

Portuguese Cuisine



Portuguese Cuisine



Portugal's cuisine is strongly influenced by its European location, with a wide Atlantic coast and a Mediterranean breeze



Our historical worldwide influence also played a fundamental role....



Portuguese Cuisine

Starters



Fish and seafood courses

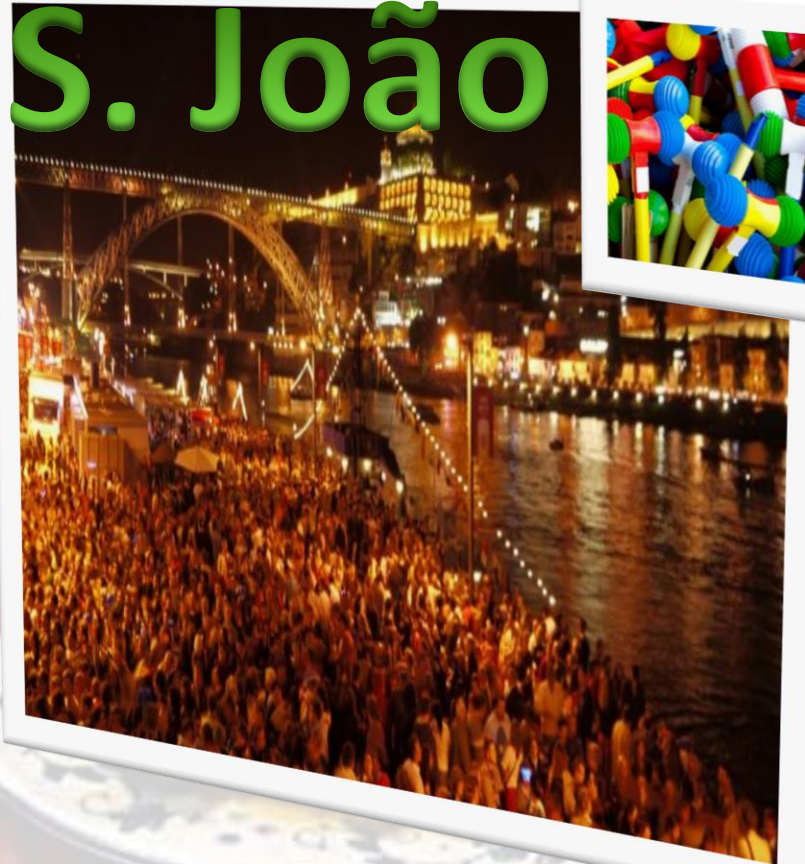




Sardinhas Grelhadas (Grilled sardines)



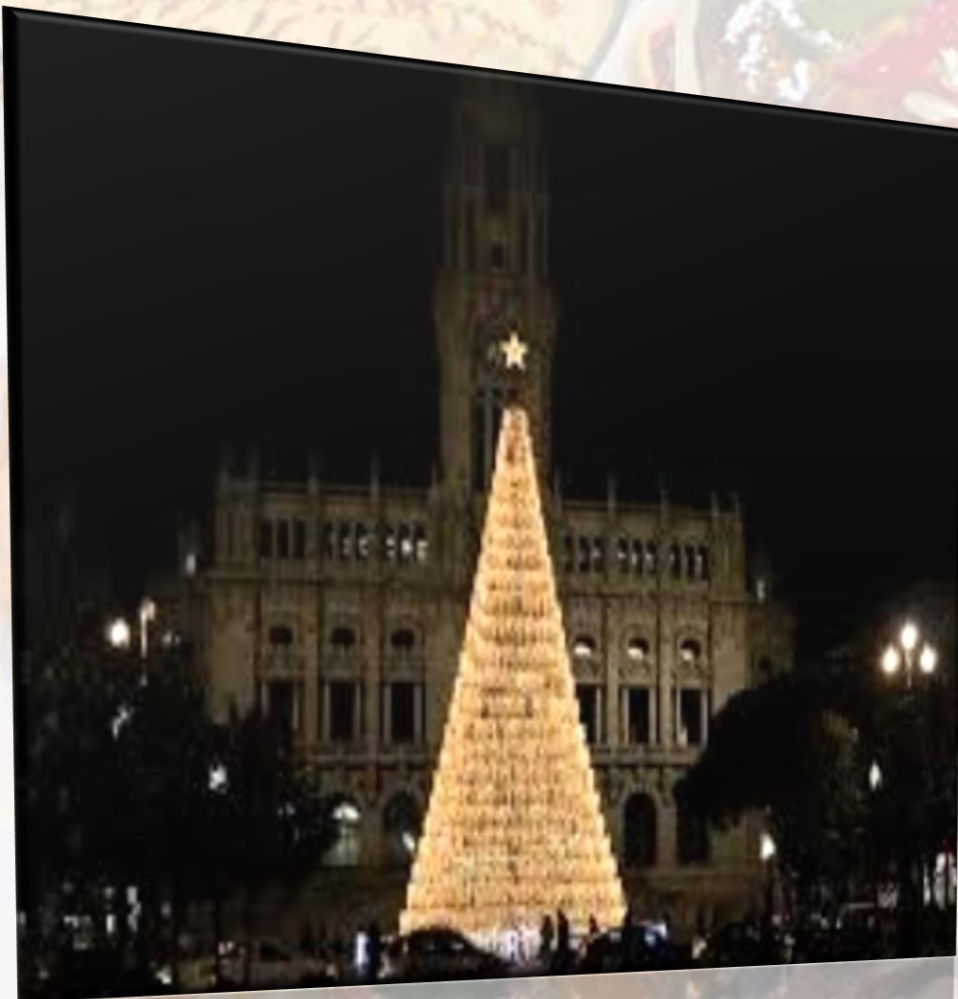
S. João





Bacalhau

(Dried and salted cod)





