

Restaurante name

Link [opentstreetmap.org](#) to Address

Reservas - Reservations - Réservations - Reservasjoner

Link to Phone Number

horário funcionamento - opening hours - Horaires d'ouvertures - åpningstider

Especialidades culinárias - Culinary specialties - Spécialités culinaires - Kulinariske spesialiteter

Why is a sugestion or a short description of the restaurante.

*

Why is a suggestion or a short description of the restaurant.

*

Pourquoi est-ce une suggestion ou une brève description du restaurant.

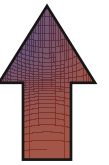
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Restaurante Abadia
Restaurante a Cozinha do Mane1
Restaurante PORTUCALE
Restaurante Brasil
Restaurante Antunes
Restaurante Regaleira
Restaurante a Margem *

* Added in last version

Restaurante Abadia do Porto



Rua Ateneu Comercial Do Porto 22/24

Reservas - Reservations - Réservations - Reservasjoner

+351 22 200 8757

horário funcionamento - opening hours - Horaires d'ouvertures -
åpningstider

12H00 - 15H30 e 18H30 - 22h30

Encerrado aos Domingos - Closed on Sundays - Fermé le dimanche - Stengt på søndager

Especialidades culinárias - Culinary specialties - Spécialités
culinaires - Kulinariske spesialiteter

Restaurante da minha juventude, uma opção central com um menu tradicional
pratos da região

*

Restaurant of my youth, a central option with a traditional menu of regional
dishes

*

Restaurant de ma jeunesse, une option centrale avec une carte traditionnelle
de plats régionaux

*





Arroz de Tamboril com
Gambas
*
Monkfish Rice with Prawns
*
Riz de Lotte aux
Crevettes
*
Monkfish ris med reker
*
Marulk ris med räkor
*

Bacalhau à Lagareiro
*
Cod lagareiro
*
Lagareiro de morue
*
Torsk lagareiro
*
Torsk lagareiro
*



Bacalhau com broa
*
Cod with cornbread
*
Morue au pain de maïs
*
Torsk med maisbrød
*
Torsk med majsbröd
*

Filetes de Polvo com
Arroz do Mesmo
*
Octopus Fillets with Rice
from the Same
*
Filets de Poulpe avec Riz
du Même
*
Blekksprutfileter med ris
fra samme
*
Bläckfiskfiléer med ris
från samma
*





Polvo à Lagareiro
 *
 Octopus in Lagareiro
 *
 Poulpe à Lagareiro
 *
 Blekksprut i Lagareiro
 *
 Bläckfisk i Lagareiro
 *

Robalo do Nosso Mar na
 Brasa
 *
 Grilled Sea Bass from Our
 Sea
 *
 Bar grillé de notre mer
 *
 Grillet havabbor fra Our
 Sea
 *
 Grillad havsabborre från
 Our Sea
 *



Vitela Assada no Forno
 *
 Oven Roasted Veal
 *
 Veau rôti au four
 *
 Ovnsstekt kalvekjøtt
 *
 Ugnsstekt kalvkött
 *

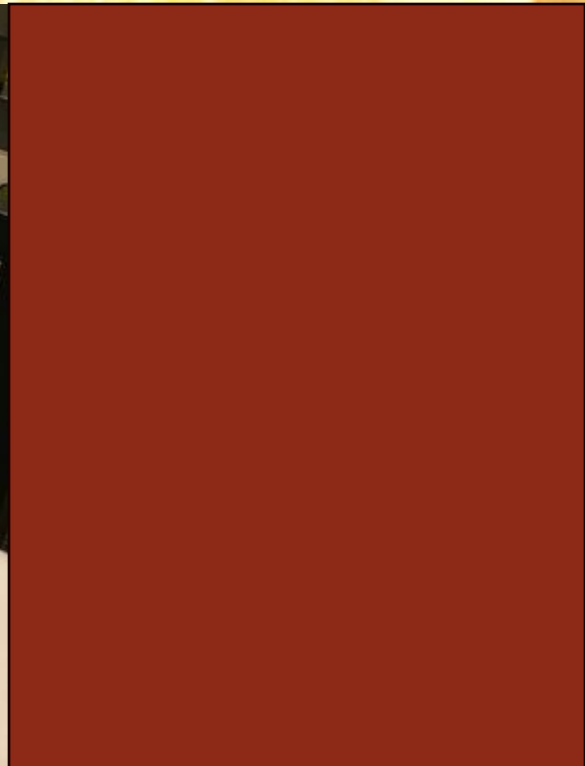
Entrocosto de Boi
 Laminado
 *
 Rolled beef ribs
 *
 Côtes de bœuf roulées
 *
 Valsede biffribbe
 *
 Rullade nötrevben
 *





Tripas à moda do Porto
 *
 Porto-style tripe
 *
 Tripes à la Porto
 *
 Innmat i Porto-stil
 *
 Kang i Porto-stil
 *

Lombinhos de Boi com
 Bacon
 *
 Beef Tenderloins with
 Bacon
 *
 Filets de bœuf au bacon
 *
 Indrefilet av okse med
 bacon
 *
 Oxfiléer med bacon
 *



Bacalhau Zé do Pipo
 *
 Cod Zé do Pipo
 *
 Morue Zé do Pipo
 *
 Torsk Zé do Pipo
 *
 Torsk Zé do Pipo
 *



Restaurante a Cozinha do Manel

Rua do Heroísmo 176 Porto

Reservas - Reservations - Réservations - Reservasjoner

+351 22 536 3388

horário funcionamento - opening hours - Horaires d'ouvertures -
åpningstider

12H30 - 15H30 e 19H30 - 22h00

Encerrado à Segunda-feira - Closed on Monday - Fermé le lundi - Stengt på mandag - Stängt på
måndag

Especialidades culinárias - Culinary specialties - Spécialités
culinaires - Kulinariske spesialiteter

Restaurante no Bomfim, para ir com tempo, sala pequena e acolhedora, com um
menu tradicional da região

*

Restaurant in Bomfim, to take your time, small and cozy room, with a
traditional menu from the region

