

FLORERIA ATLANTICO



**MIGRATION
TO ARGENTINA
SINCE THE RETURN
TO DEMOCRACY
1983 – 2024**

HISTORY, CULTURE AND NATURE



**2013•2014•2016•2017•2018•2019
2020•2021•2022•2023•2024**

© Florería Atlántico — Cocktails and Distilled Spirits Menu

Texts by Felipe Pigna — Cocktail recipes and drink design by Tato Giovannoni, Andres Quiñonez and the entire Florería Atlántico bar team: Alejandro Galeano, Marlene Fernández, Alex Torrealba, Fer Carvajal, Johns Feng, Lisandro “Lichi” Bruno, Camila Acosta, Federico García.

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UGANDA – KINTU

*Curry and peanut wine, Vermouth Giovannoni
of matooke, tobacco and masala tincture,
Príncipe de los Apóstoles gin*

PROFILE: DRY, COMPLEX, SPICED

ALLERGEN: PEANUTS AND NUTS

PEANUT PRODUCTION: CRISTIAN RAGGIO, WASHINGTON, CÓRDOBA

MATOOKE (LITTLE GREEN PLANTAIN) PRODUCTION: IVÁN DE LOS RÍOS,
SAN RAMÓN DE LA NUEVA ORÁN, SALTA

The Republic of Uganda has been an independent country since 1962. Its name is taken from Buganda, one of the kingdoms into which the region was divided before it became a British protectorate in 1894. The union of its former kingdoms resulted in great ethnic and linguistic diversity. Although the official languages are English and Swahili, the use of languages such as Luganda is widely accepted and widespread.

The country is organised into 121 districts and an autonomous city, Kampala, the capital, which has the largest population. In terms of religion, the country is mainly Christian, either Catholic or Protestant, but it also has a percentage of Muslims and people who continue to practice indigenous beliefs.

Although landlocked, Uganda is located in the eastern part of Africa, the area of the Great Lakes, including Lake Victoria, the second largest freshwater lake in the world and the source of the Nile River.

For its richness in terms of biodiversity of flora and fauna, the National Parks of the Ruwenzori Mountains and the Bwindi Impenetrable Forest have been considered World Heritage Sites by Unesco since 1994. But it's not just nature that's so exuberant, there's also cultural heritage in the form of the tombs of the Kabakas, the kings of Buganda, located in the hills above the capital. The gourd horn dance and music of the Busoga Kingdom and the bowed lyre dance and music of the Madi people are part of its intangible heritage.

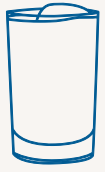
Not only ancestral music is recognised, the country also has singers such as Eddy Kenzo and Bobi Wine, an important political figure, who combine tradition with modern rhythms such as Afropop and Afrobeat.

Its literature has been very important in understanding life in the country and in the rest of the African nations. Some of its most prominent writers include Moses Isegawa, Goretti Kyomuhendo and Austin Bukenya.

Typical dishes include matoke (green bananas from the Lake District, cooked with peanut sauce), mandazi (fried triangular buns made of wheat flour, coconut milk and spices) and luwombo (beef, chicken or fish cooked with vegetables in banana leaves).

Ugandans accompany these delicious dishes with waragi, a banana gin, the local beer, called pombe.

Factional political strife and difficulties in economic development have meant that many Ugandans, as well as people from other African countries, have had to leave their homes to migrate, mainly to the UK, bringing their rich culture with them.



NIGERIA – KUNUN TSAMIKA

Pineapple and tamarind arrope, millet milk, roasted yellow plantain Fuerza Gaucha gin

PROFILE: FRUITY, CEREAL, INTENSE

ALLERGEN: NON

PINEAPPLE PRODUCTION: FEDERICO MARTÍNEZ, YUTO, JUJUY

MILLET PRODUCTION: GONZALO RONDINI, TRENQUE LAUQUEN, BUENOS AIRES

The Federal Republic of Nigeria, located in West Africa, has been an independent country since 1960. It was formerly under British colonial rule. Because of its large population, it is considered the ‘Giant of Africa’.

The country’s name is derived from the great Niger River. Although for economic and administrative reasons the official language is English, most people continue to use some of the languages of the native ethnic groups, estimated at more than 500, especially Yoruba and Igbo, for family and daily communication.

In addition to linguistic diversity, there is religious diversity in Nigeria. The main religions are Christianity, which is mainly practised in the south, and Islam, which is predominantly practised in the north. However, traditional African religions continue to have adherents in the country.

Located on the coast of the Atlantic Ocean, the city of Lagos, one of the most important cities along with the capital Abuja, has beaches that are increasingly chosen as a tourist destination. Nigeria’s natural riches also include savannah, rainforests and waterfalls.

Among its leading cultural exponents is the celebrated writer Chinua Achebe, who has won international literary awards. Its film industry, known as Nollywood, has become the third largest in the world in the last decade. Another outstanding aspect of their culture is their music, in which they fused ancient African rhythms with genres such as hip hop and reggae. Figures such as Fela Kuti, Fela Sowende, or more recently Tisho or Ruth Mahogany, have achieved international renown.

Its most popular sport is football, in which it has grown significantly since the 1990s, having qualified for six World Cups.

The most typical Nigerian food, found in the best restaurants as well as street stalls, is called suya and consists of grilled meats sprinkled with

ground chilli, peanuts and African spices on a skewer. Many traditional dishes are accompanied by palm nuts and they have a variety of spicy soups, some of them really spicy.

