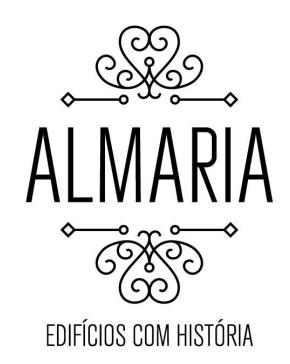
When nothing goes right, eat cake





Why Lisbon?

"If you are dreaming about your next trip to Europe, come and visit Lisbon, the historical city with many stories to tell. Where the sun shines up to 290 days a year and the temperature rarely drops below 15°C. Where you feel safe walking during the day and going out at night. Where gastronomy is dedicated to defining more than a thousand ways to cook our beloved cod. Where you will find hotels and restaurants for all tastes, budgets and criteria. Find Lisbon. An authentic capital, where ancient habits and secular history intersect with cultural animation and technological innovation: Lisbon is ageless but loves company, as you will be able to confirm as soon as you find someone who explains, with many gestures and repetitions, the best place to go and listen to Fado. After all, Lisbon is famous for its hospitality and the familiar way of welcoming its visitors. "

https://www.visitportugal.com/pt-pt/node/196876



• Pastéis de Belém

"In fact, the only real factory of the" Pastéis de Belém"manages, through a careful choice of ingredients, to provide today the taste of the old Portuguese pastry."



Cotidiano Coffee

"In Cotidiano, in Chiado, there is food all day, food that is eaten all the time, regardless of whether it is an egg dish, a pancake tower or a soup, in vegan or normal versions, without forgetting gluten-free options. There are toasts and good homemade sweet rolls, like banana or a coconut version and three egg options."

https://www.timeout.pt/lisboa/pt/restaurantes/cotidiano https://cotidiano.pt

Copenhagen Coffee Lab

"At the Copenhagen Coffee Lab, you can drink artisanal coffee, bagged and freshly filtered. The drink is valued, even in it's presentation, and the typical specialties of the Copenhagen mother house are also eaten here. There is dark rye bread with seeds and a bitter taste (rye bread) and also cinnamon bun, sweetened with cinnamon.

The environment is cosmopolitan: there are children around and many tablets. White dominates the clean decor, the woods are clear and there is no space left to take advantage of - including the window sill, where foreigners take the opportunity to work at the computer. "https://www.timeout.pt/lisboa/pt/restaurantes/copenhagen-coffee-lab

https://www.facebook.com/cphcoffeelab/



• The Mill

"A Portuguese-Australian cafe in Lisbon with coffee as its specialty, breakfast all day and brunch. Our goal is to offer our customer the greatest experience in delicious, freshly prepared food, coffee, juices and smoothies." https://www.themill.pt/portuguese#nossocafe/pt-section

• Simpli CoffeeShop

"They are served with all the precepts that a coffee requires: a specific grammage per cup and be taken between 20 and 26 seconds. In the first 20 seconds, all the coffee's flavor comes out into the cup, and from then on it's just caffeine, he explains, demystifying the idea that the fuller the espresso, the less caffeine it has."

<u> https://www.timeout.pt/lisboa/pt/restaurantes/simpli</u>



Saudade CoffeeShop

"It's not new, but the giant scones, the yogurt, muesli and fruit parfaits, the toast in raisin bread or the Azorean yeast cake and the cakes, all the cakes, continue to deserve our love and fidelity. Installed in an old "queijadas" factory, it has the perfect environment to start a day in Sintra, with a breakfast or brunch menu for two people. Inside, the Internet network is weak, a great excuse to leave Instagram, Facebook and Whatsapp and enjoy the moment as it used to be. " https://www.timeout.pt/lisboa/pt/restaurantes/cafe-saudade

• The "Careca"

"This Restelo Pastry, founded in 1954, became better known as "O Careca" pastry, in Restelo - Lisbon, and over the past decades has gained an unshakable reputation in that area of the city. Pastelaria o Careca is a simple space, decorated in the style of traditional Lisbon confectioneries.

https://pastelariaocareca.pt/



Pois CoffeeShop

"You enter a lived-in house, with pillows scattered on the sofas, stacked books and magazines, movies that can be exchanged, collections of colorful teapots and floor lamps to warm conversations, between high-ceilinged arches. That's the Pois Café, the Austrian coffee, veteran among the many cosmopolitan spots born in the capital."

https://www.timeout.pt/lisboa/pt/restaurantes/pois-cafe http://www.poiscafe.com/