*

Restaurant à Bomfim, pour prendre son temps, petite salle cosy, avec une
carte traditionnelle de la région

*





Arros de Pato
*
Duck Arros
*
Canard Arros
*
And Arros
*
Anka Arros
*

Bacalhau à Bráz
*
Cod Bráz
*
Morue Braz
*
Torsk Bráz
*
Torsk Bráz
*



Bacalhau à Gomes de Sá
*
Codfish Gomes de Sá
*
Morue Gomes de Sá
*
Torsk Gomes de Sá
*
Torsk Gomes de Sá
*





Bacalhau assado no forno
*
Codfish baked in Furnace
*
Morue cuite au four
*
Torsk bakt i ovn
*
Torsk bakad i ugn
*

Cabrito assado no forno a
lenha
*

Roasted goat in the wood
oven
*

Chèvre rôtie au four à
bois
*

Stekt geit i vedovnen
*

Stekt get i vedugnen
*



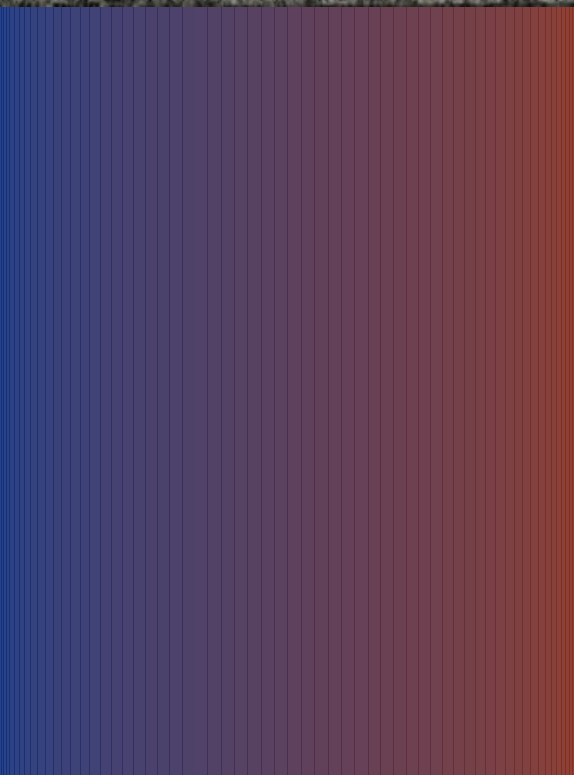
Cozido à Portuguesa
*

Portuguese stew
*

Ragoût portugais
*

Portugisisk lapskaus
*

Portugisisk gryta
*





Filites de Polvo com
arroz do mesmo
*
Octopus fillets with rice
*
Filets de poulpe au riz
*
Blekksprutfileter med ris
*
Bläckfiskfiléer med ris
*

Massa à parolo
*
Pasta à la parolo
*
Pâtes à la parolo
*
Pasta à la parolo
*
Pasta à la parolo
*



Tripas à moda do Porto
*
Porto-style tripe
*
Tripes à la Porto
*
Innmat i Porto-stil
*
Kang i Porto-stil
*

Vitela Assada no Forno
*
Oven Roasted Veal
*
Veau rôti au four
*
Ovnssitekt kalvekjøtt
*
Ugnssitekt kalvkött
*





Rabanada
*
French toast
*
pain perdu
*
Fransk toast
*
fattiga riddare
*

tarte à Manel
*
Manel pie
*
Tarte Manel
*
Manelpai
*
Manelpaj
*

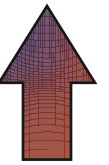


Bolo de bolacha
*
Wafer cake
*
Gâteau aux gaufrettes
*
Oblatkake
*
Råntårta
*

Aletria
*
vermicelli
*
vermicelle
*
vermicelli
*
vermiceller
*



Restaurante PORTUCALE



Rua da Alegria 598, Porto

Reservas - Reservations - Réservations - Reservasjoner

+351 22 537 0717

horário funcionamento - opening hours - Horaires d'ouvertures -
åpningstider

12H30 - 15H00 e 19H30 - 22h30

Aberto todos os dias - Open all days - Ouvert tous les jours - Åpent alle dager - Öppet alla dagar

Especialidades culinárias - Culinary specialties - Spécialités
culinaires - Kulinariske spesialiteter

Em tempos o mais conceituado restaurante do Porto, ainda resiste...
atualmente com um menu sofisticado que toca e por vezes só se aproxima dos
pratos tradicionais da região.

*

Once the most renowned restaurant in Porto, it still resists... currently
with a sophisticated menu that touches and sometimes only comes close to the
region's traditional dishes.

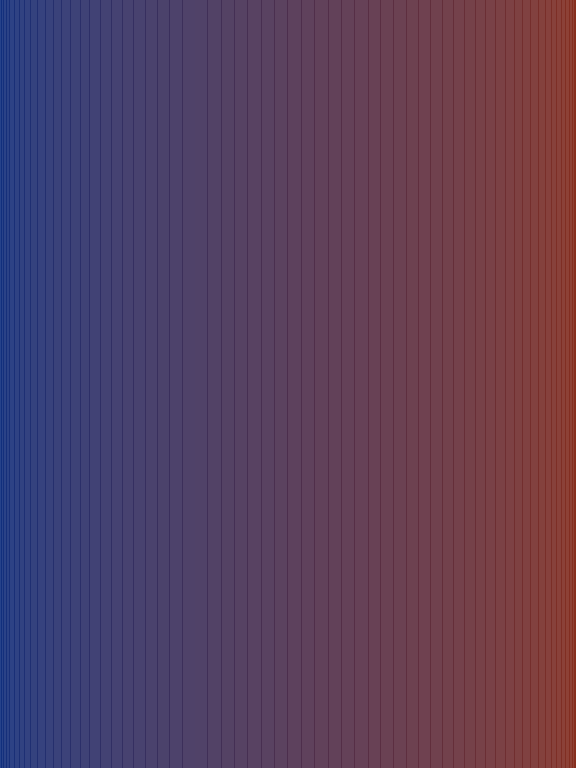
*

Autrefois restaurant le plus réputé de Porto, il résiste encore...
aujourd'hui avec une carte sophistiquée qui touche et parfois seulement
s'approche des plats traditionnels de la région.