Nigerians drink Kunu, made with sorghum or corn; Zobo, made with orange, ginger and sugar. The Nigerian Chapman, made with grenadine, Angostura bitters, sliced cucumber, sliced orange and lemon, juice of a lime, 330 ml of orange Fanta, 330 ml of Sprite, and mint leaves and palm wine.

In recent years, Nigerian immigrants have arrived in our country for economic reasons. They are mainly involved in street trading in the Buenos Aires metropolitan area.



SENEGAL – BISSAP

*Hibiscus and peppermint semi-cordial,
sweet red pepper and flowers liqueur, egg white,
cashew nut Pan vodka*

PROFILE: FLORAL, SWEET, NUTTY

ALLERGEN: CASHEWS, EGG WHITE PROTEIN

SWEET RED PEPPER PRODUCTION: SALVITA, EMBARCACIÓN, SALTA

PEPPERMINT PRODUCTION: GERMÁN LÓPEZ, SAN RAFAEL, MENDOZA

HIBISCUS PRODUCTION: ARAPEGUA, EL DORADO, MISIONES

The Republic of Senegal has been a sovereign country since 1960, when it gained independence from French rule, which had been definitively established in 1677 near its pre-sent capital, Dakar, and from there spread throughout the country.

After independence, French was established as the official language and is the language of formal education. However, it is not the most widely spoken language, as the great diversity of ethnicities that make up the Senegalese territory corresponds to a great diversity of native languages, such as Wolof and Fula.

Although the state of Senegal is secular, more than 90% of its population practices Islam, and much of its culture is marked by Islamic celebrations and festivals, such as Ramadan, the Feast of the Lamb and the Grand Magal pilgrimage.

The tradition of the Wolof ethnic group is kept alive in mbalax, the predominant musical genre of Senegal, played on the ancestral percussion instruments, the djembe and the tama, but nowadays expanded in its various fusions with European or American genres. Its greatest exponents are Youssou N'Dour and Ismaël Lô.

Literature is another of Senegal's contributions to African and world culture. Notable writers include Léopold Sédar Senghor and Mariama Bâ. We should also mention Ousmane Sembène, who, in addition to enriching Senegal with his pen, is considered the father of African cinema. But in addition to those who left their lyrics in writing, there are the traditional griots, still alive today, poets who tell stories accompanied by music and who continue to preserve and reproduce the oral tradition.

Senegal has become a major tourist destination thanks to the presence of resorts on its beaches. But this is only an addition to the natural wealth of its territory, which can be explored in the Sine Saloum Delta, which has the most varied bird life, and in the Niokolo-Koba National Park, a World Heritage Site, where leopards, hippos and elephants can be found in their

natural environment. The national dish is the thiéboudienne, which is rice cooked with fish and tomato sauce and features the country's typical spices and seasonings.

Among the most traditional drinks is Bissap, made with water, dried hibiscus flowers, sugar, mint and vanilla. Bouyi is made from the fruit of the baobab, the famous tree from Saint Exupéry's book *The Little Prince*. Feni, a liqueur from the Portuguese colony of Goa (India) made from coconut or cashew nut juice (the famous cashew nut from Brazil). Kinkeliba, made with water, Java tea extract, fructose, pineapple juice, dried kinkeliba mango leaves and lemon.

Although the Senegalese diaspora is mainly found in France, in recent years the presence of immigrants, especially in the busiest areas of the city of Buenos Aires, has grown considerably, dedicated to the street trade in clothing and accessories.



CHINA — FĀNQIÉ MǐTĀNG

*Kumquat, kiwi and chinese spices Mi-Chien,
Fānqié tāng, toasted white sesame Shaojiu*

PROFILE: TOASTED, FRUITY, BITTERSWEET

ALLERGEN: SESAME, CLOVES, CINNAMON

KIWI PRODUCTION: EL KI WAL DE MACEDO, MAR DEL PLATA, BUENOS AIRES

KUMQUAT PRODUCTION: LUCIANO KUNIS, ABASTO, BUENOS AIRES

SESAME PRODUCTION: CRISTIAN RAGGIO, WASHINGTON, CÓRDOBA

The presence of the Chinese community in our country began in the first half of the 20th century. However, there were only a few families. In the 1990s, massive immigration began, making the Chinese community a part of our daily life.

What few people know is that its immigrants come from Fujian province in eastern China, which includes the Quemoy and Matsu archipelagos, corresponding to Taiwan.

From the distant, millenary, vast and densely populated country - Fujian alone has more than forty million inhabitants - the families arrived in Buenos Aires, where other families who had just arrived were waiting for them to help them set up their self-service supermarkets, which allowed them to start working without having to know the language.

The language spoken in Fujian is mainly Min Chinese, although Mandarin is also considered official, and in many areas Hakka, spoken Chinese, is present, corresponding to the region's predominant ethnic group.

The province is one of China's main tea-producing regions, mainly jasmine tea from Fuzhou, its capital and where 80% of Chinese immigrants in Argentina come from.

Another important product of Fujian, which borders the South China Sea, is seafood, hence its main dishes are seafood-based. Complex and elaborate recipes include oyster soup with rice noodles, fish noodles (yu mian) and stir-fried seafood with tea. Fotiaoqiang, which means 'Buddha jumping over a wall', is a typical dish that may even include shark fins.

A fundamental aspect of Fujian's culture is music. The province is home to numerous institutions such as conservatories, music universities, theatres and concert halls. Among its most traditional styles is the Nanyim genre, which has been declared an Intangible Cultural Heritage of Humanity by UNESCO.

