

# Eating & Drinking

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## I sea food (and fish)

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Take a seat at the city's best seafood restaurants. You'll never want anything else again.





## Casa de Chá da Boa Nova

Entering a house facing Leça da Palmeira Beach designed by Álvaro Siza would be reason enough to book a table at Casa de Chá da Boa Nova. But there are also the two Michelin stars, earned by acclaimed chef Rui Paula (now also at Time Out Market Porto), who delivers an inspiring ode to Portuguese sea cuisine, well represented by local seafood and fish. The tasting menu changes with the seasons. From seafood tacos to triggerfish with clams and quinoa, everything seems to taste better with the sea breeze coming through the large windows designed by Portugal's first Pritzker Prize winner.

—Avenida da Liberdade, 1681. +351 22 994 0066. Tue-Sat 12:30 PM - 3:00 PM, 7:30 PM - 10:30 PM

## Culto ao Bacalhau

In a country where cod is more than just a product, it's a sort of cult, a restaurant dedicated to celebrating it seems like an obvious concept. But Rui Martins leads the kitchen of this charming space installed in the new (old) Bolhão with no hint of obviousness: from codfish rissoles with fennel mayonnaise to codfish rice with oysters, the chef seasons all dishes with a touch of boldness, creating new flavors even for well-known recipes. He also takes advantage of the national symbol fish in desserts, such as the codfish mille-feuille with soft egg cream and vanilla ice cream. Elsewhere, there are vegetables (like tasty grilled bimis with vinaigrette), octopus à

lagareiro, and ribeye rice.

—Rua Formosa, 322, Shop R8 (Bolhão Market). +351 91 072 9138. Mon-Sat 12:00 PM - 11:00 PM

## Kaigi

Chef Vasco Coelho Santos has chosen an intriguing path for his Kaigi, which celebrates Japanese cuisine: the recipes attempt to show the influences and intersections between Japanese and Portuguese tables. So, on the menu, there are tartars (like tuna and salmon), beef "pica-pau" (with tuna, sea urchin, and pickles with roast sauce), and bacalhau sake grãozada, as well as sushi and sashimi pieces from fish sourced from the Portuguese coast (which the chef also sells at his Peixaria by Euskalduna). There's also an interesting section of robatas on the menu, Japanese skewers, like mackerel with chimichurri or squid with kare sauce. With the skillful hands of chef Nuno Brás, Japanese cuisine has never tasted so Portuguese.

—Rua de Eugénio de Castro, 226. +351 93 841 0124. Tue-Fri 7:00 PM - 12:00 AM, Sat 1:00 PM - 3:00 PM, 7:00 PM - 12:00 AM

## O Gaveto

Sparkling wines, seafood, and sponge cake: that's the triad for a perfect meal. O Gaveto, a restaurant in Matosinhos with 40 years of service, is one of the most renowned in Greater Porto and skilled in the art of preparing these seafood delicacies. From stuffed crab to clams à

Bulhão Pato, or even platters of grilled tiger prawns and fresh goose barnacles, there's plenty to snack on in this space very close to the beach – the sea is about 300 meters away. Order a cold beer or a bottle of sparkling wine if you have time, and finish the meal with a fluffy slice of sponge cake.

—Rua Roberto Ivens, 826 (Matosinhos). +351 22 937 8796. Wed-Sun 12:00 PM - 11:00 PM

## Meia-Nau Porto

Rua Heróis de França, in Matosinhos, smells like grilled fish—or like the popular saints festivals, common in June: so it feels like it's always summer. It's where most of the city's restaurants that grill sea bass, gilt-head bream, and sole on grills set up on the street are located. Meia-Nau is one of the symbols of the recent local restaurant revolution. It started as a workshop and turned into one of the good spots in the fish market area, serving Bulhão Pato clams, sautéed squid, fried "petinga," or Meia-Nau mussels. Among the main dishes, of course, is a nicely grilled fish, lightly kissed by heat, enough to keep the meat moist. With extended hours between lunch and dinner, it's a good option for long meals—or a snack before the night begins.

—Travessa de Cedofeita, 48. +351 93 708 0800. 12:00 PM - 3:00 PM, 7:00 PM - 10:00 PM

## Rino

The proximity to Matosinhos Beach (and the city's fish market) is a strong indication that everything handled by sushi chef and cook Masaki Onishi is as fresh as it gets. He opened this blend of izakaya and sushi bar with his wife and partner, Aiko, in the best tavern style: few seats, a menu that changes daily, the two alternating between service and kitchen duties. From there, they dispatch sushi and sashimi, but also create lesser-known recipes for Portuguese tastes, yet with plenty of Japanese soul, like miso-marinated pork belly, stewed beef tongue, and lily head with ponzu sauce.

