



Documenta Comunicação



A Casa do Porco | São Paulo  
4° lugar | LA's 50 Best Restaurants 2023

## Brazil has the best chef and the most sustainable restaurant in Latin America

For a while now, the Brazilian gastronomic scene has been claiming top positions in the most prestigious Latin American culinary rankings. An example of this is that, in November 2023, during the Latin America's 50 Best Restaurants gala event held live at Copacabana Palace, eight Brazilian restaurants were distinguished among the top 50 in the region. Brazil also secured two special awards with the talented chefs Janaína Rueda and Manu Buffara, for the best female chef and the most sustainable restaurant in Latin America, respectively.

### Other insights from this edition

- Gastronomy tourism with social impact.
- Embratur's Gastronomy Manifesto.
- Brazilian gastronomy stands out on TasteAtlas lists.
- World Travel Awards 2024 Voting Campaign.



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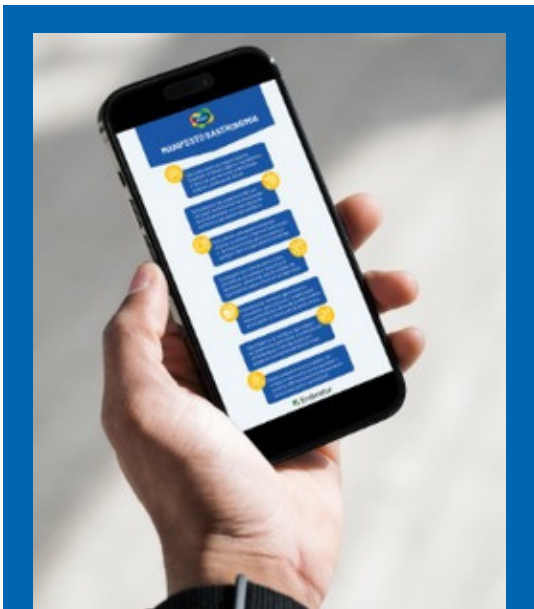
**Chef Manu Buffara, leading Manu, voted as the most sustainable restaurant in Latin America 2023,**



Manu | Curitiba  
35° lugar | LA's 50 Best Restaurants 2023



# GASTROMOTIVA and EMBRATUR: Gastronomy Tourism with Social Impact



## Get to know the Gastronomy Embratur Manifesto

Embratur publishes Manifesto where it commits to promoting a conscious gastronomic tourism that values the environment, local communities, and native ingredients in its actions.



[Click here to download the Manifesto.](#)

In 2023, Embratur established a partnership with Gastromotiva to create connections with social impact projects in Brazil. The aim is to link gastronomic tourism to key travel trends and the global agenda for combating hunger and reducing food waste. The partnership aims to meet the demands of tourists seeking transformative experiences and a stronger connection with local communities.

As a result of the partnership, Gastromotiva will host cooking shows at two international fairs in the first semester (BTL and ITB) and, since last year, has been hosting famtours and press trips organized by Embratur. The Refettorio, located in Lapa, Rio de Janeiro, is now open to receive foreign tourists.



Refettorio Gastromotiva | Rio de Janeiro



Visita de operadores estrangeiros ao Refettorio Gastromotiva em agosto de 2023.



# Brazilian gastronomy cities listed by UNESCO



Four Brazilian cities are part of the UNESCO Creative Cities Network (UCCN) due to their reputation in gastronomy. The UCCN was established in 2004 to promote cooperation among cities that have identified creativity as a strategic factor for sustainable urban development. The network now comprises 350 cities in over 100 countries that invest in culture and creativity - including crafts and folklore, design, cinema, gastronomy, literature, media arts, and music - to advance sustainable urban development.

Florianópolis, Belém, Paraty, and Belo Horizonte are the four Brazilian cities recognized in the gastronomy category for their strong commitment to culture and creativity as part of their development strategies, and for showcasing innovative urban planning practices centered around human beings. In total, 49 cities around the world are listed by UNESCO due to their extraordinary gastronomy.

[Click here](#) to download the Belo Horizonte Food Guide.

## Brazilian gastronomy stands out on Taste Atlas online Guide Lists

Among the top 100 cuisines in the world, Brazil ranks 12th in the TasteAtlas 2024 ranking. Minas Gerais and Bahia also appear on the list of the top 100 gastronomic regions in the world, ranking 30th and 43rd, respectively. Brazilian picanha tops the list of the 20 best meals to try in 2024. In the same list, vatapá occupies the 16th position.

“Pão de queijo and Caipirinha” also stand out, ranking 3rd in the list of the best breakfasts in the world and 5th in the list of the best cocktails. Five Brazilian destinations are included in the list of the best foods by city worldwide, namely: São Paulo (31st), Rio de Janeiro (43rd), Recife (55th), Salvador (66th) and Belo Horizonte (84th).

The TasteAtlas website features over 10 thousand cataloged dishes worldwide and allies online searches for destinations. It also provides recommendations for the most iconic meals from each location.

[tasteatlas.com](https://tasteatlas.com)

[tasteatlas](https://www.instagram.com/tasteatlas)

# Brazilian Restaurants on the list of the Latin America's 50 best restaurants

Check out the ranking of the eight Brazilian restaurants on the 2023 list:

4°

#### **A Casa do Porco**

Chefs Janaína Torres Rueda and Jefferson Rueda São Paulo (SP)

14°

#### **Lasai**

Chef Rafa Costa e Silva Rio de Janeiro (RJ)

18°

#### **Metzi**

Chefs Luana Sabino and Eduardo Ortiz São Paulo (SP)

20°

#### **Oteque**

Chef Alberto Landgraf Rio de Janeiro (RJ)

21°

#### **Nelita**

Chef Tássia Magalhães São Paulo (SP)

22°

#### **Evvai**

Chef Luiz Filipe São Paulo (SP)

34°

#### **Maní**

Chef Helena Rizzo São Paulo (SP)

35°

#### **Manu**

Chef Manu Buffara Curitiba (PR)



## World Travel Awards 2024 Voting Campaign

Brazil has been nominated by the World Travel Award in the category of South America's Leading Culinary Destination 2024 for the excellence of its gastronomy. Winners are chosen through online voting by the public and trade experts at both regional and global levels. Considering this, Embratur is promoting and encouraging its national and international trade partners to vote for Brazil. The voting period runs until April 7th 2024.



[Click here](#) to Vote for Brazil as South America's Leading Culinary Destination 2024.



## EDITORIAL

Trade News Embratur

Get Inspired About Gastronomic Tourism in Brazil

Responsible: Ana Paula Jacques

Culture and Gastronomy, Coordinator

trade@embratur.com.br

## Technical Sheet

International Marketing, Business, and Sustainability Directorate  
Experiences and International Competitiveness Management  
Culture and Gastronomy Coordination

