



Gourmet Safari to Portugal and Spain Sample Itinerary Thursday 19th September – Wednesday 2nd October 2024

Join us for our inaugural Portugal and Spain Safari led by Maeve O'Meara, Portuguese chef Fatima Nascimento and Spanish chef Frank Camorra. 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 a comfortable luxury bus and most distances mean you are not travelling for too long.

Day 1 - Thursday 19th 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!)

We'll meet 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. Later we are picked up by bus to enjoy an after-dinner drink at a rooftop bar with a view of the beautiful old city across to the castle. **Welcome Drinks, dinner**

Day 2 - Friday 20th 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 pastéis de nata (Portuguese custard tart) with coffee; we will guide you (largely on the flat) through tastings and visits to some centuries-old specialist shops, one of the world's great food museums, a light lunch and time for a rest in the afternoon. Dinner at one of Lisbon's cherished restaurants where we have a private room with chefs looking after us. **B, many tastes, light lunch, D**

Day 3 - Saturday 21st 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. We'll visit the town of Luso and sample some of the lovely mineral water in the main square.

Tonight's accommodation is in Viseu. Overnight **Pousada Viseu B, L, D**

Day 4 – Sunday 22nd September

Breakfast at hotel then we visit a big local 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 - Monday 23rd September

Breakfast at our hotel and a later start to the day to allow time for a walk through the many shaded paths through the forest surrounding the palace before driving to a ferry in seaside Aviero which will take us to a specialist restaurant featuring sardines cooked over charcoal – one of Portugal's most famous dishes. We then drive to the stunning deep Douro Valley to stay on a wine estate – the just opened 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 - Tuesday 24th 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. We visit our friend Sandra Tavares' Wine and Soul's headquarters where handpicked grapes are stomped (by feet!) in big concrete vats. Then journey by four-wheel drives to Sandra's private farmhouse for lunch of produce all grown on the estate including of course her wine.

Later we'll enjoy a walk through the charming town Pinhao right on the river, its railway station full of blue and white tiled murals. Optional dinner at our hotel. **B, L**

Day 7 – Wednesday 25th 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 are keen to introduce you to the local baker just a few steps from our stylish hotel in the old part of town. Then give you time to get ready for a walk through the cobblestoned streets to dinner (via a divine Made in Portugal shop which ships to Australia). 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 - Thursday 26th September

Breakfast at hotel and checkout.

We then drive across the border into Spain straight to an open-air square in the middle of Seville for a lunch of local dishes including the cured tuna mojama, the velvety soup salmorejo, the moreish crusty roll with slow cooked meat called pringa, fried fish and more.

In the afternoon we head to Frank's birthplace and hometown of Cordoba, full of Moorish architecture and winding lanes full of discoveries, staying in the lovely **Palacio del Bailio** in the old city (our hotel for 3 nights) with a walled secret garden and an underground spa and pool. **B, drinks L**

Day 9 - Friday 27th September

Enjoy breakfast at the hotel in a room with a glass floor looking down to an archeological dig.

We'll have a 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 Frank will host 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. **B, tastings, L**

Day 10 - Saturday 28th September

Breakfast at hotel then we head out to explore the winding laneways of the old city, visiting the famous Mesquita set in an Arabian Night's Garden with date palms and fountains; enjoy the lovely flamenco museum and more before a pre-lunch fino and then a feast in a private room at one of the city's old-style restaurants. This is the afternoon for a siesta and if you'd like, join us for tapas and drinks at one of the unique bars in the old city. **B, drinks, L, tapas**

Day 11 – Sunday 29th September

Breakfast and check out to drive to the town of Aguillar de la Frontera and one of Frank's contacts Antonio who presides over a remarkable museum of eclectic things – from gramophones and taxidermied eagles to an Egyptian mummy...before a tasting of the estate's fino (sherry) and aged Pedro Ximinez (unforgettable, one of the best in the region).

Lunch at a nearby restaurant before we drive into the mountains to taste a world-renowned cheese and stretch our legs in a pretty village. We check in to sleek modern rooms set in renovated old buildings in the old town at **Hotel Boutique Palacio Corredera**. We've arranged our friend Aurora to reserve seats at the best tapas bar in town just around the corner from our hotel. **B, L & cheese and wine tasting, tapas**

Day 12 – Monday 30th 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 Frank and the owner of the estate who is 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. **B, L, tapas**

Day 13 – Tuesday 1st October

Breakfast at hotel and check out to move onto the seaside city of Cadiz, where we stay right on the water in the **Parador de Cadiz**. We'll have a walk in the old city and then catch the ferry to El Puerto de Santa Maria, a stylish town across the bay 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 will rest at our lovely hotel before our final night at Frank's favourite bar in the universe – Taberna Casa Manteca. **B, L, tapas**

Day 14 – Wednesday 2nd October

Breakfast at hotel. Check out and depart at 9.30am. Travel to Seville where we join brilliant local guide Fiona at the produce market in Triana...enjoy a coffee and then we will explore the exceptional Centro Ceramico Museum. We are in the heart of the area where the stunning tiles have been made for centuries. We will have a walk through the neighbourhood then drop guests to 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, coffee**

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 2 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. As you know, we are yet to run this safari but please know we will do our utmost to make it smooth and easy.

Costs: \$12,895.00 per person twin share or double, land content only. Single Supplement ++ \$1850.00

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 700m – 1klm in length.

Initial bookings and information to: Gourmet Safaris P O Box 877 Neutral Bay NSW 2089 Australia ph.: +61 2 89696555 email: info@gourmetsafaris.com.au www.gourmetsafaris.com.au	Recommended Travel Agency for Trip Bookings and Airline Tickets: David Vuong Travel – ATAS Accreditation No: A10652, AFTA Member No.: 02712 PO BOX 5296 MARRICKVILLE NSW 1475 Suite 4, Level 1, 333 King St, Newtown NSW 2042 Ph: 02 95162990 / FAX:02 95163990 email: dvtravel@bigpond.net.au /web: www.davidvuongtravel.com
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Terms & Conditions:

Deposit & Payment: A non-refundable deposit of **\$1000.00** per person is required on confirmation to secure your reservation. Final payment is due before **90 days** before your departure date.

Special Requirements: Please advise Gourmet Safaris or David Vuong Travel 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 fees. 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 **2024** 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.