

Rua dos Bacalhoiros, 34, in the Baixa, is a vintage shop, founded in 1930 as *Mercearia do Minho*, 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](#). Open Monday-Saturday from 9:00 am to 7:00 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-Friday from 10:00 am to 7:30 pm and Saturdays, Sundays and holidays until 7:00 pm.

Joalharía 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. Sarmiento

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-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-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 Leitizia and Portugal native Daniela Ruah (NCIS Los Angeles). There is a second store in Porto at Avenida da Boavista, 3483. Open Monday-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-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](#) with private terraces and panoramic views of the Castle and the Tagus River.



Indoors Market

[Mercado da Ribeira*](#)

The remodeled market at the river's edge at Casis 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 10:00 am to midnight Sunday-Wednesday, and 2:00 am Thursday-Saturday, packing in the crowds with its 35 dining kiosks, some brought to the market by established shops such as [Conserveira de Lisboa](#), [Manteigaria Silvia](#), the wine shop [Garrafeira Nacional](#) and five counters created by renowned chefs, [Henrique Sá Pessoa](#), [Alexandre Silva](#), [Marlene Vieira](#) and [Miguel Castro da Silva](#).

While a huge success and tourist magnet, we feel that it is expensive for a gourmet food court experience, even though the food choices are quite varied and have been created by noted chefs. We have found it always noisy, extremely crowded (even at “odd” hours) and it can be

very hard to find seats at the communal tables. Go to view the scene but know that you will pay a bit too much for no service and a hectic, non-relaxing meal.

Head to the west side, second floor, for a more relaxing sit down dining experience without the need to hunt frantically for a space to eat. Here you'll find the well-regarded and very popular restaurant [Pap A'çorda](#) with genuinely fine food and good service. A new Time Out Cooking Academy offers culinary courses and workshops.



Lisbon's Best Pastelarias

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

Café Nicola

On the Praça Rossio, also known as the Praça Dom Pedro IV, first opened its doors in the late 18th-century, moving to its current location in 1929. Very old school-has a dining room upstairs that serves a plate du jour along with their famous tomato soup with poached egg. Gets average reviews. Open daily from 8:00 am to midnight.

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, 18, (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 has selected it as one of the best and oldest pastry shops in Europe. 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 *saloio* bread, chosen as "Portugal's best bread". Originally from the village of Venada do Pinheiro, a few minutes north of Lisbon; they recently opened a small shop in the center of the capital, facing Praça Luís Camões. They also serve salads, soups and sandwiches. Open daily from 7:00 am to 9:00 pm.

A Brasileira

The historic 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. 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.

Pastelaria Bénard*

Right next door to A Brasileira, at Rua Garret, 104, 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 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.

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



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.
- *Améijoas 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”)
- *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

Lisbon Dining

These are the restaurants deemed by the 10th edition of the gastronomic contest, Lisboa à Prova, deemed to be Lisbon's top tables, awarded 3 garfos (forks) for 2018:

Alma - 1 Michelin star and Mesa Marcada's #4 Lisbon restaurant

Feitoria - in the Hotel Altis Belem - 1 Michelin star and Mesa Marcada's #1 restaurant

Panorama - in the Hotel Sheraton

Veranda - in the Hotel Four Seasons

A Travessa

Epur

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.

Dining Hours

Breakfast in Portugal is a very light affair, consumed between 8:00-9:00 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?

Dining in the Avenida da Liberdade Area

Terraço by Rui Paula

This is the new name after the August, 2017 renovation of the signature rooftop restaurant in the 5-star Tivoli Avenida da Liberdade, whose kitchen is now supervised by Michelin-starred chef Rui Paula of Porto's Casa de Chá da Boa Nova and DOP and Douro's D.O.C. The verdict is still out on chef Paula's new venture, but the 180-degree views are spectacular. Open daily for both lunch and dinner. An affordable way to try it is to choose the weekday lunch business menu for 35€. His signature menu is priced at 90€/person, with wine pairing for 55€. See the [menus](#).

Tel: (+351) 213 198 900

Eleven

At 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 Atlantic Menu is priced at 115€/person, with wine pairing for 66€ and the chef also offers a vegetarian menu. Closed Sundays.

Tel: (+351) 213 862 211

Bistro 4

The casual dining space in the stunning, new 5-star Porto Bay Liberdade Hotel, at rua Rosa Araujo, 8, 30 meters off the upper Avenida da Liberdade, below Marquês de Pombal square. It sits on the ground floor and 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. The chef offers an executive, 3-course lunch menu Monday-Friday for 22€. It opens daily for lunch from 12:30-3:00 pm and for dinner from 7:00-10:30 pm.

Tel: (+351) 210 015 700

DeliDelux

At Rua Alexandre Herculano, 15A, off the Avenida da Liberdade, and handy to the Porto Bay Marquês and Vincci Liberdade hotels across the street, offers casual fare in a gourmet grocery environment at affordable prices, serving breakfast, brunch, lunch salads, sandwiches and charcuterie and afternoon tea. It is both a gourmet shop and café with a few outdoor tables. It has another branch in a converted warehouse by the river with larger outdoor terrace. Open Monday-Friday from 8:00 am to 10:00 pm and Saturday, Sunday and holidays from 9:00 am to 11:00 pm.

Tel: (+351) 213 141 474

Olivier Avenida

At Júlio César Machado 7, off the Avenida da Liberdade, is a sophisticated space owned by chef Olivier da Costa, 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 3-course menu with 2-main course choices for 18€. Open Monday-Friday for lunch at 12:30 pm and dinner at 7:30 pm, Saturdays from 7:30 pm until midnight, and “all you can eat” Sunday brunch from 12:30 to 4:30 pm.

