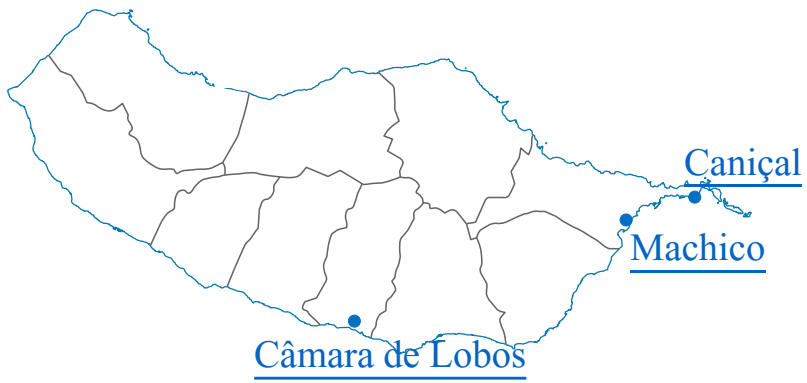
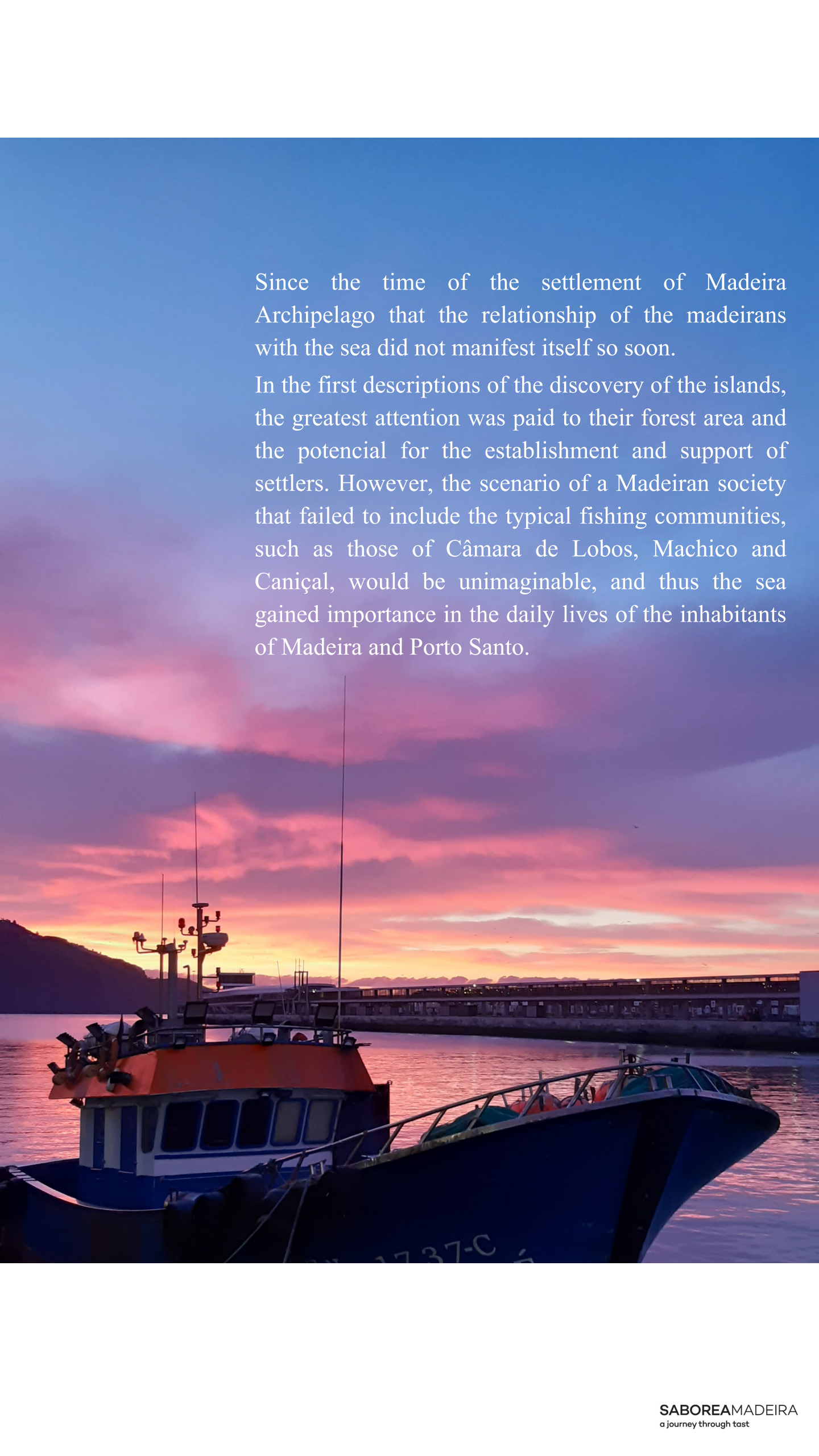


