



## Bodegas Paso Robles

Portugal & Spain Wine and Food Tour - April 20-30 2018



[Click here to check your map.](#)

Welcome to Portugal!

We trust your travel was easy and successful and that you've settled nicely into your hotel. While relaxing with a celebratory glass of Portuguese wine, we'd like to present you with our comprehensive information packet. This packet should contain all the necessary information you need to make your trip not only successful, but stress free.

### In this packet, you will find:

- Detailed Itinerary with links to maps
- Contact Details
- Suggested Activities
- Weather Forecast

Please know that we're always here should you have any questions about the services below. Never hesitate to contact us day or night. That's why we're here.

Cheers,

**Ryan Opaz**



[www.catavino.net](http://www.catavino.net) - [tours@catavino.net](mailto:tours@catavino.net) - +351 927605381

Catavino is an officially registered Travel Agency with the Portuguese Tourism Board, RNAVT no. 5576.

## ITINERARY

### Early arrivals - transfers are not included.

- **Mr. Thomas Chapple & Ms. Carla Goeransson** (arrive on the 16th April, no extra nights requested)
- **Mrs. Joyce Kahn Mogabgab & Mr. Louis Lang Mogabgab** (arrive on the 17th April, no extra nights requested)
- **Juliette Karen McKenzie & James Francis McKenzie** (arrive on 17th April, no extra nights requested)
- **Ms. Karen Gibbons Watson** (arrive on the 18th April and have **2 extra night confirmed @ Olissippo**)
- **Mr. William E Cohn & Mr. Dan J Miller** (arrive on the 19th April and have **1 extra night confirmed @ Olissippo**)
- **Frank Anthony Alonge Jr** (arrive on the 19th April, no extra nights requested)

Friday, 20th April 2018      LISBON

### Guests arriving at Windstar Cruise:

- **Ms. Dorothy Schuler (T Leader) & Mr. Gerry Finn**
- **Ms. Heather Gray & Ms. Margi Legowi**

**8:30am** - Meet private bus driver and local English-speaking expert guide at Lisbon Dock (Windstar Cruise).

**Expert Guide:** Telma Sousa

**Phone:** +351 919 704 419

Leave towards Olissippo to drop-off guests luggage (make sure that all luggage is identified with guests names) and pick up other guests to the tour.

- **Mr. William E Cohn & Mr. Dan J Miller**
- **Ms. Karen Gibbons Watson**
- **Mrs. Joyce Kahn Mogabgab & Mr. Louis Lang Mogabgab**
- **Juliette Karen McKenzie & James Francis McKenzie**
- **Kimberly Anne Henigman & Greg John Henigman** (arrive this morning to Lisbon on AA #258 @ 9:15am )

**10:00am** - Leave towards **Calouste Gulbenkian Museum** for a private guided tour.

The museum was built to house the Art Collection of the wealthy Armenian financier Calouste Sarkis Gulbenkian, born in Üsküdar (Istanbul) in 1869, who died in Lisbon in 1955. The Museum holds a collection of 6000 pieces and its galleries exhibit over 1400 works divided into Egyptian Art, Greco-Roman Art, Mesopotamian Art, Eastern Islamic Art, Armenian Art, Far Eastern Art, Sculpture, Art of the Book, Painting, Decorative Arts and the work of René Lalique. The Painting collection includes works by such painters as Van der Weyden, Ghirlandaio, Rubens, Rembrandt, Guardi, Fragonard, Gainsborough, Turner, Corot, Renoir, Manet, Degas and Monet. Among the many sculptures, the famous marble original "Diana" by Houdon, which belonged to the Empress Catherine II of Russia, is worthy of note. The collection of works by René Lalique, which Calouste Gulbenkian acquired directly from the artist, is considered unique in the world not only for its quality but also its quantity.



The Museum is part of a complex which comprises the Calouste Gulbenkian Foundation head-office building, an Art Library, auditorium for concerts and conferences, a cafeteria and shops. It was awarded the Valmor Prize for Architecture in 1975 and classified National Monument in 2010. The Gulbenkian Park, a place where contact with nature is privileged, further includes the Modern Art Centre and an open-air auditorium.

1:30pm - Lunch at **Laurentina Restaurant** (pre-set menu with wines)

**Restaurant:** [Laurentina](#)

**Address:** Avenida Conde Valbom 71 A, 1050-067 Lisboa

**Phone:** +351 217 960 260

3:30pm - After lunch your bus driver will take you to your hotel in Lisbon.

4:00pm - Arrival and check in procedures (check in allowed after 2:00pm)

**Hotel:** [Olisippo Saldanha](#)

**Address:** Av. Praia da Vitória 30, 1000-110 Lisboa

**Phone:** +351 21 000 6690

**Room:** 1 Junior Suite, 1 Superior & 6 Standard Rooms with breakfast included

Time at leisure

### **Official program:**

9:00pm - Meet private driver and Ryan Opaz, CEO of Catavino (Bodegas Paso Robles' tour companion), at the lobby and leave for dinner.

**Expert Wine Guide:** Ryan Opaz

**Phone:** +351 927 605 381

9:30pm - Dinner at **Solar dos Presuntos Restaurant** (pre-set menu with wines).

**Restaurant:** [Solar dos Presuntos](#)

**Address:** Rua das Portas de St° Antão, 150 (junto ao Elevador do Lavra) 1150-269 Lisboa

**Phone:** +351 21 342 42 53

**Description:** Run by its owners, this pleasant restaurant has an attractive display of fresh produce, large selection of traditional dishes and seafood specialties, as well as an excellent wine list.

After dinner your driver will take you back to your hotel in Lisbon.





**Saturday, 21st April 2018      LISBON - BAIRRADA - PORTO**

**9:00am** - Meet private bus driver and Ryan Opaz at the lobby and leave towards Porto.

**12:30pm** - Arrive; visit with VIP premium wine tasting and lunch at **Luis Pato**. The Pato family has been producing wine at Quinta do Ribeirinho since, at least, the eighteenth century. João Pato started to bottle the wine from his vineyards (instead of just selling the grapes) in 1970, becoming the first winegrower/maker in Bairrada region after its official recognition as an appellation (DOC in Portugal). This region is known for red and sparkling wine production from grapes grown in sandy clay and limestone soils. The region is relatively close to the Atlantic Ocean and has mild and rainy winters and a hot, slightly windy summer.

