

# 2026 澳門國際美食之都 嘉年華

INTERNATIONAL CITIES OF  
GASTRONOMY FEST  
MACAO



## Cuenca, Ecuador

Year of Designation: 2025



# 城市介紹 | **INTRODUCTION OF THE CITY**

Cuenca, a UNESCO World Heritage Site, is the third largest city in Ecuador. Our territory extends through the Andes Mountain range, with a pleasant climate characterized by the presence of four rivers that run through our land.

Ours is a diverse city rich with nature, culture, gastronomy, architecture and handicrafts, that weave a story between the historic and the contemporary to make Cuenca a unique and unparalleled destination.

Cuenca, Ecuador, has a diverse gastronomy, with a variety of dishes, soups and beverages that can be enjoyed during both traditional festivities and throughout the year. These delicacies are prepared by "guardians" of our culinary tradition, which has endured from generation to generation.

Our gastronomy is profoundly mixed, the result of the encounters between the Cañaris, Incas and Spaniards, which, over more than four centuries, has evolved and maintained their own influences. Our cuisine is fundamentally based on corn, beans, potatoes, chili, seasonal fruits, meats (mainly guinea pig, pork and chicken), dairy products, legumes and other ingredients from local farms.



# 主廚介紹 | CHEF INTRODUCTION

## Giovanni Cambizaca

Chef Giovanni Cambizaca is a passionate culinary professional with a strong background in the culinary arts. His journey began in Ecuador and later took him to work in renowned restaurants in Baltimore, USA, and Bogotá, Colombia. Over the years, he refined his skills in a variety of culinary settings, starting as a cook and working his way up to become a sous chef in top-tier establishments.

He is currently the Executive Chef and owner of Le Petit Jardin in Cuenca, Ecuador. There, he combines his extensive experience with a deep passion for local ingredients and innovative techniques. He is known for his creativity, his ability to lead and inspire his team, and his commitment to excellence in every dish he creates.



# 菜式介紹 | DISH INTRODUCTION

## Fritada

Fritada is a beloved traditional dish from the Azuay region, widely found in local markets and enjoyed daily by the people. It features tender, slow-cooked pork, seasoned with local spices until it's perfectly flavorful. This dish has deep historical roots, as pork was introduced to the region during the Spanish conquest, and since then, it has become an integral part of our gastronomy. Traditionally, fritada is served with llapingachos, delicious potato cakes made from Andean potatoes, and is accompanied by a unique sauce made from pumpkin seeds, adding a distinct and flavorful touch that highlights the region's rich culinary heritage.



# 主廚介紹 | CHEF INTRODUCTION

## Andrés Zambrano

Andrés Zambrano is the chef behind La Guarida, an intimate restaurant known for its focus on seasonality, technique, and personal hospitality. His cooking is rooted in classical foundations and shaped by a contemporary approach that values clarity, balance, and respect for ingredients.

At La Guarida, he creates evolving menus inspired by product availability and the desire to offer meaningful dining experiences. He views food as a way to tell stories of place, time, and the people behind each ingredient.

Beyond the kitchen, he curates experiences that connect gastronomy with art and culture through tastings, collaborations, screenings, and educational events. Through this culinary demonstration, he seeks to share his creative process, technical approach, and commitment to craftsmanship, curiosity, and culinary identity.



# 菜式介紹 | DISH INTRODUCTION

## Motepata

Motepata is a traditional Ecuadorian dish from the Andean highlands, especially linked to Azuay and the city of Cuenca. This hearty stew is mainly prepared during Carnival, when it symbolizes abundance, celebration, and community. Its key ingredient, mote, or hominy corn, has been central to Indigenous Andean diets for centuries and reflects the region's agricultural heritage. The dish usually combines mote with pork, peanuts, milk, and spices, creating a rich and comforting flavor. Motepata also shows the fusion of Indigenous ingredients with colonial culinary influences, expressing Ecuador's multicultural identity. More than food, it is a shared tradition often prepared for family and neighbors. Today,

Motepata remains an emblem of Ecuadorian gastronomy and an important expression of cultural heritage.

