The MONOCLE Travel Guide Series 23 (





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Spread across two floors of an art deco-style mansion in Lisbon's upmarket Chiado, the white-walled Bistro 100 Maneiras serves painterly dishes with Portuguese, Yugoslavian, Italian and French influences. Eastern European chef Ljubomir Stanisic opened the 80-seat space in 2010, a year after he began offering an inventive 10-course tasting menu at his more formal Restaurante 100 Maneiras in Bairro Alto.

Start with a thirst-quenching cocktail shaken by bartender Jorge Camilo and moreish potato-skin crisps dipped in herby yoghurt, then choose between updated classics such as grilled squid with zesty lime risotto and pork tenderloin with creamy beetroot polenta. The savvily dressed staff are friendly and the doors are open every day until 02.00.

9 Largo da Trindade, 1200-466 +351 910 307 575 100maneiras.com/bistro











(11)
Galeto, Avenidas Novas
Vintage allure

Slightly out of the way, long-standing Galeto is as tourist-free as they come and although the waiters can be a bit forbidding, it's worth a visit for its time-capsule feel: the vintage interior features tan-leather chairs and glittering tiled walls. Order the burger and a beer and imagine yourself back in the 1960s. 14 Avenida da República, 1050-191 + 351 21 354 4444



Must-try Bifana from Casa das Bifanas, Baixa

Where the rest of the world has burgers or kebabs, Portugal has the *bifana*: a pork-steak sandwich. Try it at Casa das Bifanas, where the pork is sautéed with garlic and spices. Tastes better than it looks.

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