—Rua Dr. Manuel Rodrigues de Sousa, 53 (Matosinhos). +351 93 288 5718. Tue-Sat 12:30 PM - 3:00 PM, 7:30 PM - 11:00 PM

## Tokkotai

Between more traditional sushi and fusion cuisine, Tokkotai is one of those "restaurants to hang out at": there are many different environments and a DJ who could very well be manning a bustling nightclub. But at the table, the à la carte dishes (no combos) honor fresh fish and





FOTOGRAFIA: JOÃO SARAMAGO



### Tokkotai

seafood, from ceviches to tartares, passing through cuts where mackerel and tuna are served raw, without adornments - or, sometimes, with a touch of sauce, as in the case of truffled squid sashimi. The wine cellar holds over a hundred references (plus a good selection of sakes), while the bar prepares signature drinks to go with the dishes or liven up the night.

—Rua do Comércio do Porto, 144. +351 91 303 7171. Sun-Thu 12:30 PM - 4:00 PM, 7:30 PM - 12:00 AM. Fri 12:30 PM - 4:00 PM, 7:30 PM - 2:00 AM. Sat 12:30 PM - 5:00 PM, 7:30 PM - 2:00 AM

### Vila Foz

Nestled in a luxurious 19th-century mansion where the hotel that bears its name is located, facing Homem do Leme Beach, the restaurant commanded by chef Arnaldo Azevedo recently earned a Michelin star with merit. The careful presentations of dishes inspired by traditional Portuguese cuisine show that he's a chef attentive to details: well-reproduced techniques, perfectly balanced flavor combinations, well-chosen ingredients. Portuguese seafood and fish take center stage on the chef's menu, which offers the Kitchen Seat for couples who want an even more immersive experience in this kitchen.

—Vila Foz Hotel & Spa, Avenida Montevidéu, 236. +351 22 244 9700. Tue-Sat 7:30 PM - 10:30 PM

### Escama – Sea Cuisine

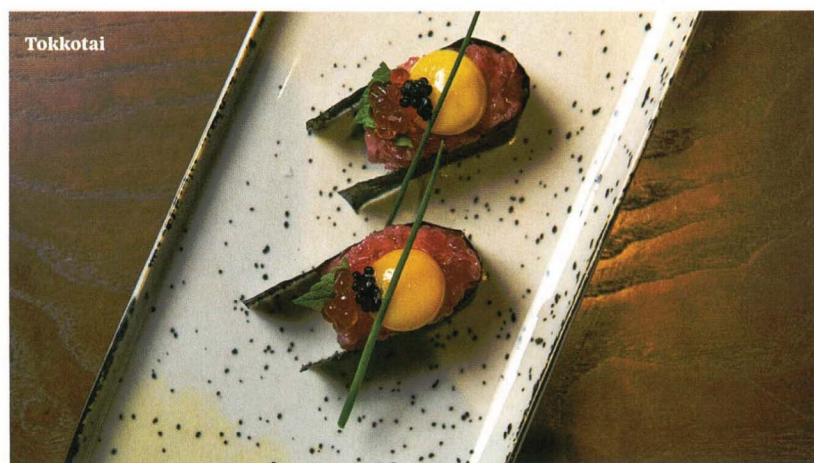
Corvina ceviche with tiger milk and sweet potato; octopus tentacles with green sauce; cod loin with onion sauce; or John Dory fillets with tomato rice and fried tempura are just some of the dishes tasting of the sea that you can enjoy at this restaurant on Rua Mouzinho da Silveira, where fish and seafood reign supreme. Also, indulge in the desserts, quite tempting, like banoffee with salted caramel ice cream or hazelnut brownie

with yogurt ice cream. To quench your thirst, they have wines from small producers, mainly organic and fresh, with little human intervention and some limited editions.