Tel: (+351) 213 174 105

Guilty by Olivier

Rua Barata Salgueiro, 28 (behind the Tivoli), also owned by Olivier da Costa, is his 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 offers a terrace. It opens daily for lunch from 12:30 until 3:00 pm, Saturday and Sunday until 4:00 pm, and for dinner from 7:30 pm until midnight.

Tel: (+351) 211 913 590

Rubro Avenida

Can be found at Rua Rodrigues Sampaio, 33, just a short walk north from the Hotel Britânia, makes for a super handy spot for early, casual, and inexpensive dining on Spanish style small plates, all 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. We have yet to try their oxen steak for two, aged for three weeks, a chuletón de buey, served with fries. 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 dinner at 7:30 pm. Visitors will find other branches of the restaurant at the classic neo-Arab style bullring (1892), Campo Pequeno, and at the Cascais indoor market, Mercado da Vila de Cascais.

Tel: (+351) 21 314 4656

In the Trendy Príncipe Real

K.O.B. “Knowledge of Beef”

Rua do Salitre 169, is another establishment owned by Lisbon native and chef Olivier da Costa, this one is his homage to beef; 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 8:00 pm until midnight. On Saturday and Sunday it opens for dinner only. At lunch the chef offers a bargain-priced 3-course executive menu for 15€.

Tel: (+351) 934 000 949

A Cevichería

Rua Dom Pedro V, 129, next to the Príncipe Real gardens, opened last year, a project of 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. Also recommended in the 2019 Michelin guide. No reservations accepted. Soften the wait time for a table with a pisco sour. It's open daily from noon to midnight.

Tel: (+351) 218 038 815

Tapisco*

This is another up-and-coming 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 this spring, and here, offers a small, modern space and menu of Spanish tapas and Portuguese 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. Like A Cevichería, it's open daily, and continuously from noon to midnight. Also like A Cevichería, there is a counter and a few tables along the wall, room for about 36 diners. Reservations are essential!

Tel: (+351) 213 420 681

Pesca

At Rua da Escola Politécnica, 27, chef Diogo Noronha opened his latest and most high-end restaurant in early October, a highly anticipated opening from this esteemed chef, formerly of Casa de Pasto and Rio Maravilha. Here he places a singular focus on seafood in its two dining rooms (one, a covered patio) and craft cocktails/oysters in the front bar, in the hands

of barman Ferão Gonçalves. Chef Noronha honed his skills in the kitchens of three- Michelin starred Per Se, NYC, before moving to Barcelona to cook at the Roca brothers' Moo in the Hotel Omm and Alkimia. The restaurant is open Tuesday-Sunday for lunch from noon to 3:00 pm and for dinner from 7:00 pm to midnight. Closed Mondays. Average check is around 75€. He offers a tasting menu for 80€. Can be reserved on the Fork.

Tel: (+351) 213 460 633

Casa da Praia Tapas & Wine

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. It opens daily from 3:30 pm until midnight.

Tel: (+351) 913 738 899

Gorki

This tapas restaurant facing the Praça das Flores, is from Málaga where the Gorki group runs several successful tapas restaurants. Choose from an all-Spanish menu but pair the dishes with Portuguese wines. The desserts come with scrumptious gelato from the Nannarella ice cream shop nearby. Or opt for the bargain priced, 3-course lunch menu of the day for 11€. It's open for lunch Tuesday-Thursday from 12:30 pm and for dinner from 6:30 pm to midnight and on Fridays and Saturdays it closes at 2:00 am, and on Sundays at 3:00 pm. Can be reserved on the Fork.

Tel: (+351) 213 960 564

Less & Gin Lovers

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

In the 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 starred 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.

Open Tuesday-Sunday for lunch at 12:30 pm and for dinner at 7:00 pm. Fusion cuisine with Asian touches. His pastry chef is a disciple of Joel Robuchon and Alain Ducasse. A la carte and tasting menus with standout dishes such as roast suckling pig cooked for 24 hours. The restaurant seats only 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 menus; 110€ and 120€/person, and two Michelin stars for 2019.

Tel: (+351) 213 470 650

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 for 18,50€, with a vegetarian option suggested by the chef for 25€. There is a tasting menu at dinner for 68€. One must reserve. Recommended by Michelin and Repsol.

There is also its laid back downstairs wine bar, Tágide Wine & Tapas Bar, with similarly stunning views and much lower prices such as their 9,50€ and 13,80€ lunch menus offered Tuesday-Friday.

Tel: (+351) 213 404 010

Flores do Bairro

Found on the ground level of the Hotel Bairro Alto on Praça Camões, it serves a seasonal menu of contemporary, fusion cuisine. The new chef, Bruno Rocha, is garnering great reviews. Open daily for lunch and dinner. *Currently closed until August 2018 for renovations.*

Tel: (+351) 213 408 288

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 hazelnut3 dessert. Now open Monday-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. Jose Avillez of O Cantinho above, opened it two years ago to much critical acclaim. It and the Cantinho were featured in a NY Times article, “5 Lisbon Restaurants Not to Miss”. The gourmet food blog Mesa Marcada ranks this restaurant as the top dining spot in the country. It is fun and youthful rather than stuffy with top-notch service. It offers a chef’s table and two menus, 125€ and 165€, plus wine parings. Closed Sundays and Mondays.

Tel: (+351) 213 429 607

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-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 “gourmet bar”, 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 4 fixed menus beginning at 45€, plus small plates. In our opinion, it is not the best of the Jose Avillez Empire. Open daily from 7 :00 pm to 1:00 am.

