



# BELO HORIZONTE FOOD GUIDE



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](mailto:belotur@pbh.gov.br) and help us to make the Guide even more surprising!





# BELO HORIZONTE FOOD GUIDE

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.



# CREATIVE CITY OF **GASTRONOMY**



**unesco**

Member of  
the Creative Cities Network

**350**

creative cities

**56**

Creative Cities  
of Gastronomy

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.



There are many origins of traditional mineiro products. This geographic diversity is reflected in the way of making and preparing what can be found in this capital city. A true gastronomic treasure in the hands of those who love serving.

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☐ Coffee

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☐ Cheese

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☐ Coffee and Cheese

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☐ Cachaça

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# CAPITAL CITY OF **BARS**

# 12,5<sup>\*</sup>

bars per km<sup>2</sup>

**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!

<sup>\*</sup> Based on data from the Federal Revenue Service, in 2023



# 4.136<sup>\*</sup>

bars

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.

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01 Centro

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02 Savassi

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03 Pampulha

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04 Santa Tereza

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05 Sul

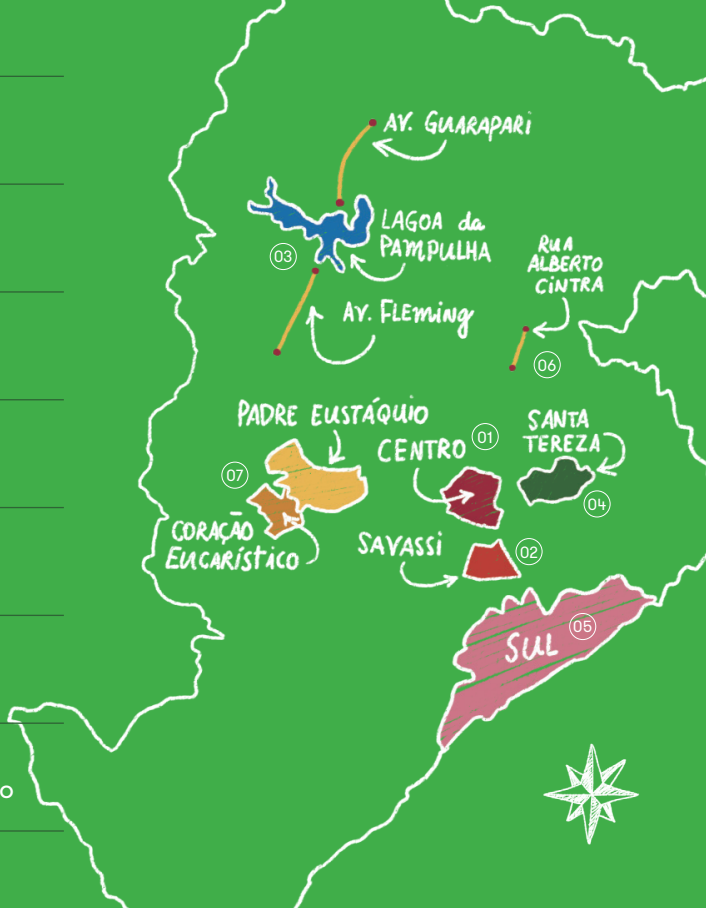
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06 Rua Alberto Cintra

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07 Padre Eustáquio  
e Coração Eucarístico

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IGREJA SÃO FRANCISCO DE ASSIS - PAMPULHA



52

**RESTAURANTS**

09

**TYPICAL  
PRODUCTS**

5860

**BARS**

726

**TYPICAL  
DISHES**

**CAFES  
AND SNACKBARS**

**MARKETS**

62

**BREWERIES  
AND DISTILLERIES**

28

**FAIRS**

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**EVENTS**

31

**FOOD  
CORRIDORS**

# 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!

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Cheese

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Coffee

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Cachaça

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A large, stylized number '9' in a dark maroon color, positioned on the left side of the image. It has a thick stroke and a circular top loop.

**TYPICAL** PRODUCTS



10

## 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 Artesanal Cheese Reference Center (CRQA). For the insiders, the cheese house. If the best are in the State, at the Center, they come to exchange their excellence. Visit CRQA, try a few slices and... well, it will be a pleasure to have you back later.

