

SPEND IN



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LISBOA



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A ESSÊNCIA DO ESSENCIAL

Presuntos became known internationally. In spite of all this, the restaurant maintains its family atmosphere, a unique style and high-quality products and dishes. Historic recipes such as 'bacalhau à Gomes de Sá' and mythical recipes such as 'Kid a Moda de Monção' and 'Rice de lampreia' which have seduced diverse palates, remain in the memories of each of those who have tasted them. Graça's hand connects directly with the heart of those oh so tasty dishes because as her children state: Graça tastes so different..... "Graça sabe disto. A Graça sempre sabe, porque mesmo quando não sabe, adivinha".

Their children and grandchildren are now running this gastronomic temple in Lisbon which Evaristo and Graça founded based on love, passion and effort. The same street, the same flavours, loyal to a popular culture which worships sea and land, their fish and fruit.

SEA ME (Form page 26)

The restaurant Sea Me in the Chiado quarter offers one of the best selections of fish and seafood in Lisbon. Its menu is the best way to get to know the gastronomic treasures of our sea.

Lovers of high-quality fresh fish shouldn't miss this place in Lisbon: the restaurant O Sea Me. Located in the heart of the Chiado neighbourhood, it is the best example of the ambitious project of Seame Group which also includes O Prego de Preixaria, and A Figideira de Bairro. O Sea Me is run by Hugo Gouveia, chief executive, and Rita Almeida, head of waiters, who manage a team of almost 50 collaborators who share their passion for fish and for Portuguese cuisine. Their commitment and savoir-faire can be appreciated in the selection of seafood and fish from our sea that they cook everyday in their kitchen. Sea Me makes sure that the fishermen they work with use traditional techniques to catch fish, excluding every endangered species. This commitment to the oceans and the environment is the best formula to ensure optimal fish quality in the future. Among its specialties it is worth mentioning sole, turbot, red mullet, gild-head bream and seafood such as shrimps, prawns, barnacles and lobster. Grilled in the oven, they form part of creative dishes which combine Portuguese tradition with cuisines from around the world such as tigre Thai 'ao alinho em caril verde e arroz jasmin' or the Risotto 'de camarão e tomate aromatizado de manjericao'. The menu would not have been complete, as in all establishments devoted to fish, without a place for Japanese cuisine, offering a wide range of Hosomaki, Uramaki, Futomaki and Tataki. Delicious additions meticulous touches to the value of the fish dishes which are exceptional due to the fish's freshness and taste. Such insight into the gastronomic treasures of the sea may be accompanied, to make the journey perfect, by one of the references proposed on the wine list, offering an interesting mixture of champagnes, sparkling wines and white wines, among which we find the best in the country.



CHIADO PALACE (Form page 28)

The ancient Quintanella Palace was restored and transformed into Chiado Palace. An ambitious project which brought new life to this magnificent building welcoming the best Portuguese bars and restaurants.

Chiado Palace brought new life into a building which can boast about its very eventful history. This beautiful building was constructed on the initiative of the first Baron of Quintela in 1777. Throughout history, it was used as a headquarters of the French invaders during the Napoleonic War, a centre of culture and political conspiracies in the first third of the XIX century, a museum of musical instruments as well as headquarters of the Institute of Art and Decor. In the course of two centuries, the palace was in the hands of many members of the Quintanella family, the last owner being the 8th Marquis of Pombal. In 2014, three partners dared to embark on an ambitious project which has become a brilliant reality. Thanks to their hard work, the halls and rooms of the palace not only shine with splendour, but also accommodate a selection of the best Portuguese restaurants and bars. Duarte Cardoso Pinto is one of the partners who had the courage and vision to recover this emblematic space.

