



FLORIANÓPOLIS  
city of gastronomy

# FLORIANÓPOLIS BRAZIL

## 2014

加入網絡年份

YEAR OF DESIGNATION

## 巴西

## 弗洛里亞諾波利斯

### 城市介紹 | INTRODUCTION OF THE CITY

Florianópolis, where nature and creativity walk hand in hand, is a city that enchants and inspires. Surrounded by the Atlantic Ocean and over 100 unique beaches, this "Magic Island" is the perfect blend of innovation and tranquility. Its landscapes, from open sea to calm coves, offer an ideal setting for a lifestyle that balances urban life with nature.

Culture thrives in every corner, flavor, sound, and craft. As a UNESCO Creative City of Gastronomy, Florianópolis honors its ancestral knowledge and culinary traditions, echoing in its kitchens and hearts. The city is a hub of innovation where technology and tourism intertwine, but its soul shines through in its cultural expressions — from crafts to design, music to cinema.

Nestled between mountains covered by Atlantic Forest and an endless ocean horizon, Florianópolis stands as a beacon of creativity and innovation. Its protected natural areas are sanctuaries that inspire those who live here. The balance between green forests and blue waters reflects the essence of a city that embraces the future while staying true to its roots. Here, the creative spirit is fueled by the wind and waves, shaping a future in harmony with the land, culture, and life that blossoms at every turn.





廚師介紹 | CHEF INFORMATION

# Pedro Soares Medeiros

My name is Pedro Soares, and I am a chef from Florianópolis, the island of Santa Catarina, in southern Brazil. Our territory is surrounded by the Atlantic Ocean and the Atlantic Forest — a landscape that inspires my cuisine and offers a wealth of fresh and diverse ingredients.

I am the chef and co-owner of Puro Oyster Bar, alongside Narbal Corrêa, where we proudly serve native Gasar oysters, highly appreciated by those seeking authentic flavors. It was in this space that I began developing tasting menus, in which I synthesize technique, sensitivity, and local ingredients to promote a cuisine that is both sustainable and authorial.

After graduating in Gastronomy, I had the honor of interning at Noma (Denmark) and El Bulli Lab (Spain). I later traveled to Baja California (Mexico) and Storlien (Sweden), experiences that broadened my perspective on the deep relationship between place and product — and their importance in shaping cultural identity.

These experiences reinforced my purpose: to celebrate and share the gastronomy of Florianópolis with the world, through a cuisine that connects nature, technique, and emotion.





### Manézinho

Grilled Fish with Seafood Rice,  
Black Bean Puree

“Manézinho” is a tribute to the gastronomic identity of Florianópolis and the way of life of the island’s people. The dish brings together flavors deeply connected to the coast of Santa Catarina: grilled white fish with crispy skin, a creamy rice with cream and dried, grated fish roe, and a tangy vinaigrette of cockles and squid. It is served over a pirão made from the broth of beans cooked with bay leaf, thickened with fine manioc flour into a kind of purée. To finish, a manioc farofa colored with annatto powder ties all the elements together with its rich, crispy texture.



### Cuca & Sagu

In this dish, I reinterpret two traditional desserts from southern Brazil, commonly found at family gatherings and colonial-style cafés. Cuca is a legacy of German immigration. It’s a soft, fluffy cake topped with a buttery crumble flavored with cinnamon and lemon zest. It is typically baked with fruits or sweet preserves. In

this version, it features the peel of jabuticaba, a native fruit that grows directly on the trunk of its tree. Sagu with cream has Italian and Indigenous influences. Sagu is made from small tapioca pearls cooked in red wine, grape juice, cloves, and cinnamon, and is usually served with vanilla cream. Here, we pair it with cream ice cream and fresh grapes. The composition expresses the culture of southern Brazil, but plated in a more contemporary way, with the addition of fresh herbs.