Tel: (+351) 211 305 393

O Café Lisboa

Is the new Chiado space just opened by chef Jose Avillez. It sits within the Teatro Nacional de São Carlos opera house. He designed it to recreate an emblematic, traditional Lisbon cafe but integrating into it a contemporary touch. It has extended hours, noon to midnight daily, and serves traditional dishes, such as bacalhau à Brás (cod) and Arroz de Pato (rice with duck and Savoy cabbage). Outside of normal dining hours it serves tapas/small plates, here known as petiscos, such as empanadas and toasted sandwiches, along with craft cocktails. And keeping with the Lisbon café tradition, it also features the classic cream custard pastries, pasties de nata. The café has an outdoor terrace for diners to enjoy a romantic repast under the stars or an afternoon snack.

Tel: (+351) 211 914 498

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 *Páteo*, recreating a two-story local Lisbon courtyard and on its second floor, the new *Cantina Peruana* serving Peruvian dishes and pisco sours. **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. Recommended by the Four Seasons concierge.

Tel: (+351) 215 830 290

Beco Cabaret

Behind a hidden passageway in Bairro de Avillez at Rua Nova da Trindade, 18, the BECO has the feel of a 1920s nightclub that only opens its door for "dinner and a show" for adults only with a pre-purchased ticket. This room has 12 tables and 4 seats at the counter. On Sundays, Wednesdays and Thursdays dinner, a 12-course menu of Avillez's "greatest hits", is served at 8:30 pm with the show starting at 11:00 pm for 120€ at a table or 100€ at the counter. On Fridays and Saturdays there are two dinner seatings, one at 7:30 pm and the second at 10:00 pm. Dinner is priced at 130€ at a table or 100€ at the counter. The show starts at midnight. No photography or filming allowed.

Tel: (+351) 210 939 234

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, built in 1781, offering seven different dining and drinking options or gastronomic concepts, open daily, non-stop from noon until midnight Sunday to Thursday and until 2:00 am on Fridays and Saturdays.

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. Recently reviewed in the NY Times.

Tel: (+351) 210 101 184

Aqui Ha Peixe

Which means “Here there is fish”, 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 on sailboat. Recommended by Alec Lobrano in the NYTimes. Closed on Monday (no fresh fish).

Tel: (+351) 213 432 154 / 963 695 601

Sacramento do Chiado

Calçada do Sacramento, 44, in the Chiado, is a rustic but modern bistro-bar-café under the direction of Chef Hugo Landeiro. The restaurant serves a fixed price 3-course meal for 25€. Open for lunch Monday-Friday from 12:30 pm to 3:00 pm and for dinner daily from 7:30 pm until midnight.

Tel: (+351) 213 420 572

Taberna da Rua das Flores*

Rua das Flores 103, next to Luis Camoes Square, is a new spot 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. Open Monday-Friday from noon until midnight, but doesn't open on Saturdays until 6:00 pm, and does not accept credit cards. Featured in [Lisboa Cool](#). Closed Sundays.

Tel: (+351) 213 479 418

[Meat Me-Assador Moderno](#)

At Rua Duques de Bragança 9, just north of Cantinho do Avillez, this is the new project of the Sea Me group, here dedicated to meats: chicken, beef and pork, rather than fish—a contemporary grill house. Some of the beef menu items come from El Capricho in León, declared by many to offer the best beef in the world. The pork hails from Monsaraz in the Alentejo. Open daily for lunch and dinner.

Tel: (+351) 21 347 1356

The Bairro Alto

Bistro 100 Maneiras*

Largo da Trindade, 9, in the Bairro Alto, a northern, steep bohemian quarter, north of the Chiado, is a small restaurant on a narrow street of the Bairro, whose chef offers a very creative menu, which is fresh, light and imaginatively presented. Spread out over two floors, it has a beautiful Art Deco interior, and the chef often invites local artists to display their work. Featured in the red Michelin guide. Open daily from 7:00 pm to 2:00 am. Kitchen closes at midnight. Rated in the top 20 best restaurants in Portugal in 2018 by Time Out Lisboa.

Tel: (+351) 910 307 575

Lisboa à Noite*

At Rua das Gáveas, 69, 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: the roast octopus with olive oil and potatoes and the John Dory filets with razor clam rice. There are several vegetarian options. Open Monday-Thursday from 7:30 pm to midnight, Friday and Saturday from 7:30 pm to 1:00 am. Closed Sunday.

Tel: (+351) 213 468 557 / 213 462 603

Sinal Vermelho

Located above its sister restaurant, Lisboa à Noite, at Rua das Gáveas 89, is very popular. 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-Friday from 12:30 am to 12:30 pm, Monday and Saturday from 7:00 pm to 12:30 am. Closed Sunday.

Tel: (+351) 213 461 252 / 213 431 281

Lumni

This is the 6th Lisbon creation of chef Miguel Castro e Silva, after Largo, the now closed De Castro Elías and De Castro Flores, his eponymous counter in the Time Out Mercado do Ribeira and Less (Gin Lovers). It sits on the top floor of the new 5-star Apartment Hotel Luminares at Rua do Diário de Notícias, 142, at the top of the Gloria Funicular, with gorgeous 180-degree views and an outdoor terrace. The chef serves Sunday brunch until 4:00 pm and a tasting menu for 55€. Open Monday and Saturday for lunch and dinner and on Sunday for brunch from 12:30 to 4:00 pm.

