



ALMALUSA
COMPORTA

COM POR TA

THE FOODIE GUIDE

Between the 1st and 5th centuries, Tróia boasted one of the most significant fish industries in the Roman Empire. The factory at Tróia was renowned for processing sardines and producing garum, a fermented fish sauce still enjoyed in restaurants today. At the **Roman Ruins of Tróia**, as much as 700 tonnes of fish and 300 tonnes of salt were processed.

In Comporta, fishing has been replaced by agriculture, with **rice cultivation** emerging as one of the region's defining industries. Currently, 1,100 hectares are dedicated to rice farming, yielding 7,000 tonnes annually. Meanwhile, the cultivation of sweet potatoes, broccoli, carrots, peppers, tomatoes, and other vegetables has steadily increased, with more than 50,000 tonnes produced each year.

HIS TO RY



The Library Bar & Restaurant at the AlmaLusa Comporta hotel offers a cosy and laid-back setting, ideal for enjoying a cocktail or indulging in a delectable meal. Recommended dishes include the carabineiro rice, duck terrine with oven-baked rice and offal croquettes, and the Chef's signature bacalhau Brás. To round off your meal, the rice pudding tartlet and the chocolate dessert with pistachio ice cream are irresistibly tempting – an absolute must-try!

Open from October to May

Rua Pedro Nunes, n.º 6, Comporta

(+351) 265 098 600

Average price | €€ - €€€

[Learn more >>](#)



LIBRARY



**LIBRARY BAR
& RESTAURANT**

On the fully renovated rooftop of the AlmaLusa Comporta hotel, with breathtaking views of the rice fields and sunset, you can savour great music in an open-air setting, lounging on comfortable sofas while enjoying delicious tapas and innovative cocktails. Share some fresh Sado oysters, tuna tartare, or prawn tacos with friends. For those eager to try something new, cool off with one of the house specials: the Hazelnut Haze (with coffee and vanilla) or the Sunset Smash (a refreshing mix of lime, strawberry, and basil). From Thursday to Saturday, enjoy the DJ sets and stay tuned for the lively parties that make summer unforgettable.

Open from May to October
Rua Pedro Nunes, n.º 6, Comporta
(+351) 265 098 600
Average price | €€ - €€€
[Learn more >>](#)



RO OF TOP



**THE ROOFTOP BAR
& RESTAURANT**

The restaurant "A Escola" in Alcácer do Sal is set in a former primary school building, where desks and blackboards are creatively integrated into the decor. Boasting an impressive wine cellar, it focuses on locally sourced Sado products, prepared with traditional techniques. Don't miss the wild rabbit pie or the partridge in púcara - truly exceptional dishes.

Cachopos, EN253

(+351) 265 612 816

Average price | €€ - €€€

[Learn more >>](#)



ES CO LA



A ESCOLA

Housed in what was once a stable, this restaurant combines modernity with a unique charm. The dishes are made with locally sourced ingredients and fresh, seasonal produce. Don't miss one of the house's signature dishes: the croquettes made pork neck from Alentejo.

Rua do Secador n.º 9, Comporta

(+351) 930 451 879

Average price | €€€ - €€€€

[Learn more >>](#)



CA VAL ARI ÇA



CAVALARIÇA

Situated in the heart of Comporta, São João is one of the best places to savour fresh seafood and enjoy a fine glass of wine. The traditional menu is predominantly focused on fish and seafood dishes – the clam rice is a must-try (a real indulgence!). Don't forget to ask the friendly owner for a wine recommendation – a true connoisseur who will provide the perfect pairing for your meal.

Rua 24 de Junho n.º 2, Comporta

(+351) 960 314 173

Average price | €€ - €€€

[Learn more >>](#)



SÃO JOÃO



SÃO JOÃO

There's nothing quite like enjoying a meal with a sea view... In this inviting space, the menu features local produce, with a particular emphasis on rice and fish. Choose from a variety of options including tapas, salads, grilled fish, sushi, and traditional stews. The cuttlefish rice is a must-try! In the summer, stay on for a vibrant evening, with cocktails, sangria, and DJ sets to keep the energy high.

Praia da Comporta, Grândola

(+351) 933 976 520

Average price | €€€

[Learn more >>](#)



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COMPORTA CAFÉ

Comporta Flavours Wine & Food has breathed new life into the historic "O Folha" restaurant, now also serving as an art gallery with a rooftop terrace. The menu is centred around fresh fish and seafood, with a wide selection to choose from – from sardines and tuna fillets, to sole and grilled cod. Rice and pasta dishes are also featured, with standout options such as clam rice and seafood pasta. There are also choices for meat lovers and vegetarians, ensuring something for everyone.

Rua do Comércio n.º 10, Comporta
(+351) 265 497 372
Average price | €€€
[Learn more >>](#)

FLA VOU RS



COMPORTA FLAVOURS

Dona Bia is a Comporta classic, well-known and always bustling with people eager to try the region's rice-based specialties. From clam rice with prawns to John Dory fillets with coriander rice, there's something for everyone. For those who enjoy grilled fish, the menu also boasts a variety of fresh fish options.

Estrada Nacional n.º 261, Comporta
(+351) 265 497 577
Average price | €€ - €€€
[Learn more >>](#)



DONA BIA



DONA BIA

At the famous Sal restaurant on Carvalhal beach, you'll experience the freshest fish, a laid-back atmosphere, and breathtaking views of the sea and sunset. The grilled fish changes daily, depending on what's freshest at the market, so be sure to ask the staff for their latest recommendations. Alternatively, you can enjoy one of the menu favourites – fried John Dory fillets with clam rice, prawn spaghetti with lobster, or grilled tuna steak. There are also options for meat lovers and a selection of tapas to share throughout the day.

Alameda da Praia do Carvalhal

(+351) 265 490 129

Average price | €€€

[Learn more >>](#)



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SAL

O Jacaré da Comporta is a stylish restaurant inspired by its counterpart in Bahia, Brazil, but with a unique twist that reflects the traditional charm of Comporta. While the staff are Brazilian, the menu is mainly Italian. The Jacaré pizza, topped with gorgonzola, figs, and pancetta, is absolutely delicious. And the house tiramisù is the perfect finishing touch. Don't forget to complement your meal with one of their signature cocktails – the Wild Jacaré combines Zacapa 23 rum, Cointreau, and a touch of magic.

Rua do Secador n.º 9, Comporta

(+351) 969 457 106

Average price | €€ - €€€

[Learn more >>](#)

JACARÉ



**JACARÉ DA
COMPORTA**

Mesa is a charming gastrobar located next to "The Life Juice" store in Comporta. This hidden gem is the perfect find when exploring a new destination. The menu boasts exceptional dishes crafted from fresh, locally sourced ingredients, including Sado oysters, daily fish crudo, veal tartare, and cauliflower croquettes. To complement your meal, choose from a thoughtfully curated selection of the finest Portuguese wines.

Rua das Comportas n.º 2, Comporta

(+351) 911 937 517

Average price | €€€

[Learn more >>](#)



MESA



MESA