

**Instituto Superior de Contabilidade e Administração do Porto**

# Intercultural comparasion

## Romania – Portugal

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Hello, my name is Laita Robert Alexandru, I'm 23 years old and I'm from Romania.





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# 1. Geographic information

## Romania

With an area of 238,400 square kilometers, Romania is the twelfth largest country in Europe. Located at the intersection of Central and Southeastern Europe, bordering on the Black Sea, the country is halfway between the equator and the North Pole and equidistant from the westernmost part of Europe—the Atlantic Coast—and the most easterly—the Ural Mountains. Romania has 3,195 kilometers of border. Republic of Moldova lies to the east, Bulgaria lies to the south, and Serbia and Hungary to the west. In the southeast, 245 kilometers of sea coastline provide an important outlet to the Mediterranean Sea and the Atlantic Ocean.





## Portugal

Portugal is a coastal nation in southwestern Europe, located at the western end of the Iberian Peninsula, bordering Spain (on its northern and eastern frontiers: a total of 1,214 km (754 mi)). Portuguese territory also includes a series of archipelagoes in the Atlantic Ocean (the Azores and Madeira), which are strategic islands along western sea approaches to the Strait of Gibraltar and the Mediterranean Sea. In total, the country occupies an area of 92,090 km<sup>2</sup> (35,560 sq mi) of which 91,470 km<sup>2</sup> (35,320 sq mi) is land and 620 km<sup>2</sup> (240 sq mi) water.

Despite these definitions, Portugal's border with Spain remains an unresolved territorial dispute between the two countries. Portugal does not recognise the border between Caia and Cuncos River deltas, since the beginning of the 1801 occupation of Olivenza by Spain. This territory, though under *de facto* Spanish occupation, remains a *de jure* part of Portugal, consequently no border is henceforth recognised in this area.

## Climate

### Romania

Because of its position on the southeastern portion of the European continent, Romania has a climate that is transitional between temperate and continental. Climatic conditions are somewhat modified by the country's varied relief. The Carpathians serve as a barrier to Atlantic air masses, restricting their oceanic influences to the west and center of the country, where they make for milder winters and heavier rainfall. The mountains also block the continental influences of the vast plain to the north in Ukraine, which bring frosty winters and less rain to the south and southeast. In the extreme southeast, Mediterranean influences offer a milder, maritime climate. The average annual temperature is 11 °C (51.8 °F) in the south and 8 °C (46.4 °F) in the north. In Bucharest, the temperature ranges from -29 °C (-20.2 °F) in January to 29 °C (84.2 °F) in July, with average temperatures of -3 °C (26.6 °F) in January and 23 °C (73.4 °F) in July. Rainfall, although adequate throughout the country, decreases from west to east and from mountains to plains. Some mountainous areas receive more than 1,010 mm

(39.8 in) of precipitation each year. Annual precipitation averages about 635 mm (25 in) in central Transylvania, 521 mm (20.5 in) at Iași in Moldavia, and only 381 mm (15 in) at Constanța on the Black Sea.

## **Portugal**

Most of Portugal has a Mediterranean climate according to the Köppen climate classification: *Csa* in the lands south of Tagus River, inland Douro Valley in the North and Madeira Islands. The *Csb* pattern can be found north of that river, Costa Vicentina in coastal Southern Portugal, and the eastern group of the Azores islands. Most of the Azores have an Oceanic climate or *Cfb*, while a small region in inland Alentejo has *Bsk* or semi-arid climate. The Savage Islands, that belong to the Madeira archipelago, also has an arid climate with an annual average rainfall of around 150 mm (5.9 in). The sea surface temperatures in these archipelagos vary from 16–18 °C (60.8–64.4 °F) in winter to 23–24 °C (73.4–75.2 °F) in the summer, occasionally reaching 26 °C (78.8 °F).

## ***2.Demographic information***

### **Romania**

About 89.4% of the people of Romania are ethnic Romanians, whose language, Romanian, is an Eastern Romance language, descended primarily from Latin with some Bulgarian, Serbian, German, Greek, Hungarian and Turkish borrowings. Romanians are by far the most numerous group of speakers of an Eastern Romance language today. It has been said that they constitute "an island of Latinity in Eastern Europe, surrounded on all sides either by Slavic peoples or by the Hungarians. The Hungarian minority in Romania constitutes the country's largest minority, 6.5 per cent of the population.