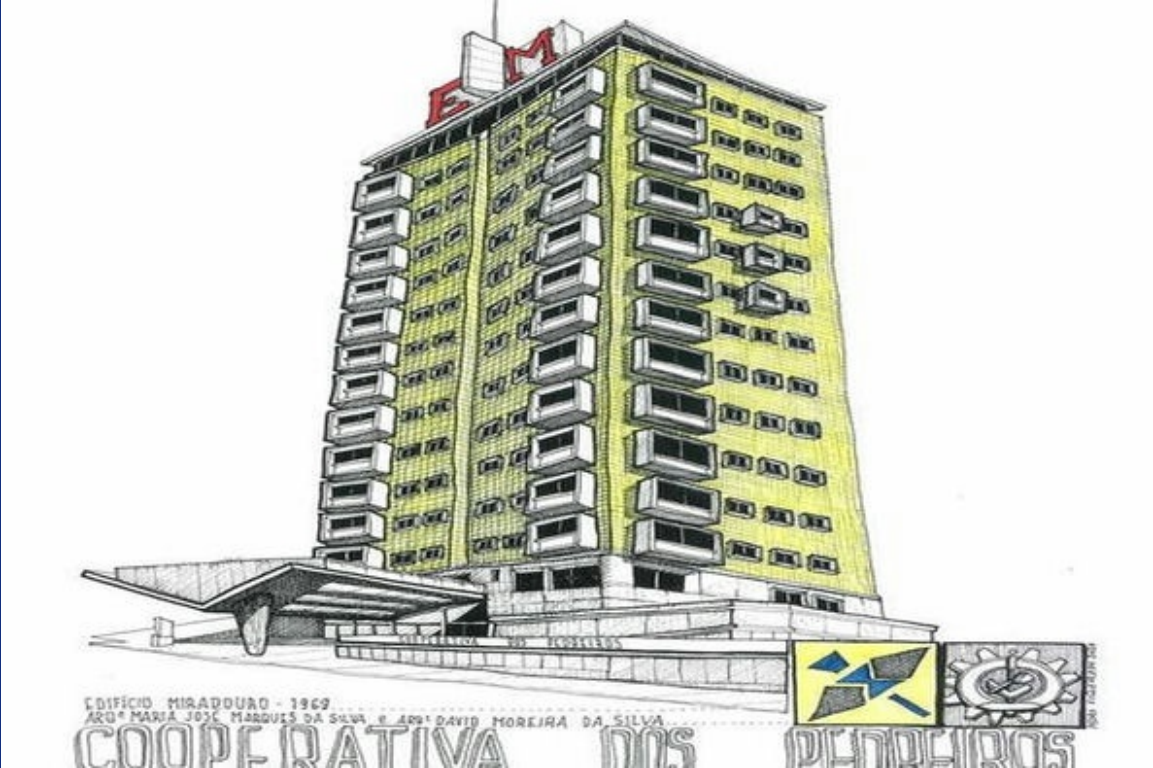
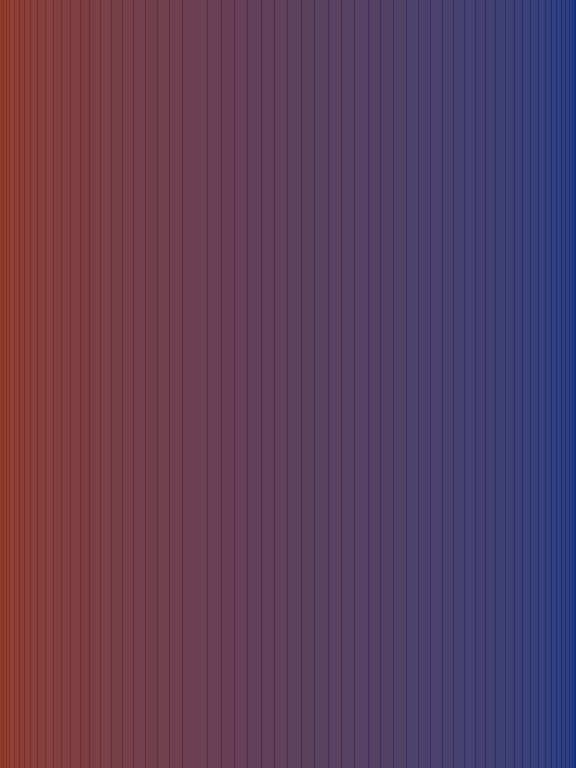




