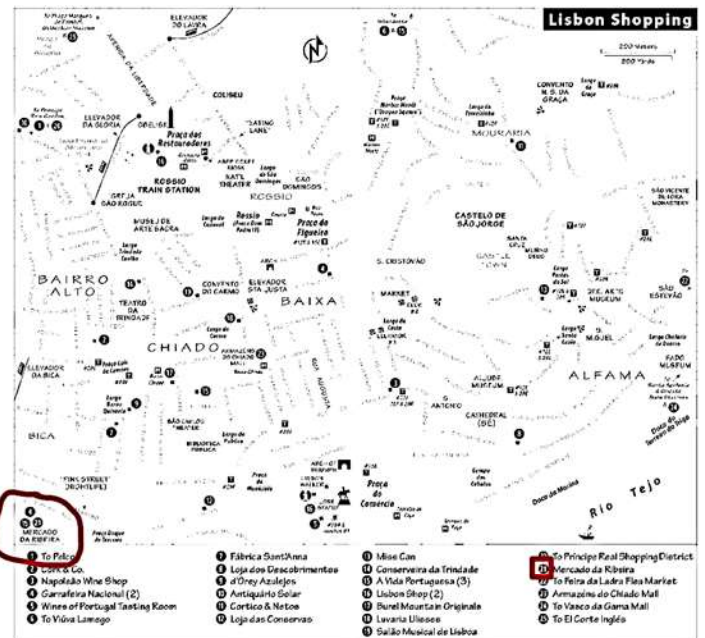
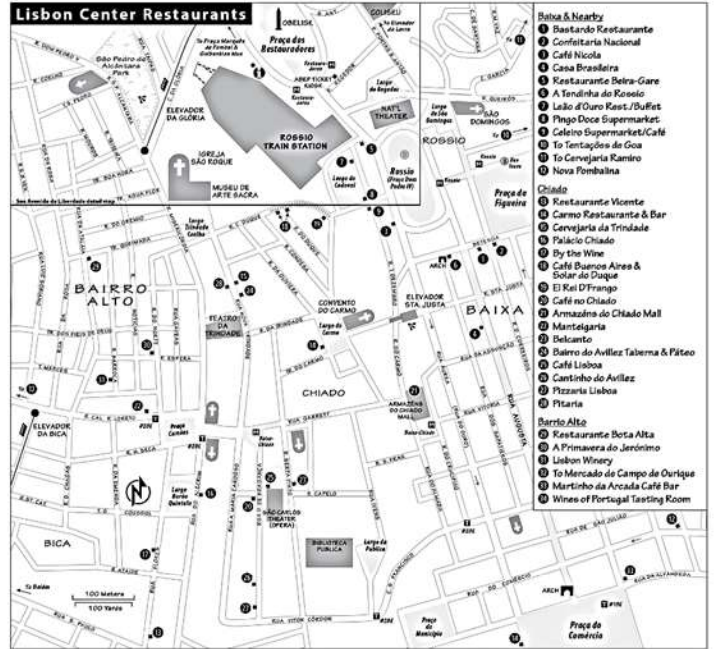


# Eating in Lisbon



### **Mercado da Ribeira (a.k.a. Time Out Market)**

Located at Cais do Sodré (between Chiado and the river), this is two markets in one: The boisterous and venerable

Ribeira market survives in one half of the Industrial Age, iron-and-glass market hall, while the other half has become a trendy food court curated by *Time Out* magazine, which has invited a few dozen quality restaurants to open outposts here. Eating here at long, noisy picnic tables is far from romantic, but the quality and prices are great. The produce and fish market is open from 7:00 to 13:00 (closed Sun and no fish Mon), while the restaurants are open daily from 12:00 to 24:00. This place is no secret—to avoid a mob scene at dinnertime, arrive before 19:00.



**Getting There:** The Mercado da Ribeira (like many locals, I resist calling this venerable market by its new “Time Out” name) is across the street from the Cais do Sodré train station. It’s conveniently served by the Metro (Cais do Sodré stop) and tram #15E (on the way to/from Belém), and it’s about a 10-minute walk from Praça do Comércio. If you’re here for dinner, note that the crazy Pink Street—lined with clubs and bars—is just two blocks inland and lively late (described in “Entertainment in Lisbon,”

**\$ Nova Pombalina** is a busy little joint that serves quick sandwiches, soups, and exotic fresh-squeezed juices. It's famous among office workers for its suckling pig sandwich (*sandes de leitão*). They have good *piri-piri* sauce on request. From Praça do Comércio, it's five blocks toward the castle, on the corner of Rua do Comércio and Rua da Madalena (Mon-Sat 8:00-19:00, closed Sun, Rua do Comércio 2, +351 218 874 360).