He joined forces with the architect Frederico Valssassina, responsible for restoration and modernization, and Caterina Cabral who was in charge of interior decoration based on a fusion of the classic character with an elegant and modern concept. The result cannot be more spectacular. Chiado Palace has become one of the most surprising places in Lisbon, both for its magnificent setting highlighted by renovated ceiling and wall frescoes, and for the gastronomic and leisure activities offer which can be enjoyed on its two floors. There are six restaurants in the palace responding to every need of heterogeneous audiences: The Meat Bar, Bacalhau Lisboa, Local Chiado, Sea, Delisbon and Sushic offer a wide variety of options from tapas through creative cuisine to Japanese gastronomy. Duarte Cardoso Pinto highlights that: "We have a very heterogeneous clientele, from the youngest guests who enjoy a quick and informal meal on the ground floor to those who want to have a drink and visit our Foyer bar located on the 1st floor. Moreover, there is Sushic Chiado offering romantic dinners for couples. In fact, we offer a little bit of everything, which makes every visit to Chiado Palace a different experience." Chiado Palace is a byword for gastronomic variety which is characterized by high quality offered in all its spaces proposing the best Iberian product from the traditional cod to the Cinco Jotas ham. Another strong point of this project is the excellent service. Duarte Cardoso points out: "We have an excellent team made up of the best professionals who give their best to satisfy and meet all needs of every single diner." This offer is completed with an intense agenda of social and cultural events with special attention paid to music. During this year, in addition to the performance of its resident DJs, the palace holds theme nights and concerts of different styles. Exhibitions such as the one dedicated to the work of Sónia Domingues, displayed from May to June, fill the palace with the latest works of various artists. For all that, Chiado Palace is an attractive experience that neither the citizens of Lisbon nor anyone who visits the city should miss.

LIVING INTERIORS (Form page 30)

Architecture and interior design are linked through their nature, theory and practice of each building and structure. Cristina Jorge de Carvalho's study underlines its expertise when projecting and designing the structure of a house, its exterior and interior. Her style is renowned both in and outside Portugal, as she creates timeless elegant spaces. The natural evolution of this atelier was to design and produce its own furniture following the same style the interior designer has had in all her works. Handmade by Portuguese craftsmen, the pieces convey the contemporary, practical elegant design typical of the atelier. The first season presents four different lines combining leather, steel, laser, iron, brass, linen, glass and marble.

Oh Table! (in the picture) belongs to the line Higher Love, which consists of pieces of unique designs in which metallic elements, made of brass or steel, are combined with noble materials such as marble, the latter being the main protagonist of the table structure, an example of how handicraft has used raw natural materials together with other contemporary materials. The creations by the atelier Cristina Jorge de Carvalho provide an innovative element to interiors, adapting both to classic settings, as can be seen in the picture, and to minimalist and futurist settings.



DAVID HOCKNEY (Form page 34)

The work of David Hockney is a faithful reflection of art from the middle of the last century, with its conundrums and its grandeur. Taschen has dedicated a spectacular book to him compiling most of his productions. Six decades during which he has created a collection of pieces with vibrant colours and complex significance.

"I assume the best work is yet to come" is one of the famous quotes we associate with David Hockney (Bradford, 1937), who together with Francis Bacon and Lucien Freud are, possibly, the three most influential British artists in the XX century. Unique artists who eluded being categorised in only one style, school or aesthetic trend thanks to their personality and creativity. Hockney, the youngest and the only one still alive, is an artist who started his career during the period of political and socioeconomic recovery that took place after the traumatic Second World War, in the exhaustion of Informa-



LIVING INTERIORS

Texto por LEA DORÁN

A arquitetura e o design de interiores estão naturalmente ligados, na teoria e na prática, em cada edifício ou construção. O estúdio de Cristina Jorge de Carvalho, pode orgulhar-se da sua habilidade em projetar e desenhar o esqueleto da casa, o exterior e o interior. O seu estilo é reconhecido dentro e fora de Portugal por criar espaços elegantes e intemporais. A evolução natural deste ateliê, é desenhar e produzir os seus próprios móveis com o mesmo espírito que a decoradora de interiores demonstrou em todas as suas intervenções. Feitos à mão pelos melhores artesãos portugueses, as peças refletem o *design* contemporâneo, prático e elegante do ateliê. O resultado desta

primeira coleção são quatro linhas diferentes, que combinam pele, aço, lasur, ferro, bronze, linho, vidro e mármore. A *Oh Table* (na imagem), pertence à série *Higher Love*, que engloba peças com *design* único nas quais os elementos metálicos, de bronze ou aço, são combinados com materiais nobres como o mármore. Este último é o protagonista central da estrutura da mesa, um exemplo de como o artesanato soube empregar matérias-primas naturais e uni-las a outros materiais contemporâneos. As criações do ateliê de Cristina Jorge de Carvalho, constituem um elemento inovador nos interiores e adaptam-se quer aos ambientes clássicos, como o da imagem, aos mais minimalistas e futuristas.



The full content is translated and can be found in the booklet stored in the end of the magazine for your convenience.