Gourmet Safari to Portugal & Spain
Friday 17 September – Thursday 30 September 2027
SAMPLE Itinerary

Gourmet Safaris founder Maeve O'Meara, Portuguese chef Fatima Nascimento and **Spanish chef Frank Camorra will be leading this safari.**

We are staying at **4.5 to 5-star** level in beautiful accommodation usually for 2 nights at a time, and enjoying many of the traditional tastes of each country along with superb wines. We are planning on two meals a day and some tastes...not too much or too little! So many producers, cooks, winemakers, cheesemakers and bakers are waiting to meet you. We drive to each location (no internal flights on this safari!) in comfortable luxury buses and most distances mean you are not in the bus for too long.

Day 1 - Friday 17th September
Arrive in Lisbon and check in to 5-star comfort at the **Corpo Santo Hotel** close to the water in the old part of Lisbon surrounded by little bars and cafes and where the rooms are luxurious and the staff helpful. (They serve gelato every afternoon in the lobby and there are free walking tours of the area every day).
Meet Maeve and our guide Fatima Nascimento at **5pm** in the Muralha area (below the breakfast area) and enjoy a welcome drink together then be driven to one of our favourite restaurants which we have booked out with a special menu and wine. Return to our hotel. ***Welcome Drinks, dinner***

Day 2 - Saturday 18th September
Breakfast at our hotel then we set off on a walking tour through some of the great food places in interesting neighbourhoods, starting with the vibrant Time Out Market and a Lisbon classic – the famous pasteis de nata (Portuguese custard tart) with coffee; we will guide you through tastings and visits to some centuries-old specialist shops, one of the world's great food museums, a light lunch (a short ferry ride away) and time for a rest in the afternoon. Dinner in the Alfama district and a small restaurant with lots of delicious dishes and good wine . Overnight **Corpo Santo Hotel** - ***B, many tastes, L, D***

Day 3 - Sunday 19th September
Breakfast at our hotel before checking out and driving out to the countryside, stopping in the pretty town of Obidos for a walk and coffee before enjoying lunch at a country restaurant, the home of suckling pig. This is always filled with Portuguese locals, especially for Sunday lunch...a unique experience thanks to Fatima. We drive to Viseu, the beautiful garden city in the centre of Portugal, heart of the Dao wine region, home for the next two nights. We are staying in a building dating back to 1842, a former hospital, architecturally reimagined in 2009...in the centre of the old town full of small bars and a perfect place to stroll in the evening. Overnight **Pousada Viseu** - ***B, L***

Day 4 - Monday 20th September
Breakfast at hotel then we journey out to visit a big weekly produce market with everything from farm equipment to spices; mounds of vegetables and fruit in season, cooking pots and knives...we meet our guide Fatima to buy some of the ingredients for a cooking class on her beautiful family estate.
We can't leave the market without tasting some of the best Portuguese-style chicken cooked over charcoal and brushed with piri-piri sauce served with a cold Portuguese beer.

It's then hands-on cooking at Fatima's home where she will be featuring classic dishes from both her wood-fired oven and over the BBQ...all ready for a late lunch with some superb wines. Free evening.
Overnight **Pousada Viseu - *B, tasting, L***

Day 5 - Tuesday 21st September
Breakfast at our hotel. We head to the Douro and our friend Sandra Tavares' Wine and Soul's headquarters where handpicked grapes are stomped (by feet!) in big concrete vats, then head to an al fresco lunch on her estate at the most beautiful stone house halfway down a steep valley terraced with vines. Breathtaking and with the opportunity to taste Sandra's exceptional wines in a tasting led by her.

We then drive to the stunning deep Douro Valley to stay on a wine estate – the luxurious **Hotel Quinta de Ventozelo**. Enjoy a dinner high above the vines which will feature many regional dishes and local wine. ***B, L, D***

Day 6 - Wednesday 22nd September
Breakfast at the estate and a later start to allow for a walk through the valley or a swim in the estate's pool. Enjoy a tour of the museum on our wine estate in your own time and join us to visit the extensive estate next door and enjoy a tour and tasting.

Later in the afternoon we join estate chef Lionel Martins in the estate's gardens to gather produce for a cooking class and dinner cooked in the woodfired oven. **Hotel Quinta de Ventozelo - *B, L, D***

Day 7 - Thursday 23rd September
Breakfast at the estate and pack up to drive south via lunch at a treasured family restaurant serving just a handful of dishes. We arrive in a very different wine region - Alentejo with its drier climate and whitewashed towns, including the very beautiful old city of Evora.