### **Portugal**

Portugal is a fairly linguistically and religiously homogeneous country. Ethnically, the Portuguese people are mainly a combination of the Paleolithic Celtic and Iberian tribes,

Lusitanians and others, with a fair amount of Roman, Germanic (Visigoths, Suevi and Swabians) and some minor elements, essentially Arab-Berbers, and Jews.

Furthermore the demographic development is characterized by three trends: increasing longevity, decreasing birth rates and an increasing percentage of population from foreign extraction.

Today, many Eastern Europeans (especially Ukrainians, Moldovans, Romanians and Russians), as well as Brazilians, are making Portugal their home. Portuguese is spoken throughout the country, with only the villages of Miranda do Douro's Mirandese language recognised as a locally co-official language.

	Romania	Portugal
Population	<b>1992</b> - 22,760,449	<b>1991</b> - 9.865.540
	<b>2002</b> - 21.680.974	<b>2001</b> - 10.357.117
	<b>2011</b> - 20.121.641	<b>2011</b> - 10.562.168

## Largest cities of Romania

Rank	Name	County	Pop.	Rank	Name	County	Pop.
1	<b>Bucharest</b>	Bucharest	1,883,425	11	<b>Brăila</b>	Brăila	180,302
2	<b>Cluj-Napoca</b>	Cluj	324,576	12	<b>Arad</b>	Arad	159,704
3	<b>Timișoara</b>	Timiș	319,279	13	<b>Pitești</b>	Argeș	155,383
4	<b>Iași</b>	Iași	290,422	14	<b>Sibiu</b>	Sibiu	147,245
5	<b>Constanța</b>	Constanța	283,872	15	<b>Bacău</b>	Bacău	144,307
6	<b>Craiova</b>	Dolj	269,506	16	<b>Târgu Mureș</b>	Mureș	134,290
7	<b>Brașov</b>	Brașov	253,200	17	<b>Baia Mare</b>	Maramureș	123,738
8	<b>Galați</b>	Galați	249,342	18	<b>Buzău</b>	Buzău	115,494
9	<b>Ploiești</b>	Prahova	209,945	19	<b>Botoșani</b>	Botoșani	106,847
10	<b>Oradea</b>	Bihor	196,367	20	<b>Satu Mare</b>	Satu Mare	102,441

Bucharest



Cluj Napoca





## Largest cities of Portugal

Rank	City name	Population	Metropolitan area	Subregion
1	Lisbon	<b>547,631</b>	Greater Metropolitan Area of Lisbon	<i>Grande Lisboa</i>
2	Porto	<b>237,584</b>	Greater Metropolitan Area of Porto	<i>Grande Porto</i>
3	Vila Nova de Gaia	<b>186,503</b>	Greater Metropolitan Area of Porto	<i>Grande Porto</i>
4	Amadora	<b>175,135</b>	Greater Metropolitan Area of Lisbon	<i>Grande Lisboa</i>
5	Braga	<b>143,532</b>	Greater Metropolitan Area of Minho	<i>Cávado</i>
6	Funchal	<b>111,892</b>		<i>Madeira</i>
7	Coimbra	<b>102,455</b>	Greater Metropolitan Area of Coimbra	<i>Baixo Mondego</i>
8	Setúbal	<b>90,640</b>	Greater Metropolitan Area of Lisbon	<i>Península de Setúbal</i>
9	Almada	<b>89,533</b>	Greater Metropolitan Area of Lisbon	<i>Península de Setúbal</i>
10	Agualva-Cacém	<b>79,805</b>	Greater Metropolitan Area of Lisbon	<i>Grande Lisboa</i>
11	Queluz	<b>75,179</b>	Greater Metropolitan Area of Lisbon	<i>Grande Lisboa</i>
12	Guimarães	<b>66,912</b>		<i>Ave</i>
13	Viseu	<b>66,143</b>		<i>Dão-Lafões</i>
14	Rio Tinto	<b>64,815</b>	Greater Metropolitan Area of Porto	<i>Grande Porto</i>
15	Aveiro	<b>61,752</b>		<i>Baixo Vouga</i>
16	Odivelas	<b>59,559</b>	Greater Metropolitan Area of Lisbon	<i>Grande Lisboa</i>
17	Matosinhos	<b>49,486</b>	Greater Metropolitan Area of Porto	<i>Grande Porto</i>

