



## **Dine in Porto 2023**

### **Michelin Star:**

- **[The Yeatman Gastronomic Restaurant](#)** is on the opposite side of the River Douro in Vila Nova de Gaia. Here, chef Ricardo Costa conjures up his creative cuisine on a single tasting menu which starts with drinks and appetizers in the bar and kitchen and is based around two key pillars: traditional Portuguese cuisine, and premium seasonal ingredients which are always treated with the greatest of delicacy. It also features several panoramic dining spaces: the main dining room with its large picture windows and, above all, the spectacular terrace, which overlooks the most beautiful parts of the city. The wine cellar is one of the best in Portugal.
- **[Le Monument](#)** takes guests on a gastronomic journey through the different regions of Portugal. Classic recipes from each area, albeit with a more innovative approach that is based around modern cuisine, but which pays homage to native ingredients and respect for flavor.

### **Fine Dining:**

- **[Blind](#)** Expect everything to feel and taste surprisingly wonderful; you'll eat one dish with a pair of headphones on, for example. The icing on the cake of the experience is the setting; an almost-private room, it feels as though you've hired the whole restaurant for yourself. A wonderfully unique option for a special occasion.
- **[DOP](#)** Occupying an historic building, this restaurant boasts contemporary dining rooms on two floors where guests can enjoy high - quality traditional cooking. Superb cellar of Portuguese and international wines.

### **Casual Dining:**

- **[Restaurante Dona Maria](#)** Marble, velvet, and wood dominate the various dining spaces. The living room straddles to the outside, where a comfortable terrace with a magnificent view of Porto overlooks the rooftops. You can expect dishes such as black pork tenderloin stuffed with farinheira (pork sausage made of flour and spices) and green apple puff pastry with spinach, or Bacalhau à Zé do Pipo (salt cod fish baked and gratined with mayonnaise), making this a great restaurant to sample the country's flavors.
- **[Casario](#)** undoubtedly has some of the best tables among Porto's restaurants. The restaurant is sleek but holds on to its Portuguese traditions; expect a huge range of local wines, and port made just across the river.
- **[Tia Tia](#)** There's no shortage of restaurants offering Portuguese food in Porto, but Tia Tia does things a little differently, with a creative twist on dishes you can find all across the country. Dinner service is only available on Friday and Saturday evenings. Despite a heavily vegetarian-skewed menu, the restaurant isn't strictly veggie but instead relies on finding the freshest local and seasonal ingredients to cater to its ever-changing menu.

**HAPPY TRAVELS!**