What do visitors to Belo Horizonte expect? How much of a welcome can we offer those who make us happy with their presence? BH is made of hospitality, walkabouts and people who welcome you with enthusiasm. We will set up different tables for tourists who disembark here and dream of having new food experiences. To paraphrase an illustrious countryman: traveling is more, we see more, we will eat more. With this guide, we propose to imprint in the memory of those who love food from Minas Gerais an eternal invitation to welcome them to Belo Horizonte’s cuisine.
Honored with the title of Creative City of Gastronomy, Belo Horizonte has shared culinary values since before its founding. Created by the confluence of those passing through Minas, those who go and those who stay, the city is the synthesis of the blended flavors of this land. BH is for eating.
CAPITAL CITY OF BARS

Wherever you come from, your bar is in BH. With a delicious menu of styles, at one of these tables you will feel at home. Come on in, your table is reserved!

The menu of flavors has been mapped out. Through the traditional regions of Belo Horizonte it is possible to discover the dishes, habits and, above all, the people who make the city a world in ourselves. From here, only one thing matters: travel around the city and delight in the many lives it has to offer.

12,5 bars per km²
4,136 bars

01 Downtown
02 Savassi
03 Pampulha
04 Santa Tereza
05 Southern Zone
06 Rua Alberto Cintra
07 Northwestern Zone
The nobility of simple flavors

Designed by a trio of irresistible products, the paths of Minas bring the delicacies produced throughout the territory to Belo Horizonte. Through the hands that reap crops, run stills and cheese factories, the capital’s cuisine is built and issues the calling: come here and see what we have!

Cheese
Coffee
Cachaça
The best cheeses in the world have taken up permanent residency in BH

Minas Gerais producers hold awards that consolidate the state as the land of cheese. More importantly than this, these hands preserve rare techniques, considered intangible cultural heritage of Brazil. The ways are so rich and plural that, to accommodate them accordingly, Belo Horizonte created the Artisanal Cheese Reference Center (CROA). For the insiders, the cheese house. If the best are in the State, at the Center, they come to exchange their excellence. Visit CROA, try a few slices and... well, it will be a pleasure to have you back later.

Artisanal Cheese Reference Center
Rua Adriano Chaves e Matos, 100, Olhos D’Água
@queijoecultura
Welcome, come on in. How about a cup of coffee?

The ritual of serving the best coffee in the house to those who visit is inseparable from Minas Gerais’ famous hospitality. And you can believe there’s good coffee to be served! After much conversation, the smell takes over the city and all that’s left is to wait for the next fresh serving to come out.

In any restaurant, in any bar, in any home, what we know is the following: coffee is forthcoming, right now. Not by chance, the best beans and the best greetings are from here. Come on in! Do you want coffee?
Minas is the largest producer of artisanal cachaça in the country and Belo Horizonte is where the richest examples of this universe under construction are concentrated.

Time, care and patience are the fermenters of the bottles called to the table, which seal the calm procession of their tasters. Thanks to the mineiro and his uncompromising pleasure, good food is present in the national culinary tradition. After a dose, everything becomes more ours, everything is more familiar.
With food, it is possible to visit a little piece of Belo Horizonte everytime you miss the city.

The recipes for typical dishes bring back the experiences lived here, transformed into flavors and smiles shared at the table.

To satisfy your desires of BH

Cheese bread
Tropeiro beans
Liver with Scarlet Eggplant
KAOL

Complete list on the Belo Horizonte Portal
Preheat oven.

Mix milk + water + lard. Stir until almost boiling.

In a bowl, place the cassava starch + salt and mix well. Gradually add hot milk.

Did the dough cool down?

Add cheese and eggs. Mix.

With your hands, form the cheese bread balls. Bake for 20 to 30 minutes. Did it grow and brown? Just try it!
Cook the beans in the pressure cooker. Remove while still cooked and drain. In a large pan, place bacon and fry. Set aside. In the same pan, sauté the chopped meat and garlic clove in the bacon fat. Brown and set aside. Remove seeds from bell pepper and tomato. Dice and drain. In the same pan, add another garlic clove and sauté with grated onion. Brown. Add beans and stir slowly. Add meat + bacon + bell pepper + tomatoes. Slowly add salt and flour. Break eggs onto a plate and fry in another pan. Stir and, once ready, mix half in beans and other half, finish on top of the recipe.
500g liver
5 jílos
1 onion
2 cloves garlic
green bell pepper
salt (to taste)
olive oil

