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# Explore nosso Universo

## Gastronomy Itinerary Region Amarante Traditional Cabrito Assado Ref. 25424



Here is what we offer in this program; it is just a suggestion. Although some tours may not be available on certain days, there may be other alternatives within the scope of the program theme, ensuring if necessary an alternative, always the best experience during your visit.

### Description

This 8-hour itinerary departs Porto and heads to the charming city of Amarante, combining natural landscapes, culture, and gastronomy. Departing Porto in the morning, following the A4 highway, with a brief stop in the Penafiel region to visit the Monastery of São Pedro de Cête or simply enjoy the scenery of the Sousa Valley. Continuing the journey, the entrance to the Marão region offers mountainous scenery of rare beauty.

Upon arrival in Amarante, the bridge over the Tâmega River and the Church of São Gonçalo welcome visitors with a picturesque setting. It's time to stroll through the historic center, with its cobblestone streets, traditional shops, and sweet shops offering the famous "lérias" (songs of "pasta de anjo") and "papos de anjo" (songs of "angel"). The visit may include the Amadeo de Souza-Cardoso Museum and, if religiously interested, a stop at the Church of São Domingos.

The highlight of the tour is lunch at a typical restaurant, with regional specialties such as oven-roasted goat with golden potatoes and sautéed greens, or Amarantina-style steak. The regional vinho verde (green wine) pairs perfectly with it. After lunch, there's time for a leisurely stroll along the banks of the Tâmega River or a visit to Casa da Calçada, a former mansion converted into a historic hotel, or even to enjoy the traditional flavors of convent sweets.

The return to Porto takes an alternative route, passing through Vila Meã and Felgueiras, with the possibility of a brief stop at a winery or a typical bakery. The tour concludes in Porto in the late afternoon, with the feeling of a day well spent amidst history, landscapes, and authentic flavors of the northern Portuguese countryside.

### Region



Amarante and Baião, located in the north of Portugal, between the Douro and Marão rivers, offer stunning landscapes, rich in greenery, vineyards and rivers. Amarante stands out for its historic bridge over the Tâmega river, architectural heritage and convent cuisine. Baião, more mountainous, enchants with its rural villages, views over the Douro river and nature trails. Both promote wine tourism, regional cuisine and living traditions. They are ideal destinations for those seeking authenticity, tranquility and culture. The combination of history, nature and flavors makes these regions perfect for discovery getaways, where local hospitality and the beauty of the Portuguese countryside surprise you with every visit.

### Route

PORTO  
AMARANTE  
PORTO

- Aprox. 150 km  
- 10h trip

Departure from Hotel  
8am Estimated Arrival  
6pm at Hotel

### Price

Price per person:  
285€ For 1 person  
155€ For 2 people  
115€ For 3 people

FOR GROUPS WITH  
MORE THAN 4 PEOPLE  
PLEASE CONSULT US

Prices refer only to transport with a private guide, meals and drinks are not included, please consult the booking conditions on the website

## Booking

COMPETITIVE  
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### Restaurante Paisagens de Amarante Amarante

The Paisagens de Amarante restaurant offers an authentic gastronomic experience in a rustic and welcoming environment. Famous for its roasted goat in a wood-fired oven, it also serves traditional dishes with regional products. With stunning views of the mountains, it combines flavor, tradition and hospitality, making it a must-see for those looking for authentic Trás-os-Montes cuisine in Amarante.



### Restaurante Tasca do Fumo Baião

Tasca do Fumo, in Baião, is a rustic and genuine space, ideal for tasting authentic goat roasted in a wood-fired oven, accompanied by oven-baked rice. With a welcoming atmosphere and mountain views, it also serves homemade sausage, ham and traditional sweets. It is an unmissable destination for those who enjoy regional cuisine and Beira hospitality with soul and flavor.