

城市介紹 City Information

The city of Belém is located in the State of Pará, in the Amazon Region. It has one of the most traditional culinary



bases in Brazil, being strongly preserved and appreciated because it has in its composition typical regional dishes, with Portuguese, indigenous and African influences. The native-indigenous gastronomy of the region includes typical ingredients such as: maniva (ground cassava leaf), tucupi (yellow broth extracted from the roots of wild cassava when peeled, grated and squeezed), the cub (or Piraíba, freshwater fish from the Amazon region), among others.

With an original characteristic, the gastronomy of Belém, transforms the experience into a journey through the Amazonian universe, with a mixture of colors and flavors typical of this region, with exotic and exclusively regional ingredients direct from those who fish, harvest or produce, maintaining its originality in all aspects in the dishes it offers. One of its main tourist attractions is the Ver-o-Peso market, the largest open-air fair in Latin America, located on the shores of Guajará Bay and brings together the most diverse services, inputs and products in one place, which makes it the experience of your unique visitors.







廚師簡介 Chef Information

• Fabio Rezende Sicilia

Chef Fabio Sicília, a master of fusion cuisine, blends Amazonian flavors with European techniques. Award-winning, his kitchen innovates in taste and presentation, celebrating global culinary diversity.



菜品名稱 Dish Name

Jewels of the Amazon