**\$\$ Mesa Kreol** offers a lively taste of Portugal's former overseas colonies—with cuisine from Cape Verde, Mozambique, Angola, and Brazil. Its interior is small, cozy, and nondescript, but the cuisine is a bold and flavorful change of pace. Manager Ju enjoys helping his guests navigate the menu, and there's often live music (Tue-Sun 19:00-24:00, closed Mon, Arco das Portas do Mar 29—see map on next page, mobile +351 910 629 690).

## THE ALFAMA

**Lunch on Largo do Contador Mor:** This leafy and picturesque square, just under the castle, has a few interchangeable **\$\$** restaurants serving up decent plates of grilled sardines (*sardinhas grelhadas*). But the real star of the square is **\$ Miss Can**, an engaging, colorful, and stylish little shop that's injecting some contemporary class into the beloved Portuguese tradition of canned fish. Three young, hip Lisboners have returned to their roots (their families have been in the sardine biz for generations) to create fresh new packaging for a variety of canned sardines, mackerel, and cod. Peruse their shop, and pick a can or two to eat with bread, salad, and a drink at one of their inviting little café tables (daily 11:00-19:00, at #17, mobile +351 910 007 004, [www.miss-can.com](http://www.miss-can.com)).

**Near the Santa Luzia Viewpoint:** **\$\$\$ Farol de Santa Luzia**, which offers a nice seafood feast with a delicate and delightful dining area, is a favorite of mine for dinner at the top of the Alfama. A family-run place with a local clientele, it offers the

earlier). The entire neighborhood around the market is emerging as a lively and trendy food and bar scene.

**Eating at Mercado da Ribeira:** Entering the market from the main entrance (facing Cais do Sodré), the workaday market stalls are on your right, while the foodie festival is on your left. In the food court, join the young, trendy, hungry, and thirsty crowd grazing among a wide variety of options. Assemble a sampling of local treats, and grab a seat at the big, shared tables in the middle. The north wall is a row of stalls run by big-name Lisbon chefs offering quality dishes at reasonable prices (enticing dinner plates for €10). And there are also branches of Honorato (a local “gourmet burger” chain), O Prego da Peixaria (fish and steak sandwiches), Sea Me (a Chiado institution for seafood—with their notorious “octopus hot dog”), Aloma (in the west outer aisle, for the best pastries), and Santini (the venerable Portuguese gelateria). Get wine and beer from separate stalls in the center. You may find affordable *percebes* (barnacles) at several seafood stalls. On the west side, an aisle just outside of the main hall is lined with wonderful seafood bars.

**Restaurant and a View:** Above the main entrance (south side) is a great viewpoint for a wide shot of the market din below, and the quality **\$\$\$ Pap'Açôrda Restaurant**, a long-respected place for traditional Portuguese cuisine, with a top chef. They serve seasonal specials and a €20 three-course lunch special on weekdays (12:00-18:00) in a modern, spacious dining room with professional service and an inviting menu (daily Tue-Sun 12:00-24:00, closed Mon, +351 213 464 811).

## THE BAIXA AND NEARBY

### On or near Rossio

The area around Rossio, with plenty of practical, inexpensive eateries, caters to busy locals commuting in and out by train. For locations, see the “Lisbon Center Restaurants” map on here.

**\$\$\$ Bastardo Restaurante**—upstairs in the recommended Internacional Design Hotel—is a simple, solid, no-stress option for Portuguese cuisine with a modern twist overlooking the square. In a fun-loving way, they’ve bastardized traditional dishes. They also offer a classic Portuguese €15 lunch special. The space is fresh, bright, and accessible, like the menu. It can be smart to reserve (vegan options, daily 12:30-22:30, Rua da Betesga 3, facing Rossio, +351 213 240 993, <http://restaurantebastardo.com>).

**\$\$ Confeitaria Nacional** has been proudly satisfying sweet teeth for 180 years, and was once the favorite of Portuguese royalty. Stop in for a tasty pastry downstairs. Or, for a peaceful and inexpensive lunch, go upstairs, where you’ll choose between a cheaper meal in the cafeteria or pay a little extra for service and Old World sophistication in the elegant dining room (Mon-Sat

### Appetizers Aren’t Free

Remember: In Portugal, there’s no such thing as a free munch. Appetizers brought to your table before you order (such as olives, bread, and fancy pâtés) are not free. This is not a tourist gimmick—it’s a Portuguese tradition, meant to curb your hunger while looking at the menu and waiting for your main dish to arrive. So if you don’t want to pay for them, just push them aside after the waiter brings them. Don’t eat any of it—not even one olive—or you’ll be charged (only €1-2 for the simpler appetizers, but it can be annoying if you don’t expect it).

