

Explore nosso Universo

Gastronomy Itinerary

Region Aveiro Traditional Peixe Grelhado Ref. 25420



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 10-hour circular tour departs Porto and heads to Aveiro, known as the "Venice of Portugal," with the main objective of savoring authentic grilled fish on the banks of the Ria. The route combines gastronomy, history, and natural landscapes, ideal for a full day out.

The journey continues south along the A1 highway, with an optional first stop in the city of Estarreja for a brief stroll through BioRia, a nature reserve with walking trails alongside fields, canals, and aquatic wildlife. Alternatively, you can continue directly to Ilhavo, where the Maritime Museum is worth visiting. It tells the story of cod fishing and Portuguese maritime life, including a royal cod-fishing ship anchored outside.

Arriving in Aveiro, the city invites you to stroll through its charming historic center. Colorful moliceiros (fishing boats) parade through the canals, passing Art Nouveau buildings and traditional salt pans. It's recommended to visit the Aveiro Museum, housed in the former Convent of Jesus, where religious relics and the tomb of Princess Saint Joan are housed. A stroll through the Beira-Mar neighborhood reveals narrow streets lined with traditional fishermen's houses and local shops.

The highlight is lunch with grilled fish, served on traditional grills near the estuary or on the beach of Barra or Costa Nova. Swordfish, sea bass, or sea bream are common options, always accompanied by boiled potatoes, vegetables or salad, and chilled white wine from the Bairrada region.

After lunch, a stroll along the fine sand beaches of Barra and Costa Nova is a must. The typical striped "palheiros" (palheiros) of Costa Nova are photographic icons. Weather permitting, you can also enjoy coffee with ovos moles (soft eggs), a typical convent sweet from Aveiro.

The return to Porto is in the late afternoon, concluding a day marked by Atlantic flavors, coastal culture, and the unique natural beauty of the Ria de Aveiro.

Region



getaway, lasting around 1 hour. Leaving the vibrant city of Porto, you head south through green and river landscapes to Aveiro, the charming "Venice of Portugal". Upon arrival, serene canals, colourful moliceiros, Art Nouveau architecture and excellent cuisine await you, particularly fresh fish and egg sweets. The city invites you to take relaxing walks along the riverbank and visit the salt pans or the Costa Nova. On your return to Porto, you will have an authentic, cultural and tasty experience, perfect for an unforgettable day trip.

Route

PORTO **AVEIRO** PORTO

- Aprox. 180 km
- 10h trip

Departure from Hotel 8am Estimated Arrival 6pm at Hotel

Price

Price per person:

355€ For 1 person 175€ For 2 people 155€ 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 RATES -BOOK-+351963347433

Check out other routes on our website www.universe.com.pt

Restaurante Cais do Pescado

The Cais do Pescado restaurant in Aveiro stands out for the freshness and quality of its fish and seafood. Located in Praça do Peixe, it allows you to choose your fish directly from the stall. With a modern atmosphere and views of the canals, it offers authentic grilled dishes and traditional dishes from the estuary, and is a reference for those seeking a true Aveiro gastronomic experience.



Restaurante Salpoente **Aveiro**

The Salpoente restaurant in Aveiro occupies former salt warehouses on the banks of the canal, combining tradition and sophistication. Specializing in cod and seafood, it offers creative cuisine using local produce. The elegant and welcoming ambiance complements a distinctive gastronomic experience, where the industrial past meets culinary innovation. It is an icon of haute cuisine from Aveiro