Bacalhau à PORTUCALE
*
COD PORTUCALE
*
MORUE PORTUCALE
*
TORSK PORTUCALE
*
TORSK PORTUCALE
*

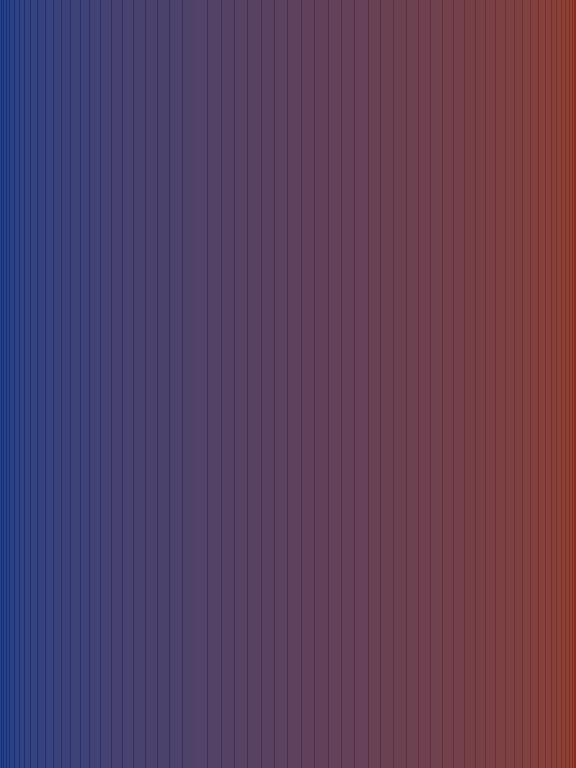
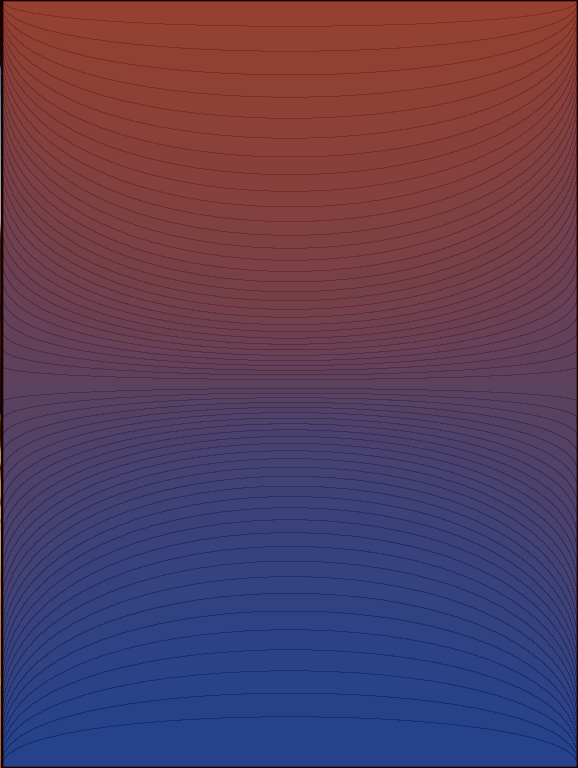
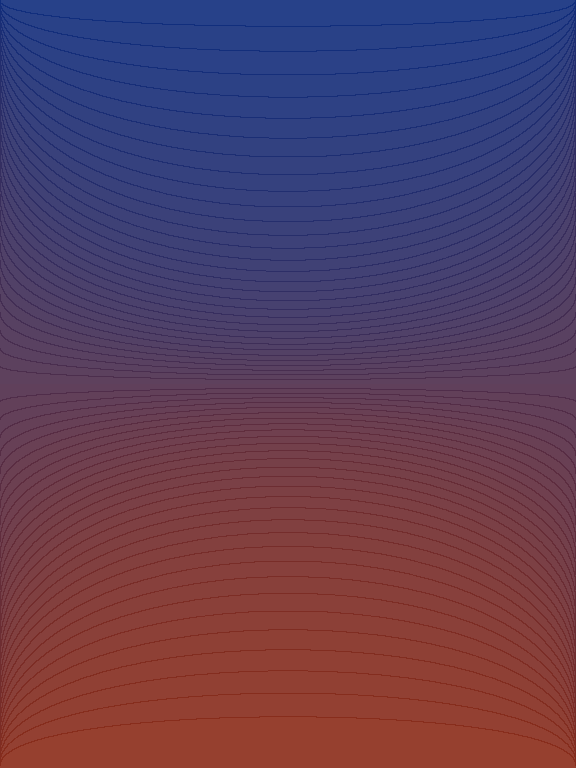


Posta à PORTUCALE
*
Post to PORTUCALE
*
Publier sur PORTUCALE
*
Post tiġ PORTUCALE
*
Posta tiġ PORTUCALE
*

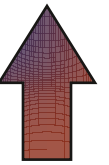




Algo à PORTUCALE
*
Something to PORTUCALE
*
Quelque chose à PORTUCALE
*
Noe til PORTUCALE
*
Något till PORTUCALE
*



Restaurante Brasil



Rua Campo Martires da Patria 136, Porto

Reservas - Reservations - Réservations - Reservasjoner

+351 22 200 1002

horário funcionamento - opening hours - Horaires d'ouvertures -
åpningstider

08H00 - 23H59

Encerrado à Terça-feira - Closed on Tuesday - Fermé le mardi - Stengt på tirsdag - Stängt på
tisdag

Especialidades culinárias - Culinary specialties - Spécialités
culinaires - Kulinariske spesialiteter

Num cozinha pequena saem os sabores mais genuínos que aprecio na minha
cidade. É uma sugestão com algum risco, pois já não vou lá com frequência,
tenho saudades.

*

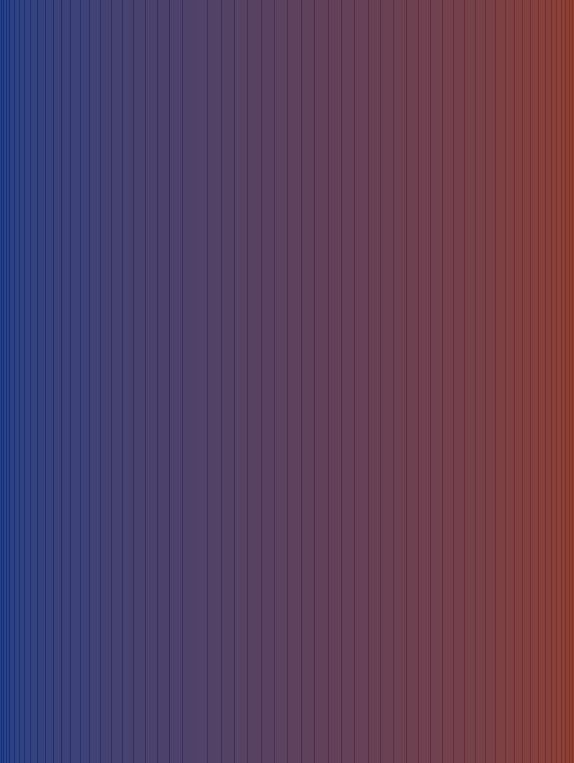
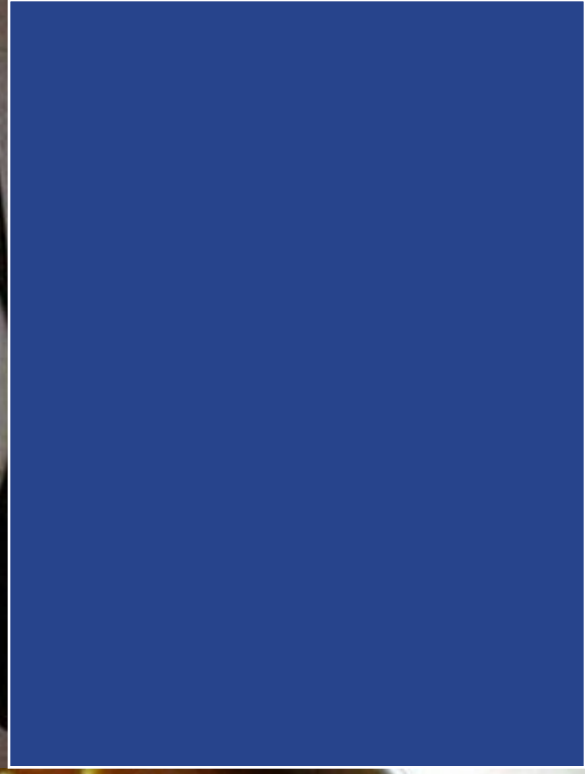
In a small kitchen, the most genuine flavors that I enjoy in my city come
out. It's a suggestion with some risk, as I don't go there often anymore, I
miss it.