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**Centro de Referência do Queijo**  
100 Adriano Chaves e Matos Street - Espaço 356,  
Olhos D'Água  
@queijoecultura

Araxá

Canastra

Triângulo

Salitre

Cerrado

Campo das Vertentes

Alagoa

Serro

Vale do Jequitinhonha





## **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?!

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Sul de Minas

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Mantiqueira

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Cerrado

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Oeste

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Campo das Vertentes

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Matas de Minas

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## From the still to the table, a brazilian experience from Minas Gerais

Minas is the largest producer of artisanal cachaca 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 await 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.



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Salinas

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Januária

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Estrada Real

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# To satisfy your desires of BH



Complete list on the  
Belo Horizonte Portal

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.

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Cheese bread

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Tropeiro beans

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Liver with Scarlet Eggplant

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KAOL

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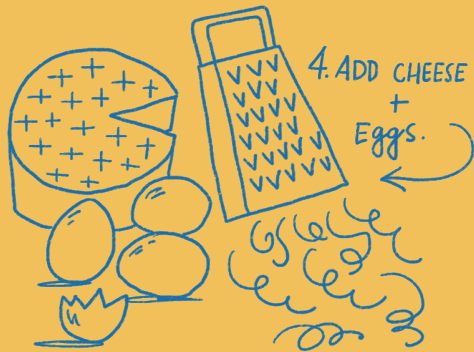




**TYPICAL** DISHES

# CHEESE BREAD

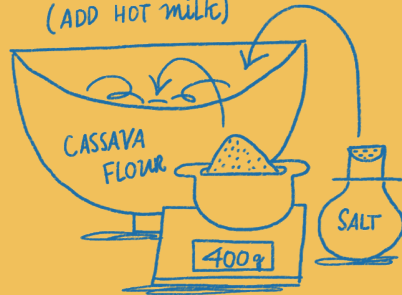
18



2. Mix and stir  
UNTIL NEAR BOIL.



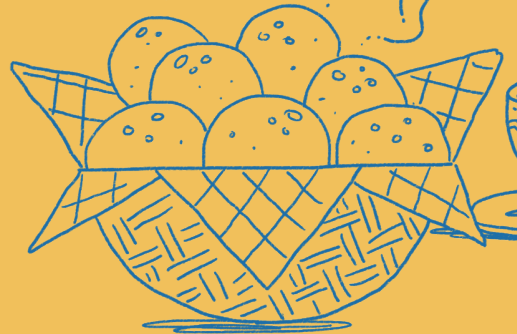
3. PLACE IN A BOWL.  
(ADD HOT MILK)



5. SHAPE  
BALLS and  
BAKE FOR  
30 minutes.



DID IT GROW and BROWN?  
ENJOY!