Fish route



A photograph of a fishing boat at sunset. The boat is blue and white with an orange cabin. The sky is a mix of blue, purple, and orange. The water is calm and reflects the colors of the sky. In the background, there is a pier and some buildings.

Since the time of the settlement of Madeira Archipelago that the relationship of the madeirans with the sea did not manifest itself so soon.

In the first descriptions of the discovery of the islands, the greatest attention was paid to their forest area and the potential for the establishment and support of settlers. However, the scenario of a Madeiran society that failed to include the typical fishing communities, such as those of Câmara de Lobos, Machico and Caniçal, would be unimaginable, and thus the sea gained importance in the daily lives of the inhabitants of Madeira and Porto Santo.

Before the 19th century, and according to investigations, fishing was carried out all over the Madeira Archipelago. There were several fishing ports all over the island, however five or six of these fishing centers were considered the main ones: Câmara de Lobos, Funchal, Machico, Paúl do Mar, Caniçal and Porto Santo.



Font: Madeira quase esquecida

The first five – located on the south coast – are probably the ones that truly deserve the designation of fishing communities due to the relevance of the activity carried out, the practices, dynamics and social traditions they created. Thus, fishing was along with agricultural activity an occupation of the islanders who lived near the areas where the streams flow, also manifested by the toponymy of the coast, which reveals associations with marine fauna, revealing the interest that navigators placed in this wealth.



The sea was the most usual and important means of communication for the island community, with an important appreciation of shipbuilding.

The construction of fishing vessels has been witnessed since the beginning of the occupation of the Island.