*

Dans une petite cuisine, ressortent les saveurs les plus authentiques que
j'apprécie dans ma ville. C'est une suggestion qui comporte un certain
risque, car je n'y vais plus souvent, ça me manque.

*





EMENTA

BACALHAU À ZE DO PIPO	12,00	19,00
BACALHAU À BRAGA	10,50	17,50
BACALHAU NA BRAZA	10,50	17,50
LULAS GRElhADAS	11,00	
SARDINHAS ASSADAS	9,00	
FILETES POTAU	ARROZ 7,00	12,00
FILETES DE PESCADA	7,00	12,00
VITELA ASSADA	PRADO 7,50	11,90
VERDE		
COELHO À CAÇADOR	7,50	11,90
POSTA DE VITELA	11,50	19,00
FRANCESINHA C/OVO E BATATA	8,50	
BIFINHOS AO CHAMPINGON	8,50	14,50
BIFANAS EM PRATO	6,00	
CACHORRO ESPECIAL	6,00	

Menu

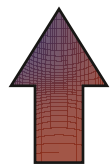


Goreti





Restaurante Antunes



Rua do Bonjardim, 83, Porto

Reservas - Reservations - Réservations - Reservasjoner

+351 22 205 2406

horário funcionamento - opening hours - Horaires d'ouvertures -
åpningstider

12H30 - 15H30 e 19H00 - 22h00

Encerrado aos Domingos - Closed on Sundays - Fermé le dimanche - Stengt på søndager -
Stängt på söndagar

Especialidades culinárias - Culinary specialties - Spécialités
culinaires - Kulinariske spesialiteter

Agora numa nova sala, será capaz de manter as referência às origens e em
simultâneo acrescentar mais qualidade no serviço. Um desafio, a acompanhar.
*

Now in a new room, it will be able to maintain references to its origins and
at the same time add more quality to the service. A challenge to follow.
*

Désormais dans une nouvelle salle, il pourra conserver les références à ses
origines et en même temps ajouter plus de qualité au service. Un défi à
suivre.
*





Pernil Assado

*

Roast Ham

*

Jambon rôti

*

Stekt skinke

*

Stekt skinka

*

Pernil Assado

*

Roast Ham

*

Jambon rôti

*

Stekt skinke

*

Stekt skinka

*



Feijoada



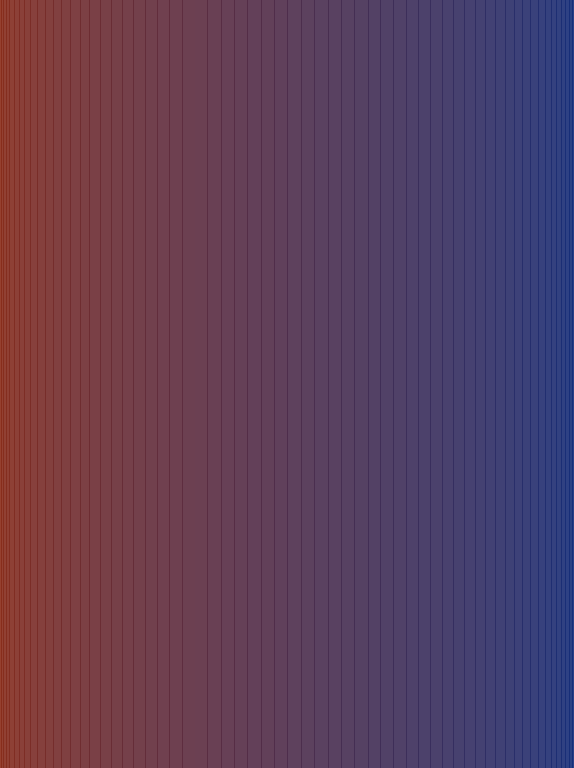


Rojões à moda do Minho
 *
 Rojões in the Minho style
 *
 Rojões dans le style
 Minho
 *
 Rojões i Minho-stilen
 *
 Rojões i Minho-stil
 *

