Portugal Restaurants

https://www.comprehensivecuisine.com/

Lisbon

Prado

https://pradorestaurante.com/

Prado is modern Portuguese food at its best, without feeling stuffy. “Prado” which translates to meadow in Portuguese, is a nod to the restaurant's farm-to-table style. A table here at the repurposed fish factory can be hard to snag, so reservations can be made on their website.

Bairro de Avillez

https://www.bairrodoavillez.pt/en/

At Bairro de Avillez well-known Portuguese chef José Avillez runs 4 different restaurants all under the same roof. However, it is Taberna and Pateo that steal the show. At Taberna, there is a wide selection of charcuterie and smaller dishes. At Pateo, take a seat in the open indoor space that makes you feel as though you are al fresco. Here, there is a greater emphasis on seafood.

O Velho Eurico

https://www.instagram.com/ovelhoeurico/

O Velho Eurico is exactly what you would expect from a 23 year old chef running a classic Portuguese tasca: an ode to tradition with forward-thinking ideas. In the quaint, yet comforting restaurant, sit back and grab a glass of vinho verde with your meal. Reservations can be made by emailing reservas.ovelhoeurico@gmail.com.

A Taberna da Rua Das Flores

https://tberna.com/

This unassuming tavern houses one of Lisbon's best (and most popular restaurants). The restaurant attracts both locals and others alike to try the exciting, yet traditional, Portuguese food. Due to its popularity, and the fact that they don't take reservations, there can always be a wait expected if you show up anytime after 6:00. If so, you can walk around, grab a drink and wait for your name to make its way off the waiting list.

Cervejaria Ramiro

https://www.cervejariaramiro.com/?lang=en

If you are looking for a break from Portuguese seafood, then Cervejaria Ramiro is definitely not the place to be. Here, prawns and barnacles can be ordered by the 100g as well as a variety of other sea

critters. A table may be difficult to come by at this home for seafood lovers, but they can be made at the website.

For a Quick Drink or Bite

Ginjinha

This famous Portuguese spirit can be found all over the place in Portugal. There are even shops such as **A Ginjinha** where you can walk in and grab a shot glass full of the sweet cherry liqueur for about €1.50. Sometimes it will even be served in a chocolate shot glass that you can eat afterwards.

Pasteis de Nata

You cannot leave Portugal without trying a pastel de nata. This pastry consists of a gooey egg custard within a flakey shell. Although they can be found across the country the most famous place to get them

in Lisbon is at **Pasteis de Belem** where they have been making them since 1837 (no, the 8 is not a typo).

Porto

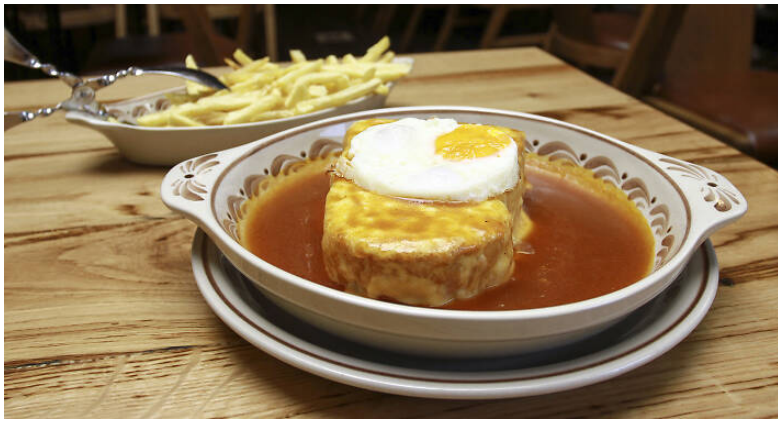
Semea by Euskalduna

http://semeabyeuskalduna.pt/en/#reservations

Driven by fresh and local products, Semea sits right along the river Douro and makes some of the best food in Porto. A mix of both modernity and simplicity, Semea is a great place to enjoy the weather as well as some bacalao. (Semea has both outdoor and indoor dining)

Brasão

https://www.brasao.pt/en/



With multiple locations across the city, brasao is a great place to try a francesinha, the traditional over-the-top Portuguese sandwich, stacked with meat, cheese, a fried egg, and then a sauce on top. Brasão also offers other meat dishes and a large selection of drinks.

Gruta

https://grutaporto.com/

Gruta is a cute, yet refined restaurant with a focus on Portuguese seafood. With a concise menu and seemingly hidden down an alleyway, this restaurant seems to be a not so secretive hole-in-the wall. Reservations can be made on their website.

Mito

https://mitorestaurante.pt/

Mito is perfect for anyone. Here you can get great dry-aged meat, or rather you could opt for one of the fish options on the menu, such as the monkfish and prawn rice. The restaurant's relaxed atmosphere places perfectly along the lines of gourmet casual, the point where great food meets comfort.