**Winery:** [Luis Pato](#)

**Address:** Rua da Quinta Nova 4, 3780-017 Amoreira da Gândara

**Phone:** +351 231 596 432

**4:00pm** - After lunch leave for Porto, the second largest city in the country. Porto has an old town district that is included on the list of World Heritage sites, an attractive waterfront, and is known for its many bridges.

**6:30pm** - Arrive and check in at 4-star hotel in Porto.

**Hotel:** [Eurostars Porto Centro](#)

**Address:** Rua Sampaio Bruno n° 53-61 e 65, 4000-124 Porto

**Phone:** +351 22 004 6800

**Rooms:** 11 Double rooms, breakfast included.

**Free night.** Catavino will provide a list with some of the best restaurants in Porto (please see below).







### Sunday, 22nd April 2018      PORTO - DOURO - PORTO

**8:45am** - Meet private driver and Ryan Opaz, at the hotel lobby and leave toward the Douro Valley.

**11:30am** - Arrive and have a VIP premium wine tasting and lunch at **Quevedo**, located in the picturesque town of S. João da Pesqueira in the Douro Superior wine region. Upon arrival, one of the family members will lead you on a walking tour of their undulating vineyards over the Douro River, followed by an intimate wine tasting. This winery is part of a new generation of small family wineries based in the Douro, with over a century of Port Wine experience.

**Winery:** [Quevedo](#)

**Address:** Quinta Sra do Rosário, 5130 São João da Pesqueira

**Phone:** +351 254 484 323

2:45pm - After lunch leave towards Pinhão.

**3:30pm** - Hop aboard a private boat ride along the winding Douro River in a **Barco Rabelo**.

These wooden boats historically were used transport the Port wine barrels from the Douro Valley to the Port Lodges in Vila Nova de Gaia (drop-off at 4:15pm @ Foz do Távora).

**Meeting Point:** Pinhão Dock

**4:45pm** - A short ride will take you the next winery, **Quinta do Vallado**. Established in 1716, is one of the oldest and most famous "Quintas" in the Douro Valley. It once belonged to the legendary Dona Antónia Adelaide Ferreira, and still belongs to her descendents. For almost 200 years, Quinta do Vallado's main activity was the production of Porto wines, that were commercialized by the Ferreira Port House (belonging to the Ferreira family). They do a great Touriga Nacional so that's a reason we've included a visit here today.

**Winery:** [Quinta do Vallado](#)

**Address:** Vilarinho dos Freires, 5050-364 Peso da Régua

**Phone:** +351 254 318 081

**6:00pm** - Leave towards Porto. **7:30pm** - Arrive and drop-off.





**Monday, 23rd April 2018      PORTO**

**10:30am** - Meet private Bus driver and Ryan Opaz, CEO of Catavino and your wine guide for the morning, at the hotel lobby and leave toward Vila Nova de Gaia.

**11:00am** - Visit to the Museum and Cellars with VIP premium wine tasting at **Ramos Pinto**. Founded by Adriano Ramos Pinto in 1880, Casa Ramos Pinto has an illustrious history. The winery was initially used to make wines headed only for South America, Brazil in particular, but it soon became known around Europe for its high quality wines. Adriano Ramos was particularly gifted at marketing and started a campaign using his famous Ramos-Pinto posters, which to this day grace wine shops all over the world.

**Cellar:** [Ramos Pinto](#)

**Address:** Av. de Ramos Pinto 380, 4400-266 Porto

**Phone:** +351 22 370 7000

**12:15pm** - End of tour and lunch on your own (not included).

Afternoon at leisure.

Please check below a list with museums and Art Galleries in Porto for you to explore.

**Serralves Contemporary Art Museum**

Located in the Serralves Park, the Museum is in direct dialogue with the Serralves Villa and the surrounding gardens. In the place of a monumental façade, the architecture of the museum is defined by a harmonious articulation between different architectonic elements in relation with the gently sloping terrain where it is sited.

The Serralves Foundation currently holds over 4300 works in its collection, of which more than 1700 belong to Serralves with a further 2600 works from various private and public collections on long-term deposit. (opens everyday) - *Rua Dom João de Castro 210, 4150-417 Porto*



**Gallery Fernando Santos** [www.galeriafernandosantos.com](http://www.galeriafernandosantos.com)

Rua de Miguel Bombarda 526, 4050-379 Porto

**Cruzes Canhoto – Arte Bruta, Primitiva, Popular** [cruzescanhoto.com/eng-gallery](http://cruzescanhoto.com/eng-gallery)

Rua de Miguel Bombarda 452, 4050-378 Porto

**Ó! Galeria** [www.ogaleria.com](http://www.ogaleria.com)

Rua de Miguel Bombarda 61, 4050-381 Porto

**7:30pm** - Meet your bus driver and Ryan Opaz at the lobby and leave towards Matosinhos.

**8:00pm** - Dinner at **O Gaveto Restaurant** with special guest, Luis Seabra.

This family owned restaurant is an icon in the city, not only for its wine list, but for its divinely fresh fish. From the minute you walk in the door, you're encountered with trays on trays of fresh cod, sole and sea bass, in addition to various combinations of tangerine-sized crabs (given a spicy kick after being cooked in water infused with piri piri); tiny orange shrimp; and goose barnacles. Combined with outstanding service, it's a food lover's dream!

**Restaurant:** [O Gaveto](#)

**Address:** Rua Roberto Ivens 826, 4450-237 Matosinhos

**Phone:** +351 22 937 8796

## Tuesday, 24th April 2018      PORTO – BARCELONA

Morning on your own.