Among the most prominent personalities of Fujian letters are Lin Yutang, the famous philosopher, Chen Duxiu, an influential intellectual and politician, and Yu Dafu, a modernist writer and poet.

One of the most popular drinks is Jiu, known as Chinese wine, made from fermented grains; baiju, the white liquor made from rice, sorghum, wheat or barley; Huangjiu, or yellow wine, made from wheat or millet; Mijiu, or rice wine; Baijiu, also distilled from rice, millet or sorghum; Putaojiu, grape wine; and beer or Pijiu.

In the 80's, with the first immigrants arriving from Taiwan, the so-called Barrio Chino began to take shape in Belgrano, which today is a tourist and commercial spot, where you can enjoy the gastronomy, but also the culture. It has a Buddhist temple and a Taiwanese Presbyterian temple, where the important celebration of the Chinese New Year takes place.



COREA – MAYAK

Elderberry, kombu and shiitake Fractäl Floral, fermented soy, quail egg white, jasmine perfume, ginger and gentian Soju

PROFILE: UMAMI, FLORAL, SILKY

ALLERGEN: SOY, EGG WHITE PROTEIN

FRACTÄL PRODUCTION AND DISTILLATION: GABRIEL VIVANCO,
LUJÁN DE CUYO, MENDOZA

GINGER PRODUCTION: KHAMMUKDA PIMCHAM, JARDÍN AMÉRICA, MISIONES

Korea's history can be traced back to at least 2333 BC, to the Go-Joseon period. But it was not until 918 AD, during the reign of Wan Geon, that the Goryeo period began, which lasted until 1392 and from which the country took its name.

The next stage was the Joseon dynasty, which lasted from 1392 to 1910 and culminated in the occupation of Korea by Japan. With the Japanese capitulation in 1945 at the end of World War II, Korea was divided into the Republic of Korea, known as South Korea, and the Democratic People's Republic of Korea, or North Korea.

In the 1980s, massive immigration of South Koreans to Argentina began, due to the economic recession their country was experiencing. Most of them (approximately 85%) settled in Buenos Aires. The community grew so much that the place where they chose to live, in the Bajo Flores area, became known as Barrio Coreano.

Their main activity began with the sale of clothing in the different commercial areas of the city. Gradually, all kinds of shops were set up, and nowadays Korean restaurants have come to the fore.

Some of the most important dishes are kimchi, which consists of fermented vegetables and cabbage seasoned with garlic, ginger and chilli, gim-bap, which is a rice roll in laver seaweed, and japchae, which is sweet potato noodles stir-fried with vegetables, meat and seasoned with soy sauce and sesame oil.

Drinks include Makgeolli, a milky drink made by fermenting rice; Cheong-jiu, a rice wine; and Soju, the most popular liquor, made from grains such as rice and starches from potatoes.

Another important aspect of South Korean culture is literature. Some of its most prominent authors are Hwang Sok-yong, a writer who is very com-

mitted to his country's po-litics and whose novels have been translated into several languages, the writer Han Kang, winner of the Man Booker International Prize for her novel 'The Vegetarian', and Choi In-hun, a famous playwright.

In recent years, two products of the South Korean cultural industry have penetrated strongly in the West, mainly among teenage audiences. The so-called doramas or K-dramas, mainly romantic series, which are all the rage on the platforms, and K-pop or Korean pop, characterised by successful youth bands such as BTS or Blackpink.

Hip-hop stars such as Zico and Heize, and rock bands Day6 and Hyukoh also stand out.

In the last twenty years, South Korean cinema has been appreciated worldwide. Directors such as Park Chan-wook, with his classic Old Boy, or Bong Joon-ho, Oscar winner for Parasite, are some of its greatest exponents.



RUMANIA – PARĂPÁLINKA

*Pear Williams brandy from Mendoza,
Christallino brandy with goat ricotta cheese and plums*

PROFILE: CANDIED FRUITS, INTENSE, HONEY

ALLERGEN: CHEESE (DAIRY)

PEAR PRODUCTION: GERMÁN LÓPEZ, SAN RAFAEL, MENDOZA

CHRISTALLINO PRODUCTION: FEDERICO MARTÍNEZ, ALLEN, RÍO NEGRO

GOAT RICOTTA PRODUCTION: JUAN PABLO, BELTRAMO BARREAL, SAN JUAN

Romania is an Eastern European country with a rich and turbulent history. It took the union of the principalities of Moldavia and Wallachia in 1859 and the annexation of Transylvania after the First World War for it to become the large and ethnically shaped country it is today. But long before that, in the 2nd century AD, it was part of the Roman Empire, hence its name and the fact that its language belongs to the group of languages derived from Latin.

It was later strongly influenced by the Byzantine Empire and part of its territory became subject to the Ottoman Empire, as evidenced by the cultural traits it shares with countries such as Greece and Turkey.

In the 20th century it had both a period as a Nazi ally under the dictatorship of Ion Antonescu and a Soviet period as part of the Iron Curtain. Romania's history is so fascinating that it even has such world-famous legends as Count Dracula.

In terms of ethnic composition, it is important to note the strong presence of Roma and Hungarians. The Romanian state is secular and has no official religion, but more than 80% of its population is part of the Romanian Orthodox Church. Due to the vicissitudes of its history, Romania has been culturally influenced by Central Europe, Eastern Europe and the Balkans, which explains its diversity and richness.

