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and drink
like a *local*.

CAIPIRINHA



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“The birthplace of
Samba”

A LIVE, VIRTUAL TOUR TO
BAHIA, BRAZIL

Famous Foods

FEIJOADA

The most famous of all Brazilian dishes, Feijoada is eaten in every corner of the country. This rich, hearty stew consists of black beans cooked with different cuts of pork, supplemented with tomatoes, cabbage, and carrots to round out the flavor.

FAROFA

Famous for its distinctive smoky flavor, this is a deliciously salty dish made from small pieces of bacon fried with cassava flour. It is served with rice and beans, which absorb the juices and add an extra texture to an otherwise quite mushy meal.

VATAPA

A thick stew from Bahia, made from shrimp, bread, ground peanuts, coconut milk, palm oil, and a mixture of herbs, which is mashed into a smooth paste and commonly eaten with rice and acarajé – a type of fritter made from cowpeas.

Famous Drinks

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Brazil's national cocktail, made with cachaça (sugarcane hard liquor), sugar, and lime. The drink is prepared by mixing the fruit and the sugar together, then adding the liquor.

CACHACA

It is a distilled spirit made from fermented sugarcane juice. Also known as pinga, caninha, and other names, it is the most popular spirit among distilled alcoholic beverages in Brazil. is used in myriad other drinks. At the kiosks that line Brazil's beaches, cachaça is blended with condensed milk, sugar, ice, and the fruit of your choice to make a batida, aka the caipifruta.

GUARANA

is a dried paste prepared mainly from the seeds of Paullinia cupana (Sapindaceae). It is a potent energizer and outside of Brazil, guaraná has become a common ingredient in energy drinks.

Make Your Own

XINXIM DE GALINHA

Ingredients:

- Whole Chicken (4-5lb)
- Lime Juice or a Lime
- Garlic Cloves, minced
- Ground Pepper
- Dendê Oil or Coconut Oil
- White Onions, chopped; Cilantro; Roasted Peanuts; Cashews; Ginger
- Shrimp, peeled and deveined
- Coconut Milk
- Salt

Directions:

1. Add lime juice and garlic to chicken; add salt and pepper, let marinate
2. Add oil to the pan; transfer chicken to the pan
3. Chop onions and add to the blender then add remaining spices to the blender
4. Blend until smooth paste is formed
5. Add paste and shrimp to the chicken
6. Add coconut milk to your South American food
7. Bring to a boil

Mix Your Own

CAIPIRINHA

INGREDIENTS:

- 1 lime, cut into wedges
- 2 teaspoons sugar
- 2 ounces cachaça
- Garnish: lime wheel

DIRECTIONS:

1. In a double rocks glass, muddle the lime wedges and sugar.
2. Fill the glass with ice, add the cachaça, and stir briefly.
3. Garnish with a lime wheel.

Bahia

THE CITY

Bahia is a northeastern Brazilian state with varied terrain, from tropical coast to the desertlike Sertão region. Capital Salvador is known for its historic center, Pelourinho, rich with 17th-century colonial architecture and perched above Baía de Todos os Santos (All Saints' Bay).

THE TOUR

This tour will take you to "São Salvador da Bahia de Todos os Santos". Salvador is the capital of Bahia State and one of the most fascinating cities in Brazil. For one hour, we will see the principal streets of the Old Town of Salvador (a UNESCO World Heritage Site and UNESCO Creative Music City).

In this tour we will walk from the Elevador Lacerda to the Terreiro de Jesus/ Cruzeiro de São Francisco, with the views of their most famous attractions: Bay of All Saints, Terreiro de Jesus Square and finishing just next to their most famous church, São Francisco Church (Gold Church). During the tour we will also see the local food, music, Afro Heritage, Olodum, etc. Join us and learn more about this vibrant city.

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