—Rua Mouzinho da Silveira, 203. +351 91 359 5551. Mon-Sun 12:30 PM - 3:00 PM, 7:00 PM - 10:30 PM

### Gruta

Right on Rua de Santa Catarina, one of Porto's most bustling, you might miss



Tokkotai

PHOTO: LOUIE THAIN

Gruta, a restaurant where Portuguese coastal fish and seafood are treated with the utmost respect and dedication by a team almost entirely made up of women. Perhaps that's Gruta's greatest asset, a project initiated by chef Rafaela Louzada (whom you can now find under her own name at Time Out Market Porto): being a refuge of good food for tourists and locals. The restaurant has a concise yet well-executed menu, with dishes like a mouth-watering sea rice, a version of the Brazilian moqueca, and scarlet shrimp with cassava mille-feuille. From the always warm focaccia to the lemongrass brigadeiro that goes with the coffee, everything is carefully crafted.

—Rua de Santa Catarina, 447. +351 91 101 7007. Tue-Fri 7:00 PM - 11:00 PM, Sat 12:30 PM - 2:30 PM, 7:00 PM - 11:00 PM

### Salta O Muro

It's one of the most beloved restaurants in the streets of Matosinhos, a place where it's always nice to go, whether for the warm service or the good fish and traditional dishes served there. From grilled sardines to codfish cakes with bean rice, from octopus rice with its fillets to fish stew, or just the fresh fish of the day, which can be grilled or fried, there are plenty of reasons to visit. The creme brûlée for dessert and the very reasonable prices are also part of the list of attractions.

—Rua Heróis de França, 386 (Matosinhos). +351 22 938 0870. Tue-Sat 12:15 PM - 3:00 PM, 7:00 PM - 10:45 PM

