

# PORTUGAL CULINARY TOUR

## Explore the culinary delights of Evora and discover Lisbon

### 1.DAY Lisbon airport – Evora

Arriva to the airport, transfer to the hotel with English speaking assistance. Lunch. Dinner at the hotel and overnight in Evora.

### 2.DAY Evora

Introduction to Portuguese cuisine with cooking class. After lunch, we will take a guided tour of Evora, a World Heritage Site by UNESCO. Return to the hotel in Evora and dinner.

### 3.DAY Evora - Reguengos de Monsaraz - Evora

We will visit a local cheese producer. Later, we will visit one of the best producers of wine and olive in Portugal. Lunch in a local restaurant. Next stop is Sao Pedro de Corval, small village famous for its poetry. Return to the hotel in Evora and dinner.

### 4.DAY Evora

In the morning you will have fun in second cooking class, which will focus on olive oil, aromatic herbs and their importance in the food of Alentejo region. Lunch. Later, we will visit one of the most famous olive oil producers, followed by a tasting. Return to the hotel in Evora and dinner.

### 5.DAY Evora – Lisbon

On the way to Lisbon, you will visit an organic farm. Lunch. In the afternoon we will stop at Azeitao which is known for its "Moscatel" wine. We will make a stop at the José Maria da Fonseca wine lodge for a visit and wine tasting. Arrival in Lisbon, check-in at the hotel, dinner and overnight in Lisbon.

### 6.DAY Lisbon

You will discover the capital city of Portugal. Lunch. Return to the hotel in Lisbon and farewell dinner.

### 7.DAY Lisbon – Lisbon airport

Transfer to the airport.

## ACCOMMODATION INFO

Price for the package is based on a stay in 3 or 4 star hotel.  
Hotel examples:

Evora	Évora Hotel, Hotel Dom Fernando
Lisbon	Eurostars Lisboa Parque, Hotel Miraparque, Exe Liberdade

We can of course offer hotels in different category or location

*The national cuisine creates the perfect introduction to the Portuguese lifestyle. Portuguese cuisine is as rich and varied as its landscape. One can find influences of Brazil, Africa but also Romans and Moors. For our cooking class, we will travel around the Alentejo region.*



**Price from  
1.000 €**

## GENERAL INFO

- ✓ Price is based on a group of 50 people
- ✓ Price is per person per stay in double room in high season
- ✓ Single supplement on request

Price includes:

- ✓ Accommodation in good quality centrally located hotel
- ✓ Listed services & meals (see package includes)

Prices are informative and based on availability. Program can be modified according to your requirements or budget.

Send us your travel dates to [reservations@codanagentura.com](mailto:reservations@codanagentura.com) and we will prepare fixed offer.

## PACKAGE INCLUDES

Coach for the whole tour  
Tour guide  
Entrance fees:  
Saint Francis church and its bones chapel  
Church of the Monastery of Hieronymites in Lisbon  
Visit of a local cheese producer and tasting  
Visit of the "Herdade do Esporão" and lunch  
Visit of a local Olive Oil farm and tasting  
Visit of a local Alentejo Wine producer  
Visit of an organic farm  
Visit of the "José Maria da Fonseca" wine lodge with tasting incl.  
Farewell dinner  
"Pastel de Belem" tasting  
2 x cooking classes with lunches included  
Lisbon city tax  
6 nights in 3\* or 4\* hotel  
Full board (dinners and lunches)