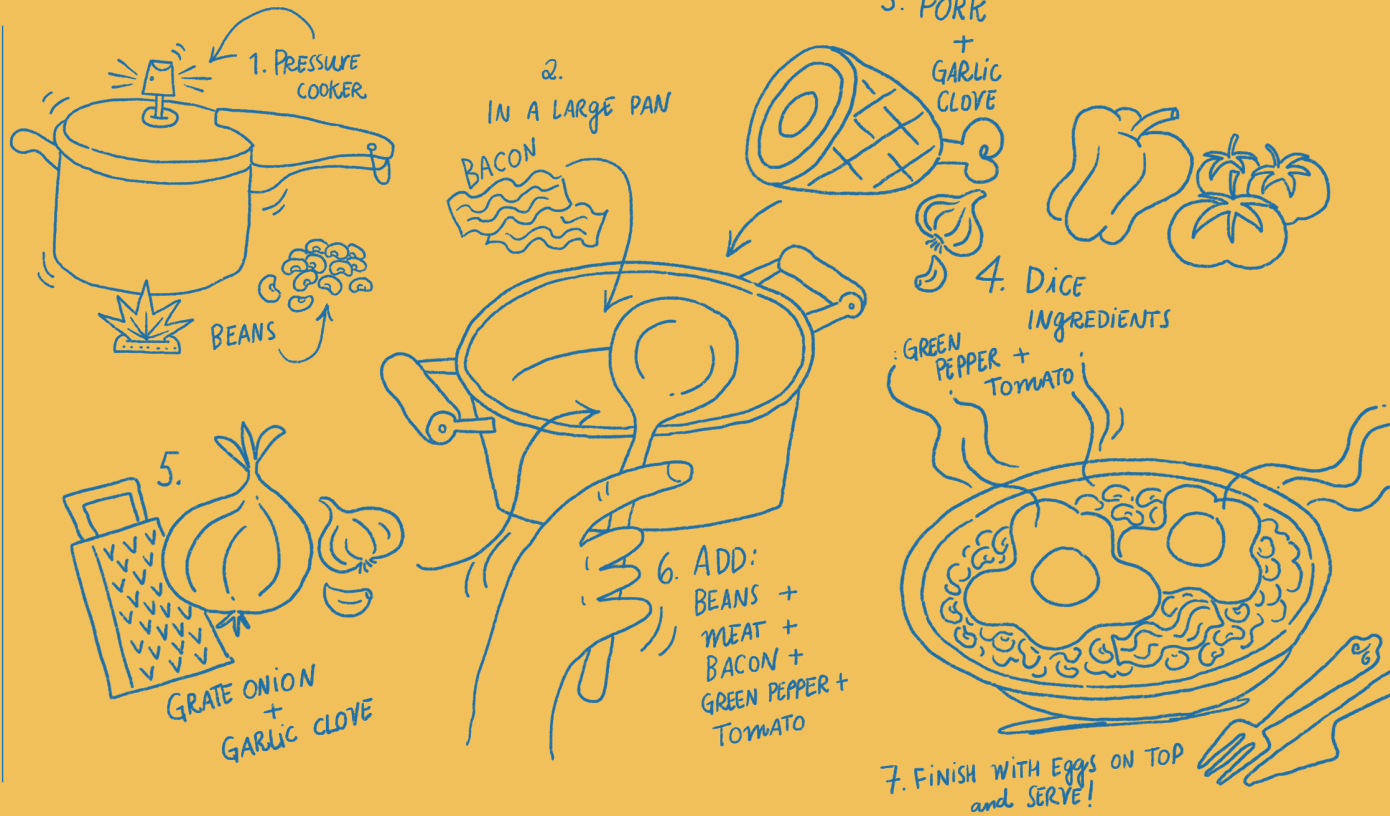
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500g sour cassava starch  
400g sweet cassava starch  
500g grated half-cured Minas cheese  
1 cup lard or oil (240 ml)  
1 cup milk (240 ml)  
4 eggs  
1 cup water (240 ml)  
1 tablespoon salt

1 Preheat oven. 2 Mix milk + water + lard. Stir until almost boiling. 3 In a bowl, place the cassava starch + salt and mix well. Gradually add hot milk. 4 Did the dough cool down? Add cheese and eggs. Mix. 5 With your hands, form the cheese bread balls. Bake for 20 to 30 minutes. Did it grow and brown? Just try it!

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500g beans  
300g bacon  
1 kg pork  
12 eggs  
1 yellow bell pepper  
1 kg tomatoes  
2 onions  
2 garlic cloves  
1 level spoon salt  
2 cups cassava flour

1 Cook the beans in the pressure cooker. Remove while still cooked and drain. 2 In a large pan, place bacon and fry. Set aside. 3 In the same pan, sauté the chopped meat and garlic clove in the bacon fat. Brown and set aside. 4 Remove seeds from bell pepper and tomato. Dice and drain. 5 In the same pan, add another garlic clove and sauté with grated onion. Brown. 6 Add beans and stir slowly. Add meat + bacon + bell pepper + tomatoes. Slowly add salt and flour. 7 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.

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500g liver  
5 jilós  
1 onion  
2 cloves garlic  
green bell pepper  
salt (to taste)  
olive oil

❶ In a pan or deep frying pan, drizzle olive oil. ❷ Lightly brown onion and add liver, chopped into strips. Stir well, add salt and stir again. ❸ Add drops of water to avoid burning the bottom of pan. Cover with lid for a moment and then ❹ finish sealing with green onion + parsley. Set aside. In the same pan, ❺ sauté sliced jiló with the garlic cloves + another half of chopped onion ❻ Over low heat, add liver. Stir quickly and add black pepper to taste. The classic is ready!

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1. COOK KALE for 3 minutes.



2. COOK SAUSAGE  
for 20 minutes



4. SEASON WITH  
SALT + PEPPER  
and ADD A  
SHOT OF CACHAÇA.



3. BRAISE FINELY  
CHOPPED ONION & GARLIC.



5. ADD DICED  
TOMATOES



6. FRY Eggs  
AND  
MAKE THE RICE



7. SERVE:  
RICE + Egg +  
SAUSAGE +  
KALE + SAUCE  
A meal  
from Minas! ♥





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400 fresh pork sausage  
4 kale leaves  
1 onion  
3 cloves garlic  
1 dose cachaça  
3 seedless tomatoes  
salt and pepper  
green onion and parsley  
olive oil  
2 eggs

❶ Place kale leaves in a pan of boiling water and cook for 3 minutes. Cool in ice water, cut into strips and set aside.  
❷ In the kale water, cook the sausage for 20 minutes. Check if ready and set aside. ❸ In another pan, sauté the finely chopped onion and garlic. Sauté and add the sausage chopped into large pieces. ❹ 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. ❺ 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. ❻ In different pans, fry eggs and make rice. ❼ On the plate, serve: rice + egg + sausage + kale. The sauce should be served over the sausage, very hot.