Romania's greatest musical exponent, George Enescu, was a remarkable composer of classical music who trained disciples mainly in France. Romania's literary works include not only its national poet, Mihai Eminescu, but also figures such as Eugene Ionesco, Mircea Eliade and Emil Cioran, of international literary renown. In sport, it is enough to remember the Olympic gymnast who became famous for her 1976 record, the fantastic Nadia Comăneci.

Romanian cuisine has managed to put its own stamp on recipes from other European and Eastern latitudes to form a fusion that is as traditio-

nal as it is innovative. Among its most typical dishes are mici or mititei, a type of sausage made from beef, pork and lamb, seasoned with spices and grilled over an open fire. Also popular are sarmale, made of minced meat, rice and tomato sauce and wrapped in cabbage leaves. Salata de vinete or aubergine caviar is a typical dip that Romania shares with other countries.

Typical drinks include Socata, the Romanian Bere or beer; Turt, a grape pomace distillate; Secarica, a local brandy; Visinata, a cherry distillate; Palinca, a plum liqueur; and Rachiu, a low-proof cereal liqueur.

At the end of the 19th century and the beginning of the 20th century, when Argentina was receiving the immense wave of immigration that had such an influence on its shape and identity, thousands of Romanians arrived in an unknown land. Some were Jewish and founded the first colonies in our country. Others came from Transylvania, at that time in the hands of the Austro-Hungarian Empire. Most of them were professionals and quickly founded institutions, collectives and newspapers to keep their culture alive in the diaspora, while contributing to the culture of their new home.

Among those who arrived, in this case in Uruguay, but later to work in Buenos Aires, was the writer Jacobo Langsner, to whom we owe the iconic Esperando la carroza..



VENEZUELA – PAPELÓN

*Papelón, coconut sea water, lemon juice,
Angostura, passion fruit, Santa Teresa Claro rum*

PROFILE: TROPICAL, EXOTIC, CARAMELIZED

ALLERGENS: NON

PAPELÓN PRODUCTION: RED CAÑERA, EL DORADO, MISIONES

LEMON PRODUCTION: VICENTE TRAPANI, TAFÍ DEL VALLE, TUCUMÁN

Venezuela, with its capital in Caracas, is one of the most biodiverse countries in the world. Located on the coasts of the Caribbean Sea and the Atlantic Ocean, it has an extraordinary number of animal species, many of them unknown. Its lush landscapes alternate between the Andes mountains, paradisiacal beaches, tropical rainforests and natural wonders, some of which have kept scientists awake at night for centuries, such as Mount Roraima, the largest rock formation in South America, located in the south of the country, which rises three thousand metres above sea level, and whose summit has a flat surface area of more than 30 square kilometres, surrounded by cliffs and waterfalls.

Before the arrival of the Spanish, today's Venezuela was inhabited by various indigenous peoples, including the Caribs, Ara-waks, Timoto-cuicas, Yanomami, Pemones and Wayúu, the latter also known as Guajiros, especially in Colombia, as they inhabited the Guajira peninsula, which is shared by both countries. The cultural legacy of these peoples constitutes a strong identity trait of Venezuelans, which is reflected in their traditions, languages and way of life.

But the arrival of the Spanish would have a great impact on these communities. Colonisation began in the early 16th century. Venezuela was a precursor to the independence movement. On 19 April 1810 there was an uprising, which led to the creation of a local government junta. In late 1810 Francisco Miranda, Simón Bolívar and Andrés Bello founded the Patriotic Society, which soon led to the proclamation of independence on 5 July 1811, making Venezuela one of the first American territories to declare independence from Spain.

Writers include Rómulo Gallegos, Teresa de la Parra and Arturo Uslar Pietri. In music, Simón Díaz, one of the greatest exponents of llanera music, Gustavo Dudamel, violinist and orchestra conductor, and María Teresa Chacín, who excelled in traditional music, stand out. The joropo is both a musical genre and a dance, while Venezuelan merengue combines European, African and indigenous elements.

Venezuelan cuisine is a feast of flavours and textures, including arepas, a type of bread made from corn, which have won over local hearts and stomachs. Another typical Venezuelan dish is the pabellón criollo, one of the most emblematic of the Caribbean country, which combines black beans, larded meat, rice and fried plantain slices. Other typical Venezuelan dishes include tequeños (fried cheese sticks wrapped in wheat dough), sado negro (meat stew with sweet sauce), empanadas, mondongo, tostones (fried plantain slices) and chicha made from fermented corn.

Traditional drinks include the Cocuy Pecayero, made from agave; the aphrodisiacal Andean Levantón, made from multiple ingredients such as quail eggs, chicken and catfish, strawberry, melon, milkweed, pineapple, blackberry, brandy, red wine, rum, beer, cereal and milk. Cream punch, made from ethyl alcohol, milk and sugar. Rum made from ponsigué, a cherry-like fruit. Cocuy liqueur, made from the cocuy agave.

Venezuelan immigration to Argentina does not have a significant history; in the 1990s there were some inflows, but it was the crises of the 21st century that prompted the outflow of immigrants to Argentina.



BRASIL – CAFÉ DA MEIA-NOITE

*Catuaí and artichoke coffee liqueur,
cane molasses, banana and vanilla cream,
Cachaça Yaguara*

PROFILE: TOASTED, FRUITY, BITTER

ALLERGENS: NON

COFFEE PRODUCTION: FAMILIA CABRALES, FINCA WALLACE JUNIOR
SCHNEIDER, REGIÓN ESPÍRITU SANTO

CANE MOLASSES PRODUCTION: SEBASTIÁN CAPO, SAN MIGUEL DE
TUCUMÁN, TUCUMÁN

Brazil, the fifth largest country in the world, is one of the most species-diverse countries on earth because of its vast geography, diverse climate and natural resources that abound in its mountains, plateaus, sierras, rivers, seas, and its Amazon rainforest. Brazil shares a border with all South American countries except Ecuador and Chile, and occupies half of South America's territory.