Fonte: Xarabanda



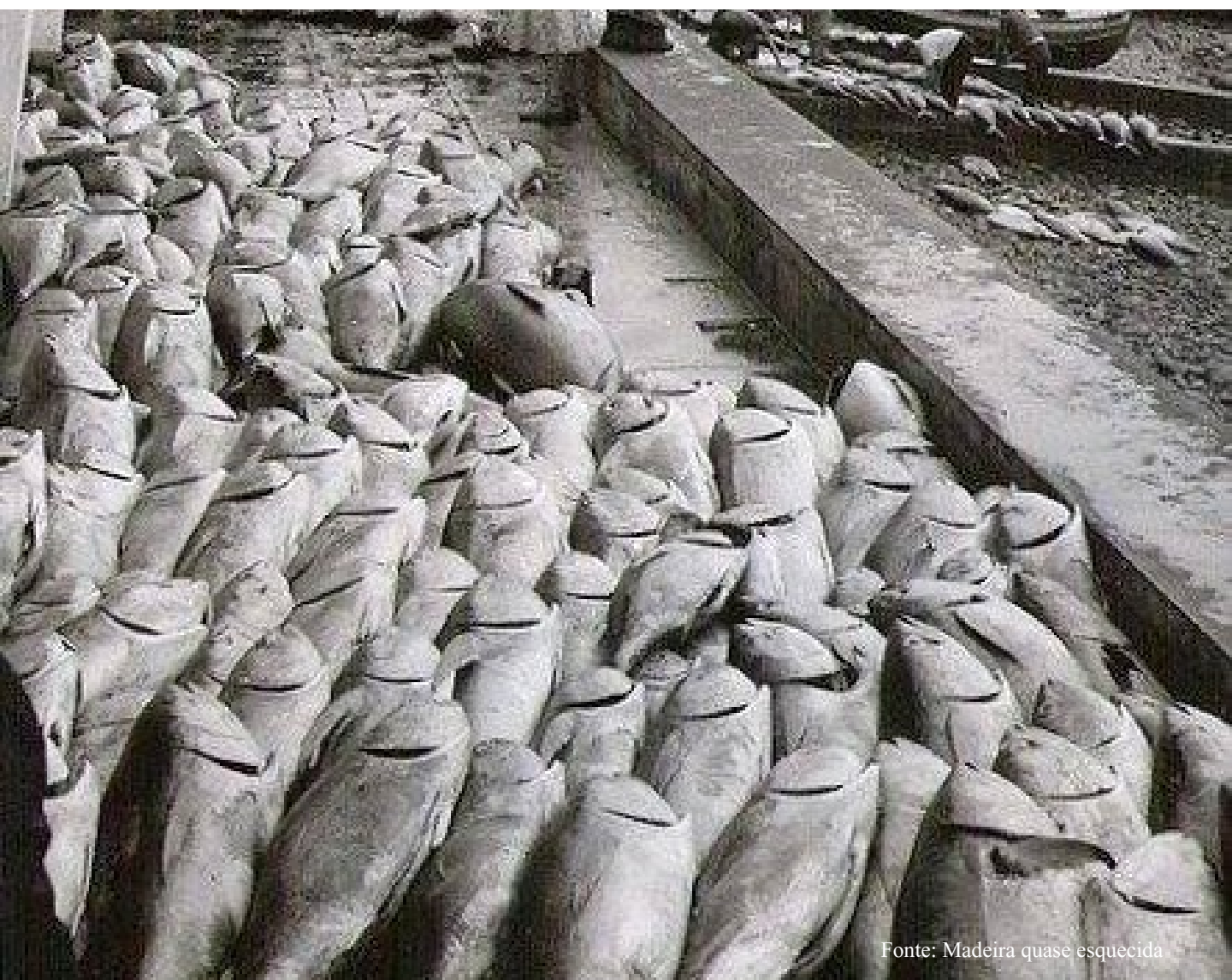
The presence of large cetaceans has also been witnessed in Madeira since very early on, in 1595, when the first whale was captured.

Although, occasionally, and since the 16th century, some dead cetaceans have washed up on Madeira's shores, from which oil and spermaceti were mainly used. Whaling was only installed in the 20th century, at the end of the 30s. – by Azoreans – in Porto Moniz. Afterwards, this frame was transferred to Caniçal, where it remained until the beginning of the 1987's.

For a long time, fish availability was limited by available conservation systems.

Fresh fish was a privilege almost exclusively of riverside areas and fishing ports. To the others, the fish was salted or dried. This is how the canning industry began to develop, mainly tuna, at the beginning of the 20th century, the first in Ponta da Cruz, in 1909.

Freezing was not implemented until 1972.



Fonte: Madeira quase esquecida



Madeira's seas were rich in varieties and quantities of fish, as numerous foreign visitors confirm. In 1853, Isabella de França mentions mackerel, scabbardfish, skipjack, tuna, hake, snapper, grouper, mullet, red mullet, hake, and conger.

The diet of the Madeirans was based on the use of available resources with food value, that is, hunting and fishing and livestock products, such as meat, cheese and milk.

Fishing was essential for the activity of the riverside populations, who enjoyed a wide variety of shellfish and fish.



Through the income and expense books, we know the day-to-day of the Madeiran conventual table of the 16th to 18th century, where the presence of meat and fish, fresh or salted, is regular. The fish was eaten on Wednesdays, Fridays, Saturdays and days prescribed by the Church. It could be cod, tuna, sardines, herring, snapper and mackerel. But this was not always the case, since on several occasions, the difficulty in supplying fish to the convents was expressed, which made them exempt from the obligation of abstinence.



Dry skipjack

Unlike the noble classes, the table of the rural world and the poor people is little known, and there are few records of fish consumption and they served almost only what the land provided, such as fruits, raisins, and dried figs and yam.

Some fresh or dried fish, caught on the coast, such as smoked or salted fish, imported by the British were consumed. Until the beginning of the 19th century, imports of salted and smoked fish were among the most important in Madeira's external economy.

The fish consumed was cod from the United States and dried, salted or salted fish from Northern Europe.

