

Explore nosso Universo

Gastronomy Itinerary
Region Minho
Traditional Arroz de Sarrabulho
Ref. 25421



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 circular itinerary departs Porto and heads to Ponte de Lima, a day trip that combines culture, landscape, and Minho cuisine, with a special emphasis on the traditional sarrabulho rice.

The journey begins north on the A3, with the first stop in Barcelos. This historic town is known for the famous Barcelos Rooster, a symbol of Portuguese folklore, and for its lively historic center. It's worth visiting the Paço dos Condes, the Igreja Matriz (Parish Church), the pillory, and, on market day, stroll among the stalls selling local produce and crafts.

A short walk along the Cávado River allows you to admire the medieval bridge and the surrounding landscape. From Barcelos, follow the national road toward Ponte de Lima. Arriving at the oldest town in Portugal, you'll experience a peaceful and traditional atmosphere. The scenery is dominated by the famous bridge crossing the Lima River, of Roman and medieval origin, and the old houses surrounding Largo de Camões. Here, the highlight of the trip is the lunch of typical sarrabulho rice, served with pork rinds, sausages, and traditional side dishes, paired with local vinho verde

After lunch, the tour continues through the cobblestone streets of the historic center. We recommend visiting the Terceiros Museum, the Botanical Garden, the Torre da Cadeia Velha, and enjoying a short walk along the Lima eco-path, along the river. On calmer days, you can find local artisans or themed fairs in the central square.

The return journey follows an inland route, passing through Arcos de Valdevez, a town marked by lush green landscapes and tradition. A quick stop by the Vez River or at a local café allows for a peaceful end to the day.

The tour concludes in Porto, after a full day of cultural and gastronomic experiences that reveal the best of Minho.

Region



The journey from Porto to Ponte de Lima is a charming route through the heart of Minho, full of lush green landscapes, vineyards, rivers and picturesque villages. In just over an hour, you will cross a territory where rural tradition, historical heritage and nature intertwine. Ponte de Lima, the oldest village in Portugal, enchants with its Lima River, Roman bridge, gardens and unique cuisine. The culture of Minas Gerais, with its pilgrimages, popular music and hearty cuisine, immerses visitors in a welcoming atmosphere. The return to Porto brings with it the serene charm of an authentic and profoundly Portuguese region.

Route

PORTO PONTE DE LIMA PORTO

- Aprox. 240 km
- 10h trip

Departure from Hotel 8am Estimated Arrival 6pm at Hotel

Price

Price per person:

374€ For 1 person 195€ For 2 people 145€ 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 Monte da Nó Ponte de Lima

Restaurante Monte da Nó, in Ponte de Lima, is a regional reference for its authentic sarrabulho rice and traditional Minho flavors. With a rustic and family atmosphere, it offers generous and well-prepared dishes, celebrating Portuguese cuisine with local products. It is a welcoming space where Minho tradition and hospitality can be felt at the table.



Restaurante A Cavalheira Ponte de Lima

The A Carvalheira Restaurant, in Fornelos, Ponte de Lima, is an icon of Minho gastronomy. Famous for its certified sarrabulho rice, it serves traditional dishes with quality and respect for authenticity. In a rustic and cozy environment, with a fireplace and rural charm, it offers a culinary experience that values the flavors of the region and the culture of Lima.