We stay in a stylish hotel in the old part of town. There's time to for a walk through the cobblestoned streets to dinner and some lovely small shops. Dinner is at a traditional rustic restaurant featuring the food of the Alentejo region and its wine. Overnight **Olive Hotel - *B, L D***

Day 8 - Friday 24th September
Breakfast at hotel and checkout. We farewell Fatima and drive across the border into Spain straight to the picturesque town of Jerez de los Caballeros in the province of Badajoz in Spain's Extremadura region, a charming town located inside the beautiful Dehesa forest of oak trees that are the home to the Iberian Pig.

We meet our guide and host chef Frank Camorra and walk the tiny, whitewashed streets of the town and visit some of iconic historical buildings including the Santa Maria Cathedral and Knights Templar Castle. Frank will take us to lunch at a private club to try the regional specialties including cocido the true national dish of Spain. In the afternoon we head to Frank's home town - beautiful Cordoba, full of Moorish architecture and winding lanes full of discoveries, staying in the lovely **H10 Colomera** in the old city (our hotel for 3 nights) with a rooftop bar and pool and in the middle of town.

This evening we walk to the nearby famous bullfighter Manolete's bar for tapas before a stroll through the old city. Overnight **H10 Colomera** - ***B, L, tapas***

Day 9 - Saturday 25th September
Enjoy breakfast at the hotel and afterwards a short walk to the local market then head to one of the top jamon producers of the region, visiting the impressive curing room before heading to a country estate amongst the sculptural cork trees where we'll have a class cooking over a fire using a deep-dish pan called a perol. We will enjoy many local delicacies as well as wine and beer and relax in the Spanish countryside, returning early evening to Cordoba. Free evening. Overnight - **H10 Colomera - *B, tastings, L***

Day 10 – Sunday 26th September
Breakfast at hotel then we head out to explore the winding laneways of the old city, visiting the famous Mezquita set in an Arabian Night's Garden with date palms and fountains; Don Quixote fountain; a visit to a museum dedicated to acclaimed artist Julio Romero de Torres before a pre- lunch fino and then a feast in a private room at one of the city's old-style grand restaurants.

This is the afternoon for a siesta and if you'd like, join us for (optional) tapas and drinks at one of the unique bars in the Jewish quarter of the old city. Overnight **H10 Colomera** - ***B, pre-lunch drinks, L***

Day 11 - Monday 27th September
Breakfast and check out to drive through some stunning countryside to the charming town of Jerez, home for the next two nights.

On the way we plan to explore the town of Antequerra with lunch with one of Spain's top female chefs Charro Cremona with her son winemaker Fran looking after the matched wines.

We then drive to the Andalusian stronghold of culture - Jerez, deep in sherry country and check in to our stylish accommodation right in the centre of town. This evening we meet our local guide Aurora Munoz Cachon and visit the most adored tapas spot - the famous Las Banderillas where the locals gather in the evening. If there's one place on earth that's pure Spain, this is it...and it's just a minute's walk away from our hotel. Overnight **Hotel Palacio Corredera - *B, L, tapas***

Day 12 - Tuesday 28th September
After breakfast in the hotel enjoy the theatre and deliciousness of the local churros maker Manuel (with a thick hot chocolate) outside the vibrant produce market in Jerez before spending time with the seafood and fresh produce providores to see regional seasonal delicacies.

We then drive to a working cattle farm and a cooking class/lunch with owner Chente - a great host and a wonderful cook. We enjoy Spanish wines and a knockout paella and a swim (if you like) in one of the loveliest and unusually situated infinity pools high above the plain with the mountains in the distance. After a rest at our hotel, we hit the town for a night of stirring flamenco at a favourite bar. Overnight **Hotel Palacio Corredera** - ***B, L, tapas***

Day 13 – Wednesday 29th September
Breakfast at hotel and check out – we start the day with a visit to one of the huge sherry houses of Jerez – Fundador .. then drive to El Puerto de Santa Maria, a stylish town across the bay from Cadiz where the brilliant restaurant Taberna del chef del Mar is ready to create a feast of modern Spanish dishes based on many types of seafood.

Late afternoon we check in to our absolute waterfront hotel and meet to walk through Cadiz - along the waterfront promenade has a Cuban vibe and through the streets and palm filled squares before our final night of tapas at the classic Taberna Casa Manteca. Overnight **Parador Cadiz - *B, L, tapas***

Day 14 - Thursday 30th September
Breakfast at hotel. Check out and depart at 9.30am to Seville where we join brilliant local guide writer Fiona Flores Watson at the produce market in Triana where we enjoy a vermut and gildas and visit some of the food stalls for tastes and last minute gifts.