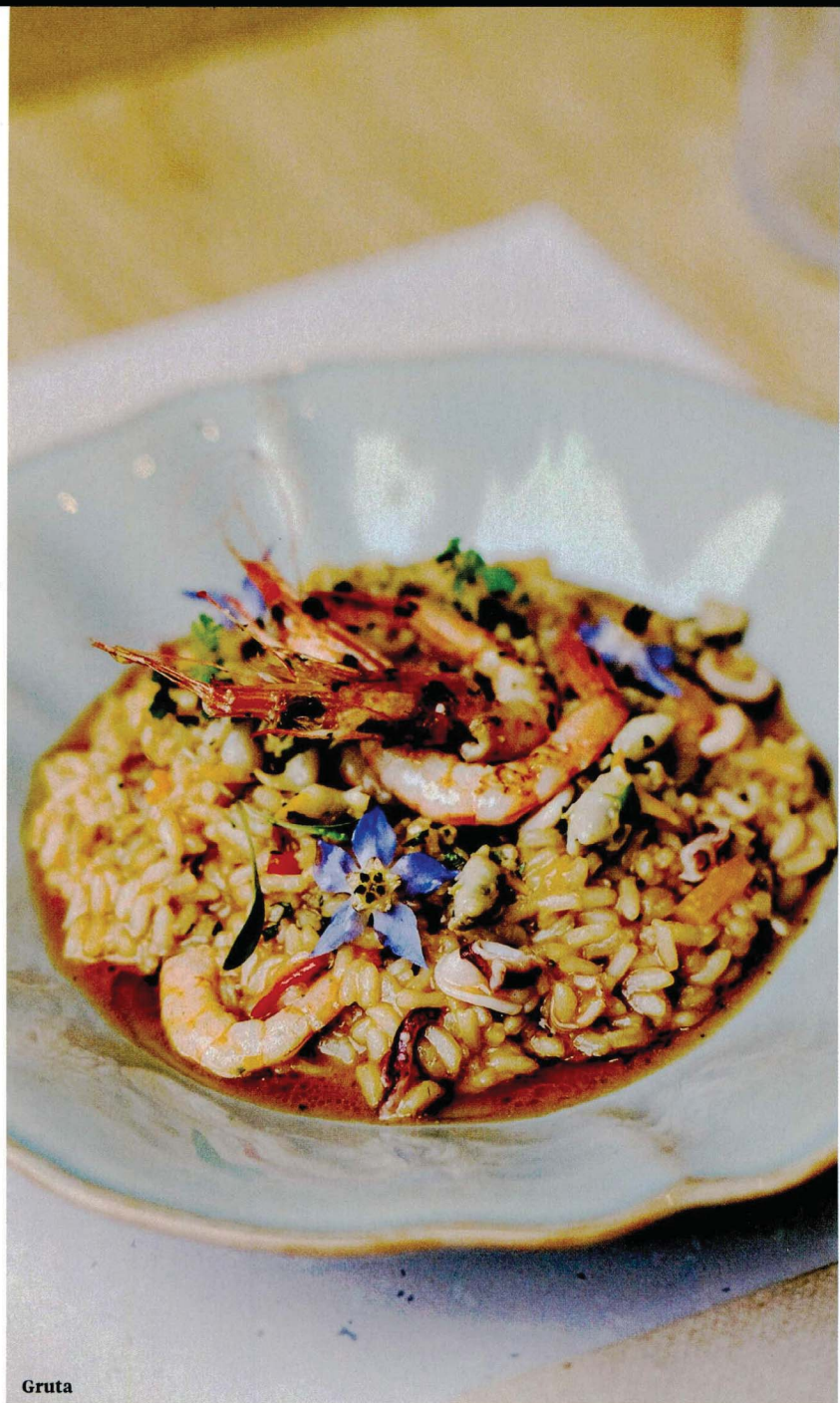
### Esplanada Marisqueira A Antiga

It's one of the most famous establishments in Matosinhos, always with quality ingredients at the counter. Coastal shrimp, crayfish, lobster, and oysters are some of the fresh seafood you can enjoy there, but there are also unmissable dishes. For example? Creamy lobster rice, national lobster paella, rice or seafood bread stew, or grilled tiger prawns. If you prefer fish, go for turbot, sea bass, or whiting fillets, which are also well served.

—Rua Roberto Ivens, 628 (Matosinhos). +351 22 938 0660. Mon-Sun 12:00 PM - 12:00 AM

### Ostras & Coisas

Despite the absence of the sea nearby, good seafood and fresh fish are also enjoyed in downtown Porto. Ostras & Coisas can attest to that. The specialty of the house is in its name: national oysters served in different ways – natural, steamed, with butter, or in tempura. The menu also includes options such as seafood bisque, stuffed crab, fried



Gruta

sardines with lemon, or white clams in onion sauce. You can also order seafood by the kilo. Razor clams, lobsters, and crayfish are waiting for you. Fresh, fresh.

—Rua da Fábrica, 73. +351 91 885 4709. Mon-Sun 12:30 PM - 11:00 PM

### Terreiro

With three restaurants scattered throughout Porto, the Casa Coelho group – which includes Adega São Nicolau and Taberna dos Mercadores – is also

responsible for Terreiro, where you can taste a wide variety of seafood products. Choose the terrace overlooking Ribeira and opt for starters like sprat ribs or octopus salad. For the main course, go for whiting fillets with cockle rice, seafood bread stew, or Taberna-style octopus. There's also always a daily fish option. To finish, toucinho do céu and chocolate mousse are the choices.

—Largo do Terreiro, 11. +351 22 201 1955. Tue-Sun 12:30 PM - 10:00 PM.

# Is Rosé a drink for women? Five wine myths debunked

Is there a correlation between the food and the type of the wine? Does Vinho Verde not use ripe grapes? Find the answers to these and other wine myths.

**THE PORTUGUESE** like to say that lies have short legs. But, if that's so, the ones told about wine seem to have slightly longer and more resistant legs. Some are repeated so often over time that they almost sound true. It's a shame. The spread of these false ideas can make the experience of drinking wine much less enjoyable and pleasurable. But fear not, the time has come to debunk some of the wine myths. For instance, did you know that Vinho Verde is made with ripe grapes and that white wine can also be made with red grapes?





## MYTH #1:

### ROSÉ IS A WOMAN'S DRINK

This is quite an old and prejudiced notion. Anyone who suggests a wine based on a person's gender deserves to be banned from drinking wine forever. A well-made rosé is an excellent accompaniment to many types of food, from seafood to steak, and it's ideal for anyone who appreciates a good wine, whether they're a woman, man, or non-binary. Our recommendation is the Quanta Terra Phenomena Rosé Pinot Noir 2021 (€31), a rosé made in the heart of the Douro with strong acidity, lots of freshness, and a spicy finish. In short, a wine full of

## MYTH #2:

### VINHO VERDE IS PRODUCED WITH GREEN GRAPES (UNRIPE)

Vinho Verde wine isn't a type of wine, it's not associated with the ripeness of grapes, nor their colour. It's called Verde (green) because it's produced in the Vinho Verde Region, in Northern Portugal. There are Vinho Verde wines in red, white, or rosé styles, and, on the market, you can find fortified, sparkling, late harvest, and still wines. An excellent example of Vinho Verde wine – obviously produced with ripe and quality grapes – is the Aphros Vinhão Tinto 2021 (€12.50). A wine with refreshing acidity, easy to drink, soft tannins, aromas of red fruits, and aromatic herbs.

