

Lusitanian
Meat



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 Bela”s 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 a Steak in Lisbon

- **Meat Me**

“The meat sommelier will guide the customer through the types of cuts and origins of each piece of meat served here. It can be ox, cow, pig, poultry, it can start in the pan and end on the grill or go straight to the robata, parrilla, or another technique.”

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



Where to eat a Steak in Lisbon

- **Umami**

“Enter a sweet temptation, remove the sour bitterness, feel the acidity and add a pinch of salt. Now we just need to discover the umami taste, the tasty and pleasant taste of our meat. ”

<http://umami-lisboa.pt/>



A photograph of a restaurant table set for a meal, featuring several wine glasses, a small potted plant, and a rolled-up napkin. The table is positioned in front of a large window overlooking a cityscape, likely Lisbon. The scene is bathed in warm, golden light, suggesting a sunset or sunrise. The background shows various buildings and a clear sky.

Where to eat a Steak in Lisbon

- **La Paparrucha**

“La Paparrucha remains true to the values of its gastronomy, where the meat is carefully prepared in the famous Parrilla.”

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

Where to eat a Steak in Lisbon

- **Atalho Real**

“At the Atalho Real you can choose from a variety of carefully selected cuts of meat from around the world, including Maminha Black Angus, our famous Entrecôte Maturada and much more”

<http://www.grupoatalho.pt/>



Where to eat a Steak in Lisbon

- **Café São Bento**

“With only 5 years of existence, Café de São Bento had already won 1st place in the specialty of Meat from the extinct daily “A Capital”, and it was considered by Vox populi“ the best steak in Lisbon””.

<http://www.cafesaobento.com/>



Where to eat a Steak in Lisbon

- **Sala de Corte**

"Specialized in matured meat, chef Luís Gaspar's steak house has an offer, with different cuts, side dishes and sauces, for an always unique experience."

<http://www.saladecorte.pt/>



Where to eat a Steak in Lisbon

- **O Talho**

“At O Talho we investigate, transform, test, create and discover new ways of cooking, so that you can enjoy, calmly, at our table.”

<http://www.otalho.pt/>



Where to eat a Steak in Lisbon

- **Volver de Carne Y Alma**

“The name says almost everything: We want it to “come back” always and always, we have the passion of the flesh and put our soul in what we do!

We are known for the quality of our meats aged for 20 and 40 days, for our desserts signed by Joaquim Sousa, for our irreverent proposals, for our hot “Tango à Mesa” nights and for our passion: involving everyone who visits us in a complete experience.”

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

