

# Condé Nast Traveller

FAMILY GUIDE:  
THE BEST OF ROME

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MARCH 2015 £4.10

OUR FAVOURITE HOTELS  
**UNDER £150  
A NIGHT**

**+ SIX GREAT  
INDIAN RETREATS**

**ON THE ROAD WITH**  
**MARK RONSON**  
IN MEMPHIS  
**MARY J BLIGE**  
IN PARIS  
**NUNO MENDES**  
IN LISBON

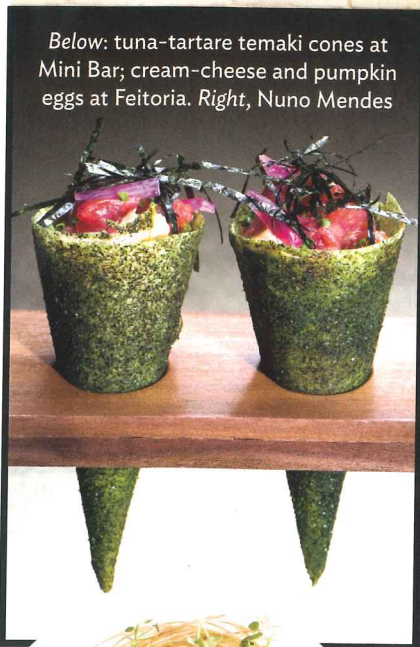
**BAREFOOT MEXICO**

THE NEXT TULUM: HERE'S THIS YEAR'S CARIBBEAN BEACH BEAUTY



# HOME SWEET HOME

Below: tuna-tartare temaki cones at Mini Bar; cream-cheese and pumpkin eggs at Feitoria. Right, Nuno Mendes



With Chiltern Firehouse just out of reservation lockdown, Nuno Mendes is the most talked-about chef in London, but he hasn't forgotten his roots. Just back from Lisbon, the city where he was born, he dishes up his latest local favourites

**THE RESTAURANTS** **Taberna da Rua das Flores** An amazing little restaurant that showcases creative cooking and local produce in a relaxed, rustic way. It has had a massive impact on the new, less formal gastro scene in the city. Some of the world's best chefs have stopped by and learnt tips from the fantastic chef, André Magalhães.

**Ramiro** This is a Lisbon institution, an old *cervejaria* (beer hall) that focuses on brilliant Portuguese seafood – Algarve prawns, rock lobster, spider crab – cooked simply and washed down with ice-cold local beer.

**THE CHEF** **José Avillez** One of Portugal's most established names, Avillez has several restaurants, including Belcanto – Lisbon's first winner of two Michelin stars. Now he has launched Mini Bar in the Chiado area, where the concept is delicious mini-dishes, such as foie-gras 'Ferrero Rocher' bonbons or tuna-tartare temaki cones. The cocktails are also fantastic, and it's open late.

**THE SECRET SPOT** **Jesus é Goês** For as long as I can remember, Goan cooking has been part of Lisbon. My friend Jesus Lee owns this hole-in-the-wall place, which serves the best Goan food outside Goa.

**THE RISING STARS** **Manuel Lino** This young chef has just opened Tabik, part of a movement towards more casual restaurants serving very serious food, which is set to become the next big place in Portugal. Having spent the past eight years working in some of the world's best restaurants, he decided to return home, start his own place and focus on Portuguese cooking and ingredients. Expect great things.

**João Rodrigues** An up-and-coming chef who is really pushing the boundaries with his fantastic tasting menu at Feitoria in the beautiful riverside hotel Altis Belém.



## THE TRENDS TAKING OFF AND THOSE RUNNING OUT OF FUEL

### ARRIVALS

#### FOLLOWERS

Now worth actual – as well as social – currency. The Nordic Light Hotel in Stockholm and 1888 Hotel in Sydney offer discounted stays based on guests' Instagram numbers; and travel website Hotelled turns social-media presence into deals at US hotels

#### BREAKFAST

Early-morning classics are back on the menu at OatMeals and Brooklyn Porridge Co in New York; and in London, Cereal Killer Cafe dishes up Rice Krispies and Lucky Charms

#### HOLIDAY NETWORKING

Delta is launching Innovation Class, where flyers apply to sit next to music producers, chefs and start-up founders; on KLM, flying mates can be chosen from their LinkedIn profiles

### DEPARTURES

#### BEACH LIT

Back away from the trashy thrillers in WHSmith: bookish website TripFiction selects novels set in your destination for a more engrossing read

#### CLAUSTROPHOBICS

They're missing out on the global trend for 'escape games', where the aim is to bust out of locked rooms by solving puzzles. Make a bid for freedom at Hong Kong's Freeing HK, Escape the Room NYC or EXIT Game Berlin