**11:00am** - Private bus transfer from Eurostars Porto Centro to Porto International Airport.

**Driver:** To be advised

**Phone:** To be advised

**1:45pm** - Flight to Barcelona on Vueling #**8479**

**4:25pm** - Arrive and private transfer from Barcelona Airport to hotel in Barcelona.

**Driver:** To be advised

**Phone:** To be advised

Arrive and check in procedures at hotel in BCN.

**Hotel:** [Hotel Roger de Lluria](#)

**Address:** Roger de Llúria, 28 - 08010 Barcelona

**Phone:** +34 933 436 080

**Rooms:** 2 Deluxe + 1 Classic King & 6 Standard rooms, breakfast included.

Rest of the evening at leisure. Catavino will provide a list of some of the best restaurants in Barcelona (please see below).







### Wednesday, 25th April 2018 BARCELONA

**9:15am** - Meet private driver and expert guide at the lobby and leave towards Santa Caterina Market

**Driver:** to be advised

**Phone:** to be advised

**Expert Guide:** Josh Weitzer

**Phone:** +34 600 75 75 51

**Meeting Point:** Hotel Roger de Lluria hotel @ 9:15am

**Market tour and Paella cooking class with lunch.** Meet your chef at the hotel and walk to the beautiful Santa Caterina Market in the Born district. Here you will shop as the locals do while you get a tour of the old-school, bustling market, picking out the best Spanish and Catalan signature ingredients for your cooking class. Learn from the chef what it is he is looking for when purchasing the key ingredients. We will then walk a few blocks to the kitchen located in the Born district. Once you get there, you will become the chef and learn all of the most important steps needed to make truly authentic paella. You will also have the opportunity to learn how to make a great Spanish Sangria, which you can then sip on during the class.

**3:00pm** - Meet private driver at the Born to Cook Space and leave towards hotel.

**5:15pm - La Sagrada Familia tour.** Meet your official local guide and bus driver at the hotel and transfer to the Sagrada Familia. Latest entry time most likely is 18:00. Sunset is 8:45PM. This iconic Gaudi-designed cathedral has been under construction since 1882 and is constantly evolving and changing. Top official guide and bus transport from and to our hotel.

**Driver:** to be advised

**Phone:** to be advised

**Expert Guide:** Oriol Braso

**Phone:** +34 934 212 705

**Meeting point:** Hotel Roger de Lluria @ 5:15pm

**7:00pm** - Evening on your own.







**Thursday, 26th April 2018      BARCELONA - PENEDES – BARCELONA**

**10:00am** - Meet private bus driver and expert guide at the hotel lobby and leave towards Penedes.

**Driver:** to be advised

**Phone:** to be advised

**Expert Guide:** Danny Adler

**Phone:** +34 690 82 36 69

**Meeting Point:** Hotel Roger de Lluria hotel @ 10:00am

**Winemakers of Penedes:** The ancient wine region of Penedès has been producing wine since Phoenician times. This DOC gave us Cava – Spanish sparkling wine made in the traditional Champagne method – for which the region gained international fame. While visiting two boutique wineries with a top local wine guide, you'll not only explore their vineyards and taste their red and white wines. Lunch will be served at one of the wineries where you'll have a local dish called fideua. The wineries we have included for this day are [Pardas](#) which is a local boutique winery and [Can Descregut](#) which does stellar whites with interesting local varieties, some of them pre-philoxera. Its a great combo of wineries and will be a fun day.

**11:00am** - Visit and wine tasting at **Celler Pardas**

**Winery:** [Celler Pardas](#)

**Address:** Torrelavit, Barcelona

**Phone:** +34 938 99 50 05

**1:30pm** - Visit, wine tasting and lunch at **Can Descregut**

**Winery:** [Can Descregut](#)

**Address:** Masia Can Descregut s/n, 08735 Vilobí del Penedès, Barcelona

**Phone:** +34 667 64 34 83

**4.30pm** - Meet your driver and leave towards Barcelona. **6:00pm** - Arrive and drop-off at hotel.  
Free evening.





**Friday, 27th April 2018      BARCELONA**

**8:00am** - Meet private bus driver and expert guide at the hotel lobby and leave towards Montserrat.

**Driver:** to be advised

**Phone:** to be advised

**Expert Guide:** Danny Adler

**Phone:** +34 690 82 36 69

**Meeting Point:** Hotel Roger de Lluria hotel @ 08:00am

**Mysteries of Montserrat:** Approximately one hour north of Barcelona is Montserrat, or "serrated mountain," the site of an extraordinarily well-preserved medieval monastery.

On arrival, we'll take the funicular for amazing views extending to the Pyrenees and the islands of Ibiza and Majorca. While the vistas are indeed impressive, what draws thousands of pilgrims here every year is the monastery and legendary statue of La Moreneta, or the Black Madonna. Founded in the 9th century by Benedictine monks, this site, with its treasured relic and venerated history, remains one of the most important pilgrimage destinations in all of Europe.

We will visit a winery that is at the forefront of natural winemaking, Finca Parera. The experience would be a visit of the vines, with an emphasis on what considerations go into natural and bio-dynamic winemaking. Then we would head to the "masia" on the estate for lunch.

**7:00pm** - Arrive and drop-off at hotel.

Free evening.





**Saturday, 28th April 2018      BARCELONA**

**8:30am** - Meet private bus driver and expert guide at the hotel lobby and leave towards the Dali Museum.

**Driver:** to be advised

**Phone:** to be advised

**Expert Guide:** Danny Adler

**Phone:** +34 690 82 36 69

**Meeting Point:** Hotel Roger de Lluria hotel @ 08:30am

**10:00am** - Visit the Dali museum in the morning with expert guides, then drive to Besalu (20m approx) for a great lunch with a wine pairing at El Pont under the 11th Century stone bridge at around **1:00pm**.

**4:30pm** - During the afternoon visit to the well preserved Jewish Bathhouse (Mikvé). Besalu is one of the most important Jewish sites in Catalunya and also one of Catalunya's most

**6:00pm** - Leave towards Barcelona. **7:45pm** - Arrive and drop-off at hotel in Barcelona.  
Free evening.



**Sunday, 29th April 2018      BARCELONA**

Day at leisure in Barcelona.

