

Explore nosso Universo

Gastronomy Itinerary Region Bairrada Traditional Leitão Assado Ref. 25419





The trip from Porto to Bairrada offers a charming getaway of around 1h30. Leaving the vibrant city of Porto, you head through the green interior of Portugal to the wine region of Bairrada. Along the way, you can enjoy rural landscapes, vineyards and historic villages.

On arrival, you can savor the famous roast suckling pig, accompanied by local sparkling wine. The visit can include stops at spas such as Luso and the enchanting Buçaco. On the return to Porto, you will be left with the memory of an authentic gastronomic and cultural experience, perfect for lovers of good food, wine and Portuguese traditions.



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 from Porto and heads to the Bairrada region, famous for its gastronomy, sparkling wines, and vineyard landscapes. The highlight is, of course, lunch with the iconic Bairrada-style roast suckling pig, but the route offers much more: culture, tradition, and natural charm.

The journey begins south along the A1, with a suggested first stop in Oliveira do Bairro or Águeda, two towns with strong ties to Bairrada culture. In Águeda, you can visit the urban center decorated with hanging umbrellas (Umbrella Sky Project), stroll along the riverside, or explore the urban art scattered throughout the city.

Alternatively, a brief visit to Pateira de Fermentelos, the largest natural lagoon in the Iberian Peninsula, provides contact with nature and tranquil landscapes.

Then, the journey continues to the heart of Bairrada: Mealhada, the epicenter of traditional wood-fired roast suckling pig. Here, there are several historic and specialized restaurants where you can enjoy this delicacy accompanied by regional sparkling wine, thinly sliced fries, and fresh salad. It's a rich gastronomic experience, recognized throughout

After lunch, the visit continues to Luso, a spa town nestled in the Buçaco mountains. A stroll through its tree-lined streets and pristine springs is recommended. Nearby is the majestic Buçaco Palace, surrounded by gardens and the Buçaco National Forest, with trails, viewpoints, and rare botanical species. This location combines historical heritage and natural landscape in a unique way.

On the way back to Porto, the itinerary may include a stop in Anadia, home to the Bairrada Wine Museum, ideal for learning more about the region's history and winemaking. The trip concludes in the late afternoon in Porto, with your palate marked by the intense flavors of Bairrada and memories of a day among vineyards, culture, and Portuguese tradition.

Route

PORTO BAIRRADA **PORTO**

- Aprox. 240 km
- 10h trip

Departure from Hotel 8am Estimated Arrival 6pm at Hotel

Price

Price per person:

398€ For 1 person 198€ For 2 people 147€ For 3 people

FOR GROUPS WITH MORE THAN 4 PEOPLE

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 Pedro dos Leitões **Bairrada**

The Pedro dos Leitões Restaurant, founded in 1941 in Mealhada, is an unmissable reference in Bairrada. Famous for its roast suckling pig with crispy skin and unmistakable flavor, it combines tradition and excellence. With a welcoming atmosphere and efficient service, it attracts visitors from all over the country. It is a true Portuguese gastronomic icon, a symbol of the authenticity of Bairrada cuisine.



Restaurante Mugasa Sangalhos

The Mugasa Restaurant, located in Sangalhos, is a modern reference in the art of roasting suckling pig in the Bairrada style. Recognized by international chefs, it combines tradition and technical precision, with selected meats and its own ovens. The atmosphere is welcoming and contemporary, standing out for its careful presentation and authentic flavor. It is a must-see for lovers of excellent