

2026 澳門國際美食之都 嘉年華

INTERNATIONAL CITIES OF GASTRONOMY FEST MACAO



Portoviejo, Ecuador

Year of Designation: 2019



United Nations
Educational, Scientific and
Cultural Organization



Designated
UNESCO Creative City
in 2019

城市介紹 | INTRODUCTION OF THE CITY

Portoviejo, the capital of the Manabí province, stands as one of the most ancient and culturally significant cities on the Ecuadorian coast. Since its official designation as a UNESCO Creative City of Gastronomy in 2019, it has redefined its urban identity by placing culture and heritage at the core of its development. Known historically as the "City of the Royal Tamarinds," Portoviejo serves as a territorial bridge where the rural soul meets modern innovation. Its history is a testament to resilience; from its pre-Hispanic foundations to its reconstruction following the 2016 earthquake, the city has transformed every challenge into an opportunity to showcase its vast intangible wealth. Today, Portoviejo drives a strategic vision where gastronomy serves as a powerful engine for sustainable development, integrating avant-garde culinary proposals without losing its ancestral essence



城市介紹 | INTRODUCTION OF THE CITY

This global positioning reached a historic milestone on May 25, 2024, when the Sopa Viche de Pescado—a product of cultural fusions transcending more than a thousand years—achieved a GUINNESS WORLD RECORDS™ title for the largest ever made, weighing 1,936 kg. This achievement symbolizes the technical and cultural unity of its people, placing a millenary recipe on the world's gastronomic stage. A fundamental pillar of this management is the reactivation of the local economy through the execution of 7 annual culinary festivals and the Culinary Cup, strategic events in rural areas that position local cuisine and empower micro-entrepreneurs. During 2024 and 2025, Portoviejo has strengthened its international ties by providing technical support to Manizales, Colombia, for its integration into the Creative Cities network.



主廚介紹 | CHEF INTRODUCTION

Chef Soraya Macías

Recognized by UNESCO as a Bearer of Ancestral Gastronomic Knowledge. From her restaurant *Sabor Criollo* in the Abdón Calderón parish, she preserves the legacy of traditional Manabí cuisine, specializing in the artisanal preparation of *morcilla* (blood sausage) and peanut-based *viche*. Her career combines inherited wisdom with professional culinary training, creating a balance between original recipes and a subtle gourmet approach. She is a vital figure in cultural preservation, promoting the history and values of Portoviejo's gastronomy at major national fairs.



菜式介紹 | DISH INTRODUCTION

Fish soup Viche

The Viche is a culinary masterpiece that uniquely unites the flavors of the mountains, the fertile valleys, and the Pacific sea. Built on a complex peanut-based broth and handmade green plantain dumplings, it is a fundamental heritage element. To taste a Viche in Portoviejo is to experience a world-record flavor that honors the agricultural bounty and the ancestral techniques that define the Manabí region, transforming a traditional meal into an international gastronomic ambassador.



主廚介紹 | CHEF INTRODUCTION

Chef Luis Balda

Owner of *Montubio Cocina Manabita* and Ambassador of Portoviejo Creative City. After facing the devastating loss of his son during the April 16 earthquake, he chose resilience, turning cooking into a space for healing and a tribute to his roots. Awarded the "Dr. Vicente Rocafuerte" Award for Social Merit, he has represented the region at FITUR Madrid 2024 and FIGA Arequipa 2023.

As a Guardian of Intangible Food Heritage, he played a leading role in the Guinness World Record Viche and continues to innovate through traditional practices like wood-fired cooking.



菜式介紹 | DISH INTRODUCTION

Pinchagua's Ceviche

The Ceviche de Pinchagua is one of the most representative dishes of the rural parish of Riochico. Prepared with fresh fish marinated in lime juice, onions, and cilantro, its technique is rooted in pre-Hispanic practices of preserving seafood with acidic fruits. Today, it is more than a recipe; it is a cultural expression found in family gatherings and local festivals, reflecting the core values of Manabí cuisine: fresh sea products and the preservation of coastal identity.