**8:30pm** - Farewell dinner in Barcelona at Etapes restaurant included. (Transport not included this evening).

**Restaurant:** [Etapes](#)

**Address:** Carrer d'Enric Granados, 10, 08007 Barcelona

**Phone:** +34 933 23 69 14

**Monday, 30th April 2018      BARCELONA**

**8 guests: 7:15am** - Meet your private driver at the lobby and leave towards Barcelona Airport.

**Driver:** to be advised

**Phone:** to be advised

**7:45am** - Arrive and drop-off. Flights back home

- **Juliette Karen McKenzie & James Francis McKenzie**  
9:45am - Depart flight (IB #5022)
- **Frank Anthony Alonge Jr.**  
9:45am - Depart flight (Swiss #1953)
- **Mrs. Joyce Kahn Mogabgab & Mr. Louis Lang Mogabgab**  
10:00am - Depart flight (Iberia Flight IB #1001)
- **Karen Gibbons Watson**  
10:05am - Depart flight (Delta #8670)
- **Tom Chapple and Carla Goeransson**  
11:40am - Depart flight (BA #0479)







## CONTACT DETAILS

### Catavino

Contact Person: Ryan Opaz

Phone: +351 927 605 381

Email: [tours@catavino.net](mailto:tours@catavino.net)

Contact Person: Ana Abreu

Phone: +351 914 367 836

Email: [tours@catavino.net](mailto:tours@catavino.net)

### General Contacts

- Emergency number Portugal: 112
- Emergency number Spain: 112
- Taxi number Lisbon: +351 219 362 113 (or try Uber, it works great in Portugal)
- Taxi number Porto: +351 22 099 7336 (or try Uber, it works great in Portugal)
- Taxi number Barcelona: +34 902 90 75 08 (or try Uber, it works great in Portugal)
- Tourism Office in Lisbon: +351 210 312 700
- Tourism Office in Porto: +351 22 339 3472
- Tourism Office in Barcelona: +34 932 85 38 34



## WEATHER FORECAST

DAY	HIGH/LOW	DESCRIPTION	PRECIP	WIND	HUMIDITY
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To be inserted



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## RESTAURANT SUGGESTIONS

### Porto

**Lareira** - Traditional, average meal per person with wine 15€

**Address:** Rua das Oliveiras 8, 4050-190 Porto **GPS:** 41.14879, -8.61525

**Phone:** +351 222 080 917

**Description:** Since 1984, Lareira has been creating mouthwatering cuisine in the heart of the Baixa. Today, they've not only moved closer to Clerigos, but have revamped their menu to be considered one of the top sandwich shops in Portugal. If you're looking for a crash course in the art of Portuguese sandwich making taste their *Pernil* (roasted pork loin) or the *Presunto com Queijo da Serra* (cured ham with gooey cheese from Serra).

*Opens every day for lunch and dinner. Closes on Sundays*

**Adega São Nicolau** - Traditional, average meal per person with wine 25€

**Address:** Rua de São Nicolau 1, 4050-561 Porto **GPS:** 41.1404375,-8.6149218

**Phone:** +351 22 200 8232

**Description:** Adega S. Nicolau, located on the Ribeira, has no celebrity chef or design furniture, but it serves amazing food, such as: grilled fish, fried sardines, roasted codfish, fried octopus, and much more. The star of the menu is the "posta de vitela arouquesa" a steak of veal from Arouca seared to perfection.

*Opens every day for lunch and dinner. Closes on Sundays*

**Antiquvn** - Upscale (1 Michelin Star), average meal per person with wine 100€

**Address:** Rua de Entre-Quintas 220, 4050-240 Porto **GPS:** 41.14774, -8.6283

**Phone:** +351 22 600 0445

**Description:** Antiquvm enjoys a unique location next to the Museo Romántico with fantastic views of the River Douro from its garden. Good contemporary cooking with an international flavour.

*Opens every day for lunch and dinner. Close on Mondays*

**DOP** - Upscale, average meal per person with wine 60€

**Address:** Largo São Domingos 18, 4050 Porto **GPS:** 41.14272, -8.6148

**Phone:** +351 22 201 4313

**Description:** Housed inside a historic building, DOP's guests can enjoy high quality modern cooking in contemporary dining rooms on two floors. Chef Rui Paula uses only the finest local, certified produce and prides himself on the restaurant's wine and food service. Highly recommended for anyone passing through Porto.

*Opens every day for lunch and dinner. Closes on Sundays all day and Mondays for lunch*

**Casa de Chá Boa Nova Restaurant** - Upscale (1 Michelin Star), average meal per person with wine 120€

**Address:** Rua da Boa N

ova, 4450 Leça da Palmeira **GPS:** 41.20291, -8.71502

**Phone:** +351 22 994 0066

**Description:** A unique restaurant occupying a house right by the sea that has been declared a national monument. The chef prepares contemporary cuisine showcasing great attention to detail, which can be enjoyed via high-quality tasting menus with the Atlantic Ocean as a backdrop. Excellent selection of port wines.

*Opens every day for lunch and dinner. Closes on Sundays and Mondays all day*



**Cafeína** - Upscale, average meal per person with wine 40€

**Address:** Rua do Padrão 100, 4150-557 Porto **GPS:** 41.156581,-8.6799055

**Phone:** +351 22 610 8059

**Description:** The restaurant is located at the Foz area of Porto, just a block away from the beach. It sits on a corner, in a renovated turn of the 20th century building. Inside, the ambiance of Cafeína is strikingly cosmopolitan. Dark hued walls and indirect lighting provide a dramatic backdrop for the meticulously set dining tables. Classic jazz playing in the background creates an ambiance of a night out in Manhattan. The menu at Cafeína is influenced by Portuguese cuisine, leaning heavy on fish and seafood. Traditional flavors and ingredients are reworked into contemporary European creations.