Pernil Assado
 *
 Roast Ham
 *
 Jambon rôti
 *
 Stekt skinke
 *
 Stekt skinka
 *



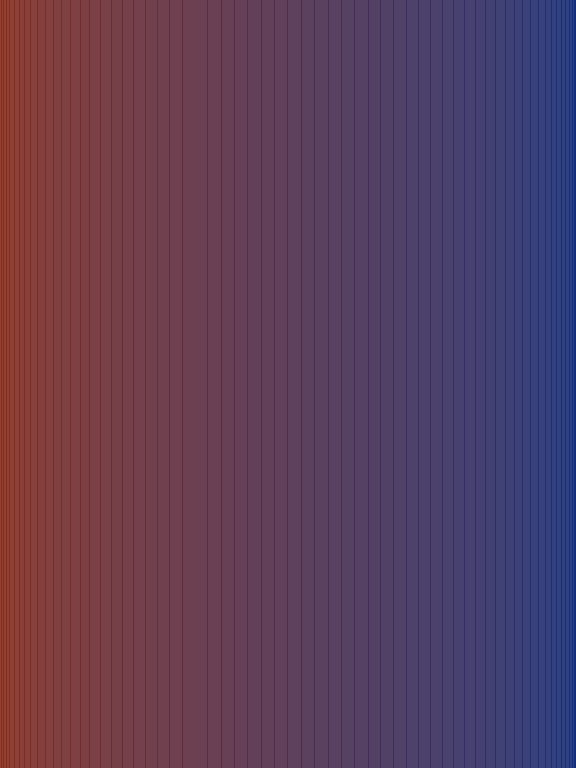
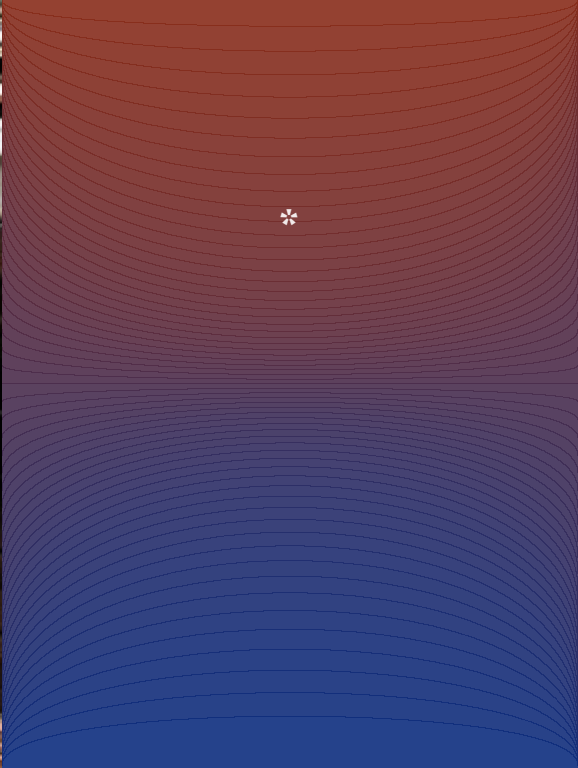
Rabanada
 *
 French toast
 *
 pain perdu
 *
 Fransk toast
 *
 fattiga riddare
 *



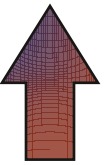


Arroz de frango com ovos
estrelados
*
Chicken rice with fried
eggs
*
Riz au poulet et œufs au
plat
*
Kyllingris med stekte egg
*
Kycklingris med stekt ägg
*

Leite-creme
*
Cream milk
*
Lait crème
*
Fløtemelk
*
Gräddmjölk
*



Restaurante a Regaleira



Rua do Bonjardim, 83, Porto

Reservas - Reservations - Réservations - Reservasjoner

+351 22 111 6625

horário funcionamento - opening hours - Horaires d'ouvertures -
åpningstider

12H30 - 15H00 e 19H00 - 22h00

Encerrado aos Domingos Jantar - Closed on Sundays Dinner - Fermé le dimanche soir - Middag
stengt på søndager - Stängt på söndagar Middag

Especialidades culinárias - Culinary specialties - Spécialités
culinaires - Kulinariske spesialiteter

Agora numa nova sala, será capaz de manter as referência às origens e em
simultâneo acrescentar mais qualidade no serviço. Um desafio, a acompanhar.

*

Now in a new room, it will be able to maintain references to its origins and
at the same time add more quality to the service. A challenge to follow.

*

Désormais dans une nouvelle salle, il pourra conserver les références à ses
origines et en même temps ajouter plus de qualité au service. Un défi à
suivre.