This situation still persisted in the 20th century when fish catches of around two tons were still insufficient to satisfy consumption and the canning industries.



Of our days



The maritime space of the Autonomous Region of Madeira corresponds to an approximate area of 446 108 km², about 500 times larger than the land area occupied by the islands of the archipelago, and comprises, in addition to the islands, islets and several submarine banks.

Fishing is a very old activity in the Region, rooted in the islander's lifestyle, which includes fishing communities that depend directly on this activity, as is the case of Câmara de Lobos and Caniçal.





The regional fishing fleet is characterized by the existence of small vessels. The most important species at the beginning of the 21st century, in quantitative terms, are tuna and black scabbardfish, followed by far by the main species that make up ruama – mackerel and horse mackerel.



Fonte: Cultura Madeira

Câmara de Lobos, the colored bay



“The fisherman from Câmara de Lobos [...] went further into the sea, cast the lines further down, pulling fish from the blue abyss that had been unknown up to now, long before the expeditions of wise men came to narrate to the scientific world the capricious fauna of the depths of the sea.”

Alberto Artur Sarmiento *in* “Freguesias da Madeira”,
1953

Câmara de Lobos was the first place where João Gonçalves Zarco, the navigator who discovered the island, lived. The name of the bay and the place was inspired by the abundance of sea lions (*monachus monachus*) that navigators would have seen in a cave. It was the first settlement created by João Gonçalves Zarco himself.

This land of fishermen, whose main specialization is the black scabbardfish fishing, owes its fame to the fishermen who paint the bay with their picturesque and very characteristic boats – the Xavelhas.



Deixe espada preto
Black scabbard fish



Nome científico | Scientific name *Aphanopus carbo* Lowe, 1839
Dimensão média | Average size 90 cm
Profundidade | Depth range 800-1200 m

The fishing industry was important in this territory, often supplying the convents in Funchal.

It is in Câmara de Lobos that an event of great significance in the history of the exploitation of marine living resources for all of Humanity takes place: the fishing of black scabbardfish, considered the first world experience of commercial fishing at great depth.

Black scabbardfish fishing seems to have had an accidental origin, when, in Madeira Island in 1839, a specimen of this species was caught on a hook used to fish deep-sea sharks, which at the time were sought after for the extraction of fish. oil, used in lighting.

This type of gear is considered one of the most selective fishing gear.

Black swordfish, taken from the depths of the Atlantic, has become an unquestionable legacy in Madeira's gastronomic tradition.

The catfish

In Madeira, it is called 'cat' because the shark that gives rise to it has 'whiskers' similar to those of cats. It is also well known as “Camara de Lobos codfish” because it is typical of this area.

The catfish is salted and left to dry in the open air for about 6 days, and then sold as a snack. This shark shares the same deep water habitat as the black scabbardfish, so it accidentally stings the scabbardfish's hooks. For this reason its capture is not purposeful. In the fishing port of Câmara de Lobos, it was customary to see the cat drying, hanging on clotheslines on or around the boats, to dry in the wind and sun. It is served fried or marinated.

It is part of the Madeiran diet, usually as an accompaniment to drinks or in sandwiches.



Paulo Alexandre Alves

Machico,

where it all began



"We saw a land covered with trees all the way to the sea and from that side the mist did not descend from the top (...) We saw a large bay..."

Francisco Alcoforado, chronicler of the XV century



Fonte: Maderia quase esquecida

In July 1419 João Gonçalves Zarco and Tristão Vaz Teixeira landed on the beautiful beach of Machico. The glorious epic of the Portuguese discoveries began. Machico is thus the cradle, the place where it all started.

In Machico there was a community of seafarers with a fixed abode next to the pebble or the anchorages.

Fish was plentiful, but fishermen insisted on selling them, especially in Funchal. There were several council deliberations for the local population to be supplied. One of them, dated 1617, recommended that a quarter of the fish should be kept in Machico.

The repair and shipbuilding yards were a relevant industry in Machico, seat of the northern captaincy, where wood was abundant.

Having originally been a fishing community with some expression over the centuries, in 1958 a neighborhood was built for the fishermen of Machico, who mostly lived on the site of Banda d'Além.

Fishing was done by the men who lived in the lower part of the valley, very close to the sea, in the places of Misericórdia, Banda d'Além and Graça.