## MYTH #3:

### MYTH #3: ONLY RED WINES WITH MEAT AND WHITE WINES WITH FISH

For a long time, this was the rule at dinner tables, and few dared to experiment with new combinations. But the truth is, the profile of wines has been changing: they are becoming more versatile and there is much more variety. Just as a well-aged and more robust white wine can beautifully accompany a good meat dish, a light red wine can perfectly complement a fish or seafood dish. The Soalheiro Alvarinho Reserva Branco 2022 (€26.89), made in the Minho region known for Vinho Verde, paired with a gorgeous roasted kid goat, is one of those matches made in heaven.

## MYTH #4:

### WHITE WINE CAN ONLY BE PRODUCED WITH WHITE GRAPES

Fortunately, this is a misconception because there are some excellent white wines produced with red grape varieties. Essentially, what gives wine its colour is the contact with the grape skins during fermentation. If there's no maceration, the liquid that's drained is white/transparent. The Quinta Nova Blanc de Noir Reserva Branco 2022 (€17.49) is an excellent example. This Douro wine, with its citrus aromas combined with white fruit, which give it a complex and vibrant aroma, is made 100% with the Tinta Roriz grape, typically associated with red wines.

## MYTH #5:

### RED WINE IS ONLY MEANT TO BE DRUNK AT ROOM TEMPERATURE

Firstly, room temperature is quite subjective. The esteemed Wine & Spirit Education Trust (WSET) suggests that full-bodied red wine should be served at room temperature, which is understood to be between 15°C and 18°C (59°F to 64°F). For lighter reds, it's suggested to serve them between 13°C and 15°C (55°F to 59°F). Tip: put the wine in the fridge for about 25 minutes before serving. If it's too cold, just wait for the wine to warm up in the glass. Take the opportunity to notice how the aromas become more pronounced as it warms. Now that the weather is warming up, try drinking the Bela Luz Vinhas Velhas Tinto 2021 (€26.56) from Herdade do Rocim at a temperature between 16°C and 18°C (61°F to 64°F). It's a wine with balsamic, floral, and minty notes, strong in black fruit flavour.





## Nani

**IN 2023**, a dream was born on Rua de Cedofeita. Alto Porto, initially conceived only for brunch, brought a high cuisine approach and a specialization in Eastern recipes to the city culinary scene. Shortly after opening, the space also started serving dinners, always maintaining the multicultural, international, and careful approach that characterizes its menu and image. At Nani Bistrot, there was a desire to do something a bit different.

Its magic lies in its name. Forget the popular Portuguese footballer, Nani is an affectionate diminutive for 'grandmother' in Armenian, and it encapsulates the

concept of the restaurant: comfortable and homely food. "Our team is international, with many roots in the Caucasus. Since we moved here, there has been a great desire to open a restaurant dedicated to this cuisine, to open the door of our home to a new audience," reveals Becruzo, the group's communications manager. In fact, the door of their home is always open: there's no booking system, just come, sit, and be welcomed with open arms. Like a "are you hungry? you must eat!" from our own grandma.

The goal is to leave with a full and warm belly. "The menu is short and clear, we

focus on the most classic dishes of our cuisine and present them in the most faithful way possible," adds Becruzo. In this line of thinking, prices are more affordable, and portions are larger than in its older sibling, Alto. "Here, we strip away the concept of haute cuisine, the 'fancy,' to embrace tradition."

When you sit at Nani, you're immediately invited to choose a drink to go with your meal. There are homemade lemonade and kompot (€2), however, the highlights are the wines. "Most people opt for orange wines, for their peculiarity," indicates Becruzo, moments before the table next to ours orders a bottle (€28). If you're in the mood for meat, this is the right choice to accompany your meal.

Barbecue, or khorovats (€14/€15), is quite common in the Caucasus and couldn't be missing at Nani. The concept sounds familiar, but the bond stops there. Caucasian barbecue is quite different in its composition: after the meat is prepared, it's laid on a bed of traditional bread ('lavash') and marinated onions, accompanied by 'ajika,' an ancestral Georgian sauce. It's recommended to complement it with the homemade pickles (€3).

Another dish where meat shines is in the famous khinkali (€8), a type of dumpling, very common in Georgia. Before sealing the dough and subsequent cooking, the 'dumpling' is filled with the meat cooking broth. After the first bite, tradition dictates



drinking the broth and only then enjoying the khinkali as a whole. Despite the delight and homely flavor of its dough, don't get too excited. You're supposed to leave the top part of the dumplings on the plate. "It's a tradition that comes from the miners, who grabbed the khinkali with dirty hands, eating around it until only the 'handle' remained," says the communications manager, between bites.