### Near Praça Martim Moniz

For locations, see the “Lisbon Center Restaurants” map on here.

**\$\$ Tentações de Goa**, run by Maria and her chef-owner husband from Goa, is a sweet hole-in-the-wall with authentic Goan cuisine and ambience. It’s buried deep in a tangle of lanes in the Mouraria district, a block uphill from Praça da Figueira (Mon-Sat 12:00-15:00 & 19:00-22:00, closed Sun, from Poço do Borratém follow a lane uphill to Rua de São Pedro Mártir 23, +351 218 875 824).

**\$\$\$ Cervejaria Ramiro**—an old-school restaurant serving well-respected seafood and steak, is hugely popular and becoming quite touristy. It’s a good choice if you like bustle and happy energy with great seafood. Arrive early or late to avoid a very long line (Tue-Sun 12:00-24:00, closed Mon, a couple of blocks north of Praça Martim Moniz at Avenida Almirante Reis 1H, +351 218 851 024).

### Below the Cathedral

These places are at the southeast corner of the Baixa, on the way to the Alfama.

classics—for far less money than the tourist traps nearby (Sun-Fri 9:00-24:00, closed Sat, Rua São José 94, +351 213 427 866).

### On or near Avenida da Liberdade

These spots are in a residential neighborhood, near my recommended accommodations (Avenida Metro stop). For locations, see the “Lisbon’s Avenida da Liberdade” map on here.

**\$\$\$\$ Cervejaria Ribadouro** is a favorite splurge for locals for quality meat and shellfish (daily 12:00-24:00, Avenida da Liberdade 155 at intersection with Rua do Salitre, +351 213 549 411). Seafood prices are listed by weight—the waiter can help you determine the cost of a portion. For a fun, quick, €15 per-person meal, order a small draught beer (*uma imperial*), 100 grams (about a quarter pound) of *percebes* (barnacles), and *pão torrado com manteiga* (toasted bread with butter).

**\$\$\$ Restaurante A Gina**, glowing like a mirage in a vacant lot that used to be a theater zone, is a good dinner option. Cloth bibs embroidered with Gina’s name help you appreciate the tasty traditional Portuguese grilled meat and fish with abandon. Gina and her staff scramble to give this wonderful place a genuine friendliness; the son, Rui, speaks English. It’s two minutes off of Avenida da Liberdade (directly behind recommended Hotel Lisboa Plaza—look for signs, RS%—free dessert port with this book, daily 12:00-15:00 & 18:00-24:00, reservations recommended, +351 213 420 296).

**\$\$ Quermesse Restaurante** is a fun, bright, and creative place serving Mediterranean dishes with plenty of cod and friendly service. Half the seating is in an old-school grocery store—when reserving, request “in the store” (daily 12:00-15:00 & 19:00-24:00, Rua da Glória 85, +351 211 507 901).

8:00-20:00, pastry counter open Sun but upstairs may be closed, Praça da Figueira 18, +351 213 424 470).

**\$\$ Café Nicola**, founded in the 18th century as one of first coffee shops in town, was long a hangout of cultural elites. You’ll find an Art Deco interior, formal waiters, and lots of locals eating its Nicola pepper steak. It’s a sprawling, venerable café scene with classy seating inside and on the wide sidewalk facing Rossio’s square (daily 8:00-24:00, Praça Dom Pedro IV 24, +351 213 460 579).

**\$ Casa Brasileira** offers a characteristic budget snack or meal in a classic local scene. Fast lunch deals are served only at the bar (see blackboard at back for daily special); good, basic meals are served outside on sidewalk tables. Their *pastel de nata* (custard tart), made downstairs and in a second thriving kitchen next door, is as tasty as those that people line up for in Belém (daily 7:00-24:00, 100 yards from Rossio at Rua Augusta 265, +351 213 459 713).

**\$ Restaurante Beira-Gare** is my choice for a quick, cheap meal immediately across the street from Rossio station. A classic greasy-spoon diner, it dishes out cod and vegetables prepared faster than a Big Mac and served with more energy than a soccer team. The house specialty is a pork sandwich (*bifana*). Consider their soup-and-sandwich special; stand at the bar, grab a table, or sit outside for the pedestrian commotion (Mon-Sat 6:00-24:00, closed Sun, Rua 1 de Dezembro, +351 213 420 405). This is a great place for a quick cod cake (*pastel da bacalao*) at the bar.