Tel: (+351) 911 548 957

Other Dining Options

Campo do Ourique

Tasca da Esquina*

Rua Domingos Sequeira 41, in the up-and-coming, artsy Campo do Ourique neighborhood. The noted chef, Vítor Sobral, one of three, also owns the Peixaria da Esquina and initiated Lisbon's "new tascas" movement. Well worth the inexpensive taxi ride. Have the desk staff reserve. It, and the Peixaria da Esquina (formerly Cervejaria da Esquina), were featured in a NY Times article, "5 Lisbon Restaurants Not to Miss". Open daily for lunch from 12:30 to 3:30 pm and for dinner from 7:30 to 11:30 pm. On Sundays they serve the famous one pot stew, *cocido*.

Tel: (+351) 210 993 939 / 919 837 255

Peixaria da Esquina*

Formerly known as *Cervejaria da Esquina*, it can be found at Rua Correia Teles, 56, on the #28 tram route. A new project from the Grupo Vítor Sobral, it shares the same noted chef as Tasca da Esquina, has an open kitchen and seats 50 diners in two dining rooms. Come here for chef Sobral's shellfish, his marinated and cured fish, and his rice and cataplana dishes. Has been rated the 6th best restaurant in Portugal. The NY Times says "a celebrity chef meal at a common man's prices". Serves small and medium size plates meant for sharing-sophisticated but informal. Open Tuesday-Friday for dinner from 7:00 pm, Saturday and Sunday for lunch from 12:30 with dinner at 7:30 pm. Closed Mondays.

Tel: (+351) 213 874 644

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*. Has an open kitchen and only a few tables seating for around 20-25 diners and serves two constantly changing tasting menus only. The Discover menu is 80€ (14 small plates) and the Loco menu is 90€ (18 plates minimum), and are divided into snacks, dishes and desserts. The additional wine pairing features all Portuguese wines. Has 1 Michelin star, new in 2017. Only open Tuesday to Saturday for dinner from 7:00 pm until 11:00. Closed from December 31 to January 8.

Tel: (+351) 213 951 861

Alfama

Chapitô à Mesa

Costa do Castelo, 7, at the top of the Alfama hill has a courtyard garden restaurant inside a former 17th-century prison with terrific views of the Tejo River and the Alfama. It's now in the hands of rising star chef Bertilio Gomes, who offers a menu of Portuguese classics with an innovative touch. Open daily from noon to midnight.

Tel: (+351) 218 875 077

At the riverfront, Cais do Sodré

Ibo Restaurante*

Housed in a former salt warehouse at Armazém A porta, Cais do Sodré, 2, the restaurant, named after an island off the northern coast of Mozambique, boasts a fantastic riverside location and features the cuisine of the former African colonies, particularly Mozambique. Standout dishes include crab curry and prawns à Laurentina. In addition, chef João Pedro Pedrosa also offers Zambeziana's roasted chicken and tenderloin steaks. Open Tuesday-Friday for lunch from 12:30 to 3:00 pm and for dinner from 7:30 to 11:00 pm, lunch on Saturdays and Sundays from 12:30 to 3:30 pm, with dinner on Saturdays until 1:00 am. Closed Sunday night. Count on an average check of about 40€, without wine.

Tel: (+351) 961 332 024

The Ibo group has opened another outpost called **Ibo Mar** (for Marisqueira) directly facing the road (no pretty water views) at Rua Cintura de Porto de Lisboa, 22, with a selection of more economically priced seafood dishes. Open Tuesday-Friday from 7:30 pm to midnight and Saturdays and Sundays from 12:30 pm until midnight.

Tel: (+351) 929 308 068

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 still overseen by Chef Manuela Brandão. Offers a 3-course market menu for only 20€. Open noon to midnight on Sunday, Tuesday and Wednesday, and noon to 2:00 am, Thursday-Saturday.

Tel: (+351) 213 464 811 / 911 798 450

Sala de Corte

Located at Rua da Ribeira Nova, 28, and new in 2015, 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 Josper oven and served on rustic wooden boards with roasted vine cherry tomatoes, smoked tomato relish and fleur de sel. In 2017, Luís Gaspar was named Portugal's *Cozinheiro do Ano*, chef of the year.

Open Monday-Friday for lunch from noon until 3:00 pm and dinner from 7:00 pm-midnight. On Saturdays and Sundays it's open continuously from noon to midnight. As it only has room for 28 diners, 18 at the tables and 10 at the counter, weekend dining is divided into two seatings, the first at 8:00 pm, the second at 10:00 pm. Reservations available on the Fork.

Tel: (+351) 213 460 030

Casa de Pasto*

Portuguese for “eating house”, this family run restaurant, liked by none other than Mick Jagger, can be found at Rua de São Paulo, 20, just above the Cais do Sodré, on the first floor of a Pombal-era apartment building with a pink pig dangling between the lace curtain bedecked windows on the face of the building just above the door. Upstairs you'll find several retro-chic, dining rooms, looking a bit like granny's house from the early 1900s, with walls covered in kitsch-y wallpaper and adorned with vintage plates, ceramic bull's and ram's heads and cupboards filled with bric-a-brac.

The 27-year old chef, Hugo Dias de Castro, offers updated traditional fare prepared on a Josper stove. We had a fine lunch here recently, consisting of cockle rissoles, grilled octopus with kale, succulent Iberian pork, and a 10-hour veal shank, the house specialty, all accompanied by grilled vegetables. Open Monday-Saturday for lunch at 12:30 pm and dinner at 8:00 pm. Closed Sunday. (*Note: temporarily closed for renovations*)

Tel: (+351) 963 739 979

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. Open daily from noon to 4:00 am. Perfect for night owls.

Tel: (+351) 213 467 203

In Belém

There are two dining spaces in the contemporary [Altis Belém Hotel & Spa](#) overlooking the Tagus River, the Michelin-starred [Feitoria](#), considered one of Portugal's top ten tables (closed Sunday/Monday), and the more informal space downstairs, the [Mensagem](#), a cafeteria, oyster and sushi bar, with outdoor terrace, which makes a handy, albeit busy, stop after a visit to the Belém monuments.