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## CENTRAL KTO

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



## NOVO

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.

742 Olegário Maciel Avenue, Centro  
 @ mercadonovobh



## CRUZEIRO

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  
 @ mercadocruzeiro



## FEIRA DOS PRODUTORES

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



## DE ORIGEM

Located in a welcoming and modern environment, the Mercado de Origem Olhos D'Água is dedicated to providing an authentic experience of the flavors Minas Gerais has to offer – all in one place. The venue features a wide variety of shops, spaces exclusively dedicated to the production of craft beers and refined cachaças, as well as the Museum of Miniatures.

447 Adriano Chaves e Matos Street, Olhos D'Água  
 @ mercadodeorigem





## AFONSO PENA

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 *frígido 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 afternoon, tourists and locals share the spirit of Minas Gerais that weaves memories and makes people smile.

Afonso Pena Avenue, 726

SUN. 07:00AM - 2:00PM



AVENIDA AFONSO PENA



29

## TOM JOBIM

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  
Funcionários

SAT.10:00PM - 6:00PM

Complete list on the  
Belo Horizonte Portal



# The most plentiful paths in the city

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.

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Centro

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Savassi

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Pampulha

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Santa Tereza

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Sul

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Alberto Cintra

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Noroeste

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31

**FOOD** 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?

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01 Parque Municipal

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02 Edifício Maletta

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03 Edifício Central

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04 Viaduto Santa Tereza

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05 Rua Sapucaí

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06 Mercado Central

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07 Mercado Novo

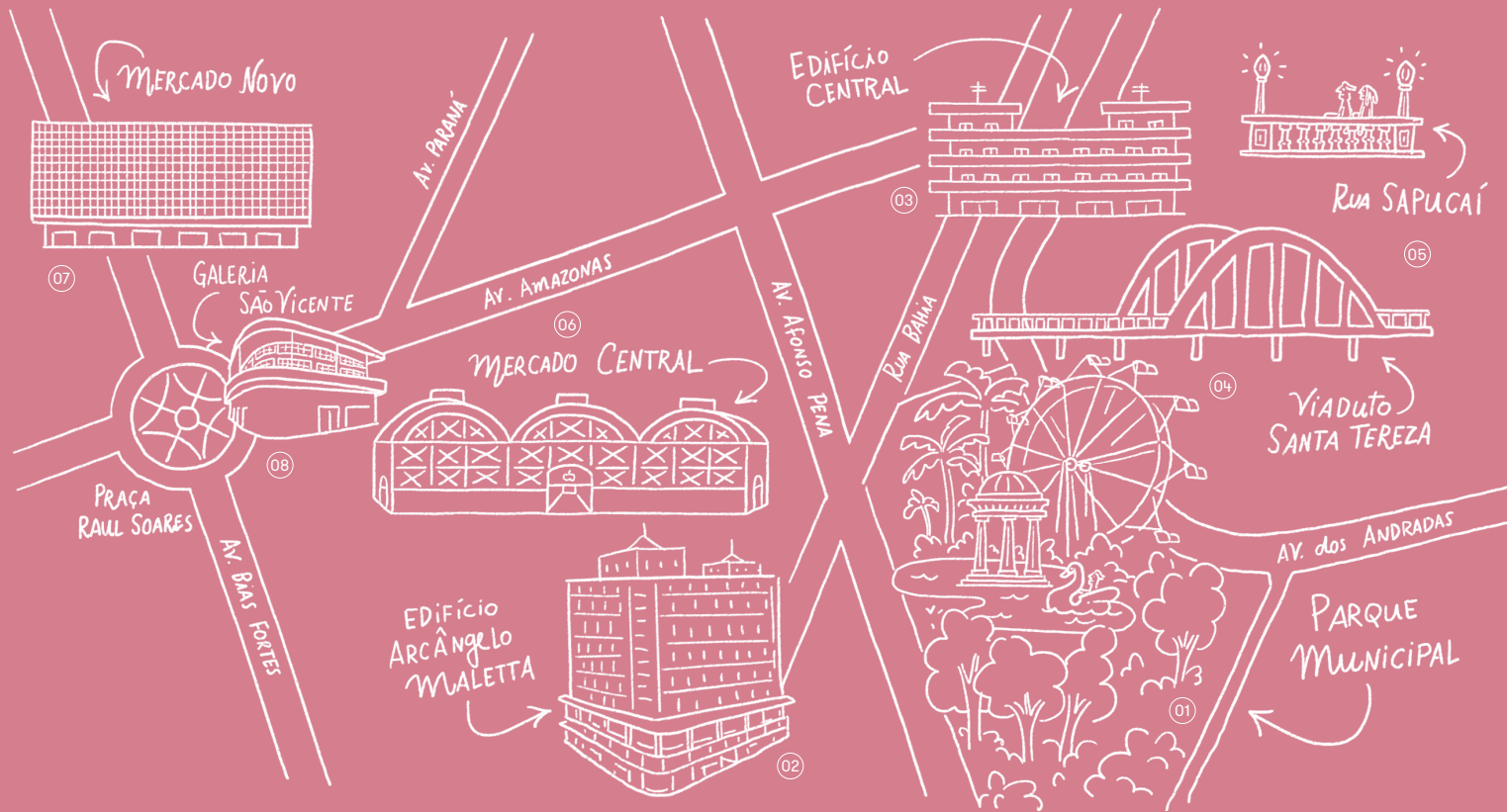
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08 Galeria São Vicente