18	Amora	<b>48,629</b>	Greater Metropolitan Area of Lisbon	<i>Península de Setúbal</i>
19	Ponta Delgada	<b>46,102</b>		<i>Açores</i>
20	Portimão	<b>45,431</b>		<i>Algarve</i>
21	Faro	<b>44,099</b>		<i>Algarve</i>
22	Leiria	<b>42,745</b>		<i>Pinhal Litoral</i>
23	Póvoa de Varzim	<b>42,396</b>	Greater Metropolitan Area of Porto	<i>Grande Porto</i>
24	Évora	<b>41,159</b>		<i>Alentejo Central</i>
25	Barreiro	<b>40,859</b>	Greater Metropolitan Area of Lisbon	<i>Península de Setúbal</i>
26	Maia	<b>40,134</b>	Greater Metropolitan Area of Porto	<i>Grande Porto</i>
27	Ermesinde	<b>38,798</b>	Greater Metropolitan Area of Porto	<i>Grande Porto</i>
28	Viana do Castelo	<b>38,045</b>		<i>Minho-Lima</i>
29	Covilhã	<b>36,226</b>		<i>Cova da Beira</i>
30	Castelo Branco	<b>35,242</b>		<i>Beira Interior Sul</i>

Lisbon

Porto



### **3.National cuisine**

#### Romania

**Romanian cuisine** is a diverse blend of different dishes from several traditions with which it has come into contact, but it also maintains its own character. It has been greatly influenced by Ottoman cuisine, while it also includes influences from the cuisines of other neighbours, such as Germans, Serbs, Bulgarians and Hungarians.

Quite different types of dishes are sometimes included under a generic term; for example, the category *ciorbă* includes a wide range of soups with a characteristic sour taste. These may be meat and vegetable soups, tripe (*ciorbă de burtă*) and calf foot soups, or fish soups, all of which are soured by lemon juice, sauerkraut juice, vinegar, or traditionally *borș*. The category *țuică* (plum brandy) is a generic name for a strong alcoholic spirit in Romania, while in other countries, every flavour has a different name.

Romanian traditional food:

#### **Stuffed Peppers ("Ardei umpluti")**

The main actors in this dish are the red, yellow or green bell peppers stuffed with a mixture of ground meat, rice and condiments. They are boiled in a tomato-based sauce, which is sometimes sweet. This dish is generally served with bread, as are most Romanian dishes.



### **Skinless Sausages ("Mici " or "Mititei")**

When Americans dust off their grills and start cooking their hamburgers, Romanians are doing the same with their "mici." "Mici," sometimes called "mititei," are a type of skinless sausages made of a mixture of ground veal and lamb, to which condiments are added to obtain a very specific taste. This combination is rolled into short, small sausages, not longer than 3 or 4 inches. (As a piece of trivia, "mici" stands for "small" in Romanian.) They are then placed on a grill, or cooked in a pan on the stove. The mustard, bread and a jug of beer are mandatory company. In fact, Romanians follow the tradition of eating "mici" and drinking beer every 1<sup>st</sup> of May, the Romanian counterpart of the American Labor Day.





### **Meatball Soup ("Supa de perisoare")**

Let's take a step back and talk soup. Romanians like their soups to have lots of liquid, and enjoy them less in the pureed form, which rather reminds them of sauces or stews. However, Romanian soups are consistent enough, and never lack the mandatory chunks. With Romanians being serious meat eaters, the meatball soup is very common. Even if every woman has a different way of preparing the soup, the common denominator is what gives the soup its name: the big meatballs floating in the well conditioned liquid that goes well with a scoop or two of sour cream.



### **Stuffed Cabbage Rolls ("Sarmale")**

This dish consists of ground meat, rice and spices rolled in cabbage leaves. Every major holiday finds Romanians with this dish on their tables. Boiled in a mixture of water and tomato paste and accompanied by soft pieces of pork fat, "sarmale" are generally served with a big scoop of sour cream on top. Depending on the region, the rolls may be smaller or larger. If you decide to eat them with polenta instead of bread, you will feast on a 100% traditional Romanian dish. Otherwise, soak your bread in the sauce and enjoy.