Another casual dining spot is [À Margem](#), 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. The kitchen is open daily from 10:00 am until midnight, 1:00 am on weekends, so one can enjoy a breakfast lunch, pre-dinner cocktail (perfect place to be at sunset) or late night dinner. Menu items include sandwiches, salads, tapas and larger plates plus homemade desserts.

[Enoteca de Belém*](#)

At Travessa Marta Pinto, 10, tucked away down an alley close to, and east of the Confeitaria Pasteis de Belém, the custard tart eatery. Was named one of the best Hot Spots for Wining and Dining in Lisbon and a hidden gem for wine lovers. Open daily from 1:00-11:00 pm. Wines by the glass are priced at 4,50€ and can be accompanied by [chef Ricardo Gonçalves's](#) traditional tapas, such as a delicious roast pork.

Tel: (+351) 213 631 511 / 964 359 136

[Darwin's Cafe](#)

Just west of the Belem 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-3:30 pm, snacks from 4:30-6:30 pm and dinner from 7:30- 11:00 pm. On Mondays it closes at 4:00 pm.

Tel: (+351) 21 048 02 22

In Baixa

[Bastardo](#)

Portuguese for Bastard, 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, near Rossio, is a playful spot with mismatched tables and chairs and a Pop Art look. "We mix water with fire and try to please every crowd." Open daily from noon to 11:00 pm.

Tel: (+351) 213 240 993

Cantina Zé Avillez

The newest (14th) entry in the Jose Avillez dining empire can be found not in the Chiado but instead in Baixa between the Praça Comercio and the cathedral at Rua dos Arameiros 15, facing the Casa dos Bicos in the renovated Campo das Cebolas. This is the Michelin starred chef's take on an old school Portuguese canteen, serving traditional "home cooking" in a casual atmosphere of tiles and marble. It opens daily for lunch and dinner from noon until midnight. Reservations are essential. Average check: 20-25€ Open daily.

Tel: (+351) 215 807 625

Across the Tagus

Atira-te ao Rio

"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* (fare 1,20€), running from sunrise to sunset, from the Cais de Sodré to Caçilhas (Almada) on the south bank of the Tagus, Once at the ferry terminal, take a right and walk about 15 minutes, or about 800 meters, past warehouses in ruins, along the quay down to Rua do Ginjal, to the end at the pier at number 69/70. Fish here comes as fresh as it gets. Portions are large. It's been recommended by the London Times. It's open for lunch and dinner daily except Mondays. Reservations advisable.

Tel: (+351) 212 751 380

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 regions.
- White wine is *vinho branco*. A favorite white wine is alvarinho from the Minho, made with the delicate alvarinho grape.
- Sparkling wines are known as *espumants naturais*, the best are from the Bairrada region.
- 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, 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.

Port Tasting

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 at the Solar do Vinho do Porto, at Rua Sao Pedro de Alcántara, 45, in the Bairro Alto. 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. The dry white ports are best taken as an aperitif, while the red ports are best taken as a digestif, after dinner. Open Monday-Friday from 11:00 am to midnight and on Saturdays from 3:00 pm until midnight. Closed Sundays and holidays.

Lisbon's Best Rooftop Terraces

- The Terrace in the Bairro Alto Hotel in Chiado (*closed until July 2019 for renovations*).
- Sky Bar in the Tivoli Hotel on Avenida da Liberdade, seasonal, 5:00 pm to 1:00 am.
- Panorama Bar on the top floor of the Hotel Sheraton.
- Entretanto in the Regency Chiado.
- Silk Club in the Espaço Chiado on the 6th floor. Open Tuesday-Saturday.

- [Memmo Alfama Terrace](#) in the Memmo Alfama hotel in Alfama
- [UpScale Bar](#) in the EPIC Sana Lisboa Hotel on the 9th floor. Condé Naste awarded this bar with the 9th place on the list of the 12 best rooftops in the world.
- [Mensagem](#) on top of the Lisboa Pessoa Hotel, open daily.

Lisbon's Best Wine Bars

[By The Wine](#)

This wine bar at Rua das Flores, 41-43, near Praça Luis Camões in the Chiado, is run by one of Portugal's oldest wine makers, José María da Fonseca. It's a cellar bar serving more than 50 wines from the family vineyard. One can enjoy small plates, such as cheese, oysters and Iberian ham or a roast beef sandwich. It's open Tuesday-Sunday from noon to midnight, Mondays from 6:00 pm to midnight.

[Wine Lover Bairro Alto](#)

Is wine shop and wine bar in the Chiado, at Rua das Gáveas, 38, with a good selection of wines by the glass, tapas, outdoor seating and live music, including Fado, in the evenings at 10:00.

[Wine District*](#) (closed for renovations)

Occupying a warehouse on Rua Ivens in the Chiado, this is the largest wine bar in the city at 600 square meters of space. Visitors will find a shop, restaurant and large interior courtyard where one can enjoy small plates and wines by the glass. The wine list offers 40 options by the bottle or by the glass. The small plates menu includes cured ham, cheeses, sardines, and desserts, and there is live music every Thursday, Friday and Saturday. Happy hour is from 5:00 to 7:00 pm. Open Tuesday-Sunday from 12:00 pm to 11:30 pm and on Fridays and Saturdays until 2:00 am.

