

## 城市介紹 | INTRODUCTION OF THE CITY

The gastronomy of Mérida is a vibrant expression of cultural identity and heritage, rooted in ancient Mayan traditions and enriched by Spanish, Middle Eastern, and Caribbean influences. This unique fusion, combined with the use of local ingredients like achiote, sour orange, and habanero chili, gives Mérida a distinctive culinary identity that stands out globally.

As a UNESCO Creative City of Gastronomy, Mérida exemplifies how food can preserve heritage, foster innovation, and drive inclusive economic growth. The city's gastronomic sector is supported by strong domestic consumption, a dynamic restaurant scene, and a growing network of culinary entrepreneurs.

Yucatán is also a leading exporter of high-quality products such as honey, pork, seafood, and citrus fruits, contributing to international markets. Culinary tourism continues to flourish, attracting over 1.8 million overnight visitors annually.

Mérida's food sector generates more than 85,000 jobs and accounts for around 8% of the state's GDP. Investment in food production, distribution, and innovation reflects the region's commitment to sustainability and creative development.

In Mérida, gastronomy is more than food—it's a bridge between tradition and progress, a source of identity, and a powerful tool for cultural and economic transformation.

