

Vitor Sobral ^(PT)

Tasca da Esquina (Lisboa)

June 29th, thursday



Chef Vitor Sobral is the greatest reference of national gastronomy. Known for his unique way of interpreting and modernizing traditional Portuguese dishes, he is a master in preserving typical portuguese spices and flavors. Born in 1967, on the south bank of the Tagus river, he rooted his array of flavors in the palate of the Alentejo coast. His journey took him to the best known restaurants, today having his own establishments, the Tasca da Esquina and Cervejaria da Esquina in Lisbon. Two establishments of reference where Portugal is served with a generous amount of innovation and inspiration. His Tasca da Esquina connects Portugal and Brazil, with open doors in both. He has recently extended his activity to a team in Luanda too.

In recognition of his efforts, gift and talent, Chef Vitor Sobral received, among many others, the Degree of Commander of the Order of Infante D. Henrique, in March of 2006. He is the gastronomic consultant Chef of several renowned brands, like TAP, Vista Alegre and Silampos, he also collaborates with several restaurants. In addition, his willingness to share his knowledge prevails, whether in terms of training or book publishing.