1. In a pan or deep frying pan, drizzle olive oil. 2. Lightly brown onion and add liver, chopped into strips. Stir well, add salt and stir again. 3. Add drops of water to avoid burning the bottom of pan. Cover with lid for a moment and then 4. finish sautéing with green onion + parsley. Set aside. In the same pan, 5. sauté sliced jílo with the garlic cloves + another half of chopped onion. 6. Liver low heat, add liver. Stir quickly and add black pepper to taste. The classic is ready!
Place kale leaves in a pan of boiling water and cook for 3 minutes. Cool in ice water, cut into strips and set aside.
In the kale water, cook the sausage for 20 minutes. Check if ready and set aside.
In another pan, sauté the finely chopped onion and garlic. Sauté and add the sausage chopped into large pieces. Season with salt and pepper and gradually add the dose of cachaça. Wait for it to brown over low heat and don’t let the bottom burn. Remove only the sausage and set aside.
In the same pan, add chopped tomatoes. Add water and reduce the heat to reach a sauce consistency. Add the green onion + parsley and mix.
In different pans, fry eggs and make rice.
On the plate, serve: rice + egg + sausage + kale. The sauce should be served over the sausage, very hot.
The third best market in the world, Mercado Central houses in its corridors almost 100 years of history, intertwined with that of the city itself. The central point from which the capital’s cuisine radiates, it is impossible not to take away a little piece of Minas Gerais in the form of sweets, cheese or an aperitif.

744 Augusto de Lima Avenue, Centro  mercadocentralbh

Full of vitality, like everything that resides there, it is a hub that simmers with multiculturalism. Reinvented by typical culinary, shopkeepers and artistic manifestations, the space, designed in 1960 and constantly changing, houses the finest and most flavorful of BH’s energy in its raw settings.

499 Rio Grande do Sul Street, Centro  mercadonovobh

Named after the neighborhood it is located at, it preserves the intimate atmosphere of small markets. Its balconies are populated by restaurants serving dishes from Minas Gerais, Uruguay and Portugal. In the aisles, you can buy top-quality farm produce, fruits and vegetables.

452 Ouro Fino Street, Cruzeiro  mercadocruezeiro

Founded in the 1950s in the Lagoinha region, the market is now located on Avenida Cristiano Machado. The doors open daily for visitors who want the best typical ingredients of the capital and region. Shows liven up the atmosphere in the bars and mineira food restaurants.

1950 Cristiano Machado Avenue, Cidade Nova  feiradosprodutoresbh

Complete list on the Belo Horizonte Portal.
More than five decades of history enrich the largest arts and crafts fair in Latin America. There, you have everything, you eat very well and you experience BH. Clothes, toys, accessories, decorative articles and a variety of dishes and snacks. The opportunity to try fígado com jiló (liver and jiló) and tropeirão (bean dish), or to reminisce about our neighboring Bahia with the acarajé stalls, all sharing the space with cold beer, music and welcoming people. The kilometers of stalls are governed by peaceful coexistence, which sets the tone for strolls from Palácio das Artes to Praça Sete on tree-lined Avenida Afonso Pena. Not only the biggest, but the best of all fairs awaits you on Sunday. From early morning until sunset, tourists and locals share the spirit of Minas Gerais that weaves memories and makes people smile.

726 Afonso Pena Avenue

SUN. 07:00AM - 2:00PM

In the shade of the flowering gameleira trees and people, the selected curation of its exhibitors concentrates an infinity of antiques along the strip. From objects full of history to typical foods and arrangements, well-being prevails among visitors. The desire is to return, always.

600 Carandaí Avenue

SAT. 10:00PM - 6:00PM
The appetite for the city has the power to unveil crowded flows of friendliness and flavors. In Belo Horizonte, everyone is very welcome, and this welcome is gleaned in the capital’s gastronomic corridors.
Food, rhythm and people

In its first urban design, Belo Horizonte was concentrated within the limits of Avenida do Contorno (Contorno Avenue). At the heart of this perimeter is the city center, a place where everyone passes by and everyone stops to taste the different culinary spread across the region. Here, you have it all: from the classic cheese bread with coffee to oven-baked meals and generous over-the-counter served dishes. Downtown, everyone fits in, savoring much and experiencing life in Belo Horizonte. Shall we go downtown?