[O Bar da Odete](#)

At Rua do Jardim do Regedor, 47B, in the center of the city, just off Avenida da Liberdade, very near the Hotel Avenida Palace and Rossio station, and across from Rua das Portas de Santo Antão, the Baixa "restaurant row". It started in the original Ribeira Market, but moved to it's own spot with Portuguese ham hanging in the window and outdoor seating. Wine is served by the glass along with Portuguese hams and cheeses, and every wine has been sampled by Odete, wine critic of "Time Out Lisbon". Opens daily at 10:00 am and offers sandwiches and coffee. Also has a new wine bar in the Time Out Market Lisboa, [No. 28](#), on the ground floor.

Tágide Wine & Tapas Bar

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, or for a bargain-priced lunch menu from Tuesday-Friday for 12,50€, including dessert (a custard tart and ice cream), coffee and a glass of wine. There is also a short menu for lunch on only 9,50€, with a glass of wine included. This makes for a great lunch bargain when shopping or sightseeing in Chiado. Michelin and The Four Seasons concierge recommended. Arrive early for the Friday evening Jazz.

Solar do Vinho do Porto*

The Port Wine Institute is housed in a former palace at Rua São Padre de Alcântara 45, near the top of the Elevador Santa Justa, in the Bairro Alto-settle in to comfy white lounge chairs and order a port from the huge menu more than 150 labels from which to choose. Open Monday-Friday from 11:00 am to midnight and Saturday from 2:00 pm to midnight.

Enoteca de Belem*

Can be found at Travessa Marta Pinto, 10, tucked away down an alley close to, and east of the Confeitaria Pasteis de Belém. Was named one of the best Hot Spots for Wining and Dining in Lisbon and a hidden gem for wine lovers. Open daily from 1:00-11:00 pm. Wines by the glass are priced at 4,50€ and can be accompanied by traditional tapas.

Craft Cocktails

Red Frog

At Rua do Salitre, 5A, 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 Monday-Saturday from 6:00 pm to 2:00 am.

The Insólito

Meaning “unusual”, the rooftop bar/restaurant atop the hip and trendy Independente Hostel & Suites at Rua São Pedro de Alcântara, 81, in the Bairro Alto, affords some of the city’s best views. It opens Tuesday-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. They’ve also opened a new cocktail bar, Cooper (Cobre), at Rua do Alecrim, 24.

Entertainment

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: [TEMPORADA](#).

[The Grand Auditorium](#)

The Gulbenkian Foundation holds a wonderful series of opera and orchestra concerts and tickets can be purchased three months in advance online. Evening performances begin at 7:00 and 9:00 pm. Sunday concerts are held at 11:00 am and at 4:00 pm.

[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.

Classical Guitar

[Masters of the Lisbon Guitar](#)

The series holds 90-minute concerts in two venues: in the sacristy of the Church of Santa Maria Madalena and in the cloister of the Cathedral, known as the SE. The artists are Andre Santos and João Cardoso. Concerts at the former are held Monday-Friday at 7:00 pm and at the latter on Saturdays and Sundays at 8:30 pm. Tickets cost 20€ or 30€ for VIP seats. Info and booking: (+351) 912 431 299. Tickets can also be purchased on the day of the concert from 10 am until 7 pm.

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 recently at the [Casa de Linhares](#) fado house in the Alfama. It's 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 singers are Maritza and Ana Mouro. 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. It's 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. It is a recommendation of the Four Seasons Ritz, along with Clube de Fado, O Faia and the Casa de Linhares below.



Sintra Day Trip

Sintra, the summer palace of the Portuguese kings and UNESCO World Heritage Site, is the most popular day trip from Lisbon, especially on Mondays, and crowds have increased significantly with the number of cruise ships now using Lisbon as a year round port. It sits 15 miles from Lisbon and can be easily reached in 40 minutes by commuter train from **ROSSIO** rail station downtown. Those holding a Via Viagem card, the “zapping” fare is 2,15€ each way and one can use the self-service machines to add a Sintra trip to one’s card. For purchasing individual train tickets without a card, one must use the ticket booths.

Before your visit, to familiarize yourself with Sintra, its attractions and transportation to and from, please read this [helpful online guide](#).

Sintra's Major Attractions

Generally speaking, there are five main tourist attractions that most visitors wish to see. If you arrive before 9:30 am on a weekday you probably won't have a problem seeing three of them but not all. Monday is Sintra's busiest day since most museums in Lisbon are closed. The tourist office is located one block off the main square in the Museu Regional building, open daily from 9:00 am to 6:00 pm and has an ATM inside (ATMs are not plentiful in Sintra).

- Time needed to tour and perhaps have a quick lunch at Pena Palace: 2 hours
- Time needed to walk between the Pena Place and the Moor's castle: 10 minutes
- Time needed to walk the walls and explore the Moor's castle: 1 hour or less
- Time needed to tour the National Palace: 1+ hour
- Time needed to explore the Quinta da Regaleira: 2 hours
- Time needed to explore the Palacio Monserrate: 1 hour

To visit four of these attractions, you would most likely want to take the 8:10 am train from ROSSIO station and plan to return to Lisbon on the 6:20 train or a later one. Note that there are fewer train departures on Saturdays/Sundays.

Although there is a train line to Sintra that departs from Oriente station, it isn't handy for most visitors who stay in the city center. The large [Rossio station](#) on Praça de Rossio square sits in the center of Lisbon and handy to most tourist hotels.

You can purchase tickets for 4 of the following monuments in advance online, and it's especially important to pre-purchase tickets for the Pena Palace.

The Quinta da Regaleira is in private hands and does not offer online sales.