Polvo (Octopuss)





Arroz de Marisco

(Seafood rice)





Caldeirada de peixe

(Fish stew)



Portuguese Cuisine

Meat Courses





Francesinha





Cozido à Portuguesa (Portuguese stew)





Cozido à Portuguesa - Curiosities

The Azores, S. Miguel

FURNAS STEW





Tripas à moda do Porto

(Tripe in the style of Porto)





Cabrito Assado

(Roast kid)





Chanfana *(Stewed goat meat)*





Carne de Porco à Alentejana (Alentejo style pork)





Pastries and DESSERTS



MIDDLE AGES



Portuguese Cuisine



Pastries and DESSERTS

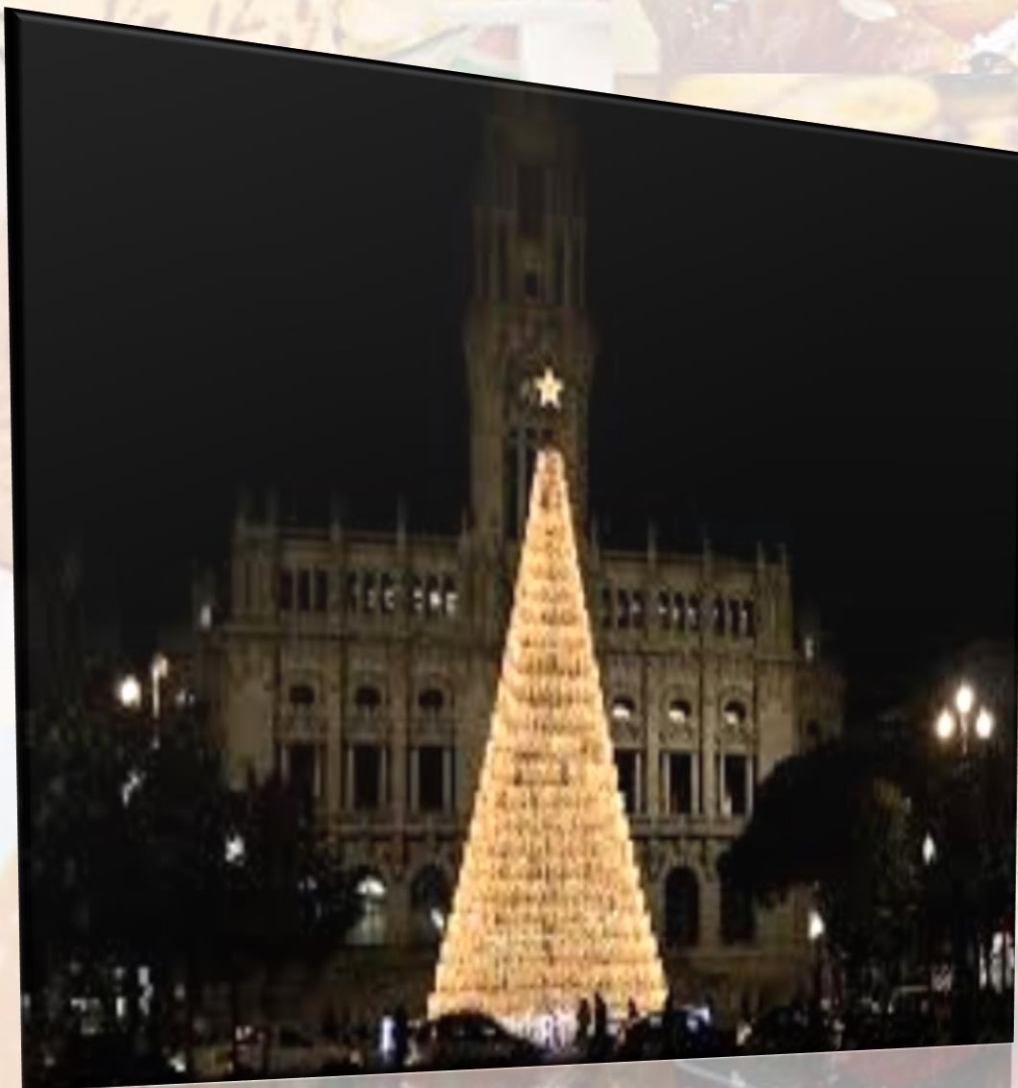
Pastéis de Belém
(Custard tarts)

Since 1837



Bolo Rei

(Fruit cake)





Rabanadas

(Portuguese French toasts)





Pão de Ló

(Portuguese Sponge cake)





Ovos moles *(Soft eggs)*



Aveiro convent
16th century





Dom Rodrigues

Lagos, Algarve





Aletria (Vermicelli)





Salada de Bacalhau

(Cod salad)

INGREDIENTS



Portuguese Cuisine

ENJOY YOUR MEAL!