Some of its most notable places are the Iguazú Falls, which it shares with Argentina, the Amazon rainforest, the beaches of Fortaleza and Rio de Janeiro, some of which are world-famous, such as Copacabana and Ipanema, Christ the Redeemer, the modern architecture of Brasília, the colonial city of Ouro Preto, Ibirapuera Park, and Pelourinho, the historic centre of Salvador de Bahia, famous for its colonial architecture and cobblestone streets.

Before the arrival of the Portuguese, the present territory of Brazil was inhabited by native tribes, such as the Tupi-Guarani, the Arawak, the Macro-Jê, the Caribs, etc. Vicente Yáñez Pinzón was the first European navigator to touch Brazil in 1500. Shortly afterwards, the territory became a colony of Portugal. During the colonial period, the trade in African slaves began, which would arrive in the country in large proportions between the 16th and 19th centuries, initially for the cultivation of sugar cane, and later in the gold and coffee industry. In 1808, with the Napoleonic invasion of Portugal, the royal family moved to Rio de Janeiro.

Unlike most countries in the region, which became independent in the early 19th century, Brazil's process was relatively peaceful. Pedro I proclaimed the "Grito de Ipiranga" on 7 September 1822, declaring the independence of the Kingdom of Brazil. It became a republic in the late 19th century. The official language is Portuguese, while the predominant religion is Catholicism, although Protestantism experienced rapid growth. Judaism is also practiced, as are other religions, such as Candomblé and Umbanda.

It is a multiethnic country, made up of descendants of Europeans, indigenous people, Afro-descendants and Asians. Africans strongly influenced

dance and music. Brazilian cuisine is very varied due to its vast geographical area; among its outstanding dishes is feijoada, one of the typical dishes of Brazil. Also highly appreciated are acarajé (a fried bun filled with shrimp made with bean dough), moqueca (a fish or seafood stew with coconut milk) and galinhada.

In the late 1950s, bossa nova emerged in Rio de Janeiro, a musical movement that was a mix of traditional samba and jazz. Its leading exponents are João Gilberto, Tom Jobim, Vinícius de Moraes, Elis Regina, Caetano Veloso and Gilberto Gil. Other musicians who have left a deep mark include Chico Buarque, Gal Costa and Milton Nascimento. Among its main writers are Jorge Amado, Clarice Lispector, Carlos Drummond de Andrade and Cecília Meireles.

Among the drinks, the most notable are guaraná, a soft drink made from the plant of the same name, and caipirinha, which is made using cachaça, a distilled drink that comes from sugar cane. Mango, papaya, guava, passion fruit, pineapple and cocoa are abundant in Brazilian lands.

Argentina and Brazil experienced reciprocal migratory flows, related to political and economic crises and the opportunities at different times. Over the years, the Brazilian community grew in Argentina, which became an attractive destination for students and professionals, especially in Misiones, Corrientes and the city of Buenos Aires. The creation of Mercosur meant a stimulus for Brazilian immigration in our country.



BOLIVIA — LAGUNA COLORADA

Andean herbs Fernet Chola, api soda from the Jujuy mountains, Muscat of Alexandria grape Singani

PROFILE: SPICY, FLORAL, BUBBLY

ALLERGENS: CLOVE, CINNAMON

API PRODUCTION: ROLANDO LAMAS, HUMAHUACA, JUJUY

FERNET CHOLA PRODUCTION: TATO GIOVANNONI, VALLE DE UCO, MENDOZA

Bolivia is a multi-ethnic country, with an extraordinary mix of traditions resulting from the fusion of native cultures, the Spanish and to a lesser extent African and Asian. In addition, the country has one of the greatest biodiversity in the world, as it extends over a geographical area that includes the Andes Mountains, the Altiplano, the Amazon region, the plains, the Chaco, the valleys and the Yungas. La Paz, the seat of the Bolivian government, is one of the highest cities in the world; it has its colonial historic center, the Witches' Market, the Plaza Murillo, and the Gold Museum, which exhibits a fascinating collection of pre-Columbian gold and silver pieces.

Before the conquest, the region was occupied by various civilizations, such as the Tiahuanaco culture, the mysterious civilization of Lake Titicaca ruled by the Aymara ancestors; later the Incas imposed the nation of Tahuantinsuyu. Other native cultures are the Chiripa, the Wankarani, the Uru, the Chiquitano, the Guaraní and the Mojeña.

After the arrival of the Spanish, the region was placed under the control of the Viceroyalty of Peru and during the last stage of colonial government it was incorporated into the Viceroyalty of the Río de la Plata, which would call this region Alto Perú. The discovery of silver and gold in the Cerro Rico de Potosí, at the beginning of the 16th century, would make present-day Bolivia one of the main suppliers of silver for centuries, energizing regional activities. Chuquisaca soon became a center for the dissemination of ideas; Mariano Moreno, Juan José Castelli and Bernardo de Monteagudo studied at its university, since Buenos Aires did not have a higher education institution.

At the end of the 18th century, Túpac Katari led a rebellion against Spanish rule, and in 1809 Chuquisaca and La Paz were forerunners in rebellions to achieve autonomy. Manuel Padilla, Juana Azurduy and Pedro Murillo stood out in the struggle for independence. Bolivia became independent in August 1825.