Fonte: Madeira quase esquecida



Machico's fishermen mainly fished for tuna.

In the century In the 17th century, these fishermen are obliged to fish in rotation for 'scale fish', more precisely snapper and grouper. Thus, one vessel should be dedicated to fishing for these species while others could be engaged in tuna work.

They also fished skipjack, intended for drying, extracting oil and using the skin.

Being a land with a strong connection to the sea, the wonderful local cuisine is rich in fish, especially tuna and skipjack, served throughout the year in the various restaurants in the territory.

Gastronomy is so important that one of the biggest events is the Gastronomic Week of Machico, when the downtown area is filled with little houses where you can taste the wonders of local and regional cuisine.

Canical

the widest bay



“This eastern end of Madeira, in the nudity of its rocks where reeds
- a reed - by Ponta de São Lourenço”

Canical is a fishing village where tuna fishing has predominated for a long time and where all the fauna involvement associated with the sector's practice is rooted.

Its name derives from the abundance of slender reeds (reeds), which inhabited the most arid area of Madeira Island, being once one of the instruments of reference for the main socio-economic activity of the locality: fishing.





Today, the parish of Caniçal is a regional and national reference in the practice of fishing tuna, a gastronomic symbol of the island of Madeira, and where the main regional shipowners are also based, which in addition to supplying the regional market, export a large part of the collecting activity to mainland Portugal, Europe, Australia, China, Japan and Venezuela (where a large contingent of Madeiran emigrants resides).

Being a land with a strong connection to the sea, the unmistakable flavor of grilled limpets, octopus and snails are some of the specialties that you can find in the various restaurants by the sea in this small parish.



Ruama



Ruama fishing focuses mainly on species such as mackerel, horse mackerel, sardines and boga, with mackerel and horse mackerel being the most important.

Target of a fishery traditionally relevant in our region, they owe their importance to the fact that most of them are consumed fresh by the local population, given their affordable price and also because they serve as bait in tuna and black scabbard fisheries. Ruama is captured mainly by seiners or "ruameiras" vessels that use the seine fishing gear.

At the table



Couscous with grilled mackerel



Ingredients

1 un mackerel
4 garlic cloves
100g coriander
50g parsley
50g savory
100ml olive oil
q.b. pepper
1 small onion
250g couscous
500g broccoli
200g raisins
100g carrot
100g courgette
100g eggplant

Instructions

1. Season the mackerel fillets with white wine, garlic, coriander, parsley, black pepper and marinate for 90 minutes.
2. Cut the vegetables, courgette, onion, carrot, broccoli in brunesa;
3. Make a pulled with onion, garlic, oil and let it brown. Add the vegetables, let it sauté until you see that it is ready;
4. Make a stew with the onion, garlic and savory, when the pulled is done, pour two cups of water for 2 cups of couscous. When the couscous is cooked, add the sautéed vegetables and the raisins soaked in white wine;
5. Grill the mackerel fillets. Make the onion sauce, brown and then add the sauce from the preparation and let it boil until the sauce evaporates a little;
6. Add black pepper, salt to taste and serve.

Marinated tuna with avocado



Ingredients

500g tuna
500g avocado
125g onion
2g salt
1,5g bay leaf
40g arugula leaf
(+/- 7 leaves)
7g parsley
1,5g oregano
5ml olive oil
1,5ml vinegar
65g watercress leaves
(+/- 11 branches)
30g almonds
5g garlic
110g red pepper

Instructions

1. Place the tuna in boiling water, adding the onion, bay leaf, salt, oregano, vinegar and crushed garlic.;
2. Cut two onions into very thin slices and drizzle with a drizzle of olive oil and vinegar, cut the red pepper into julienne and place the parsley finely chopped;
3. Peel the avocado pear, remove the pit and cut the avocado well laminated into cubes, just wash the leaves of the cress and arugula in running water and tear the leaves;
4. Toast the almonds in the oven and grind;
5. Plating in layers according to the picture.