*





Molho é o segredo da francesinha

*

Sauce is the secret of francesinha

*

La sauce est le secret de la francesinha

*

Saus er hemmeligheten bak francesinha

*

Sås är hemligheten bakom francesinha

*

Francesinha + cerveja

*

Francesinha + beer

*

Francesinha + bière

*

Francesinha + øl

*

Francesinha + öl

*



Francesinha

Vitela Assada

*

Roasted veal

*

Veau rôti

*

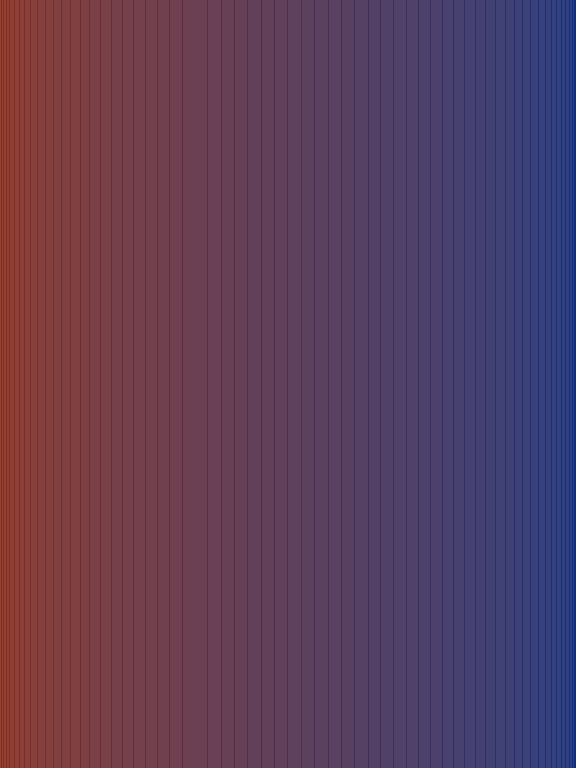
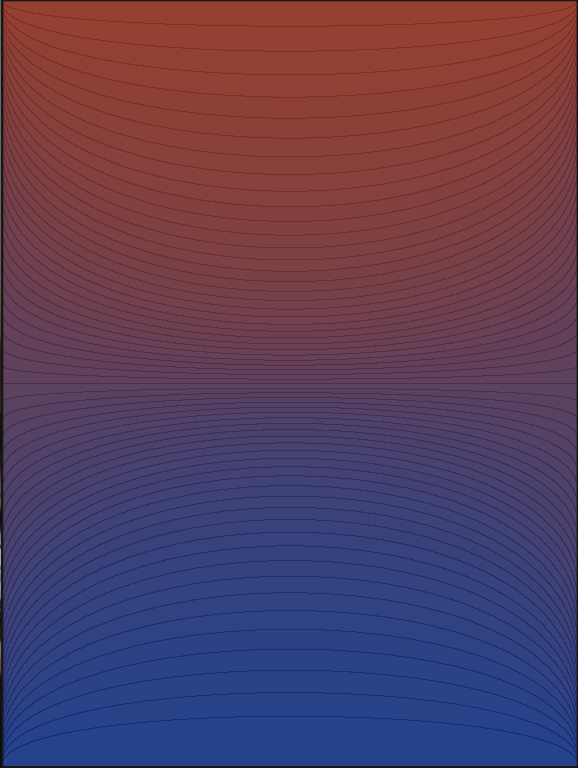
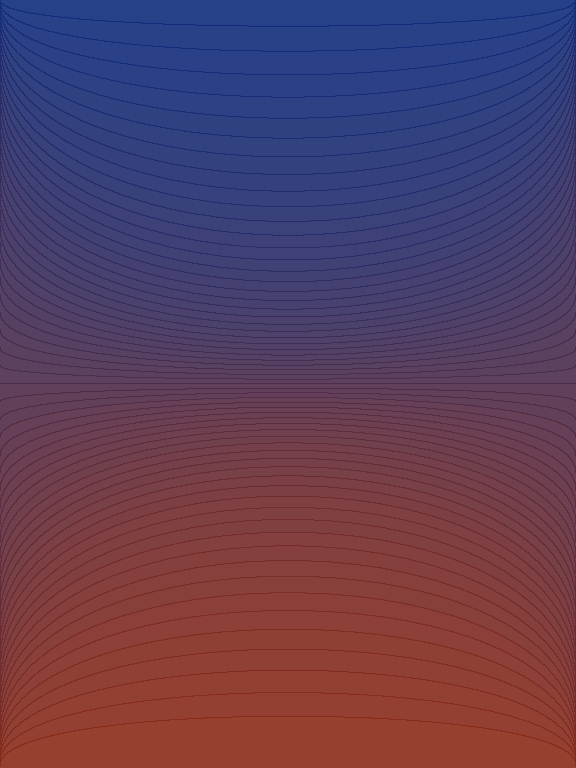
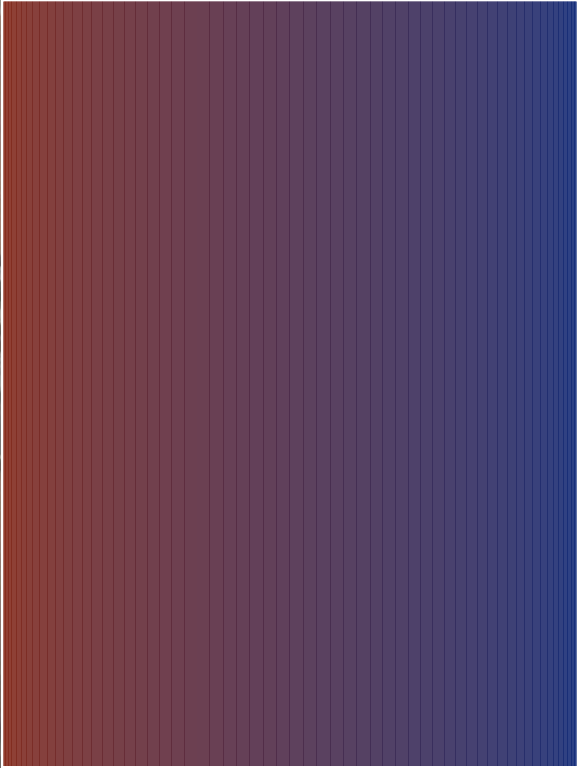
Stekt kalvekjøtt

*

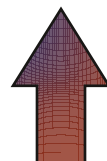
Helstekt kalvkött

*





Restaurante a Margem



Rua da Praia, 18, Vila Nova de Gaia - Porto

Reservas - Reservations - Réservations - Reservasjoner

+351 913 908 613

horário funcionamento - opening hours - Horaires d'ouvertures -
åpningstider

12H30 - 15H00 e 19H00 - 22h00

Encerrado aos Domingos Jantar - Closed on Sundays Dinner - Fermé le dimanche soir - Middag
stengt på søndager - Stängt på söndagar Middag

Especialidades culinárias - Culinary specialties - Spécialités
culinaires - Kulinariske spesialiteter

Quando penso em comer um arroz de tamboril é a margem que me ocorre, e sou apresentado com um
bonito por-do-sol sobre o Porto