The Salar de Uyuni is another emblematic site, the largest in the world and one of the great natural wonders; during the rainy season the salt flat becomes a huge mirror of water, creating an optical illusion of a surreal landscape. Other sites of interest are Lake Titicaca, Tiahuanaco, an archaeological site that was the center of an ancient civilization. Sucre, the constitutional capital, formerly called Charcas, La Plata and Chuquisaca, reflects the rich cultural history. The Oruro carnival is a world-famous festival that combines various religious and cultural elements.

Bolivia recognizes 37 official languages; Spanish is the predominant one, but Quechua, Aymara and Guaraní are also used. Among its writers are Jaime Sáenz, Augusto Céspedes, Adela Zamudio, Oscar Alfaro and Franz Tamayo.

Traditional music includes sikuri, an Andean musical genre that uses wind instruments such as the quena and zampoña, morenada, a combination of dance and music that evokes colonial slavery, and caporales, folk dance and music that combine indigenous, African and European elements in one dance.

Typical Bolivian meals include potatoes, rice, corn, quinoa and yuca. Among the most popular dishes are anticuchos, salteñas, peanut soup, chicken or beef sajta and fricassee.

Chicha, made especially from fermented corn, is one of the country's traditional drinks. Garapiña, made from chicha, strawberries and a natural colorant called airampu, is also drunk; api morado, made from purple corn flour; moco-chinci, made from the juice of the fruit of the same name, a kind of dehydrated peach; and linseed, made from this cereal, water and sugar.

Bolivian immigration has been constant since the viceroyalty era. At the beginning of the 20th century, the destination chosen was northeastern Argentina, but later other destinations for Bolivian immigrants were added, such as Mendoza and Buenos Aires. In recent decades, immigration became more pronounced, linked to the construction and horticulture sectors. The Bolivian migratory flow is one of the largest in the country, after Paraguay, Spain and Italy.



PERÚ – LA CAUSA

Leche de tigre, Causa Limeña Orgeat, egg white, Pulpo Blanco Ginger Ale, Pisco 1615

PROFILE: FRESH, VEGETABLE, SPICY

ALLERGENS: EGG WHITE PROTEIN

POTATO PRODUCTION: ROLANDO LAMAS, HUMAHUACA, JUJUY

AVOCADO PRODUCTION: FEDERICO MARTÍNEZ, YUTO, JUJUY

OLIVES PRODUCTION: CARLOS SYLWAN, LAS GRUTAS, RÍO NEGRO

Located on the western coast of South America, Peru is one of the countries with the greatest biodiversity in the world, with a diverse geography that includes the extensive beaches on the Pacific coast, the high peaks of the Andes, the deserts and the Amazon rainforest. Among its most emblematic sites are the ruins of Machu Picchu, Cusco, capital of the ancient Inca Empire, with its picturesque pre-Columbian and colonial architecture, the famous Nazca lines, enigmatic geometric figures and representations of animals that can only be seen from above, Lake Titicaca, which is the highest navigable lake in the world, which it shares with Bolivia, Chan Chan, the largest mud city in America and the Chavín de Huántar archaeological site. Lima, its capital, combines its historic center with colonial architecture with modern and dynamic neighborhoods such as Miraflores and Barranco.

Before the arrival of the Spanish, Peru was the centre of the Inca civilisation, which extended to north-west Argentina. It was the conqueror Francisco Pizarro who defeated Atahualpa, the last Inca, in the mid-16th century.

Towards the end of the 18th century, the Túpac Amaru II Revolt took place, an indigenous uprising against the Spanish empire, but it was defeated and its leader was dismembered. Lima became a royalist bastion against the independence movements. In 1821, the continental plan drawn up by San Martín, which included crossing the Andes mountain range to liberate Chile and from there attack Lima by the Pacific Ocean, would come to fruition. In 1820, San Martín left Valparaíso with a squadron of 28 ships and 4,800 soldiers and on July 28, 1821, he declared independence, becoming a protector. The arrival of Simón Bolívar in Peru sealed the triumph of the independence movement, putting an end to the Spanish empire in America in 1824.

During the 19th century, Peru received migratory flows from Japan, China and Europe, which, together with the natives, Spaniards and Africans, turned Peru into a multiethnic nation of great cultural diversity.

Peruvian cuisine is a clear example of this fusion of indigenous, Spanish, African and Asian cultures, and is one of the most appreciated in the world. Among its most emblematic dishes, the following stand out: ceviche, a raw fish with lemon juice, ají de gallina, anticuchos, papas a la huancaína and seco de cordero.

The national drink is Pisco, a heritage from the Andean cultures, consumed in its different forms: Pisco Puro (more distilled and made with a single type of grape); Pisco Mosto Verde (distilled from fermented grapes); Pisco Acholado (mixed from different types of grapes); and Pisco Aromático (with floral and fruity flavors). However, chicha morada, prepared with purple corn, pineapple peel, quince, cinnamon, cloves, lemon, sugar, and chopped fruit, is also very popular. Chilcano, which combines pisco, ice, lemon, and ginger ale. Chicha de Jora: prepared with jora corn or malted corn.

Music and dance are also examples of this rich cultural fusion. The marinera, the most famous dance of the Peruvian coast, the huayno, of Incan origin, the diablada and the criollo waltz are some of its traditional dances. In music, the singer-songwriter and composer Chabuca Granda, the soprano Yma Sumac, Dina Paúcar, a renowned singer of Andean music, and Jaime Guardia, an outstanding performer of the quena, stand out.

