

Fish from
Portuguese
Coast



ALMARIA
EDIFÍCIOS COM HISTÓRIA

Why Lisbon?

“Starting with roasted sardines ending in Belém pastries, Lisbon has a cuisine as inviting as the city and the region.

The roasted sardine is eaten all over the country, but in Lisbon it has a special tradition at the Santos Populares festivities in June. Especially in summer, it is a mandatory dish in a typical restaurant or on the beach terrace, with roasted peppers, seasoned with excellent Portuguese olive oil.

However, the boats that give color to the region's fishing ports - Ericeira, Cascais, Sesimbra or Setúbal - supply many other fish and seafood from succulent stews, fish soups or simple grilled fish. Like the red mullet from Setúbal and the fried cuttlefish. In Portugal, we have the best fish in the world!

Many sweet temptations alone justify the trip, all of them around the capital: the Cascais nuts at the end of the beautiful Estoril Coast line; the “queijadas” and pillows of Sintra or the “fofos de Belas” in the green Sintra Cultural Landscape, punctuated by palaces and classified as World Heritage by Unesco; and, just passing the Tagus to the south, we find the Azeitão pies. Our sweets do not end, but there is something that no one can miss on a visit to Lisbon: in the monumental area of Belém, where there are also two World Heritage exponents, it is mandatory to taste the sweet tooth of Belém, an ex-libris of the conventual sweets that it is part of the brand image of Portuguese gastronomy.”

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

Where to Eat Fish in Lisbon

- **Pesca**

“With a total respect for the ingredients, and extolling the diversity of flavors between the sea and the mountain, Restaurante Pesca intends to be a concept aligned with the essential commitment to sustainability, as a way to go, with the consistency of a unique service and with innovation as a differentiating factor in a constantly changing world. ”

<https://restaurantepesca.pt/>



Where to Eat Fish in Lisbon

- **Peixola**

“Contemporary and all of it invoking the sea, Peixola is a restaurant that serves only fish, whether reinterpreting national classics like Picapau or Bitoque, or taking a trip around the world with the famous Tacos de Camarão or Ceviche Peruano.

All of this, on a 30-seat counter, where conversations and stories develop and feed the night away”

<https://grupochamp.pt/peixola/>



A close-up photograph of a traditional Portuguese dish, Rabo de Peixe (fish tail), served on a dark, textured plate. The fish tail is the central focus, showing a charred, dark exterior and a pinkish, moist interior. It is accompanied by golden-brown fried fish strips and a variety of vegetables, including what appears to be a roasted radish and some green leafy vegetables. The lighting is warm, highlighting the textures of the food.

Where to Eat Fish in Lisbon

- **Rabo de Peixe**

“Our cuisine is author's, with our seasonal menu, focusing on fresh products from each season in dishes and entrees prepared by our kitchen team headed by Executive Chef Abel Cunha.”

<https://www.rabodpeixe.pt/>

Where to Eat Fish in Lisbon

- **A Peixaria da Esquina**

“At Peixaria da Esquina we propose nothing more, nothing less, than the best of our coast. The flavors of the sea are the protagonists, from classic to innovative recipes, from sophistication to charcoal - the promise of the best fish in the world.”

<https://peixariadaesquina.com/pt-pt/>





Where to Eat Fish in Lisbon

- **Sea Me**

“Because we are a country of the sea and because it fills us with pride, we opened Sea Me with the clear idea that fish and shellfish would be kings in this space. To the ideal of the typical Portuguese fishmongers, breweries and seafood restaurants, we added the Japanese influence, culture faithful to the traditions of working the fish well. Thus, we created an innovative concept, which allows us to offer a unique experience to our customers.”

<https://www.seamegroup.pt/>

Where to Eat Fish in Lisbon

- **As Furnas do Guincho**

“Furnas do Guincho overlooks the Atlantic Ocean. In addition to the variety of fish with salt and fish in the oven, there is the Paella de Marisco, Caldeirada à Furnas, the Cataplana de Polvo with Sweet Potato and the extensive Seafood Menu.”

<https://www.furnasdoguincho.pt/>



Where to Eat Fish in Lisbon

- **Mar do Inferno**

"Located on the sea, with a magnificent terrace in a privileged location, where fresh fish and various seafood are the most popular specialties, with a grill menu at your disposal"

<https://www.mardoinferno.pt/>



Where to Eat Fish in Lisbon

- **Porto de Santa Maria**

“As a commitment to bring the freshest ingredients to your table, Porto Santa Maria has nurseries, available to visit, with the Portuguese Coast Fish and Seafood”

<https://www.portosantamaria.com/>

