Loving Lisbon
Portugal’s capital city steps into the European spotlight.
BY JENNA SCATENA PHOTOGRAPHY BY SIVAN ASKAYO

60 FOR Edgy films and exhibits at the new Museum of Art, Architecture and Technology; upstart designers at LXFactory – Lisbon’s mural-splashed industrial complex that houses dozens of artisan shops – and the next evolution of the trendy Príncipe Real neighborhood are luring travelers back to Portugal’s capital in record numbers. Among the few things that haven’t changed: the meandering alleys filled with fado melodies, blue azulejo tiles, and views of the Tagus River around nearly every corner, making this city feel unlike any other.

EAT A meal in the bright, leafy space of newcomer Prado Restaurante (Travessa dos Pedros Negras 2) feels like dining in a terrarium. The look reinforces the chef’s love for vegetation; Rattles diners with fumis and succulents, which play off the produce-centric menu. Don’t miss the Minota beef tartare, sandwiched between grilled kale.

RESERVE A coveted spot at Local (Rua de O Século 204) for a dinner-party-style experience. A sole ten-seat communal table occupies this tiny restaurant run by four young chefs, who serve some of the freshest fare in town. The menu changes according to their whims, but expect inventive dishes such as cherry gazpacho with fennel and goat cheese, and perhaps a tonka bean and toffee dessert.

Sink your teeth into a pastel de nata, Portugal’s famous custard tart at Mantegaria (Rua do Loreto 2), housed in a former butter shop. Count on a line out the door for the bakery’s thin, flaky pastries filled with thick, sweet cream and a dash of salt. And do as the Lisboetas do: Savor one with an espresso at the narrow standing bar overlooking the open kitchen.

DRINK Bartenders at posh Cinco Lounge (Rua Ruben A. Leitão 176)
“First-time visitors to Lisbon should plan a morning walk through the city’s most traditional neighborhoods, Alfama and Mouraria. Make sure to taste ginjinha — a sweet cherry liqueur — and check out the very cool and fun Street Art Workshops, which are especially great for families.”
— Luis de Sousa, Virtuoso travel advisor, Lisbon

Since 1979, the family behind Cortiça & Netos (Caçada de Santo André 66) has worked to preserve the art of Portuguese tile making. Travelers can pick up a range of classic or modern patterns, to use for anything from a kitchen sink backsplash to decorative coasters, from the tiny, family-run shop.

Portugal produces half the world’s supply of cork, yet this oft misunderstood resource goes beyond bottle stoppers. Cork & Co. (Rua das Saltadeiras 10) stocks stylish cork clutches, belts, and iPhone cases — plus high-end home decor.

**Stay:** It would be easy to mistake Valverde Hotel for an elegant Avenida de Liberdade townhome, with its promenade-facing lounge and the interior courtyard — an oasis of terracotta flowerpots, lounge chairs, occasional live music, and a pool. Dark walls complement light textiles and mid-century modern furniture throughout the property, and many rooms have balconies for admiring the city skyline. A current expansion will nearly double the number of guest rooms to 48 by summer. Doubles from $266, including breakfast daily and private round-trip airport transfers.

Bohemian Bairro Alto Hotel is in the midst of a major face-lift, overseen by Pritzker Prize-winning Portuguese architect Eduardo Souto de Moura. While paying homage to one of the best-preserved eighteenth-century buildings in Lisbon, the renovations will introduce a sleek terrace with views of the Tagus River when the 87-room hotel reopens in April. Doubles from $400, including breakfast daily and a $100 dining credit.