## Portugal

**Portuguese cuisine** although relatively restricted to an Atlantic sustenance, it has Mediterranean influences. The influence of Portugal's former colonial possessions is also notable, especially in the wide variety of spices used. These spices include *piri piri* (small, fiery chilli peppers) and black pepper, as well as cinnamon, vanilla and saffron. Olive oil is one of the bases of Portuguese cuisine both for cooking and flavouring meals. Garlic is widely used, as are herbs such as coriander and parsley.

Portuguese breakfasts often consist of fresh bread, with butter, ham, cheese or fruit preserves, accompanied with coffee, milk, coffee with milk, tea or hot chocolate. Sweet pastries are also very popular, as well as breakfast cereal, mixed with milk or yogurt and fruit. Lunch, often lasting over an hour is served between noon and 2 o'clock or between 1 and 3 o'clock, and dinner is generally served late, around or after 8 o'clock. There are three main courses, lunch and dinner usually include soup. A common soup is caldo verde with potato, shredded kale, and chunks of *chouriço* sausage. Among fish recipes, salt cod (*bacalhau*) dishes are pervasive. The most typical desserts are rice pudding (decorated with cinnamon) and caramel custard. There is also a wide variety of cheeses made from cow, sheep or goat's milk or even

mixture of different kinds of milk. The most famous are queijo da serra from the region of Serra da Estrela, São Jorge cheese from the Portuguese island of São Jorge, and Requeijão. A popular pastry is the pastel de nata, a small custard tart often sprinkled with cinnamon.

Portuguese traditional food:

### **Cozido a Portuguesa**

Please meet the king of all stews! Portuguese stew is the perfect example of the importance of using all the meat an animal can provide. This meaty bomb includes beef, pork, chicken and a variety of pork derivatives such as blood sausages and smoked pork parts. There are also some vegetables thrown in the mix, but one must admit this is a dish for meat lovers.



### **Caldo Verde**

The most traditional of Portuguese soups is as simple as it gets: onions, potatoes and kale, cooked with garlic and olive oil. Nothing says winter comfort food like a good serving of caldo verde in a traditional clay pot. This soup would normally be served with a slice of “linguica” (typical smoked pork sausage) and cornbread





### **Bacalhau à Brás**

Out of the numerous ways to prepare salted cod fish in Portugal, “Bras style” is one of the most popular and I honestly salivate just to think about it. The shredded cod is sauteed in a pan along with plenty of onions and straw fried potatoes. This dish is finished up with beaten eggs that cook as they join the pan, and topped with parsley and black olives. This is the essence of a country inside a plate!



## ***4. Culture***

### Romanian culture

The **culture of Romania** is a unique culture, which is the product of its geography and its distinct historical evolution. Romanians, (Proto-Romanians, including Aromanians, Megleno-Romanians, and Istro-Romanians are the descendants of the ancient people indigenous to the Balkans, but have been Romanized. The Dacian people, one of the major indigenous peoples of the Balkans are the predecessors of the Proto-Romanians. It is believed that a mixture of Dacians, Illyrians, Greeks and/or Thracians, are the predecessors of the Albanians, Greeks,



***Dacian Gold Bracelet at the National Museum of Romanian History 2011***

Romanians, Aromanians (Vlachs), Megleno-Romanians, and Istro-Romanians. Romanian culture shares some similarities as well with other ancient cultures even outside of the Balkans, such as that of the Armenians.

During late Antiquity and Middle Ages, the major influences came from the Slavic peoples who migrated and settled south of the Danube; from medieval Greeks, and the Byzantine Empire; from a long domination by the Ottoman Empire; from the Hungarians; and from several other neighboring peoples. Modern Romanian culture emerged and developed with many other influences as well, partially that of Central and Western Europe.

Romania's history has been full of rebounds: the culturally productive epochs were those of stability, when the people proved quite an impressive resourcefulness in making up for less propitious periods and were able to rejoin the mainstream of European culture. This stands true for the years after the Phanariote-Ottoman period, at the beginning of the 19th century,

when Romanians had a favourable historical context and Romania started to become westernized, mainly with French influences, which they pursued steadily and at a very fast pace. From the end of the 18th century, the sons of the upper classes started having their education in Paris, and French became (and was until the communist years) a genuine second language of culture for Romanians. The modeling role of France especially in the fields of political ideas, administration and law, as well as in literature was paralleled, from the mid-19th century down to World War I, by German culture as well, which also triggered constant relationships with the German world not only at a cultural level but in daily life as well. With the arrival of Communism in the area, Romania quickly adopted many Slavic influences, and Russian was also a widely taught in the country during Romania's Communist years.

