

## LUZ: SUN, SAND - AND SOMETHING ELSE

seven days a week.

Specialties will include grilled meats and fish and a number of Portuguese dishes.

If inflation doesn't catch up with "Baía da Luz" even before it opens, a three-course meal with house wine will cost 170-180\$00.

Another new-comer, also Portuguese owned and managed, is the "Bar Calheta" on the Rua da Calheta, near the Church square. It occupies what was once Sr. Batista's supermarket. The proprietors are Fernando Silva and José Manuel Viegas.

"Bar Calheta" is unlike any other place in the village. It is a bar in the Portuguese sense, which means that it also serves coffee, sandwiches and "petiscos". "Petiscos" are literally "tidbits". On a recent Sunday afternoon these included snails and quail. There are local shellfish, when available, and a number of other edibles to accompany drinks.

In the summertime, customers will be able to sit outside at small umbrella-shaded tables.

The atmosphere of "Bar Calheta" is completely Portuguese. It's a meeting place for most of the young men in the village. The silver trophies won by the local football team are on prominent and permanent display. But foreigners are more than welcome, anytime.

"Bar Calheta" is open from 10:00 a.m. until midnight, closed on Thursdays. Prices are low.

Around the corner from Bar Calheta, opposite the Church of Our Lady of Light, is "A Fortaleza" — a 17th-century fort



YOUNG GIRLS OF LUZ IN A PHOTO TAKEN IN THE 1950'S. THEY PASSED THEIR TIME WITH A NEEDLE AND THREAD.

which has been converted into a fine restaurant. Owners Tim and Carol Fiske put a great deal of thought, time and money into this project.

From the moment you walk in, you know that "A Fortaleza" is something special. Its high ceilings and rough stone walls

are as they have been for hundreds of years. In winter there is usually a fire in the huge fireplace. And there is always a beautiful arrangement of fresh flowers on the tall mantel.

The menu is one of the most unusual you are likely to find anywhere. Presunto, for example,

is served with a peach instead of the ubiquitous melon. Duck is sauced with honey and lemon instead of the familiar orange sauce. Fresh pineapple appears with cream and orange liqueur. Even the bread is different — "A Fortaleza" serves hot rolls spread with garlic-butter.

Manager Mike Rothwell has made a lot of friends during his years in the Algarve. Those who knew him at his "53" in Lagos and at Luz Bay Club are not surprised that "A Fortaleza" is a restaurant with a difference. He's an experienced and talented professional and certainly the right man for "A Fortaleza".

"A Fortaleza" is open every evening from 6:30 p.m. until midnight. Table d'hôte menu only, 375\$00. Reservations are advisable.

"A Concha" has one of the most enviable locations of any restaurant in Luz. It's just across the road from the beach, with a splendid view of the sea and the headland.

It has a small, cozy dining room with a diminutive but well-stocked bar. There are tile-covered wrought-iron tables outside on the shaded terrace. From these you can watch the world go by — if not the world, at least a few passing ships and the activities of the local fishermen.

"A Concha" features regional Portuguese cooking and special-izes, as you might expect, in fresh fish. The menu is rather limited, but changes frequently. The limitations and the changes are due to "A Concha's" policy



# Centro Comercial shopping center

PRAIA DA LUZ • LAGOS

**SUPERMERCADO** — Fresh and frozen meats, Sausages and cheese, fruits and vegetables, groceries, wines and spirits

**BUGIGARGA** — Gifts, handicrafts, household articles, hardware, fishing equipment.

**CAÇULA** — Newspapers and magazines, cosmetics, tobacco, writing paper, etc.

**SANDWICH BAR** — Coffee and cold drinks, cakes and sweets, hot and cold sandwiches

**BOUTIQUE SANDRA II** — Ready-to-wear clothing for men and women.