Opens every day for lunch and dinner.

**Conga** - Traditional, average meal per person with wine 10€

**Address:** R. do Bonjardim 318, Porto **GPS:** 41.14893, -8.60937

**Phone:** +351 22 200 0113

**Description:** Traditional restaurant that serves Porto's traditional spicy pork sandwich, the Bifana, with french fries, *caldo verde* - kale soup, and it's outstanding fried quail. This is an very informal and familiar style restaurant that doesn't require a reservation. Just cozy up to the bar and tell them how many are in your group. Great place for kids as well.

Opens every day for lunch and dinner.

**O Gaveto** - Upscale, average meal per person with 35€

**Address:** R. Roberto Ivens 826, 4450-250 Matosinhos **GPS:** 41.1803, -8.69054

**Phone:** +351 22 937 8796

**Description:** Imagine sitting down to a plate of seafood piled high in freshly-caught stone crab, sweet shrimp, oysters and gooseneck barnacles. Tall bottles of Portuguese sparkling wine fills your glass as you dip your warm bread into a buttery garlic sauce. The experience is homey, delicious and absolutely worth a visit. This family run restaurant is easy to get to via taxi or metro and private parking is available behind the restaurant.

Opens every day for lunch and dinner.

**O Papparico** - Upscale, average meal per person with wine 35€

**Address:** Rua de Costa Cabral 2343, 4200 Porto **GPS:** 41.1639, -8.60139

**Phone:** +351 22 540 0548

**Description:** O Papparico is nestled in the suburban outskirts of Porto. If you aren't savvy to its location and elusive entry, you could easily pass it up for a local watering hole filled with neighboring residents; but one peek inside, and you're absolutely clear that you've entered a parallel dimension filled with glowing candelabras, cozy wooden ceilings and ridiculously friendly staff. Suggestion: make sure to try their scallop!

Opens every day for lunch and dinner.

**Pedro Lemos** - Upscale (1 Michelin Star), average meal per person with wine 75€

**Address:** Rua Padre Luís Cabral 974, Porto **GPS:** 41.150174,-8.672127

**Phone:** +351 22 011 5986

**Description:** This stunning michelin starred restaurant has garnered considerable fame from its jovial owner and chef, Pedro Lemos, who's crafted a dynamic menu filled with fresh, local ingredients. Hidden in the riverside neighborhood of Foz, this is a must visit for anyone looking for an intimate, yet high end, experience.

Opens every day for lunch and dinner. Closes on Mondays.





**The Yeatman** - Upscale (2 Michelin Stars), average meal per person with wine 98€  
**Address:** Rua do Choupelo, 4400-088 Vila Nova de Gaia **GPS:** 41.13295, -8.61356  
**Phone:** +351 22 013 3100

**Description:** In the classic comfort of The Yeatman restaurant, guests experience inspired cuisine with the accent on fresh local produce and on the imaginative pairing of food and wine. The key here is location, overlooking the Douro River with a stunning view of Porto. The terrace alone is worthy of a visit if you're needing a glass of wine under the stars.

*Opens every day for lunch and dinner.*

**Traça** - Charming local restaurant, average meal per person with wine 35€  
**Address:** Largo São Domingos 88, Porto **GPS:** 41.1430108,-8.6145999  
**Phone:** +351 22 208 10 65

**Description:** Traça is inspired by rich and classic Iberian flavors, highlighting the very best Spanish meat and Portuguese fish. Nestled within a classic Porto building, just a stone's throw from the river, the restaurant still manages to feel contemporary and exciting. The food is amazing and the wine list consists mostly of Douro wines.

*Opens every day for lunch and dinner. Closes on Sundays.*

**Vinum at Graham's**- Upscale, average meal per person with wine 75€  
**Address:** Rua do Agro 141, Vila Nova de Gaia **GPS:** 41.11456, -8.65392  
**Phone:** +351 22 093 0417

**Description:** The concept of this restaurant was born out of a desire to reflect the specific terroir of Graham's wines, combined with the international and cosmopolitan flavor of Portuguese cuisine. It's one of the few Port Lodges with an idyllic view of the river and a cozy interior for chilly winter nights. Make sure to try their grilled meats during your visit.

*Opens every day for lunch and dinner.*

**Zé Bota** - Traditional, average meal per person with wine 20€  
**Address:** Tv. do Carmo 16, 4440-452 Porto **GPS:** 41.14683, -8.61714  
**Phone:** +351 22 205 4697

If you're in need of uber traditional in a charming and cozy environment, this is your place. Perfectly situated in the heart of the city, Ze da Bota not only features a spectacular wine list, but even better service! As for the food, you'll find old-school recipes that are incredibly well made.

*Opens every day for lunch and dinner. Closes on Sundays all day and Saturdays for lunch.*

## Barcelona

**Abac** - Upscale (2 Michelin Star), average meal per person with wine 190€  
**Address:** Av. del Tibidabo 1, 08022 Barcelona **GPS:** 31.48132, -83.52592  
**Phone:** +34 93 319 66 00

**Description:** A superb culinary experience awaits in the upper reaches of the city. There is a terrace, designer inspired bar, and a bright, contemporary-style dining room. ABaC's innovative, technically faultless cuisine is fascinating in its creativity and pairing of products.

*Opens every day for lunch and dinner. Closes on Sundays and National Holidays*



**La Barceloneta** - Upscale, average meal per person with wine 25€

**Address:** Moll dels Pescador, Port Vell, Carrer de l'Escar 22, 08039 Barcelona

**GPS:** 41.38089, 2.18938

**Phone:** +34 932 212 111

**Description:** At the port. Good Paella Good fish and seafood.

*Opens every day for lunch and dinner.*

**Brasserie Flo** - Upscale, average meal per person with wine 50€

**Address:** Carrer de les Jonqueres, 10, 08003 Barcelona **GPS** 48.87255, 2.35262

**Phone:** +34 93 319 3102

**Description:** It is one of the most iconic restaurants in Barcelona and of the few that has managed since its inception in 1982, maintained over the years and retain a loyal clientele. Located right next to the Palau de la Música Catalana, and very near the main attractions of the city.