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SANTA TEREZA VIADUCT





PRAÇA SETE DE SETEMBRO

## 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.

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01 Praça da Liberdade

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02 Palácio da Liberdade

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03 Centro Cultural Banco do Brasil

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04 Memorial Minas Gerais

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05 Museu das Minas e do Metal

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06 Centro de Arte Popular

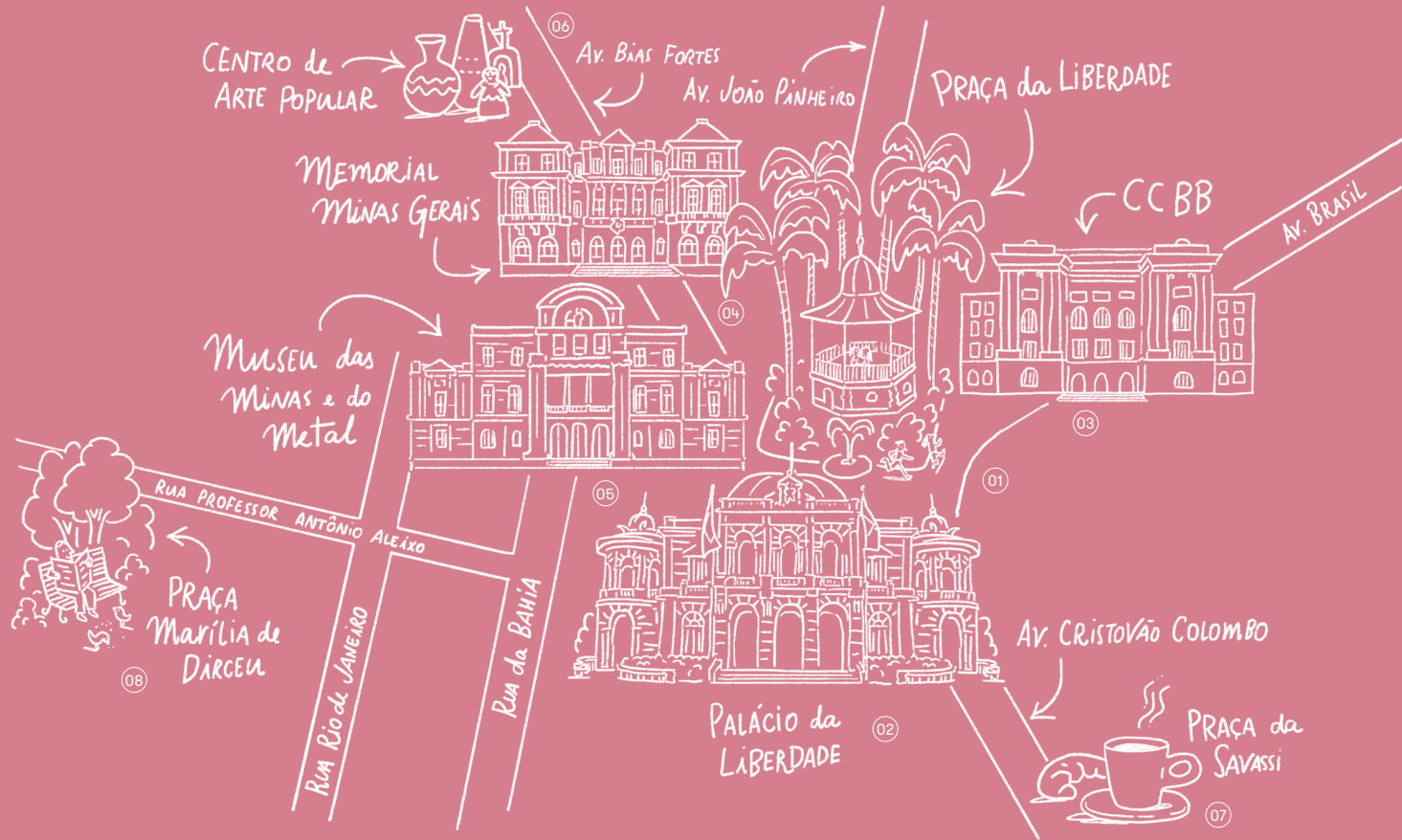
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07 Praça da Savassi