01 Parque Municipal
02 Edificio Maletta
03 Edificio Central
04 Viaduto Santa Tereza
05 Rua Sapucai
06 Mercado Central
07 Mercado Novo
08 Galeria São Vicente
Toasting, tasting and good prose

Crossed by streets lined with bookstores, nightclubs, restaurants, bars and cafes, Savassi is paced by the desire to see people and embodies the "street" spirit of BH. With tables on the sidewalks, friends are made while waiters present the menu, fill glasses and bring plates down. There, relationships are built and flavors are revealed. From there, experiences are brought to life.

| 01 | Praça da Liberdade |
| 02 | Palácio da Liberdade |
| 03 | Centro Cultural Banco do Brasil |
| 04 | Memorial Minas Gerais |
| 05 | Museu das Minas e do Metal |
| 06 | Centro de Arte Popular |
| 07 | Praça da Savassi |
| 08 | Praça Marília de Dirceu |

SAVASSI

Museu das Minas e do Metal

Praça da Liberdade

Centro Cultural Banco do Brasil

Palácio da Liberdade

Memorial Minas Gerais

Praça da Savassi

Centro de Arte Popular

Praça Marília de Dirceu

Cafés do Largo da Savassi
In the modernist atmosphere

On a lakeshore where you can lose sight of the desire to leave, Pampulha is a world to be discovered with open-air walks until you feel hungry. Crowned by its award-winning architectural complex, the region is home to the most vibrant avenues, Fleming and Guarapari, with dancing bars and traditional restaurants. For those who want to relax on the banks of the first UNESCO Modern Cultural Landscape Heritage site, this region of Belo Horizonte invites a picnic at the foot of one of world-famous architect Niemeyer's works, followed by a promise to see you soon.

01 Avenida Guarapari
02 Museu de Arte de Pampulha
03 Casa do Baile
04 Estádio Mineirão
05 Igreja São Francisco de Assis
06 Museu Casa Kubitschek
07 Parque Ecológico de Pampulha
08 Avenida Fleming
From the side window of the bohemian train

At the meeting of narrow streets, old facades, meeting squares, shade and cold beer, Santa Terezinha’s cuisine was born — or rather: the kitchen where you can taste life was born.

That is how the region is that has the generosity to bring geniuses together at the table and captivate palates with the taste of fraternity. An obligatory stop for anyone coming to Belo Horizonte, Santa Terezinha is where the chords of homemade food are strummed with the vibe of the new, the uninvetted. See you soon. See you in Santa, on one of its corners!
A sip of beer on high

Combining the pleasures on pleasures, the southern region or zona sul takes you through the notes and the route to the best in the world’s breweries. The mountainous environment and pleasant paths are an invitation to outdoors gatherings. To take the tours, pack your basket and enjoy the parks, squares, architecture and viewpoints. Afterwards, end the day in the region’s restaurants, all of which are up there with the best beer menus in Brazil.
A new universe to taste

Are you hungry for snacks and nightlife? A special place awaits you in the União neighborhood, in the northeastern region. Frequent by locals from Belo Horizonte, Rua Alberto Cintra is a gastronomic hub on the rise in the capital. Fans of cold beer, drinks and snacks can be found in the blocks where night owls can get a good mouthful and great conversation.

Neighborhood spice with a youthful flair

Anyone who walks around the northwestern region of Belo Horizonte looking for good food will certainly find this and much more here. Characterized by traditional, populated neighborhoods, such as Padre Eustáquio and Coração Eucarístico, the corridor is full of establishments that mix tradition and modernity. Restaurants renowned by older residents share the area with bars full of students and other city lovers, who come to check out the captivating mix of the place.
The city with the best spices

There is a well-known saying uttered by many travelers, which is: “I travel to eat.” If so, there is no better place than Belo Horizonte to make this come true. Discover some of the most renowned establishments in the Capital, but let yourself be carried away wherever you go. The city is yours!
Founded in 1962, the restaurant harmonizes its vast menu with a bohemian atmosphere of cultural effervescence. All the magic of the cantina is enhanced by its location on the ground floor of the Maletta, one of the most emblematic buildings in the city.  

The seasonings, techniques and recipes of Minas Gerais cuisine brought together in a complete buffet. A mark of family tradition and artisanal preparation, the restaurant is an immersion in the gastronomy of the colonial period.

Going by the name, Roça Grande or Big Country, is not a mistake: in this cozy space you can eat country food, the kind made with great care. With sustainable practices, the restaurant honors the rural tradition of Minas and values original foods when creating the menu.

At a counter with more than eight decades of history, you can enjoy the famous KAOL and other dishes from Belo Horizonte’s gastronomic culture. Created by Dona Naná, in 1938, the cafe is located right in the heart of downtown and is the essence of the Minas Gerais taste.