[About Sintra's Scotturb circular bus 434](#)

Known as the *Circuito de Pena*, it departs every 20 minutes, starting at 9:15 am in high season from the train station located 1.5 kilometers from the center of Sintra. This is the one directional hop on/hop off bus that will take you to the top of the town to the Pena Palace (very important to do this first before the bus becomes too crowded!) and then down to the other monuments in town and around and back to the rail station. Local bus fare: 6.90€, round trip to make the entire loop. You can purchase your ticket from the driver.

A loop ticket allows you to travel the loop once. The "all day" ticket, "hop on/hop off" on buses 434 plus 435 costs 12€ (there's little value in the all day ticket). You can purchase your ticket on the bus and you must keep the receipt. The tourist bus loop: Sintra Station -> National Palace / Historic City Centre -> Moorish Castle -> Pena Palace -> Moorish Castle -> National Palace / Historic City Centre -> Sintra station.

There are four bus departures per hour between the peak tourist hours of 10:00 am until 5:00 pm. The first bus of the day from the train station departs at **9:15 am** in high season, and the service continues until 19:50. Again, this bus is also called the ***Circuito da Pena***. The current bus schedule can be found here: Scotturb.com. To find this bus, turn right when exiting the station. The bus stop is 200 yards away (pay driver; fare for the entire loop: €6.90)

If you find the 434 too jam packed, you can catch a tuk tuk from the train station (€5/p) or from center of town to take you up to the Pena Palace park entrance for 5€/person. You should also be able to take a taxi from the rail station to **Pena Palace**.

On your own, the logical way to see Sintra is to take the Scotturb circular bus 434 from the train station or from the center of town (if you have stayed overnight) directly to the top of the town first to visit the fairly tale, over-the-top Pena Palace, that opens at 9:30 am, and then, if you have zero walking issues, to walk down to the Moorish castle (same views from both so you don't need to walk down to the castle unless you want to walk the perimeter walls and photograph). From the Pena Palace down to the Moors Castle is about a 10-minute walk downhill.

While the bus 434 takes you to the large park where the Pena Palace is located, you will want to pay an extra 3 euros to use the green, electric shuttle bus that will take you to the Palace entrance archway so as to avoid a steep, uphill climb.

Or in grand style you could hire a tuk tuk to take you around the city for the entire morning (Pena Palace, Moorish Castle, Quinta da Regaleira, Monserrate).

Then after your Pena Palace visit, return to the entrance of the Pena park on the green electric shuttle bus, and either continue walking to the Moorish Castle, or if you lack very sturdy knees for climbing, return directly on the circular bus 434 down to the **National Palace** and the heart of town for your next visit to this monument.

After visiting the National Palace you can walk (15 minutes) to the Quinta da Regaleira, visit the Quinta and its extensive gardens, and take the (sometimes crowded) **Scotturb** minibus 435, called the *Villa Express 4 Palacios*, back to town (ticket costs 2,50€), or walk back.

The Quinta da Regaleira sits only a few hundred meters from the National Palace, and there are signs pointing the way. The walk, up a few hills, will take about 15 minutes.

An important note: It's best to dress warmly for Sintra and to take an umbrella, as the weather is unpredictable. And because the town is quite hilly and you will do considerable walking, wear very comfortable, sturdy shoes.

Treats

Most visitors want to taste the famous dessert of Sintra, the *Queijada*, a puff pastry filled with a mixture of cheese, sugar, flour and cinnamon at Casa Piriquita, Rua das Padarias, 1, cobbled lane lined with shops and eateries in the center of the village, not far from the National Palace. Or try another treat, their *Travesseiro*, puff pastry rolled and folded in the shape of a pillow, filled with almond and egg yolk cream and dusted with sugar.

Pena Palace

The 19th-century Pena Palace, a UNESCO World Heritage Site, is located at the highest point of Sintra so most visitors start here before making their way down to the sights in and outside of town. The palace, a perfect example of the Romanticism period, is most famous for its vivid exterior since it's painted in many bright colors and appears to be a "fairy tale", Disneyesque palace. German-born Prince Ferdinand, a cousin of Bavaria's "mad" King Ludwig of Neuschwanstein Castle fame, ordered its construction. It served as the summer residence for the Portuguese royal family for years. The interior rooms were left exactly as they were when the last inhabitants, Queen Amália and her family departed in 1910.

The wall walk is very interesting since you straddle the exterior of the palace for some magnificent views. The gardens and grounds are massive, but most people choose just to visit the palace on their own, and the site offers a restaurant and snack bar/café, making Pena Palace a great place to stop for a bite to eat.

The one-directional, hop on/hop off circular bus *Circuito de Pena 434* will take you to the lower drop off area in the Park where the ticket booths sit, and you can purchase a 3€ round-trip ticket for the electric green shuttle bus to take you up to the Palace entrance, saving a steep, 15-minute climb. And from the shuttle bus drop off at the Moorish archway with alligator decor, there is still a slight uphill climb up to the Palace doors.

Because of the tremendous crowds, it's extremely wise to purchase your Pena Palace in advance online. There have been reports of long waits at the ticket booths in the park for those who fail to purchase online tickets for entrance to the Park & Palace.

Your ticket will be checked several times during the visit so keep it handy.

The palace is open October 1-March 24 from 10:00 am 6:00 pm, and from March 25-September 30 from 9:30 am until 7:00 pm. Last entry is 30 minutes before closing. Tickets to the Palace and Park are 13,30€, 11.88€ for seniors and children. Combined tickets are available to the other monuments operated by the Sintra park service.

To purchase more tickets online, to the Moorish Castle or the Palacio Monserrate or the National Palace, just click on "Purchase More" before paying and for the next monument

and so on, and at the end you'll pay the total amount and will receive the tickets as a pdf by email. As you click on "Purchase More", the website aggregates the ticket prices. The small discount (5%) for buying these combined tickets is applied only when you come to the final page where you make your payment.