We then drop guests to ta central point for taxis if you're staying in Seville, the train station and airport. For those looking at flights from Seville, we will arrive at the airport around 2pm. **(Please don't book flights before 4pm or train travel before 3pm**) - ***B, light snacks***

Costs: $16,950.00 per person twin share or double, land content only. Single Supplement + $2700.00

Includes: luxury accommodation, 13 breakfasts, 12 lunches, 5 dinners, 4 tapas and many tastings – Including cheese, wine, port, luxury bus transfers in Portugal and Spain, 4 cooking classes and wonderful hosts/guides. Note – at one or two of the tapas places, it may be easier for guests to cover drinks while Gourmet Safaris covers tapas dishes.

Not included: Airfares, taxes, passport fees, travel insurance, visas (if applicable), items of personal nature, transfers other than those stated.

Note: many of the **streets in Lisbon and Porto are winding and cobblestoned and some are quite steep**. There are also steps to be negotiated so **a good level of mobility and fitness is required** to participate in this safari. Some walks in the itinerary are over 1km in length.

Initial bookings and information to:

Gourmet Safaris
P O Box 877
Neutral Bay NSW 2089 Australia
Ph: 61 2 8969 6555
e: info@gourmetsafaris.com.au
www.gourmetsafaris.com.au

Terms & Conditions:

Deposit & Payment: A non-refundable deposit of **$1500.00** per person is required on confirmation in order to secure your reservation. Final payment is due before **90 days** before your departure date.

Special Requirements: Please advise Gourmet Safaris of any special requirements such as Special Meals, Medical Requirements etc., as soon as possible. If you get motion sickness it is imperative that you bring with you motion sickness pills as we travel by boat and coach through sometimes mountainous roads.

Accommodation: Our accommodation is selected for location and facilities. We have tried to choose the best available. Please remember payment of a single room does not automatically guarantee better accommodation, only privacy. In Spain & Portugal single supplements are very high and we've tried to do our best to keep this as low as possible.

Travel Insurance: We strongly recommend you purchase a comprehensive travel insurance policy of your choice at the time of booking. Insurance covers cancellation fees payable for airline tickets, accommodation, loss of deposit, luggage etc. Normal travel

insurance conditions apply. (Insurance may not cover trip cancellation due to pre-existing medical conditions.) Please read your policy carefully.

Cancellation: If cancelling prior to final payment the deposit is non-refundable. After final payment is received a cancellation fee of approximately 75% applies. This percentage may be less depending on the date of cancellation. A cancellation fee of 100% is applicable within 14 days of travel. If cancellation is not due to pre-existing illnesses, travel insurance will cover most or all the cancellation fee. Please read your policy carefully.

Pricing: All prices are shown in Australian dollars and are current as the date of printing this itinerary. If there is dramatic fluctuation in the exchange rate or the price of services provided which are beyond the control of Gourmet Safari, Gourmet Safaris reserves the right to adjust tour prices accordingly, even though the balance of payment may have been made. This would only happen in very unusual circumstances.

Exclusions: Visas, insurance, excess baggage, extra meals, laundry, drinks, items of a personal nature, some gratuities and international departure taxes.

Itinerary Validity and Content: This itinerary is valid for the period of **2027** unless otherwise specified. Every effort has been made to ensure accuracy. Gourmet Safaris shall not be liable for any injury, damage or loss caused by any inaccuracy. Gourmet Safaris reserves the right to change tour arrangements or accommodations due to safety or security reasons and will endeavour to provide alternative arrangements of the same standard as that originally booked.

Disclaimer: Gourmet Safaris is not a carrier or hotelier, nor do we own aircraft, hotels or coaches. The services Gourmet Safaris supplies consist of arranging and co-ordinating accommodation, tours and transfers, making bookings and issuing vouchers to be redeemed by suppliers if necessary. We exercise every care in the selection of reputable airlines, tour operators, coach operators, hotels and other suppliers of the various travel services which are used in these tours. It is important to note, therefore, all bookings with Gourmet Safaris are subject to the terms, conditions and limitations of liability imposed by the service providers whose services we utilise, some of which limit or exclude liability in respect of death, personal injury, delay and loss or damage of baggage. Because of this Gourmet Safaris does not accept liability for events beyond our control nor liability for accidents incurred due to actions taken at your own risk.

Clients' Responsibilities: It is your responsibility to obtain visas, passports, health certificates or other travel documents where required for the tour. It remains your responsibility to ensure that these documents are in order and to meet any additional costs incurred because of failure to comply with such requirements. It is also your responsibility to book your own airline tickets to meet the tour at the designated place where tour begins.