If you're not a fan of meat, don't worry. The vast majority of dishes have a vegetarian version, equally traditional. For example, khinkali is also offered with cheese and typical herbs filling. "Cheeses are an essential component of Caucasian cuisine, they're always present," he adds. In fact, cheese is the star of one of the most famous dishes of this cuisine, khachapuri (€14) – a fresh bread 'boat,' filled with different Caucasian cheeses, complete with an egg yolk on top. This delicious boat is a classic for family gatherings in Georgia: several people around the table, attacking the dish while it's warm.

Among the main courses, there's another highlight. Ask the team or Google it: its composition will remind you of something. Lobio (€8) is a kind of stew, based on beans and tomatoes, slowly cooked so that the beans absorb the complexity of flavors from the aromatic herbs and tomatoes. "This is an excellent representation of Eastern cuisine – taking ingredients considered simple and transforming them into something very tasty and special, through the time and care dedicated to them," adds Becruzo.

And to finish the meal in style, the pakhlava (€6) couldn't be missing. Don't worry, it's not a mistake. Pakhlava is actually quite different from the well-known baklava. The layers of flaky and buttery dough are common to both, but the Armenian delight opts for chopped nuts with spices and clove syrup to sweeten. According to tradition, it should be accompanied by tea (€2.5), which serves as a kind of digestive in Caucasian cuisine, a bit like coffee in the typical Portuguese meal.

A month after opening, there are already several plans and intentions for Nani Bistrot: having a terrace is certain, starting to open every day is under discussion. Meanwhile, from Thursday to Sunday, the doors of grandma's house eagerly await you.

—Rua da Torrinha 86. +351 934 258 359. Thu-Mon 12:00 PM - 04:00 PM, 07:00 PM - 11:00 PM



## Antù

**IT WAS WHILE** working in New Zealand that Christine Veronez received a very intriguing call from her brother, Matheus: what if they opened their own restaurant in Portugal? Eager for a new challenge, the chef accepted and brought along her partner, Sabrina Rossi, in charge of beverages, to join Matheus, brand manager, and Pedro Garcia, friend and responsible for the financial aspect. It was with these four minds that the Antù project began, defined precisely as a four-in-one: restaurant, bar, shop, and event space.

After the huge success of the first venue in Cais do Sodré, opened in 2021, Lisbon proved to have even more potential, and Antù doubled up in Alfama the following year. "I always wanted to move to Porto, I was just waiting for a store to open here," reveals Christine, laughing. But before the stop in Porto, Antù also expanded to Braga. "There was a strong desire to open in Porto, but we lacked the perfect space," she adds. So as soon as it appeared, there was no room for second thoughts.

On January 20, Praça dos Povos, known for its array of traditional restaurants, gained a new tenant, with a modern appearance but a kitchen inspired by traditional recipes. "I cultivated my culinary base in Spain, where I worked for ten years – Mediterranean cuisine is my strength, without a doubt," reveals the chef.

But within these Mediterranean dishes "made with Portuguese ingredients and a special Antù touch," there sure are some stars. The octopus

with chorizo and black rice (€16) is, according to Christine, the most beloved and requested in all spaces, and the people of Porto have not shied away from the trend. The "Portuguese paella" (€18), prepared with a variety of national sausages, comes right after.

Apart from the kitchen, which is common to all Antù restaurants, the approach in Porto is slightly different. "The city has a very peculiar nightlife and cultural scene, which we really like, and our goal is to harmoniously integrate into them," says Cristina. As such, here the team decided to remove the "brunch" category, for which the Lisbon spaces are known, to focus more on the late afternoon drinks crowd and fun dinners, with plenty of music. "We've already had two DJ performances here, but we want to have many more." The concept of a "soft lounge" area and bar chairs, with a direct view of the kitchen, help to achieve this goal.

In the same train of thought, the "luxury second-hand clothing" section and the paintings by Maria Guimarães make this a relaxed space, just like Antù Porto wants to be.

And as for plans for the future? The most important thing now is the present. "We are very focused on the Porto store and our own beer – Antùzita," produced in collaboration with Browers. From spring onwards, the space, now entirely dedicated to dinners and late snacks, will start opening for lunches, "when the good weather is an invitation to the terrace, which has been difficult."