*Opens every day for lunch and dinner.*

**BotaFumeiro** - Upscale, average meal per person with wine 70€

**Address:** Carrer Gran de Gràcia, 81, 08012 Barcelona **GPS** 41.40042, 2.15462

**Phone:** +34 932 18 42 30

**Description:** Founded in 1975, Botafumeiro is one of the most emblematic and select seafood restaurants in Barcelona that offers, since then, the best and freshest product from the Cantabrian and Mediterranean seas in a distinguished classic style setting. The restaurant is divided into several rooms suitable for couples, families, business... and features a majestic bar where we can also eat.

*Opens every day for lunch and dinner.*

**Can Culleretes** - Upscale, average meal per person with wine 30€

**Address:** Carrer d'en Quintana 5, 08002 Barcelona **GPS:** 41.38116, 2.17448

**Phone:** +34 933 176 485

**Description:** 200 years old, Can Culleretes is the oldest restaurant in Barcelona, the second oldest in Spain. That is little to say that this Brasserie is a classic of Catalan cooking.

*Opens every day for lunch and dinner. Closes on Mondays.*

**Ca L'Isidre** - Upscale, average meal per person with wine 75€

**Address:** Carrer de les Flors 12, 08001 Barcelona **GPS:** 41.37593, 2.16799

**Phone:** +34 93 441 1139

**Description:** This is a family owned restaurant, where the traditional Mediterranean cuisine finds the market one, with contemporary touches. Special attention is paid to seasonal products..

A favorite of King Juan Carlos I.

*Opens every day for lunch and dinner. Closes on Sundays and National Holidays*

**Casa Calvet** - Upscale, average meal per person with wine 65€

**Address:** Carrer de Casp 48, 08008 Barcelona **GPS** 41.39093, 2.173

**Phone:** +34 93 412 4012

**Description:** This restaurant occupies a Modernist building designed by Gaudí. It once served as a textile factory and the offices have been converted into private dining rooms. A mix of classic Catalan dishes for à la carte dining alongside good set menus.

*Opens every day for lunch and dinner. Closes on Sundays and National Holidays*



**El Principal** - Upscale, average meal per person with wine 50€

**Address:** Carrer de Provença, 286-288, 08008 Barcelona **GPS** 41.39416, 2.16089

**Phone:** +34 932 720 845

**Description:** In the Eixample district, in the heart of the city and located in a stately apartment with a courtyard, The Principal retains all its charm transformed into an elegant space dedicated to restaurant and events.

*Opens every day for lunch and dinner. Closes on Sundays for dinner*

**Els Quatre Gats** - Upscale, average meal per person with wine 40€

**Address:** Carrer de Montsió 3, 08002 Barcelona **GPS:** 41.3858, 2.17357

**Phone:** +34 93 302 4140

**Description:** Els Quatre Gats is a café in Barcelona, Catalonia, Spain that famously became a popular meeting place for famous artists throughout the modernist period in Catalonia. Modernist setting where Picasso and other painters gathered. Tapas and Catalan food.

*Opens every day for lunch and dinner.*

**Gaig** - Upscale (1 Michelin Star), average meal per person with wine 130€

**Address:** Carrer de Còrsega, 200, 08036 Barcelona **GPS:** 41.39104, 2.15221

**Phone:** +34 93 453 20 20

**Description:** Arranged on two floors, this spacious restaurant exudes elegance and a thoroughly modern feel. The chef here offers a menu divided in two parts, one focusing on traditional dishes, the other on contemporary cuisine. Interesting set menus, select ingredients and superb presentation.

*Opens every day for lunch and dinner. Closes on Sundays & National Holidays for dinner and Mondays all day.*

**La Dama** - Upscale, average meal per person with wine 75€

**Address:** Av. Diagonal 423, 08008 Barcelona **GPS:** 41.39462, 2.1531

**Phone:** +34 93 202 0686/0322

**Description:** Located at an old modernist house dating from 1915 which has kept its essence in Barcelona's Diagonal avenue. The cuisine, which pays tribute to the classic dishes, will seduce the most demanding palates. As a novelty we found the imposing lobby turned to a fantastic cocktail bar.

*Opens every day for lunch and dinner.*

**Las 7 Portes** - Upscale, average meal per person with wine 50€

**Address:** Passeig Isabel II, 14, 08003 Barcelona **GPS:** 41.38218, 2.18339

**Phone:** +34 (93) 319 2950/3033

**Description:** Founded in 1836 as a cafe and converted into a restaurant in 1929, 7 Portes is a classic. It exudes an old-world atmosphere with its wood panelling, tiles, mirrors and plaques naming some of the famous – such as Orson Welles – who have passed through.

*Opens every day for lunch and dinner.*

**La Venta** - Upscale, average meal per person with wine 45€

**Address:** Plaça Doctor Andreu s/n, 08035 Barcelona **GPS:** 41.41624, 2.13167

**Phone:** +34 (93) 212 6455

**Description:** Placed in a Catalan modernist building from the late nineteenth century, at the foot of Tibidabo and since 1975, La Venta provides a privileged setting in which we will enjoy excellent seasonal cuisine with Catalan and Mediterranean roots. The restaurant has three wonderful terraces and a fantastic dining room with breathtaking views.

*Opens every day for lunch and dinner.*



**Merendero de La Mari** - Upscale, average meal per person with wine 45€

**Address:** Palau del Mar, Pz.Pau Vila 1, 08039 Barcelona **GPS:** 41.38038, 2.18604

**Phone:** +34 (93) 221 3141 or 1555

**Description:** The restaurant Merendero de la Mari is a landmark in Barcelona's Port Vell that offers good fishermen's cuisine and a terrace with magnificent views. Its warm and friendly atmosphere is ideal for any occasion, from a family meeting to an intimate dinner. Rice, seafood and monkfish Mari style are its specialties.

