

RIO GASTRONOMIC DISTRICTS

CLUSTERS OF RESTAURANTS
AND BARS AROUND THE CITY



Rio
PREFEITURA



Riotur

RIO POLOS GASTRÔMICOS

Rio de Janeiro is a full plate for those who enjoy good cooking. In all regions, you will find points to taste the best of our gastronomy. Either indoors or outdoors, Rio is marvelous when it comes to food.

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Vista Alegre:

Located next to Avenida Brasil and between Irajá and Vila da Penha, the region witnessed an exponential growth in its nightlife in the last years. More than fifteen gastronomic establishments in two years and nowadays there are almost thirty, operating until 4 in the morning on weekends. In a short distance, you find hamburgers, meat boutiques and Japanese restaurants coexisting with each other and many other cuisines.



Baixo Uruguai:

The sidewalks of Uruguai street and its corners are taken by veterans and newcomers of gastronomy, attracting connoisseurs from every corner of the city. The area has already hosted some editions of Degusta Tijuca festival, which in addition to tents of bars and delicacies, has a soundtrack with live bands.

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Praça da Bandeira:

This space witnessed history having the current flag flown for the first time in a square in 1889. Besides serving today as a liaison between North Zone and the downtown area, it is part of carioca nightlife. One of its older establishments is Galeto Bandeira, open since the seventies, and one of the most famous is Aconchego Carioca, of Chef Katia Barbosa, which includes in its menu, delicious Brazilian options like the bean stew cookie, bobó de camarão (shrimp bobó) and baião de dois.



Santa Teresa:

Santa Teresa is known for being one of the first inhabited areas of the city, with buildings that can be dated from 150 on – its famous cableway, operating since 1872, gazebos, museums, art galleries, a bohemian life and - last but not least – lots of good food. Traditional establishments like Armazém São Thiago, Aprazível restaurant of high gastronomy and some are located in old XIX mansions like Portella Bar.

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Novo Rio Antigo:

The gastronomic center Novo Rio Antigo includes the regions of Lapa, Cinelandia, Lavradio, Tiradentes and Carioca, gathering establishments of culture, leisure, gastronomy, tourism, commerce and service with the goal of keeping the Historic Center of the city alive. Over 25 years the Fair of Lavradio occurs every Saturday and is the target of those who seek for antiquities, craftsmanship and carioca souvenirs.



Praça XV:

Primeiro de Março, Rua do Rosário and Rua do Mercado are some of the stretches most talked about. From Wednesday to Saturday, from afternoon to evening, the surroundings of XV Square teems with restaurants and bars. Capitu Bar has one of the busiest townhouses of the city and Cais do Oriente stands out for its atmosphere inserted in a house built in 1878, built with stones, bricks and whale oil.



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Botafoogo:

The district of Botafogo is known for its youthful, cool and diversified culture. Its gastronomic pole includes parts of the following streets: São Clemente, Humaitá, Visconde Silva, Pinheiro Guimarães, Real Grandeza, Mena Barreto, São João Batista and Voluntários da Pátria. It is one of the focal points of the city for opening of establishments that want to make their name. Oteque restaurant for example, achieved 2 stars in the 2020 Michelin, Guide, was included among the World's 50 Best in 2022 and is commanded by Alberto Landgraf, elected chef of the year by Rio Show Gastronomia 2019. Sult, by Nelson Soares, was consecrated with 4 stars by Luciana Fróes soon after its opening in 2019 and won the Prêmio Rio Gastronomia 2019 Award and got the prize Rio Gastronomy in the category "cost-benefit".



Copacabana:

Copacabana Leme Pole was created in 2009 with the original name of Lido Leme. Since then its territory was expanded significantly and more establishments have joined it. The region is always lively, always hosting promotional campaigns and festivals.

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Dias Ferreira:

Dias Ferreira Street is a centenary meeting point among tourists and locals, besides being the main liaison between the districts of Gávea and Leblon. Always hosting open air events and more than 20 restaurants, including the first Japanese restaurant of region, Sushi Leblon, inaugurated in 1986, visited by clients like Madonna and Tom Cruise.



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Jardim Oceânico:

The corner of the start of Barra da Tijuca is known as Jardim Oceânico. Among its luxurious residences, it breathes a life bathed by sea, party and food. Olegario Maciel Avenue, Armando Lombardi Avenue and Gigóia Island are some of the places of district concentrating greater amounts of restaurants, bistrôs, cafeterias and bars.



Pedra de Guaratiba:

Seafood is the speciality of this pole, that, besides the food, offers breathtaking landscapes to go with. It is located in the southernmost district of the city, washed by the ocean and some of its famous establishments are Tropicana, Tia Penha and Restaurante do Bira.

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Vargem Grande:

Since the Nineties, Vargem Grande gathers some of the best restaurantes of Rio's West Zone, driving tourism in the region. Its location is reserved, with an ideal climate to stay in some of its cozy inns and delight in one of its high gastronomy establishments. Many of them offer organic, gourmet and handmade food.



Ilha de Paquetá:

Paqueta Island has been the source of inspiration for many artists. Its sets of tourist attractions include culture, leisure and cutting edge gastronomy. Just two minutes from the ferry station, for example, you will find Casa de Noca, that besides hosting, offers a menu with craft beer, and seafood dishes.