## Folklore

The most striking thing about Romanian culture is the strong folk traditions which have survived to this day due to the rural character of the Romanian communities, which has resulted in an exceptionally vital and creative traditional culture. Romania's rich folk traditions have been nourished by many sources, some of which predate the Roman occupation. Traditional folk arts include wood carving, ceramics, weaving and embroidery of costumes, household decorations, dance, and richly varied folk music. Ethnographers have tried to collect in the last two centuries as many elements as possible: the Museum of the Romania Peasant and the Romanian Academy are currently the main institutions which systematically organise the data and continue the research.



Wood used to be the main construction material, and heavily ornamented wooden objects were common in old houses. In Maramureș, wood was used to create impressive structures such as churches or gates, in Dobruja, windmills were made of wood, and in mountainous regions hardwood was used even for covering the roof. To preserve traditional houses many village museums have been created in the last century throughout Romania, such as the Village Museum in Bucharest, the Traditional Popular Civilization ASTRA Museum in Sibiu, or the Oltenian Village Museum in Râmnicu Vâlcea.



Linen was the most common material for clothing, combined with wool during the winter or colder periods. These are embroidered with traditional motifs that vary from region to region. Black is the most common colour used, but red and blue are predominant in certain areas. Traditionally, men wore a white shirt and pants (if made of wool they are called *ițari*) with wide a leather belt, usually over the shirt, and a vest sometimes made of leather and embroidered. They wore either boots or a simple shoe made of leather and tied around the foot called *opincă* and they wore a hat which differs in design from region to region. Women also wore a white skirt and a shirt with a vest. They wore an apron called *șorț* or *cătrință* which is also embroidered and a headscarf called *basma*; on special occasions they wore more elaborate outfits.



Men



Women

Music and dance represent a lively part of the Romanian folklore and there are a great variety of musical genres and dances. Party music is very lively and shows both Balkan and Hungarian influences. Sentimental music, however, is the most valued, and Romanians consider their *doina* (a sad song either about one's home or about love, composed like an epic ballad) unique in the world. Maria Tănase, Maria Lătărețu, Maria Ciobanu and Ileana Sararoiu are considered to be some of the greatest Romanian folk singers and today Grigore Leșe and Taraful Haiducilor are two of the most famous musicians. The dances are lively and are practiced throughout Romania by a large number of professional and amateur groups, thus keeping the tradition alive; Hora is one of the most famous group dances but men's folk dances such as călușari are extremely complex and have been declared by UNESCO to be "Masterpieces of the Oral and Intangible Heritages of Humanity".



***Călușari "Masterpieces of the Oral and Intangible Heritages of Humanity".***

Arhitecture and engineering

In the technical domain one can note the spectacular achievements in the field of aviation made by Traian Vuia, Aurel Vlaicu, Aurel Persu, and Henri Coandă and also the works of George Constantinescu in the fields of engineering and sonics. Also many achievements have been made in the architectural and engineering domain, thus Bucharest became known as *the small Paris*, the longest bridge in Europe was constructed by Anghel Saligny linking Dobruja with the rest of Romania, the Peleş Castle became one of the most beautiful and modern castles in Europe,





*Peles Castle*



*Mogosoia Palace*

The **Palace of the Parliament** (Romanian: *Palatul Parlamentului*) in Bucharest, Romania is a multi-purpose building containing both chambers of the Romanian Parliament. According to the World Records Academy, the Palace is the world's largest civilian building with an administrative function, most expensive administrative building, and heaviest building.

The Palace was designed and nearly completed by the Ceaușescu regime as the seat of political and administrative power. Nicolae Ceaușescu named it the **People's House (Casa Poporului)**, also known in English as the **Palace of the People**

The Palace measures 270 m (890 ft) by 240 m (790 ft), 86 m (282 ft) high, and 92 m (302 ft) underground. It has 1,100 rooms, 2 underground parking garages and is 12 stories tall, with four underground levels currently available for the general public and in use, and another four in different stages of completion. The floorspace is 340,000 m<sup>2</sup> (3,700,000 sq ft).

