



2026 澳門國際美食之都 嘉年華

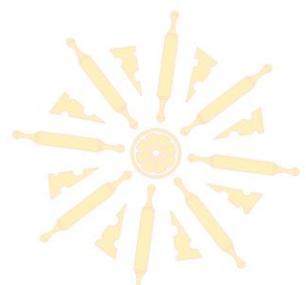
INTERNATIONAL CITIES OF GASTRONOMY FEST MACAO

BELO
HORIZONTE
CIDADE DA
GASTRONOMIA



Belo Horizonte, Brazil

Year of Designation: 2019



城市介紹 | INTRODUCTION OF THE CITY

On October 31, 2019, Belo Horizonte was designated a Creative City of Gastronomy by UNESCO, following a collaborative process coordinated by Belotur, the city's tourism office. The dossier highlighted the richness and diversity of local gastronomy and the city's commitment to food security policies aligned with sustainable development.

Known for blending tradition and innovation, mineira cuisine features iconic dishes such as pão de queijo, feijão tropeiro, and doce de leite, while chefs reinterpret traditional knowledge with contemporary approaches. Landmarks like the Mercado Central de Belo Horizonte showcase authentic ingredients and culinary experiences. The city is also known as Brazil's "capital of botecos," where bars and pubs express a vibrant food culture. Festivals such as Comida di Buteco, Bar em Bar, Prepara Gastronomia, and the Bienal da Gastronomia de Belo Horizonte celebrate and strengthen this dynamic gastronomic scene.



主廚介紹 | CHEF INTRODUCTION

Mariana Gontijo

Chef, researcher, and consultant from Belo Horizonte, Brazil, dedicated to promoting regional ingredients and traditional cuisine. Founder and chef of Roça Grande and the consultancy o TACHO in Belo Horizonte, she is a member of Slow Food Brasil and works to value Brazilian food culture and local traditions.



菜式介紹 | DISH INTRODUCTION

TUTU TONTO DO REINADO

Tutu Tonto do Reinado is a traditional dish from Minas Gerais associated with the Rosário (Congado) festivals, where food is shared as a sign of faith and gratitude. Made with beans, cassava flour, pork fat, and cachaça, this “drunken tutu” will be served with spaghetti and carne de lata as a main dish



主廚介紹 | CHEF INTRODUCTION

Yves Saliba

Chef Yves Saliba began his culinary career at 16 in Belo Horizonte and later founded Cantina do Chef, which expanded to 13 locations. Today he leads restaurants such as Per Lui, Odojá Cozinha, and Cucina di Pastaio, with Per Lui recognized among the 100 Best Restaurants in Brazil and awarded Best Contemporary Cuisine at the Prêmio Gerda de Gastronomia.



菜式介紹 | DISH INTRODUCTION

Low-temperature beef tongue with rapadura glaze, cassava mousseline, and pão de queijo crisp

Minas Gerais cuisine is rich in tradition and flavor. The dish “Low-temperature beef tongue with rapadura glaze, cassava mousseline, and pão de queijo crisp” reflects this heritage by valuing less conventional cuts with Tonto deep flavor and tender texture. Cassava, a native Brazilian ingredient, brings creaminess to the dish, while the crunchy pão de queijo crisp celebrates one of Minas Gerais’ most iconic culinary treasures.



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