#### THE SUN

The total solar eclipse on 20 March – a rare chance to catch the phenomenon in Europe – gives a whole new meaning to the winter sun break. Best spot to see it? The Faroe Islands





## NEW ZEALAND HOKIANGA KOKOHUIA LODGE

Steve Heim and Suzanne Duff's one-suite B&B is set high on a wooded hill three hours' drive up the coast from Auckland. At this intensely private eco-sanctuary built almost entirely of timber and glass, self-sufficiency is key. The most is made of off-grid power and recycled rainwater, as well as an organic orchard and thriving kitchen garden down the slope in a shady dell. There are also beehives, working worms and local fishermen and farmers on tap. In the suite, the king-size bed is dressed in cotton and silk, cedar doors open onto a glass-fronted terrace with blustery sea views, and an enormous egg-shaped bathtub stands unashamedly in front of an uncurtained window. The owners' personalities are everywhere: a nifty wall clock strikes on the half hour with native bird-calls, and quirky artworks display a roguish take on New Zealand culture. Simplicity may be fundamental – order a fat Hokianga snapper in advance for supper and it's delivered to your suite on a handmade tray – and even the timber floors are treated with all-natural oils to provide protection from the elements. But there is nothing austere about the place. In the morning there's fresh seasonal fruit and just-squeezed juice in the fridge, and the cooked breakfasts – organic, free-range scrambled eggs with smoked salmon; toasted bagel with pesto, bacon and avocado – are reassuringly indulgent. +64 21 779927; [www.kokohualodge.co.nz](http://www.kokohualodge.co.nz). Double room £150

## ITALY FLORENCE SOPRARNIO SUITES

The creative Oltrarno district was strangely devoid of interesting places to stay before this recent opening in a handsome 16th-century palazzo on one of the city's most elegant streets. The owners, calligrapher and graphic designer Betty Soldi and her lawyer husband Matteo Perduca, are magpies with a taste for the quirky and unusual, and they've scoured junk shops, flea markets and salvage yards for objects to reclaim, recondition and upcycle. There are lamps made from old fire extinguishers; a dining table cut from a zinc water tank; a church confessional turned bookcase. Not to mention the odd vintage design classic and examples of Betty's exquisite calligraphy and Matteo's own kooky artwork. Many of the 11 bedrooms are huge, with lofty frescoed ceilings, tall windows, hardwood floors and free-standing baths. Others are more intimate, but all have gorgeous bathrooms and are loosely themed around a particular feature: *Viaggiatore* has framed maps and a bright, beaded Kenyan throne; the sleek and sexy, *Sixties-inspired Colonne* has a double shower and black suede armchairs; fun *Gioco* has bright green, billiard-table baize upholstery, Lego soldiers and a vintage PlayStation; and the whimsical *Paper Room* is decorated with books and pretty paper cut-outs. At breakfast (fruit salad, warm croissants, proper mocha coffee), guests sit around communal tables on wooden chairs rescued from a school classroom and catch up on the previous day's adventures. +39 055 046 8718; [www.soprarniosuites.com](http://www.soprarniosuites.com). Doubles from £112



REVIEWS BY Peter Browne, Eimear Lynch, Lauren Holmes, Rodney Bolt, Emily Mathieson, Mary Lussiana, Karen Burshtein, Lanie Goodman, Kate Spicer, Sophie Denning, Ralph Bestic, Aoife O'Riordain



## PORTUGAL LISBON MEMMO ALFAMA

This is the second property from Memmo Hotels. The first, Memmo Baleira in the Algarve, sums up the laid-back surfer side of Portugal. This one is all about the nation's soul, about the melancholic, heady strains of Fado which echo in this Lisbon neighbourhood at night, about its tiny, cobbled, alleyways and hand-painted *azulejos*, about the fast-flowing Tagus River beneath it. Once a stronghold of the Moors, Alfama is the oldest part of the city, and this 42-room hotel is in a beautifully renovated 19th-century building at the end of a tiny sliver of a street. The bedrooms are calm, crisp and white, with contemporary lines cleverly inserted into these ancient walls by the architect Samuel Torres de Carvalho. There are views of the flower-filled inner courtyard or Lisbon's rooftops and the Tagus beyond. Breakfast is served in the downstairs sitting room where there's a 24-hour honesty bar; upstairs on the rooftop there's a terrific little wine bar serving octopus salad or smoked ham platters, and a separate terrace with a fire pit for winter and a red-lined swimming pool for summer. But the whole point is that everything here is very simple, very warm and very Portuguese. +351 210 495660; [www.memmoalfama.com](http://www.memmoalfama.com). Doubles from £102