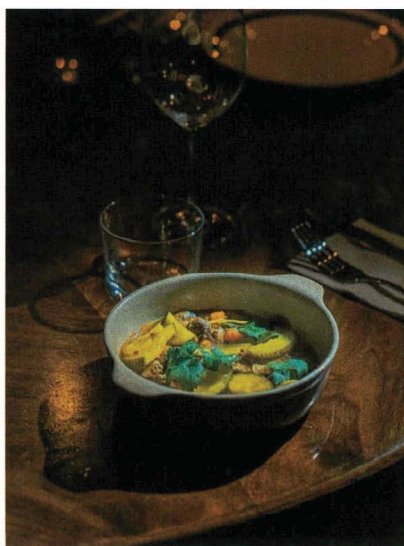
—Rua de Santo Ildefonso 202. 22 494 9020. Sun-Thu 5 PM - Midnight, Fri-Sat 4 PM - Midnight



## Babel

**YOU MIGHT** have walked by it without even noticing. Despite having two entrances, Babel manages to fly under the radar, and all of that is intentional. Open for almost four months now, the vibe is laid-back, and the communication still subtle. “I usually say that we’re still in a kind of soft opening,” reveals Joana Ferreira, the manager of the space.

But oh, what many would give for a soft opening like this. After 6:00 PM, opening time for the restaurant and bar area, the tables quickly start filling up. Whether it’s the shy couple on the sides, the tourist sitting at the bar looking for a good chat, or a lively group – here there’s room for everyone. “We like to make sure that someone is always there to welcome the customers, whether it’s me, the staff, or even Iolanda or Ana. The important thing is to make people feel at home,”



adds Joana. And it doesn’t stop at the service. “We want dining here to feel like eating at grandma’s house,” reveals Iolanda Lourinha, head bartender, adding that’s why “the dishes and cutlery are all different from each other, for example.”

This desire for unity and community extends beyond the space and reaches the suppliers. The connections and contacts that come only with many years of experience allow Ana Leão (or Leoa) to have a strong focus on the origin of the food – “a great respect for the ingredient,” in her words. The fish, for example, comes from the Matosinhos Market, and the vegetables and fruits from local producers, while the bread is either homemade or from local bakeries.  
— Rua dos Caldeireiros 100. 931 636 973.  
Wed-Sun 06.00 PM - Midnight

PHOTO: BR

## Radioclube Agramonte

**ONCE** A squash club, now a cultural hub. It was there, behind the Agramonte cemetery, between Boavista and Campo Alegre, on the ground floor of Espaço Agra, that four young people found the perfect opportunity for the side project they had been dreaming of for some time: a craft beer bar, the Radioclube Agramonte. At 6:30 PM on a weekday, the terrace tables fill up with friends, eager for a drink at the end of the day and the tranquility that the surrounding area provides. Here, you only hear the sound of birds, conversations, and, of course, music – a central element of RCA. Carrying a cloth bag full of vinyl records under his arm, Miguel tells us: “I make new selections weekly, according to what makes sense for the space.” Radioclube only plays music on vinyl and operates (sort of) on the basis of “requested records” or verbal jukebox

(without having to put the coin in). After browsing the LP shelves, you can (with a little persuasion) ask to play the one that has piqued your interest the most. But the connection to music doesn't stop there. Every Friday and Saturday (and sometimes on Sundays and holidays), there are free concerts and DJ sets, mainly featuring lesser-known artists. Aside from weekends and concerts, there's still plenty to do on other days. From Monday to Friday, Radioclube opens for lunch, served by “Cozinha do Agra,” in a community spirit, with a weekly menu designed to complement the uniqueness of the drinks and space. There's always soup and dessert, and main courses range from curries to baos, from traditional açorda to salads, from toasts to bowls (prices range from €8 to €14). From Thursday to Sunday, you can also try them for dinner. If you just want to snack, there are several options too: hummus (€4), potatoes (€4), and katsu sando (€7), for example.