Linguistic diversity reflects the cultural and ethnic richness of the country, where Spanish, Quechua, Aymara and dozens of indigenous languages are spoken. Garcilaso de la Vega, César Vallejo, José María Arguedas, Mario Vargas Llosa and Julio Ramón Ribeyro are some of the writers who have distinguished themselves in literature.

As in many of the former Spanish possessions, Catholicism is the majority religion, although the ancient animistic and polytheistic religions became a religious syncretism.

Peruvian migration to Argentina was stimulated at certain times of political conflicts and economic crises, especially in the 1980s and 1990s. The 21st century also witnessed the arrival of Peruvian migrants who stood out in the gastronomic sector.



PARAGUAY – CAÁ YARI

*Tereré, beer and citrus peel reduction, cassava
Príncipe de los Apostoles Gin*

PROFILE: CITRUS OILS, HERBAL, FRESH

ALLERGENS: NON

YERBA MATE PRODUCTION: AMANECER CAMPERO, APÓSTOLES, MISIONES

CASSAVA PRODUCTION: LIDIO CRUZ, ISLA APIPE, CORRIENTES

BEER PRODUCTION: ANTARES, MAR DEL PLATA, BUENOS AIRES

Located in the heart of South America, Paraguay has a diverse geography that spans the Chaco plains, the region of the Paraguay, Paraná and Pilcomayo rivers, and the Cordillera de los Altos, the most populated region in the country. Although Paraguay does not have a coastline, the Paraguay and Paraná rivers connect it to the Atlantic Ocean.

Before the arrival of the Spanish, the Guaraní culture was predominant in this region, leaving a deep cultural heritage that still has great importance, manifesting itself in various cultural areas, such as music, dance, crafts and gastronomy. The Mataco-Mataguayo and Maskoy peoples also have a great influence in Paraguay. After the arrival of the Spanish, a long and constant process of interbreeding took place, which over the centuries resulted in a heterogeneous population of Creoles, natives, Africans and Spanish, Italian and German immigrants.

Unlike other countries in the region, Paraguay's independence process did not involve major armed conflicts. In May 1811, a group of leaders, headed by José Gaspar Rodríguez de Francia, Pedro Juan Cabalero and Fulgencio Yegros, overthrew the colonial authorities. Paraguay also separated itself from the authority of the Junta of Buenos Aires and adopted a policy of relative isolation.

In 1865, Paraguay faced Brazil, Argentina and Paraguay in the War of the Triple Alliance, which Alberdi called the Triple Infamy. Paraguay, then presided over by Francisco Solano López, lost the war, which resulted in a demographic catastrophe with the loss of a significant part of its population.

In the literary world, Augusto Roa Bastos stands out, winner of the Cervantes Prize for literature in 1989. His masterpiece, *Yo, el Supremo*, deals with the figure of José Gaspar Rodríguez de Francia. Other world-famous writers are Carmen Soler, Gabriela Casaccia and Hugo Rodríguez-Alcalá. Among the most renowned musicians from Paraguay are Agustín Barrios Mangoré, a classical composer who excelled on the guitar; Félix Pérez Cardozo, one of the grea-

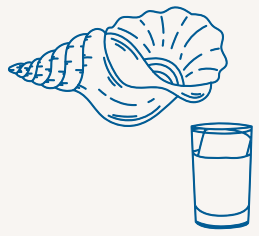
test harpists in the country; the Cabañas Brothers, Demetrio Ortiz and Eladio Martínez also stood out in traditional Paraguayan music.

Among its emblematic places are the historic site Cerro Corá, scene of the last battle of the War of the Triple Alliance; the historic Me-tropolitan Cathedral, inaugurated in the 19th century; the Plaza de los Héroes, both located in Asunción, its capital; the Itaipú Dam, one of the largest in the world; the ruins of the Jesuit missions of Jesús de Tavarangüé and Trinidad y Jesús; and the Defensores del Chaco National Park, a nature reserve destined to conserve a wide variety of flora and fauna in the Gran Chaco region. The Salto Cristal and its natural surroundings are another of the favorite destinations for nature lovers.

Traditional drinks include carrulim, a sugarcane drink with rue and lemon; siriki, a drink made from sugarcane and lemon, whose name comes from Guaraní and means “to drink in one go”; pineapple chicha, aloja and tereré.

Paraguayan cuisine is rich and varied, with indigenous and European influences. Manioc, or yuca, is an ingredient that is never missing in Paraguayan cuisine and is used in countless dishes. Typical dishes include sopa paraguaya (a kind of corn, onion and cheese cake), chipá (bread made with manioc starch, cheese, egg and milk), and mandi’o Chyryry (meat stew with manioc and corn).

Paraguayan immigration during the 20th century was concentrated in the regions close to the borders, especially in Misiones, Corrientes, Formosa, Chaco, Santa Fe and Entre Ríos. Towards the middle of the century there was a significant migratory flow, but it was in the 21st century that the Paraguayan community became the largest in our country.



CHILE — LA HUMA

Soft corn, basil, turmeric, Pisco Capel

PROFILE: CREAMY, DELICIOUS, VEGETAL

ALLERGENS: LACTOSE 10%

CORN PRODUCTION: SALVITA, EMBARCACIÓN, SALTA

TURMERIC PRODUCTION: KHAMMUKDA PIMCHAM, JARDÍN AMÉRICA, MISIONES

Chile is a tricontinental country, with territories in South America, Antarctica and Oceania. Its name comes from chili, an ancient native word meaning border, because it was where the Inca Empire ended; some maintain that the name refers to “cold”, “snow” or a type of bird. Santiago de Chile, its capital, is home to historical sites of interest, such as the Cathedral, the Plaza de Armas and the Palacio de la Moneda.