*Opens every day for lunch and dinner.*

**Monvinic** - Upscale, average meal per person with wine 50€

**Address:** Carrer de la Diputació 249, 08007 Barcelona **GPS:** 1.411482, 2.136405

**Phone:** +34 932 726 187

**Description:** Highly original, cutting-edge restaurant with the world of wine as its leitmotiv! Designer inspired tapas bar, a single dining room with two large tables, and an area reserved for tastings. Updated traditional cuisine and an impressive wine cellar.

*Opens every day for lunch and dinner. Closes on Sundays*

**Moo** - Upscale (1 Michelin Star), average meal per person with wine 110€

**Address:** Carrer Rosellón 265, 08008 Barcelona **GPS:** 41.39622, 2.16102

**Phone:** +34 934 454 000

**Description:** Sophisticated, modern steakhouse featuring high-end cuts, a full bar & an extensive wine list.

*Opens every day for lunch and dinner. Closes on Sundays and Mondays*

**Passadis Del Pep** - Upscale, average meal per person with wine 95€

**Address:** Pla de Palau, 2, 08003 Barcelona **GPS:** 41.38301, 2.18248

**Phone:** +34 933 101 021

**Description:** Founded in 1979 by Joan Manubens, Passadis del Pep is one of the restaurants specialized in seafood with more charisma in Barcelona. The secret of its success lies in the quality of the ingredients, that are masterly cooked with simplicity, and the kind service that makes everyone feel at home.

*Opens every day for lunch and dinner. Closes on Sundays.*

**Roig Robi** - Upscale, average meal per person with wine 65€

**Address:** Carrer de Sèneca, 20, 08006 Barcelona **GPS:** 41.3969, 2.15625

**Phone:** +34 93 218 92 22

**Description:** A pleasant restaurant in a classic setting that includes a winter garden-style dining room laid out around a patio-garden. Traditional Catalan à la carte dining, set menus and an extensive wine list.

*Opens every day for lunch and dinner. Closes on Saturdays for lunch and Sundays all day*

**Tragaluz** - Upscale, average meal per person with wine 60€

**Address:** Passatge de la Concepció 5, 08008 Barcelona **GPS:** 41.39472, 2.16048

**Phone:** +34 934 87 06 21

**Description:** After a complete remodeling done in 2011, Tragaluz is still the flagship of Grupo Tragaluz, that runs more than a dozen restaurants in Barcelona. The spectacular design of the space, divided into two levels, boasts a fantastic glass roof. The menu presents excellent modern Mediterranean cuisine. The upper level also works as a cocktail bar.

*Opens every day for lunch and dinner.*





**Via Veneto** - Upscale, average meal per person with wine 125€

**Address:** Carrer de Ganduxer 10, 08021 Barcelona **GPS:** 41.90547, 12.48804

**Phone:** +34 93 200 72 44

**Description:** A famous property in attractive Belle Epoque-style with a dining room laid out on several levels and a number of private dining areas. Impressively updated classic menu with game in season and interesting tasting menus. Its wine cellar, featuring around 1 400 labels, is one of the best in Spain.

*Opens every day for lunch and dinner. Closes on Saturdays for lunch and Sundays all day*

**Petit Comit ** - Upscale, average meal per person with wine 39€

**Address:** Passatge de la Concepci , 13, 08008 Barcelona **GPS:** 41.39439, 2.16003

**Phone:** +34 935 500 620

**Description:** Near the Majestic, Traditional Catalan cuisine in a contemporary setting. Chef Fermi Puig de Drolma

*Opens every day for lunch and dinner.*

## Tapas Bars

**Bodega 1900** - Upscale, average meal per person with wine 25€

**Address:** Carrer de Tamarit, 91, 08015 Barcelona **GPS:** 41.37555, 2.15656

**Phone:** +34 933 252 659

**Description:** Bodega 1900 is the new project of Albert Adri  who, this time, is determined to bring back the beloved tradition of going out for vermouth. For this purpose, he has created an authentic tavern in the image and likeness of the early twentieth century taverns with a menu faithful to the traditional recipes of that time, as usual with the Adri  personal style.

*Opens every day for lunch and dinner. Closes on Sundays and Mondays*

**Cerveceria Catalana** - Upscale, average meal per person with wine 30€

**Address:** Carrer de Mallorca, 236, 08008 Barcelona **GPS:** 41.392469,2.160841

**Phone:** +34 932 160 368

**Description:** Cerveceria Catalana is a beer bar and a tapas restaurant in Barcelona.

It is considered one of the best places in the city to try the more tasty tapas. You can find all kind of tapas and "montaditos" (piece of bread with something on top).

*Opens every day for lunch and dinner.*

**Ciudad Condal** - Upscale, average meal per person with wine 25€

**Address:** Rambla de Catalunya, 2, 08007 Barcelona **GPS:** 41.38891, 2.16677

**Phone:** +34 933 181 997

**Description:** This is the place if you want to have tapas in a lively atmosphere! At Ciudad Condal it is always full of people, both tourists together with locals trying the various plates of tapas. Add to this the location on Rambla Catalunya and no wonder it is almost impossible to find a table, better try the bar or book a table well in advance.

*Opens every day for lunch and dinner.*

**De Tapa Madre** - Upscale, average meal per person with wine 45€

**Address:** Carrer de Mallorca, 301, 08037 Barcelona **GPS:** 41.39694, 2.16652

**Phone:** +34 934 593 134

**Description:** A chatty atmosphere greets you from the bar the moment you swing open the door. A few tiny tables line the window, but head upstairs for more space in the gallery, which hovers above the array of tapas on the bar below, or go deeper inside past the bench with the ham legs.

*Opens every day for lunch and dinner.*



**Euskal Etxea** - Upscale, average meal per person with wine 60€

**Address:** Placeta de Montcada, 1, 08003 Barcelona **GPS:** 41.38452, 2.18198

**Phone:** +34 933 10 21 85

**Description:** This is a stylish Tapas bar in the heart of old Town Barcelona, only a few minutes walk away from the Picasso Museum. This bar serves excellent Pinchos (small rations of tasty food served on a small slice of bread) The word pinchos is Basque and similar to Tapas (Spanish). Choose the tapas you want and keep the toothpicks so waiter knows how much to charge.