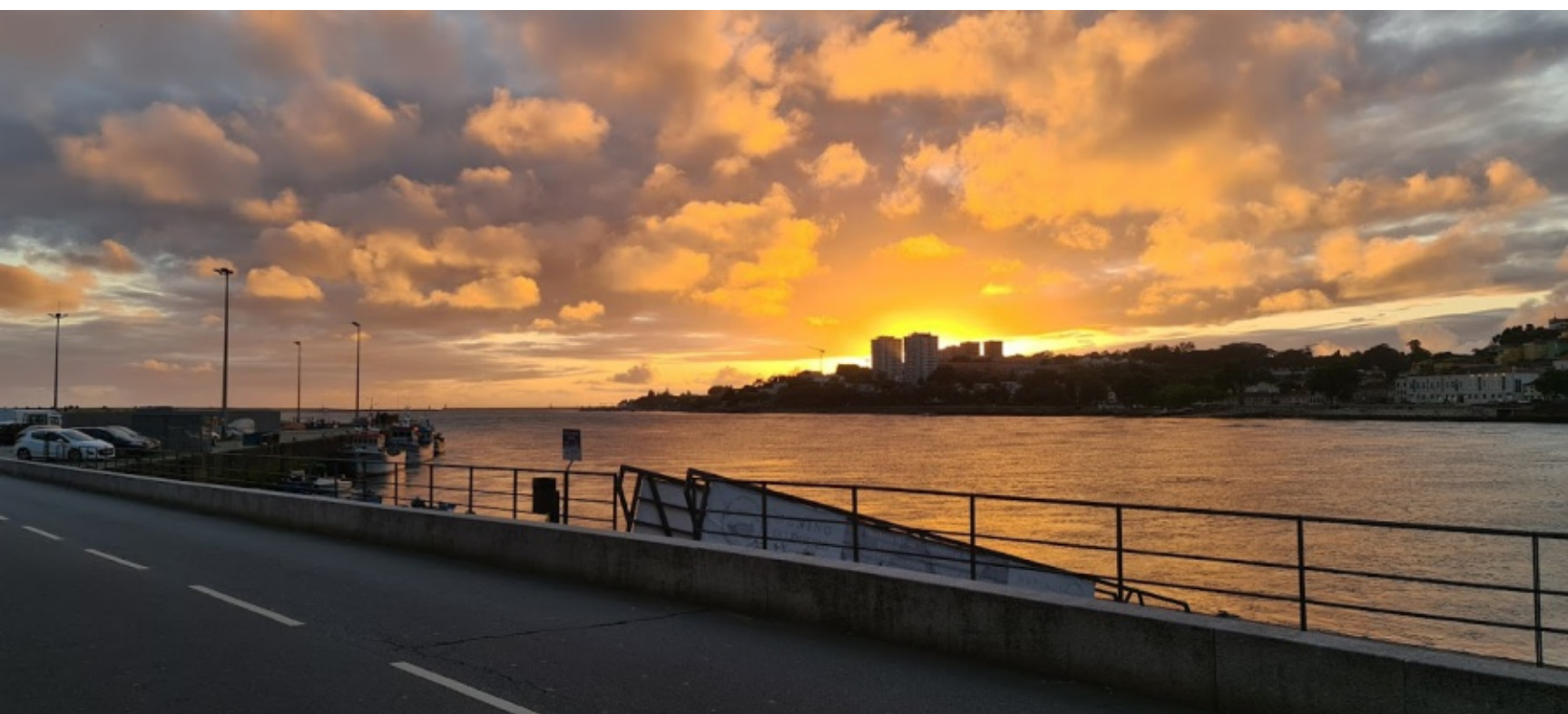
*

When I think about eating monkfish rice, this is the shore that comes to mind, and I am presented with a
beautiful sunset over Porto

*

Quand je pense à manger du riz à la lotte, c'est le rivage qui me vient à l'esprit, et on m'offre un
magnifique coucher de soleil sur Porto.

*





Espetada do Mar ao Alho

*

Sea Kebab with Garlic

*

Kebab de Mer à l'Ail

*

Sea Kebab med hvitløk

*

Sea Kebab med vitlök

*

Meeresspiesse mit
Knoblauch

*

Filetes de Pescada com
Arroz de Amêijoas

*

Hake Fillets with Clam
Rice

*

Filets de merlu avec riz
aux palourdes

*

Hakefilet med muslingris

*

Kummelfiléer med
musselris

*

Seehechtfilets mit
Muschelreis

*



Tranches de Pescada com
Molho de Marisco

*

Tranches of Hake with
Seafood Sauce

*

Tranches de Colin à la
Sauce aux Fruits de Mer

*

Trancher av Hake med
sjømat saus

*

Trancher av kumme1 med
skaldjurssås

*

Tranchen Seehecht mit
Meeresfrüchtesauce

*



Sapateira recheada

*

Stuffed Shoemaker

*

Cordonnier en peluche

*

Utstoppet skomaker

*

Uppstoppad skomakare

*

Stoffschuhmacher

*





Vazia com Osso
*
Empty with Bone
*
Vide avec os
*
Tom med bein
*
Tom med ben
*
Leer mit Knochen
*

Bacalhau na Brasa
*
Grilled Cod
*
Morue Grillée
*
Grillet torsk
*
Grillad torsk
*
Gegrillter Kabeljau
*



Bacalhau à Margem
*
Cod on the Margin
*
Cabillaud en marge
*
Torsk på marginen
*
Torsk på marginalen
*
Kabeljau am Rande
*

Bacalhau Zé Do Pipo
*
Zé Do Pipo Cod
*
Morue Zé Do Pipo
*
Zé Do Pipo Cod
*
Zé Do Pipo Cod
*
Zé Do Pipo Cod
*

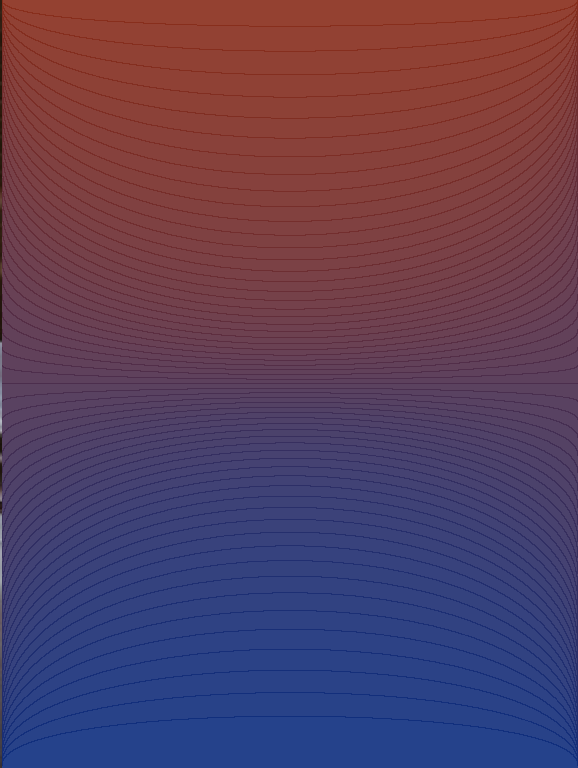




Paelha
*



Polvo à Galega
*
At Octopus Gallega
*
Chez Octopus Gallega
*
Hos Octopus Gallega
*
Pà Octopus Gallega
*
Bei Octopus Gallega
*



Arroz de Tamborił
*
Monkfish Rice
*
Riz à la Lotte
*
Monkfish ris
*
Marułk ris
*
Seeteufelreis
*