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08 Praça Marília de Dirceu

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PRAÇA DA LIBERDADE





CASA DO BAILE | PAMPULHA

## 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.

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01 Avenida Guarapari

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02 Museu de Arte de Pampulha

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03 Casa do Baile

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04 Estadio Mineirão

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05 Igreja São Francisco de Assis

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06 Museu Casa Kubitschek

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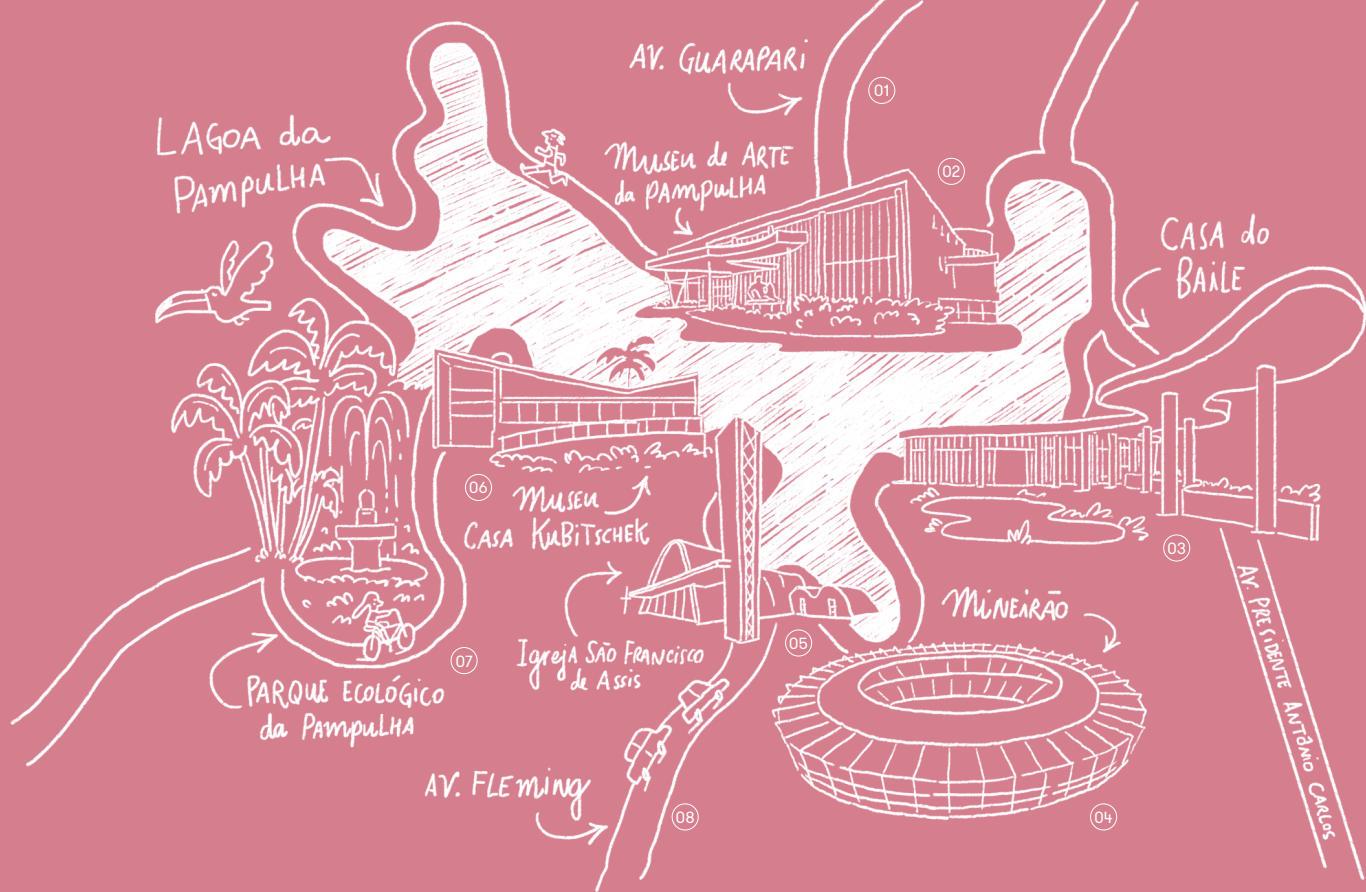
07 Parque Ecológico de Pampulha