A world reference in Mineiro food, generous servings, flavor and tradition are the pillars of anyone who sits at the table at this award-winning restaurant. Founded in 1987 by Nelsa Trombino, the destination is currently overlooked by her family, who left her recipes immortalized on the menu.

A place where tradition transforms into the flavor of recipes perfected since 1981. A special highlight is the free-range chicken, a sure choice, the popular hoplias fish (traíra) with scrambled eggs and the vast cachaça menu from Minas.

Essentially minho, the restaurant founded in 1950 by Dona Maria Clara still carries the flavor of its first hostess. The house specialty, chicken with brown sauce, is an iconic dish of Belo Horizonte cuisine.

Enjoy the day in a farmhouse restaurant designed to welcome people from Minas Gerais. For this purpose, the rustic manor creates the perfect atmosphere for gastronomic and recreational experiences, such as walks through green areas and horseback riding.

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Listed as one of the best in Latin America and among the best in the world, the restaurant is led by award-winning chef Léo Paixão. With his eyes and palate focused on regional crops, Léo offers an unforgettable contemporary experience of the culinary immensity called Minas Gerais cuisine.

The richness and variety of the different regions of Minas Gerais associated with high quality products produced in the state. All celebrated in a contemporary space, under the direction of chef Guilherme Melo.

Defining itself as cuisine that pays homage to the food culture of Downtown, Tupis shares a corner in the Mercado Novo with Cervejaria Viela. Dishes rich in flavor signed by award-winning chef Henrique Gilberto are made from typical ingredients of Minas Gerais’ traditions.

With a proposal that balances relaxation and flavor, chef Caetano Sobrinho’s restaurant and bar welcomes those who love mouth-watering cosmopolitan Brazilian food.

Every detail, from arriving to saying farewell, is governed by the pleasure of welcoming and eating. This trait of the Mineiro culture is elevated by the highly elaborate dishes designed by chef Caio Soter.

Juliana Duarte’s kitchen carries in its name the charm of one of the city’s most traditional regions. It combines the best quality mineiro food with a rich list of original wines and drinks.

Dictated by the sensitivity of chef Bruna Martina, the restaurant transforms the pleasure of eating well, all experienced in a venue decorated with touches of our grandmothers’ houses.

With service exclusively focused on the tasting menu, the place’s inventiveness has made it the right destination on Belo Horizonte’s gastronomic route.
A bastion for lovers of bohemian nights that combines cold beer, music, friendships and unforgettable food, the restaurant is a landmark in the life of BH. Founded in 1961 and always open until late at night, there is no one who can resist dishes like the famous Rochedão.

Whether at lunch or during the night, the bar honors the Belo Horizonte tradition of knowing how to welcome. Skewers, dishes and snacks are enhanced by cold beer and friendly service. To start the weekend off right, there’s still some live music going on.

Under the title of “King of Caldo de Mocotó”, it lives up to its nickname and always welcomes visitors with the same high quality of the house’s main dish. The bar welcomes anyone who wants to eat well and socialize in the BH’s style, without ever losing its majesty.

In a gallery in Downtown, the food warmer gains a new lease on life with recipes and an atmosphere that mix tradition and joviality. Snacks, cold beer and the famous coconut milkshake perpetuate the Belo Horizonte habit of being happy at the counter.

In a property listed as Historical and Cultural Heritage, one of the oldest and most authentic bars in the city offers, in its famous food warmer, typical Minas Gerais delicacies, such as fried pork belly.

The specialty, offered by the house, the King of Pork Rinds, makes the bar a mandatory stop for anyone visiting the Mercado Central. At the establishment’s counter, the dishes and good conversation consolidate the city’s bar culture.

In a gallery, there are two essential institutions that add life to this atmosphere that mix tradition and joviality. Snacks, cold beer and the famous coconut milkshake perpetuate the Belo Horizonte habit of being happy at the counter.

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288 Duque de Caxias Square, Santa Tereza
2512 Padre Eustáquio Street, Padre Eustáquio
840 Amazonas Avenue, Santa Tereza
460 Alvinópolis Street, Santa Tereza
291 José Faleiro Street, Santa Helena
860 Amazonas Avenue, Centro
1049 Amazonas Avenue, Centro
406 Pinheiro Chagas Street, Barreiro
460 Alvinópolis Street, Santa Tereza
860 Amazonas Avenue, Centro
1049 Amazonas Avenue, Centro
406 Pinheiro Chagas Street, Barreiro

Complete list on the Belo Horizonte portal.
Founded in 1937, this traditional bar in the downtown area bears the name of its first place and the synthesis of BH’s bohemian life. Succulent dumplings are accompanied by a huge variety of cachaças and an atmosphere that only exists in BH.