Sweet potato taco with tuna tataki



Ingredients

Sweet potato taco

250 gr orange sweet potato

1 egg

125 gr wheat flour

125 gr corn flour

5 ml olive oil

5 gr salt

5 gr pepper

2 gr oregano

Filling

50g onion

150g tuna loin

5ml olive oil

50g bell pepper

50g avocado

5g salt

5g pepper

3g sesame seeds

20ml soy sauce (shoyu)

10g fresh ginger

10ml white wine vinegar

10ml balsamic vinegar

q.b. coriander

q.b. basil

125g corn flour

2 egg yolk

10g cornstarch

240ml water

q.b. oil

Instructions

1. First start by cutting the tuna loin into smaller loins;

2. Once cut, place it in a bowl with soy sauce, sugar, white wine vinegar and chopped ginger, and let it marinate for 1 to 2 hours;

3. Cook the orange sweet potato, after cooked and drained, wrap it in the flour and add the egg and season with salt, pepper and oregano, stir well;

4. Let the dough harden so you can make the shapes;

5. Chop the onion and pepper, cut the avocado into small cubes;

6. Wrap the onion in balsamic vinegar;

7. Cut the onion into slices, rings not too small and thin, as they can break apart;

8. In a bowl, place the flour, cornstarch, water and egg yolks, mix everything until it becomes a dough, seasoning with salt and pepper;

9. While you are preparing the dough, heat the oil to a temperature of 180°C;

10. Pass the onion rings in the dough, involving the rings completely, remove the excess dough;

11. If the oil is already at the proper temperature, add the rings one at a time to fry. Don't put too many to fry at once;

12. When the dough is

golden, remove them and place in a container to drain the excess oil;

13. In a non-stick skillet, cook the tacos;

14. Drain the tuna and cover with the sesame seeds;

15. In a skillet or grill over high heat, place the tuna and cook for 10 to 16 seconds on each side;

17. Use a sharp knife to cut the tuna into slices.

Did you know that?

Regarding freshwater fish, there was the eel, or eiró, in the streams of Madeira Island. They travel thousands of kilometers from the deep blue of the Sargasso Sea, next to Bermuda, to embrace the fresh water of the streams.

From the 19th century onwards, the Chambers tried to concentrate the sale of fish in squares and markets, in order to safeguard the indispensable quality of food for consumption.

From the mid-twentieth century – 1953, more precisely, auctions were established in various parts of the archipelago.

In Seixal, the fishermen's wives exchanged the fresh fish that was left over from their work for products from the land, in the space of the same parish or in the neighboring parish of S. Vicente.

Take note

events



Black Scabbard Fish Festival

In August, Câmara de Lobos bay hosts the Black Scabbard Fish Festival, an event organized by the Câmara de Lobos Parish Council, an initiative dedicated to the dissemination of one of the most typical Madeiran gastronomic specialties.



Wine Harvest Festival

In September, the Harvest Festival takes place in Estreito de Câmara de Lobos, demonstrating the important connection of wine production to this parish.



Machico Gastronomic Fair

This initiative by the Municipality of Machico has as its main objective the dissemination of regional gastronomy, with special emphasis on the delicacies of this municipality in the east of the island of Madeira. It takes place in July and August.

Take note

restaurants



Restaurante O Polar

Rua do Pico da Torre, nº26

Câmara de Lobos

☎291944442

https://www.facebook.com/pg/restauranteopolar/about/?ref=page_internal

[32.65232081335884, -16.972081728066332](tel:32.65232081335884)



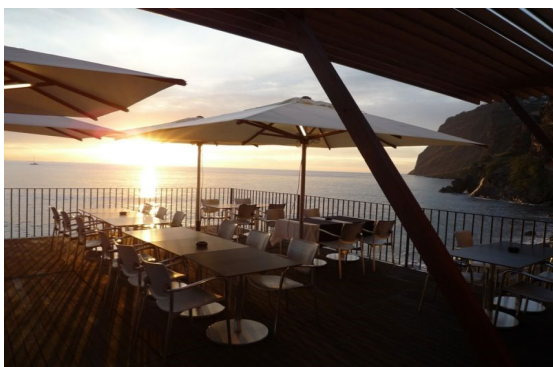
Vila do peixe

Rua Dr. João Abel de Freitas, Câmara de Lobos, Portugal

☎291 09 99 09

viladopeixe@sapo.pt

[32.64936934944101, -16.97473963176142](tel:32.64936934944101)