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08 Avenida Fleming

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## From the side window of the bohemian train

At the meeting of narrow streets, old facades, meeting squares, shade and cold beer, Santa Tereza'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 Tereza is where the chords of homemade food are strummed with the vibe of the new, the uninvented. See you soon. See you in Santa, on one of its corners!

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01 Rua Mármore

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02 Praça Duque de Caxias

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03 Cine Santa Tereza

---

04 Alto dos Piolhos

---

05 Praça Joaquim Ferreira da Luz

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06 Mercado Distrital Santa Tereza

---

07 Estádio Independência

---

08 Galpão Cine Horto

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ESTÁDIO  
INDEPENDÊNCIA

07



AV. SILVIANO BRANDÃO

PRAÇA DUQUE DE CAXIAS

02



CINE SANTA TEREZA

03



Rua Mármore

01

GALPÃO  
CINE HORTO

08



MERCADO DISTRIITAL

06



ALTO dos  
PIOLHOS

04



PRAÇA  
JOAQUIM FERREIRA  
da LUZ

05



Av. das ANDRADAS

Rua Amaro

Rua Quinzevinta

## 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.

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01 Parque das Mangabeiras

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02 Praça do Papa

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03 Mirante dos Mangabeiras

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04 Parque Serra do Curral

---

05 Mercado de Cruzeiro

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06 Rua Pium-I

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07 Avenida Bandeirantes

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08 Lagoa Seca

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Av. Nossa Senhora do Carmo

Lagoa Seca

08

Rua Pium-í

Av. dos Bandeirantes

Mercado do Cruzeiro

Mirante dos Mangabeiras

Parque dos Mangabeiras

Praça do Papa

Parque da Serra do Curral



03



01



02



04



07





PRAÇA DO PAPA | SERRA DO CURRAL





SERRA DO CURRAL

## 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. Frequented 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 mouthfull 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!



Complete list on the  
Belo Horizonte Portal

Traditional

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Contemporary

---

Bars

---

Cafes and Snacks

---

Breweries

---

Distilleries

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5

1

**GASTRONOMY**

## CAFÉ PALHARES

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.

638 Tupinambás Street, Centro

@cafepalhares

## DONA LUCINHA

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.

38 Padre Odorico Street, São Pedro

@donalucinhamatriz

## CANTINA DO LUCAS

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.

233 Augusto de Lima Avenue, Centro

@cantinadolucas

## MARIA DAS TRANÇAS

Essentially mineiro, 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.

938 Estoril Street, São Francisco

@mariadastrancasrestaurante

## PALADINO

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.

300 Gildo Macedo Lacerda Avenue, Braúnas

@ restaurante\_paladino

## XAPURI

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.

260 Mandacaru Street, Trevo

@ xapurirestaurant

## ROÇA GRANDE - COMIDA DE FAZENDA

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.

1700 São paulo Street , Lourdes

@ orocagrande

## XICO DA KAFUA

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.

1195 Itaú Avenue, João Pinheiro

@ xicodakafua



## BIROSCA

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

483 Silvianópolis Street, Santa Tereza  
 @ birosca2

## COZINHA STO. ANTÔNIO

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.