*Opens every day for lunch and dinner.*

**Taktika Berri** - Upscale, average meal per person with wine 45€

**Address:** Carrer de València, 169, 08011 Barcelona **GPS:**

**Phone:** +34 934 534 7

**Description:** A lot of people agree that Taktika Berri is the best Basque restaurant in Barcelona, since this little, simple restaurant born over a decade ago offers top quality "pinchos" from San Sebastián and Basque cuisine. Reservations are a must.

*Opens every day for lunch and dinner. Closes on Saturdays for dinner and Sundays all day.*

**Taller de Tapas** - Upscale, average meal per person with wine 25€

**Address:** Rambla de Catalunya, 49-51, 08007 Barcelona **GPS:** 41.39052, 2.16387

**Phone:** +34 934 874 842

**Description:** This restaurant offers traditional tapas, lunch menus and regional specialities, always cooked with the best quality seasonal products. The kitchens are open continuously until 1am so they are perfect for any time of day.

*Opens every day for lunch and dinner.*

**Tapas 24** - Upscale, average meal per person with wine 30€

**Address:** Carrer de la Diputació, 269, 08007 Barcelona **GPS:** 41.39098, 2.16744

**Phone:** +34 934 880 977

**Description:** This bar is located in a half-basement. It creates a contemporary atmosphere with two bars and walls decorated with mosaics. Choose from its delicious menu of tapas and side dishes.

*Opens every day for lunch and dinner. Closes on Sundays*

**Sagardi BCN Gotic** - Upscale, average meal per person with wine 65€

**Address:** Carrer de l'Argenteria, 62, 08003 Barcelona **GPS:** 41.38352, 2.1809

**Phone:** +34 933 19 99 93

**Description:** Sagardi is a concept inspired by the old taverns and cider houses in the Basque Country, a space where you will enjoy the best cider and wine of the north of the country and the genuine Basque gastronomy, always with top quality products, in a popular, authentic and informal atmosphere.

Choose the tapas you want and keep the toothpicks so the waiter knows how much to charge

*Opens every day for lunch and dinner.*

**Vinitus** - Upscale, average meal per person with wine 25€

**Address:** Carrer del Consell de Cent, 333, 08007 Barcelona **GPS:** 41.39005, 2.16409

**Phone:** +34 933 63 21 27

**Description:** Mediterranean tapas restaurant

*Opens every day for lunch and dinner.*





## ACTIVITY SUGGESTIONS

### Porto

#### Beaches

Located near the mouth of the Douro River and with a long coastline bathed by the sea, the district of Porto has dozens of beaches and holiday resorts by the sea!

There are different beaches for a variety of activities here, some more geared towards family outings and others better for surfing or windsurfing. You're not limited to the Porto side of the river either, because in Vila Nova de Gaia there are long stretches of sandy beaches where you can sunbathe for hours. There's a wide range of choices to suit all tastes.

#### Bolhão

The 19th-century, wrought-iron Mercado do Bolhão does a brisk trade in fresh produce, including cheeses, olives, smoked meats, sausages, fish, breads and more. Most lively on Friday and Saturday mornings, the market is also sprinkled with inexpensive restaurants where you can eat fish so fresh it was probably swimming in the Atlantic that morning, or taste or sample local wines and cheeses.

#### Clérigos Tower

A 240-step tower that offers a 360° view of Porto. This is the main icon of the city and you can find your way around by always looking towards this monument.

#### Livraria Lello

Considered by many as one of the most beautiful bookshops in the world, Livraria Lello is really a very special place. Some say it was even the inspiration for Harry Potter when JK Rowling lived here many years ago. Let yourself be charmed by its central staircase, its beautiful stained glass ceiling and its centuries-old shelves.

#### Parque da Cidade

Parque da Cidade in Porto is the biggest urban park in Portugal and the ideal place to have a nice relaxed walk, do your workout, have a picnic or even some birdwatching. Said to be the only urban city park that ends in the sea.

#### Palácio da Bolsa

The old Stock Exchange Palace is located in the Ribeira area. Complete with massive staircases, a library, a "president's room", and a "portraits room", Palácio da Bolsa is the former stock exchange, built in 1834. A visit here is a step back in time and a chance to see what Portos' glory days must have been like.

#### Porto Food Tour

Every tour consists of a 3.5 hours walk with your local guide who will take you away from the Porto that tourists usually see and show you the real Porto. Like taking a walk with a friend, your tour guide will introduce you to 6 unique tasting locations. In total you will experience a well-balanced gastronomic tour of 10 different foods and 6 different beverages. **[Please let us book this for you if you are interested, just let us know]**



### **Rabelo Boat Cruises**

Navigate through the river banks of Porto and Vila Nova de Gaia in a typical Rabelo Boat and discover the beauty of Douro River. Enjoy the magnificent six bridges that unite these two cities! Best place to grab a boat is on the Porto side of the river.

### **São Bento Train Station**

If you're coming to Porto, even for a day, you really have to go and see the inside of the main train station. From the outside you really can't imagine what is inside. Covered with tiles the entrance hall of the train station it's really one of the favourite places of the locals when ask 'what should I see while I'm here'. Not only are the tiles are beautiful, but they also tell stories from Portugal's history.

## **Shopping in Porto**

You'll find the international retailers you're familiar with (Zara, H&M, Mango, etc.) down **Rua de Santa Catarina**, where you'll also see the Via Catarina shopping mall which is a convenient shopping mecca. Big labels are also found down **Avenida da Boavista**, while **Rua do Almada** is the street for alternative shops relating to music and urban culture.

Design and style-conscious shoppers go down **Rua Miguel Bombarda** which is known for its art galleries and CCB - Centro Comercial Bombarda, a not-your-typical-shopping-mall clustering art and design shops.

<http://www.gooporto.com/porto-practical-information/shopping.html>

