

You had me
at Brunch



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>

A photograph of the interior of MadMary Cuisine, a restaurant in Lisbon. The space is filled with wooden tables and chairs, illuminated by large, dark red pendant lights. Several people are seated at the tables, some working on laptops. The background shows an outdoor seating area with a white canopy and a fire extinguisher on the wall.

Where to Brunch in Lisbon

- **MadMary Cuisine**

“MadMary Cuisine is the place for family snacks, weekend brunches, office getaways and meetings with friends.”

<https://www.facebook.com/madmarycuisine>

Where to Brunch in Lisbon

- **Dear Breakfast**

“The whole atmosphere was thought out in detail to be a good way to start the day well: the light is not aggressive, the aromas are soft, the chairs are in blue and pink velvet and the music is always chill. And for those who don't care about schedules, eat breakfast at lunch or snack time”

<https://www.timeout.pt/lisboa/pt/restaurantes/dear-breakfast>





Where to Brunch in Lisbon

- **La Boulangerie**

“At Boulangerie, the eyes also eat and not just what comes to the table. On the walls there are messages written in slate, pictures and photographs, plates and tiles combined in an unusual way and many vintage objects, to stir up memories. It's sitting down and choosing between a puff pastry croissant, crispy bread, assorted bread, a vegetarian mushroom pie - or wanting to try everything and bet on brunch. ”

<https://www.timeout.pt/lisboa/pt/restaurantes/la-boulangerie>

Where to Brunch in Lisbon

- **Fauna e Flora**

“Fauna & Flora opened in December 2017 and since then has been at the top of the most instagramable cafes in the city where pancakes are the big stars of the menu”

<https://www.timeout.pt/lisboa/pt/restaurantes/fauna-flora>



Where to Brunch in Lisbon

- **Zenith Caffe**

“Perfect combinations of healthy and tasty options. From natural juices to specialty coffee. From the classic Eggs Benedict to the varied Pancakes, passing by the Yogurt with Granola, Açai, Tapiocas, the delicious and photogenic Smoothie Bowls, Breathtaking Salad Bowls and also the famous Banana Bread.”

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



Where to Brunch in Lisbon

- **Nicolau**

“We are one of those who love breakfast food at any time of the day. At Nicolau, brunch stopped being only on Sunday to be always available. We try to renew our menu every season to have the best smoothies, salads and pancakes in town :). Our love for food is reflected in what we do.”

<https://www.ilovenicolau.com/pt/>





Where to Brunch in Lisbon

- **Dacquoise**

“I was invited to work in the south of France, in the beautiful Côte-D’Azur, where I remained as a pastry chef for 4 and a half years, a period that I used to deepen and refine my knowledge in Pastry, studying with great World Chefs among the which, the illustrious Chef - World Pastry Champion - Christophe Michalak. We decided to go back to the origins and open our Pâtisserie Dacquoise”, where everything was thought down to the smallest detail.”

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

Where to Brunch in Lisbon

- Grémio Literário

“The Grémio Literário, founded in 1846 by names like Almeida Garrett or Alexandre Herculano, opened its doors again: every Saturday it serves a brunch worthy of a king. The beautiful terrace in shades of green water is on a balcony overlooking the river and a secret garden, in the palace of the Viscounts of Loures, who once sat great names in the culture, and is the setting for a very complete brunch.”

<https://www.timeout.pt/lisboa/pt/coisas-para-fazer/gremio-literario>

