

Discover Shoulder  
Season Travel with  
The Largo's Porto  
Unknown

2025



**AS SHOULDER SEASON** travel continues to rise, offering quieter moments and unique experiences away from the hustle of peak seasons, The Largo, Porto, is redefining cultural exploration in 2025. Porto Unknown, a series of four immersive experiences designed to celebrate the city's rich traditions during its most tranquil months.

Since its inception in 2017, The Largo has been deeply engaged with Porto's cultural communities and has designed events which provide an intimate, curated glimpse into Northern Portugal's rich traditions and

abundant local produce. Building on the success of the first year of Porto Unknown for June's São Joao festival and November's São Martinho celebrations, the 2025 edition continues The Largo's commitment to creating meaningful experiences for its guests.

This year-long series of curated experiences highlights the essence of Porto's cultural and gastronomic identity, offering guests exclusive access to moments that honour the city's legacy while embracing the charm of its quieter seasons.

# Spring Camellias in Bloom

20<sup>th</sup> – 23<sup>rd</sup> march

Known as the “City of Camellias,” Porto’s relationship with these exquisite flowers dates back to their introduction in the 18<sup>th</sup> century. Thanks to the city’s temperate climate and acidic soils, camellias thrived, becoming a signature of Porto’s gardens and public spaces by the 19<sup>th</sup> century.

Today, camellias remain a celebrated part of the city’s cultural identity. Guests can enjoy an exclusive rooftop dinner at The Largo’s terraço, featuring dishes inspired by the season and crafted by chef Nuno Mendes. Optional guided tours of Porto’s historic camellia gardens offer a deeper insight into the city’s horticultural heritage, culminating in an experience that beautifully captures the essence of spring in Porto.



Price for two guests 4600 € (VAT included)

- › Three night-stay with breakfast included
- › Immersive experience: Camellias and Port Wine
- › Artistic performance at The Largo
- › Dinner designed by our chefs at terraço, our rooftop restaurant.

# Summer Seaweed

12<sup>th</sup> – 15<sup>th</sup> june

Porto's coastal location has fostered a deep connection with the Atlantic Ocean, where seaweed has long been integral to both culinary traditions and artistic expression. Historically used in local dishes and as natural fertilisers, seaweed symbolises the region's resourcefulness and creativity. This summer, The Largo celebrates seaweed's

multifaceted significance through collaborations with local artists and artisans and workshops including seaweed imprints and optional culinary workshops or coastal foraging excursions. These bespoke experiences invite guests to explore seaweed's cultural relevance while immersing themselves in Porto's maritime heritage.



Price for two guests 6500 € (VAT included)

- › Three night-stay with breakfast included
- › Immersive experience: Seaweed foraging by the beach
- › Artistic performance at The Largo
- › Dinner designed by our chefs at terraço, our rooftop restaurant.

# Autumn

19<sup>th</sup> – 22<sup>nd</sup> october

# Acorns & Wine

Acorns, once a staple in northern Portuguese diets, reflect the resourcefulness of local communities who relied on them during times of scarcity. These traditions endure in Northern Portugal's cuisine, which remains closely tied to the land and its natural bounty. Similarly, *Letra F* vineyards in the Douro Valley, once overlooked, are now celebrated for producing elegant wines characterised by freshness and complexity. Cultivated using traditional, non-interventionist practices, these vines preserve a

living heritage of Portuguese viticulture. This autumn, The Largo invites guests to partake in a blind wine tasting featuring *Letra F* wines, followed by a dinner spotlighting foraged ingredients and acorn-inspired dishes. Optional activities, such as mushroom foraging in Gêres or workshops on the medicinal properties of acorns, offer guests a deeper connection to Portugal's cultural and gastronomic heritage.



Price for two guests 6500 € (VAT included)

- › Three night-stay with breakfast included
- › Immersive experience: Acorn foraging with local experts
- › Special tasting with Winemaker at The Largo
- › Dinner designed by our chefs at terraço, our rooftop restaurant.

# Winter Janeiras & Olive Oil

8<sup>th</sup> – 11<sup>th</sup> January, 2026

**MORE THAN CHRISTMAS** join us in the unfolding of winter traditions of Porto and the Northern region.

In January, Portugal celebrates the tradition of *Cantar as Janeiras*, where groups of singers visit homes to wish neighbours a prosperous New Year. This ancient custom, with roots in Roman times, symbolises community and continuity. Complementing this festive tradition is Portugal's deep connection to olive oil, often called

“liquid gold.” Integral to the nation's cuisine and culture, olive oil embodies prosperity, health, and craftsmanship, with its production rooted in centuries-old harvesting methods. Guests will enjoy a performance by traditional *Janeiras* singers, followed by a curated dinner featuring olive-inspired dishes. Optional activities include an olive oil tasting tour in the Douro Valley or workshops on seasonal pastries, providing an authentic and immersive celebration of winter in Portugal.



Price for two guests 5200 € (VAT included)

- › Three night-stay with breakfast
- › Immersive experience: Private olive oil tasting at the olive tree plantation in Douro Valley.
- › Artistic Happening at The Largo
- › Dinner designed by our chefs at terraço, our rooftop restaurant.

**THE PORTO UNKNOWN PACKAGE**

The package includes a three night-stay, round-trip transfers from Porto airport, daily *à la carte* breakfast and featured seasonal experiences.

Additional activities may be booked to tailor each stay further. Special booking and cancellation policies may apply.

**CONTACTS**

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