

VII Black Holes Workshop, Aveiro University - Conference Dinner

December 18, 2014 @ 20:00 @ Restaurante Olá Ria

- ↑ 1. Head northwest on Universidade de Aveiro

- ↘ 2. Turn right to stay on Universidade de Aveiro

- ↑ 3. Continue straight onto Av. Padre Fernão de Oliveira

- ↑ 4. Continue onto Av. Artur Favara

- ↙ 5. Turn left onto Av. da Universidade/N235

- 📍 6. At the roundabout, take the 2nd exit onto Av. Artur Ravara

- ↑ 7. Continue onto Av. Santa Joana

- ↘ 8. Slight right to stay on Av. Santa Joana

- 📍 9. At the roundabout, take the 2nd exit onto Av. 5 de Outubro

- ↘ 10. Turn right
 - 📍 Go through 1 roundabout

- 📍 11. At the roundabout, take the 1st exit
 - 📍 Destination will be on the right



The conference dinner will take place at “Olá Ria”, in the city center, which you can easily reach on foot from the Campus (see the map and directions above) in 25 minutes walking. There is a reception with drinks and canapés and a fixed menu (with one fish or meat or vegetarian option) with starters, soup, drinks, main courses, dessert and coffee included, for the total price of **20 euros**. The menu is the following (English version on the right):

- RECEÇÃO & CANAPÉS
- *Couvert – pão, manteiga & azeitonas*
- *Creme de Legumes*
- *Peixe – Bacalhau à Regional (com cebolada, broa, couve e batata)*
- *Vegetariano – Risotto de Cogumelos*
- *Carne- Lombrinho de porco ibérico, lardeado com bacon, batata salitrada e migas da beira*
- *Sobremesa – Tarte de maçã c/ gelado de Baunilha*
- *Bebidas – águas, sumos, refrigerantes, beer, Tapada de Elvas branco ou tinto e café*

- WELCOME DRINKS & CANAPES
- *Couvert – bread, butter & olives*
- *Vegetable Cream Soup*
- *Fish – Regional Codfish (with corn bread, onion, cabbage and potatoes)*
- *Vegetarian – Mushroom risotto*
- *Meat – Iberian pork loin with bacon salted potatoes and “migas” (bread).*
- *Dessert – Apple pie with vanilla ice-cream*
- *Drinks – Water, juices, soft drinks, beer, Tapada de Elvas white or red wine, and coffee*