Restaurante Praia do Vigário

Praia do Vigário, Pç. da Autonomia, 9300-138

Câmara de Lobos

☎291 942 110

praiavigario@hotmail.com

[32.649074318400935, -16.978989929913954](tel:32.649074318400935)

Take note

restaurants



Restaurante Lily's

Caramanchao, Estrada D. Manuel,
9200-143 Machico

☎ 291 964 014

[Restaurante Lily's \(restaurantelilys.com\)](http://restaurantelilys.com)

[32.73068825829096, -16.787368345253185](tel:32.73068825829096)



MaréAlta - Peixe & Mariscos

Largo da Praça 9200 Machico

☎ 291 607 126

marealta@netmadeira.com

[32.717580422338166, -16.764142479247734](tel:32.717580422338166)



Restaurante Mercado Velho

R. Gen. António Teixeira de Aguiar,
9200-094 Machico

☎ 291 961 129

mercadovelhomachico@gmail.com

[32.71785631412817, -16.765035787582818](tel:32.71785631412817)

Take note

restaurants



Tasquinha do Pescador

R. do Pescador 9, Caniçal

☎ 291 620 774

<https://www.facebook.com/Tasquinha-do-Pescador-965851026795082/>

[32.737802722518374](tel:32.737802722518374), [-16.737415431759064](tel:-16.737415431759064)



Restaurante Frente Ao Sol

Estrada de São Lourenço, Sítio da Cerca, n.º 166

☎ 291961935

frenteaosol@gmail.com

[32.73901325034984](tel:32.73901325034984), [-16.747561031759016](tel:-16.747561031759016)



Restaurante Amarelo

Largo Manuel Alves, n.º 2, 9200-034 Caniçal

☎ 291 961 798

restauranteamarelo@hotmail.com

[32.73742865211534](tel:32.73742865211534), [-16.737026274088343](tel:-16.737026274088343)

Take note

where to stay



Pestana Fisherman Village

Rua São João de Deus, N.º 1 - 17 , 9300 – 151 ,
Câmara de Lobos

☎808 252 252

[Hotel em Câmara de Lobos? Reserve Pestana Fisherman Village!](#)

[32.6486168827856, -16.97542693176143](#)



Hotel Dom Pedro Baía Club,

Estrada de São Roque

9200-126 Machico

☎291 969 500

[Dom Pedro Madeira - Hotel na Ilha da Madeira |](#)

[Dom Pedro Hotels - Dom Pedro Madeira](#)

[32.71499493095352, -16.76540547408899](#)



Casas do Baleeiro

Rua de São Sebastião 20

9200-045 Caniçal

☎+351 304 503 155

[Casas do baleeiro](#)

[32.73816077756781, -16.739097474088364](#)

Take note

what to do



Jardins do Ilhéu

The gardens of the Ilhéu de Câmara de Lobos used to be the fishing neighborhood of this fishing village. Today it presents itself as a pleasant place with a panoramic view.

[32.64841464441686, -16.97736700823129](https://www.google.com/maps/place/32.64841464441686,-16.97736700823129)



Igreja Matriz de Machico

The main church of Machico is rich in artistic heritage in a city planted by the sea where mass was celebrated for the first time in this pearl of the Atlantic, on July 2, 1419.

Alameda Dr. António Teixeira de Oliveira nº1,
9200-107 Machico

[32.71958558445592, -16.766171771350976](https://www.google.com/maps/place/32.71958558445592,-16.766171771350976)



Whale Museum

R. Garcia Moniz, 9200-031 Caniçal

☎ 291961858

[Museu da Baleia da Madeira - A História da Caça à Baleia e a Preservação dos Cetáceos - O Museu](https://www.google.com/maps/place/Museu+da+Baleia+da+Madeira+-+A+História+da+Caça+à+Baleia+e+a+Preservação+dos+Cetáceos+-+O+Museu)

[32.73598691492768, -16.74044341589974](https://www.google.com/maps/place/32.73598691492768,-16.74044341589974)



Mercado dos Lavradores

Praça do Peixe

9060-158 Funchal

☎ 291098756

[32.64864683499666, -16.904112558231265](https://www.google.com/maps/place/32.64864683499666,-16.904112558231265)

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