The structure combines elements and motifs from multiple sources, in an eclectic neoclassical architectural style. The building is constructed almost entirely of materials of Romanian origin. Estimates of the materials used include one million cubic meters of marble from Transylvania, most from Rușchița; 3,500 tonnes of crystal — 480 chandeliers, 1,409 ceiling lights and mirrors were manufactured; 700,000 tonnes of steel and bronze for monumental doors and windows, chandeliers and capitals; 900,000 m<sup>2</sup> (9,700,000 sq ft) of wood, over 95% of which is domestic, for parquet and wainscoting, including walnut, oak, sweet cherry, elm, sycamore maple; 200,000 m<sup>2</sup> (2,200,000 sq ft) of woolen carpets of various dimensions, the larger of which were woven on-site by machines moved into the building; velvet and brocade curtains adorned with embroideries and passementeries in silver and gold.

Built on the site of a hill variously known as Spirii Hill, Uranus Hill, or Arsenal Hill, which was largely razed for this megaproject in 1980, the building anchors the west end of Bulevardul Unirii and Centrul Civic. Constructing the Palace and Centrul Civic required demolishing much of Bucharest's historic district, including 19 Orthodox Christian churches, six Jewish synagogues, three Protestant churches (plus eight relocated churches), and 30,000 residences.





Portuguese culture

The ***cultura portuguesa*** is the result of a complex flow of different civilizations during the past Millennia. From prehistoric cultures, to its Pre-Roman civilizations (such as the Lusitanians, the Gallaeci, the Celtici, and the Cynetes, amongst others), passing through its contacts with the Phoenician-Carthaginian world, the Roman period (see Hispania, Lusitania and Gallaecia), the Germanic invasions and consequent settlement of the Suebi and Buri (see Kingdom of the Suebi) and the Visigoth (see Visigothic Kingdom), and, finally, the Moorish Umayyad invasion of Hispania and the subsequent Reconquista, all have made an imprint on the country's culture and history.

The name of Portugal itself reveals much of the country's early history, stemming from the Roman name *Portus Cale*, a Latin name meaning "Port of Cale" (some argue that Cale is a word of Celtic origin, which also means port or harbour), later transformed into *Portucale*, and finally into *Portugal*, who emerged as a county of the Kingdom of León (see County of Portugal) and became an independent kingdom in 1139. During the 15th and 16th centuries, Portugal was a major economic, political, and cultural power, its global empire stretching from Brazil to the Indies, as well as Macau and Japan.

Portugal, as a country with a long history, is home to several ancient architectural structures, as well as typical art, furniture and literary collections mirroring and chronicling the events that shaped the country and its peoples. It has a large number of cultural landmarks ranging from museums to ancient church buildings to medieval castles, which testify its rich national cultural heritage. Portugal is home to fifteen UNESCO World Heritage Sites, ranking it 8th in Europe and 17th in the world.



## Architecture

Since the second millennium BC, there has been important construction in the area where Portugal is situated today. Portugal boasts several scores of medieval castles, as well as the ruins of several villas and forts from the period of Roman occupation. Modern Portuguese architecture follow the most advanced trends seen in European mainstream architecture with no constraints, though preserving some of its singular characteristics.

The azulejo and the Portuguese pavement are two typical elements of Portuguese-style architecture. Portugal is perhaps best known for its distinctive Manueline architecture with its rich, intricate designs attributed to Portugal's Age of Discoveries. Another type of architecture is Baroque Johannine. It has this name because it was developed during the reign of King John V, which lasted 44 years. Thanks to the gold of Brazil, hired foreign artists, such Nicolao Nasoni, King John V, ordered to perform various works of art. The creations of Portuguese artists can be seen on the altars of gilded panels and tiles, blue and white, that adorn churches, halls, staircases and gardens. During this period were built in Portugal in the great works of art which are: Library of the Convent and Convent of Mafra, the Tower of the Clerics, the Baroque Library, the Church and stairs of Bom Jesus de Braga, the Shrine of Our Lady of Remedies in Lamego, the Palace and the Port



*Jeronimos Monastery*