



## TRADITIONAL CUISINE



THE RICH AND DIVERSIFIED CULTURAL HERITAGE IS VERY WELL REPRESENTED IN THE TERRITORY'S GASTRONOMY.









The typical Gastronomy from *Minho* is very rich and diversified, fruit of a cultural heritage that much characterizes the territory of Vila Nova de Famalicão.

Its connection to the traditional cuisine is really inevitable and enriching. It's through this traditional format, namely in the well recognized typical places, that you will be able to find the most genuine flavours of the region. There are so many unmissable proposals, namely the famous rojões, papas de sarrabulho, vitela assada, cozido à portuguesa, cabrito assado, bacalhau...

There are several local restaurants that cook the typical *Minho* region dishes, and they are an invitation to discover the gastronomy of Famalicão. This is an open invitation, which don't allow anyone remaining indifferent. Those who experiment the good regional cuisine of this territory won't resist anymore.

THE CONTEMPORARY CUISINE, IN A REINVENTION OF TRADITIONAL DISHES, BY THE HAND OF THE NEW CHEFS, HIGHLIGHTS THE IMPORTANCE OF LOCAL AND SEASONAL PRODUCTS, AND COMPLEMENTS THE TASTING WITH THE WINES' HARMONIZATION.









# CONTEMPORARY CUISINE

The contemporary cuisine, in a reinvention of traditional dishes, by the hand of new chefs, highlights the importance of local and seasonal products, and complements the tasting with the wines' harmonization. Within the contemporary cuisine, there is a greater flexibility in the method used in to cook the dishes, always respecting the sustainability of the products.

Here, you can find the most genuine flavours created by contemporary methods, in a combination of innovation and tradition.

The respect for the food's texture, flavour and aroma are a key factor in the contemporary cuisine, culminating in a balanced dish, a unique cultural experience, given the perfect harmonization between tradition and innovation.

The aesthetics and the communication are both important qualities that complement the concept.





THE GLOBALIZATION IS STRONGLY EXPRESSED IN THE GASTRONOMY OF VILA NOVA DE FAMALIÇÃO, WITH AN ATTRACTIVE OFFER OF INTERNATIONAL CUISINE.





## INTERNATIONAL CUISINE

The International Cuisine has the ability to transport you to the most far away places, such as China, Japan, Italy, France, Venezuela, Turkey, United States of America, among others, providing a journey among different flavours. The globalization is strongly expressed in the gastronomy of Vila Nova de Famalicão. The Asian, European and American cuisines are very well represented in the menus and the ambience of the restaurants, with a diversified and attractive offer. Sushi, Wok, Kebab, Pasta, Pizza, Cachapa, Fondue, Bägel, Hamburgers, these are some among many other international dishes that will most certainly take you on a ride among flavours, in an unforgettable main experience, within a multicultural context.





### **PASTRY**



### **WINE TOURISM**









The Pão de ló, the Cake of Famalicão, the Famalicenses and miniature cakes are only some of the many pastries you can find here in Vila Nova de Famalicão. The traditional pastry is wellrepresented in the storefronts of the pastry shops, that sometimes represent ancestral traditions, inspired in local recipes of convents origin.

Also, the contemporary pastry, whether from local tradition or international inspiration, reveals itself to be an irresistible experience.

There are really true delicacies that arouse the attention of our eyes, surprising us even more with their flavours, triggering a set of sensorial stimulus that will delight all those who visit us.



The natural conditions of Vila Nova de Famalicão, situated in the Wine Region of the Vinho Verde, allow for an excellent production of Vinho Verde. The soils of granite origin, the mild climate and the medium precipitation rates enhance the characteristics of Vinho Verde, such as its lightness and freshness. The sub-region of Ave, although integrated in the Wine Region of Vinho Verde, has the peculiar characteristics of the floral and citrus notes, particularly indicated to produce White and Sparkling Wines. Here, you are able to witness the wine production process and visit the farms, through guided tours to vineyard farms and wineries. By having the *Green Minho* as the background and the freshness and joviality in a glass of wine, you will taste and you will never forget.





A Vigo Braga

o VN Famalicão

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Vigo-VN Famalicão A3 121 km / 1h22 min

Braga-VN Famalicão N14 20 km / 24 min

Porto-VN Famalicão A3 41 km / 33 min

Lisboa-VN Famalicão A3 343 km / 3h50 min

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