

## Restaurante Bombordo

Bombordo is a small establishment facing onto the main avenue (Avenida Luisa Todi) behind the waterfront, near the old centre of Setúbal. The restaurant, which spills out onto the pavement, serves only fish, which is cooked on a huge pavement barbecue. Each type of freshly-caught fish is grilled separately and served in recurring sequence — the *rodizio de peixe*. Buskers entertain the customers eating outside under the shade of plane trees.



Rodizio de peixe and (opposite) orange roll, as served at Bombordo

**RESTAURANTE BOMBORDO**  
Avenida Luisa Todi, 536, Setúbal  
(mobile) 917 306 705  
daily, except Mondays €

the **speciality** is *rodizio de peixe*: sardinhas (sardines), *rodovalho* (halibut), *salmão* (salmon), *peixe espada* (swordfish), *cherne* (turbot), *chocos* (squid), *salmonetes* (red mullet) or whatever is in season — it just keeps coming and coming.

Served with potatoes boiled in their skins and a fresh green salad. *Azeitonas* (olives), country-style bread, and a carafe of local wine accompany this marathon.

To finish choose from fruit (in season) or *doce de laranja* (orange roll; recipe opposite) — with a glass of the local Moscatel (a sweet fortified wine from Setúbal).

## Rodizio de peixe

Why not try your own? For 4 people buy approximately 2.5 kg of a variety of fish such as those listed on the Bombordo menu — or any that you would like to try. The fishmonger will clean them for you if you ask, but sardines are normally left whole for grilling.

Wash the fish in cold water and dry. Sprinkle with sea salt and leave covered in the refrigerator for a few hours. When grilling, make sure the grill is hot (the coals should be white) before adding the fish. Grill each type of fish independently and serve, then grill the next type and so on.

Serve with jacket potatoes, a fresh green salad, plenty of slices of lemon, and local wine.

## Orange roll (*doce de laranja* or *torta de laranja de Setúbal*)

Whisk the eggs and sugar together. Dissolve the cornflour in the orange juice and add the grated orange rind. Add the mixture to the eggs and sugar; mix well.



Grease a Swiss-roll baking tray (20.5 x 30.5 cm) with butter and line the tray with baking paper. Grease the lining paper and sprinkle with sugar. Pour the mixture into the baking tray and bake (160°C) for about 25min, until firm and golden.

### Ingredients (for 4-6 people)

150 ml pure orange juice  
5 large eggs  
1 rounded tbsp cornflour  
200 g caster sugar  
grated rind of 1 orange

Turn out onto a tea towel well sprinkled with sugar. Trim off any crisp edges and carefully roll up with the help of the tea towel. When cold, place on a serving dish and sprinkle with sugar. The roll will create its own sauce when left for a while.

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