**Dive Bar with a View:** Established in 1840 and run by Calheiros and Carmo, **\$ A Tendinha do Rossio** is a classic *ginjinha* bar that also sells soups, sandwiches, and fishy snacks. While it’s pretty dumpty, it’s notable because it offers the only cheap tables on Rossio. Prices are dirt-cheap and the same whether you sit with the drunks at the bar, grab a tiny table inside, or serve yourself and sit outside overlooking Rossio (Mon-Sat 7:00-21:00, closed Sun, Praça Dom Pedro IV 6, +351 213 468 156).

**Rua 1 de Dezembro:** This street, which is active during the workday and dead after hours, is lined with cheap restaurants that make self-service speed a priority for busy office workers who eat here. Walk the street from Rossio station to the Elevador de Santa Justa to determine the prevailing menu of the day. Among your options is the handy self-service cafeteria at #97, **\$\$ Leão d'Ouro**, with an affordable lunch or dinner buffet featuring Brazilian grilled meats. It also has a fancy and more expensive sit-down restaurant next door (both daily 12:00-23:00).

There are two **grocery stores** on this street, both open long hours daily: the straightforward **Pingo Doce supermarket** (at #73, with very cheap 9-stool cafeteria), and the organic/health-food alternative across the street, **Celeiro**, which also has a self-service vegetarian lunch joint (called Tasquinha do Celeiro, at #53, Mon-Fri 8:00-18:00, closed Sat-Sun).

### Lisbon's "Eating Lane" and Nearby

Just north of Rossio, Rua das Portas de Santo Antão is Lisbon's "eating lane"—a galaxy of eateries, many specializing in seafood (off the northeast corner of Rossio). While the waiters are pushy and it's all very touristy, the lane—lively with happy eaters—is enjoyable to browse. This is a fine spot to down a beer, snack on some snails, and watch people go by. For locations, see the "Lisbon's Avenida da Liberdade" map, on here.

**\$\$\$ Pinóquio Restaurante**, a venerable seafood beer hall famous for its clams (€22 splittable portion), has a good local energy. You'll dine with a smart crowd at white-tableclothed tables yet with no pretense—the focus is on simple quality (daily 12:00-24:00, big portions, dine inside or outside facing the busy square, Praça dos Restauradores 79, +351 213 465 106).

**\$\$ Bonjardim**, a family-friendly diner on a small side street, is known for its tasty rotisserie chicken (pour on some spicy *piri-piri* sauce). Try their wonderful takes on *pastéis de bacalhau* (codfish fritters) or *esparregado* (spinach purée with garlic and olive oil),

both Portuguese classics (daily 12:00-23:00, Travessa do Santo Antão 7 or 10, both branches run by same owner, one branch closes for a day off each week but the other takes up the slack, +351 213 427 424).

**\$\$\$ Casa do Alentejo Restaurante** specializes in Alentejo cuisine and fills an old, second-floor dining hall. The Moorish-looking building is a cultural and social center for transplants from the Alentejo, the traditional southern province of Portugal (and historically the poorest region in the country). While the food is mainly hearty and simple, come for the ambience. It's a good place to try regional specialties such as pork with clams, or the super-sweet, eggy almond dessert called *charcada*. The full-bodied Alentejo red wine is cheap and solid (lunch specials, Tue-Sun 12:00-15:00 & 19:00-22:00, Mon 19:00-22:00, slip into the closed-looking building at Rua das Portas de Santo Antão 58 and climb stairs to the right, +351 213 469 231). They host folk singing in the grand ballroom (often on Sat from 15:00) and ballroom dancing (on many Sun from 15:00 to 19:00), except in summer when it's too hot (mid-June-mid-Sept).

**\$ Casa do Alentejo Bar**, in the same building, serves cheap bar food and wine, either in the sleek-and-trendy interior or out on the little patio (spicy meat dishes, hearty cheeses, other tapas; daily 12:00-23:00, to the right of the stairs, look for *taberna* sign on main floor).

**\$\$\$\$ Restaurante Solar dos Presuntos** keeps the theater crowd happily fed with meat and seafood specialties. Its upstairs is more elegant, while the downstairs—with a colorful, open kitchen—is higher energy. Photos of Lisbon's celebrities and politicians who eat here enliven the walls. This place can take advantage of its popularity and bulldoze tourists into spending a lot—order cautiously and know what you're paying for. Reservations are smart (big splittable portions, good wine list, see daily suggestions, Mon-Sat 12:00-15:30 & 19:00-23:00, closed Sun, at the top end of Rua das Portas de Santo Antão at #150, +351 213 424 253, [www.soldardospresuntos.com](http://www.soldardospresuntos.com)).

**\$ Cantinho São José** is a wonderfully untouristy, cheap-and-cheery hole-in-the-wall a block beyond the main restaurant zone. Its extremely tight, tiled interior is jammed with tiny tables filled by big locals ordering hearty, splittable portions of Portuguese