453 São Domingos do Prata Street, Santo Antônio  
 @ cozinha\_santoantonio

## CAÊ

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

314 Outono Street, Carmo  
 @ caerestaurantebar

## COZINHA TUPIS

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.

742 Olegário Maciel Avenue, Centro  
 @ cozinhatupis

## GLOUTON

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.

59 Bárbara Heliodora Street, Lourdes

@ gloutonbh

## NUÚU

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.

41 Arturo Toscanini Street, Savassi

@ nuuurestaurante

## PACATO

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.

2735 Rio de Janeiro Street, Lourdes

@ pacatobh

## PER LUI,

Led by chef Yves Saliba, the restaurant focuses on creativity. With service exclusively focused on the tasting menu, the place's inventiveness has made it the right destination on Belo Horizonte's gastronomic route.

608 Muzambinho Street, Serra

@ perluibh

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Complete list on the  
Belo Horizonte portal









## BAR DO KXOTE

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.

219 José Faleiro Street, Santa Helena

📍 [kxotebar](#)

## BAR DO ORLANDO

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.

460 Alvinópolis Street, Santa Tereza

📍 [bardoorlandobh](#)

## BAR DO NONÔ

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.

840 Amazonas Avenue, Centro

📍 [nonooreidomocoto](#)

## BAR DO ZEZÉ

A true old school, very traditional bar in the city, the place offers cold beer and classic Minas snacks that have been awarded several times at the Comida di Buteco (Barfood) Festival.

406 Pinheiro Chagas Street, Barreiro

📍 [bardozeze](#)

## BAR PIREX

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.

1049 Amazonas Avenue, Centro

@ barpirex

## BOLÃO

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.

288 Duque de Caxias Square, Santa Tereza

@ bolaasantatereza

## BOLA BAR

There are more than 80 years of tradition in the art of food warming counters. The homemade flavor drives the nostalgia train, also guided by cold beer and good company. BH is a city of famous street corners and Bola definitely put one of them on the map.

2512 Padre Eustáquio Street, Padre Eustáquio

@ bolabar\_oficial

## REI DO TORRESMO

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.

744 Augusto de Lima Avenue, Centro

@ reidotorresmomercadobh



## ACADEMIA DO CAFÉ

Taste, learn and taste once again the best coffees in the country. The Academy, as its name suggests, offers a unique experience to those who love learning about the properties of different beans and special preparations with the state's symbol, coffee.

1024 Grão Pará Street, Funcionários

@ academiadocafe

## BRAGA PÃO DE QUEIJO

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, elevate the secret recipe for the most famous delicacy in Minas.

Aimorés Street, 2670, Santo Agostinho

@ bragapdq

## A PÃO DE QUEIJARIA

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. There are also branches in Pampulha, Mercado Novo, and Álvares Cabral Avenue.

856 Antônio de Albuquerque Street, Savassi

@ apaodequeijaria

## CAFÉ BAHIA

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

369 Tupis Street, Centro

@ cafebahia1937

## CAFÉ NICE

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.

727, Afonso Pena Avenue, Centro

@ cafenicebh

## COPA COZINHA

Under the sensitive zeal of three friends, the shop always has a table set ready to welcome. In an environment designed to make everyone feel at home, you can eat the best and leave wanting to come back.

858 Paraíba Street, Savassi

742 Olegário Maciel Avenue, Centro.

199 Francisco Sales Avenue, Floresta

@ copa\_cozinha

## CAFÉ MAGRI

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.

742 Olegário Maciel Avenue, Centro

161 Professor Djalma Guimarães Street, Mangabeiras

@ cafemagri

## MOLE ANTONELLIANA

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.

156 João Pinheiro Avenue, Centro

10 Liberdade Square, Funcionários

@ moleantonelliana





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.

040

Albanos

Backer

Falke

Läut

Verace

Vuela

Wals



Complete list on the  
Belo Horizonte portal



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O Gin

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Vanfall

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YVY

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Complete list on the  
Belo Horizonte portal

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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.

## Stuff to do all year round

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?



### 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.



## BAR EM BAR

Iconic bars open their doors and compete for the best appetizers award. At the table, always well served, family, friends and couples share their love for bar culture.



## 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.



## 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





## EXPOCACHAÇA E BRASILIER

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.



## FARTURA

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



## FESTAS DE PAÍSES

Mineiros 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.



## 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.



## 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.



## 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.





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## GUIA GASTRONÔMICO DE BELO HORIZONTE

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**BELO  
HORIZONTE**  
P R E F E I T U R A

trabalho energia coração