With almost half a century of tradition, the pastry shop, opened in 1976, essentially bears the signature of Italian Cláudio Gontero. The recipes of the immigrant from Turin made the house a benchmark in the sweet life of the capital, which pays homage to the founder’s main monument of the city.

A traditional meeting point Downtown, the café hosts stories told at its counter that intertwine with the memories of the city itself and the house’s classics, such as chicken pie and cornstarch cream with plums. The establishment is next to the Casa de Fotografia de Minas Gerais / CâmeraSete.

A brunch mineiro style, with everything you need: pastries, sweets, breads and drinks, warmth and friendliness. The constantly renewed menu and curated products deserve special attention for its sustainable supply chain.

Tasting the Minas Gerais’ main delicacy in different versions of preparation, each one more delicious than the other: that’s the difference. To this end, there is nothing fairer than giving pão de queijo a home that appreciates it as the star of the State’s gastronomy.

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Cheese bread and soccer. With this successful formula, Braga makes history within the Mineirão Stadium, temple of sport in the state’s capital. Personally selected ingredients, such as Canastra artisanal cheese, elate the secret recipe for the most famous delicacy in Minas.
Beer for all tastes, of all types and with globally recognized recipes. Belo Horizonte has the honor of being home to award-winning brewers, allowing visitors to try products directly from the source. Some establishments are the right destination for those who want to enjoy them within the greater city center or around the city, such as the city of Nova Lima and region, where the magic of beermaking takes place.

Complete list on the Belo Horizonte portal!

BREWERIES

Verace
Albanos
Läut
Viela
Falko
Backer

DISTILLERIES

O Gin
Yvy
Vanfall

With awards and seals granted by the most renowned judging panels in the world, Belo Horizonte has established itself as a national distilling hub thanks to the establishments that have set up operations in the Capital. Spread throughout the metropolitan region, such as the municipality of Nova Lima, distilleries offer high-quality drinks, ranging from traditional artisanal cachaças to elaborately manufactured gins and whiskeys.
The gastronomic calendar provides a plural experience of involvement with the city. Just go to an event and Belo Horizonte will become the right destination in the hearts of those who travel for food. Do you want to go for a walk?

Stuff to do all year round

FARTURA
The festival brings chefs, producers and musical artists to the spotlight. Culinhas ao Vôo (Live Kitchens) brings the public closer to preparing recipes and inspiring a love for the act of cooking.

APROXIMA
Since 2014, producers have joined chefs to celebrate Minas Gerais’ cuisine. At this seasonal fair, the main protagonist is the public who come together thanks to the unifying power of food.

FESTAS DE PAÍSES
Minas Gerais are everywhere in the world and the world fits in BH. During the year, immigrant communities and their descendants celebrate their nations and integrate the population.

COMIDA di BUTECO
More than two decades old, the event crowns BH’s bohemian tradition with a themed competition. At the end, a party rewards the big winner and celebrates those who keep Minas Gerais food alive.

Complete list on the Belo Horizonte portal
**BAR EM BAR**

Ironic bars open their doors and compete for the best appetizers award. At the table, along with beer, family, friends and couples share their love for bar culture.

**FESTIVAL INTERNACIONAL DE CULTURA E CERVEJA**

The largest craft beer event in the state of Minas Gerais promotes the meeting and celebration of beer culture with band performances and a food fair.

**CIRCUITO GASTRONÔMICO DE FAVELAS**

Through the hands of chefs from BH’s favela communities, popular ingredients are elevated to their rightful place of prominence and seasoned with the hospitality of the places that host the project.

**EXPOCACHAÇA E BRASILBIER**

Held for over 30 years, it is the largest fair in the segment in Brazil. In recent years, it has also added Brasilbier, an action that promotes beer culture in the state of Minas Gerais.

**SEMANA INTERNACIONAL DO CAFÉ**

One of the largest coffee fairs in the world, the event brings together professionals, producers, importers, specialists, innovations, showcases new products and promotes awards.

**FESTIVAL DO QUEIJO MINAS ARTESANAL**

An event that celebrates the quality of the different types of cheese produced in Minas Gerais, the festival promotes meets, product exhibitions, tastings and competitions.
Is your mouth watering? Well, come and enjoy everything that the Creative Gastronomy City has to offer. Is there any place that you feel has not been mentioned? Send an email to belotur@pbh.gov.br and help us to make the Guide even more surprising!