Moors Castle (Castelo dos Mouros)

Constructed by the Moors during the 9th century to protect the lands, it fell during the Christian Crusades in 1147. The castle was eventually restored in the 18th century. Much of what remains of the Moors Castle are its high, fortified stone walls and some towers. Like the Castle de São Jorge in Lisbon, there are no interiors or palatial rooms. Sintra's other stately royal homes serve that purpose.

Some visitors enjoy walking the perimeter on the walls (rather steep and uneven for weak knees) on a one-way route that takes at least an hour if not more. There is a concession stand in the castle for food/drink. The views from here, atop the city, are spectacular. This castle sits below the fantasy Pena Palace. And there is about a 10-minute walk to reach the castle from where the circular bus 434 drops visitors off.

The castle is open from 9:30 am until 8:00 pm in "summer" season with last entrance at 7:00 pm. and in "winter" season from 10:00-6:00 pm with last entrance at 5:00 pm. Tickets are 7,60€, 6.18€ for seniors and children. [Combined tickets are available.](#)

See [photos of the castle walls](#) and their condition here. Note at most of the walls do not have safety rail guards.

You can hike (with good knees) from the castle via the terraced path that leads past the Vila Sassetti all the way down into town, but this hike will take around 45 minutes, and make sure to pick up a Pedestrian Route map at the Tourist Office so as not to get lost.

National Palace (Palácio Nacional de Sintra)

Due to its location right near the historic centre of Sintra, the 14th-century National Palace, with its combination of Moorish, Gothic and Manueline architecture, gets more attention than other sites. Its conical white chimneys are the town's most recognizable landmarks, and is the only surviving Portuguese palace from the Middle Ages.

You can enjoy it at your own pace as it has bilingual descriptions in each room. The Grand Sala dos Cisnes has a remarkable ceiling of painted swans and the tiled Arab room is quite striking, as is the Coat of Arms Room, lined with gorgeous blue tiles and the Magpie room (*Sala das Pegas*) with a ceiling covered with magpies holding the emblem *por bem* (for honor) in their beaks. According to folklore, King João has this room decorated with as many

magpies as there were ladies-in-waiting, after he was caught in flagrante by the queen with one of the servants, implying that the ladies of the court were all gossips.

The Palace is open October 1-March 24 from 9:30 am 6:00 pm, and from March 25-September 30 am from 9:30 until 7:00 pm. Last entry is 30 minutes before closing. Tickets cost 9.50€, 8,08€ for seniors and children. [Combined tickets are available](#) for this palace and the other monuments operated by the Sintra park service.

Quinta da Regaleira

Although formally an extravagant Neo-Manueline mansion, Quinta da Regaleira feels more like a mysterious labyrinth with its playful gardens, grottos, wells, lookout towers and underground passageways (take a flashlight for the tunnels!). The famous drained Initiation Well, *Poço do Iniciático*, an inverted underground tower, plunging 27 meters, has a very Gothic or Harry Potter like feel to it. Some believe this highly photographed well was used for cult ceremonies. Since the most enchanting part of the visit is its magical gardens, it's best to do this in good weather.

Quinta da Regaleira tends to get fewer crowds compared to the other sites in Sintra, and for some reason, possibly because it's private estate, doesn't accept foreign credit cards, so make sure you have cash for your entry fee (but this may have recently changed). It sits about a 10-15-minute walk, up a few small hills, from the National Palace.

If you take the Scotturb minibus *Villa Express Cuatro Palacios 435* from the National Palace or from the center of Sintra it will drop you off, not at the entrance, but at the exit instead. You will then need to walk uphill to the entrance. The site has a café and restaurant, and visitors can do a self-guided tour with a map. Audio guides are also available for €3.

Open April 1-September 30 from 9:30 am until 8:00 pm and October 1-March 31 until 6:00 pm, with last entrance one hour before closing. Tickets cost 8€, 5€ for seniors and children. Free for those over 80 or disabled. For information or reservations call: (+351) 219 106 650.

Note: You may want to save this for the afternoon, around 4:00 pm, since crowds are lighter then. Note also that large buses of the cruise ships don't usually visit the Quinta da Regaleira.

Palacio de Monserrate

The palace sitting on an estate four kilometers west of Sintra, on the road past Quinta da Regaleira, is a whimsical mid 19th-century Moorish fantasy of an English nobleman, with rambling subtropical gardens, streams, waterfalls and Etruscan tombs laid out by Scottish gardeners, and considered on of the most beautiful architectural and landscaped creations in

Portugal. The 3-domed Palace has elements of Portuguese Gothic, Arabian and Indian architectural styles.

Tickets allow you to visit the 30-hectare park and part of the palace, which is open November-March 24 from 10:00 am to 5:00 and March 25-October 31 from 9:30 am to 7:00 pm with last admission at 6:30 pm, while the park is open until 8:00 pm with last ticket at 7:00 pm. Admission is 8€, or 6,50€ if [purchased online](#).

To reach the Palacio de Monserrate from the center of town or from the Quinta da Regaleira, take the Scotturb one directional, hop on, hop off *Villa Express Cuatro Palacios* 435. Fare: 2.50€.

This very long bus loope route is the following: *Sintra rail-Sintra Vila* (town center)-*Quinta da Regaleira-Palácio de Setais-Palácio de Monserrate-Colares-RibSintra-Montes Santos-Sintra rail*.

See the [bus schedule](#) for more information.

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Useful Web Sites

- [This is Lisbon](#) - The Official Website
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- [Metropolitano de Lisboa](#) - Lisbon Metro
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