

波托維耶霍

Portoviejo

厄瓜多爾

Ecuador

加入網絡

Year of designation

2019

城市介紹 City Information

Since 2019, Portoviejo proudly holds the title of City of Gastronomy by UNESCO, a recognition that exalts the richness and diversity of its cuisine, the result of the fusion of ancestral cultures and local traditions. Its particular geographical location, between the Andes mountain range and the Pacific Ocean, provides it with an enviable natural



Designated
UNESCO Creative City
in 2019

pantry. Fresh products such as fruits, vegetables, and meats come from the mountains, while the sea offers a great variety of fish and shellfish. Portoviejo's cuisine is characterized by its intense flavor and vibrant aromas. Among its most emblematic dishes are Viche, a fish and peanut soup, Morcilla, made with pork blood and spices, and Chicha de Maíz, a fermented beverage with a long tradition.

Beyond its typical dishes, the city stands out for its constant culinary innovation. Local chefs experiment with new flavors and techniques, reinterpreting traditional recipes and creating new gastronomic experiences. Portoviejo has become a must-visit destination for lovers of good food. Its vibrant markets, cozy restaurants, and gastronomic festivals offer a unique sensory journey, where flavors, aromas, and traditions are combined. The designation as City of Gastronomy by UNESCO has boosted local development, generating new opportunities for culinary entrepreneurs, strengthening cultural identity, and promoting sustainable tourism. Portoviejo invites the world to delight in its unique cuisine, a living expression of its culture and an example of how gastronomy can be a driver of social and economic development.



廚師簡介 Chef Information

- **Maria Fernanda Buzetta Ricaurte**

Life has placed me in different positions in the world of gastronomy, especially, by having the opportunity to train future generations, as a teacher and chef instructor, I have become a person with some sense of achievement.

My commitment to the fulfillment of duty has led me to get involved and develop projects that contribute to the development of the capacities of rural women in areas of traditional manabita cuisine.

The region has been going through adverse situations, I had the opportunity to lead activities that have helped place manabita cuisine as one of the main resilience tools for the rural parishes of Portoviejo.

I maintain a strong vocation for service that produces me great personal satisfaction, being able to give my attention and support in actions for the common good, especially in aspects that involve the transmission of knowledge and the promotion of our traditional cuisine have made me one of the main representatives of manabitan cuisine.

- **Carlos Alberto Villacis**



菜品名稱 Dish Name

- **Seafood Tonga**
- **Manabitan Offal**