Craft beer enthusiasts, that's the main focus of RCA's menu. The menu is rotating, but there's always a special focus on national producers, such as Musa, Dois Corvos, or Fermentage, in addition to the most different and rare brands from other corners of the world. The one that can't be missing is the Pilsner (€1.90/half pint, €3.50/pint) from Sovina, the recommendation for the average citizen, “who comes here and asks for a beer.” Refreshments are also carefully selected. From the tap wall flow Basque ciders and a variety of kombuchas. There are also wines – mostly national and mostly regional, from the Douro area – signature cocktails on tap (“a recent trend,” says Miguel), and natural sodas. The special care also extends to coffee – 100% Arabica (50% Brazil and 50% Peru), with a balanced roasting, with floral, vanilla, and chocolate notes. The espresso costs €1.50. —R. João Martins Branco 180. Mon-Tue 12 PM-5 PM. Wed-Thu 12 PM-1 AM. Fri 12 PM-2 AM. Sat 5 PM-2 AM. Sun 5 PM-10 PM.



# Table Set

All about the city's restaurants, chefs and food events

## Porto bar among the best in the Iberian Peninsula

Every year, the Top Cocktail Bars select the cream of the crop across the Iberian Peninsula. In 2024, The Royal Cocktail Club solidified its position as Porto's premier elite bar by maintaining the star previously bestowed by the same organization. Housed in a historic building in Porto, The Royal Cocktail Club opened its doors in 2017 and has since focused on bespoke mixology and signature recipes, which are naturally a feast for the eyes (and for social media). In Porto, this is the only bar starred by the Top Cocktail Bars, although Torto, on Rua José Falcão, also got recognition from the same organization. In Lisbon, there are already two bars with three stars, the highest rating – Quattro Teste and Red Frog – and Monkey Mash with two stars. — Rua da Fábrica, 105. Sun-Thu 7 PM-2 AM, Fri-Sat 7 PM-3 AM.

## Aveiro welcomes back Chefs on Fire

Following the success of the first pop-up edition in Aveiro, the city is once again hosting Chefs on Fire on July 19, 20, and 21 at Parque Infante Dom Pedro. Nine national and international chefs – three per day – are challenged to cook dishes specifically designed for the event, using only fire, smoke, and wood. There will be live music and the event is part of the Festival dos Canais programming, a multidisciplinary artistic event taking place in various locations in Aveiro, promising plenty of entertainment all around. To enhance the intimacy of this gastronomic experience, the days are divided into shifts: lunch (12 PM-5 PM) and dinner (6 PM-11 PM). Each shift includes four courses – meat, fish, vegetarian, and dessert – prepared by three chefs, as well as a concert. The cost is €40 for adults and €20 for children aged 6 to 12. — Parque Infante Dom Pedro. July 19, 20, and 21. Price: €20 -€40.

## Bello Rooftop serves brunch in the heights

Constructed from the structures of nearby factories, the industrial architecture of The Rebello hotel hides a small and delightful secret, marked only by the umbrellas visible from the quay: a central view of the D. Luís Bridge, with the banks of Gaia and Porto almost vertically parallel. It's on this terrace that we find Bello Rooftop, which typically operates as an Italian-inspired restaurant. The arrival of spring brought new ambitions for the space, including a special à la carte brunch, available only on Sundays from 11:30 AM to 3 PM. Here, you'll find no shortage of Eggs Benedict with smoked salmon (€10), which can also be served with bacon or spinach; shakshukas with sourdough bread (€9); and omelettes with spinach, cheese, and chili (€9). Don't miss the shrimp bunny roll (€15), a sandwich made with hot dog bread filled with sautéed shrimp, iceberg lettuce, and cocktail sauce, inspired by the famous lobster rolls of North American origin. For drinks, there are fruit juices, traditional mimosas (€8), and the bellini (€8), a cocktail similar to a mimosa, swapping orange juice for peach. — Cais de Gaia 380. Mon-Sun 12 PM-12 AM.

Bello Rooftop



## Until November, chefs from around the world come to Porto to cook

Global Kitchen in Porto offers gastronomic journeys across the five continents. Until November, conversations, showcooking, lectures, and tastings are planned, each featuring a different international chef, accompanied by one of the five invited Portuguese professional partners. They are: Rui Martins, from Culto ao Bacalhau and Cervejarias Brasão; Aurora Goy, from Apego; Rita Magro, from Blind; Vasco Coelho Santos, from Grupo Euskalduna; and Rafaela Louzada, from Gruta. The chefs will prepare the meal using only products available at Bolhão Market. Gastronomic journeys to Peru, Ghana and Australia are already planned. Just show up every Saturday at the designated location. The events are all free, but the dishes are limited to 150 servings.

# EAT YOUR FISH

The best seafood restaurants in town

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**INTO FISH AND  
SEAFOOD?  
HERE ARE SOME OF  
THE BEST SPOTS**