Famous for its places of incredible beauty, Chile has among its most outstanding sites the Atacama Desert, the volcanoes, the Andean plateau, the salt flat, the beaches of Viña del Mar, the Lake District, the city of Valparaíso, famous for its picturesque and colorful architecture, its hills and its cultural bohemianism, the Torres del Paine National Park, known for its glaciers, mountains and lakes, the picturesque cities of Puerto Varas, Frutillar and Pucón. Also famous are Easter Island, with its enigmatic monolithic statues, and Chiloé Island with its palafitos, charming buildings on stilts.

Before the arrival of the Spanish, Chile was inhabited by the Chinchorro culture, which according to UNESCO is one of the oldest to have used artificial mummification techniques, dating back more than seven thousand years. Other indigenous peoples of Chile are the Aymara, the Atacameños and the Diaguitas, who were greatly influenced by the Inca culture. In other regions there were the Chango, Mapuche, Aonikenk, Selknam and Rapanui cultures, the latter inhabitants of Easter Island in Oceania.

As in the other former Spanish colonies, the Catholic religion and Spanish are also predominant in Chile.

The Spanish conquistador and explorer Pedro de Valdivia played a key role in the conquest. One of the leaders of the Mapuche resistance was Lautaro; Valdivia had captured him and taken him as a “cavalryman,” but Lautaro managed to escape and organized the resistance. Later in the struggle for independence, Bernardo O’Higgins, Manuel Rodríguez, Juan Martínez de Rozas, Ramón Freire and José de San Martín, who led the crossing of the Andes

Mountains in 1817, stood out. A year later, O'Higgins and San Martín proclaimed independence on February 12, 1818.

Chile, a country of poets, has among its most outstanding writers Gabriela Mistral, the only Latin American woman to receive a Nobel Prize for literature, and Pablo Neruda, also winner of the highest international award. Other outstanding writers in literature include Roberto Bolaño, José Donoso, Luis Sepúlveda, Alejandro Zambra and Isabel Allende, one of the most widely read Spanish-language writers in the world. Among its world-famous musicians are Víctor Jara, Violeta Parra and Quilapayún.

Among the celebrations, the diabladas stand out, as well as the Tirana festival, which is celebrated in the town of the same name; it is the largest religious festival in Chile, attended by thousands of pilgrims from all over the country. Colourful costumes and masks representing devils are used. The huasa culture is also an essential part of Chilean identity. Linked to rural traditions, they are characterised by the use of traditional clothing with a cape, straw hat and blanket. In the Araucanía, on the other hand, Mapuche traditions predominate. The rodeo, ramadas and national holidays are part of this culture. The cueca has been the national dance of Chile since 1979. In Chilean gastronomy, seafood stands out, such as locos, and its excellent fruits. In the south, the Mapuche tradition of curanto is followed.

Among the drinks, the most notable are the mote con huesillos, made with caramelized juice, wheat mote and dehydrated peaches in the same glass. The terremoto, made with white pipeño wine and pineapple ice cream. The pisco sour, a mixture of pisco, lemon juice, sugar, crushed ice and a beaten egg white. The Serena Libre, pisco with papaya. The burgundy, prepared with wine, fruit and sugar. The cola de mono, a mixture of milk, coffee, brandy, sugar and spices such as cinnamon, cloves or orange peel. And of course, their excellent wines.

Chilean immigration to Argentina dates back to colonial times, but it was during the 19th century that Argentina received sustained Chilean migration, especially in the southern region; our country has the largest number of Chilean immigrants in the world. The extensive border facilitates the migration process. For its part, the Chilean community in Argentina is one of the largest in the country, amounting to almost 200,000 people.



COLOMBIA – COCO CALIENTE

Papaya liqueur and spices, coconut milk, acidified carrot, Bacardi cocada rum

PROFILE: FRUITY, COMPLEX, COCONUTTY

ALLERGENS: NON

PAPAYA PRODUCTION: FEDERICO MARTÍNEZ, YUTO, JUJUY

CARROT PRODUCTION: LUCIANO KUNIS, ABASTO, BUENOS AIRES

Colombia, with its capital in Bogotá, is one of the countries with the greatest biodiversity in the world. Its varied geography combines tropical forests, Caribbean beaches, mountains and Andean landscapes, which hide paradisiacal places and are home to an endless variety of plant and animal species. Colombia has, for example, more than 4,000 species of orchids. It is also world famous for the production of coffee, one of the most coveted in the world, whose plantations are popular tourist destinations.

Before the arrival of the Spanish, present-day Colombia was occupied by the Carib, Arawak, Chibcha, Tayrona and Muisca cultures, among others, who left behind personal objects, temples and advanced irrigation systems, such as cultivation terraces.

After the arrival of the Spanish in the mid-16th century, the slow and constant process of interbreeding between the native peoples, the European colonizers and the African slaves began. During the 19th and 20th centuries, Colombia received immigrants from the Middle East and other European countries, becoming a multicultural country.

At the beginning of the 18th century, the region, which was part of the Viceroyalty of Peru, was transformed into the Viceroyalty of New Granada, stretching from Quito to Panama. The Comuneros Revolution soon demonstrated Creole discontent with the mother country. Francisco de Antonio Nariño, Camilo Torres, Francisco Paula Santander and Simón Bolívar were some of the patriots who led the process of independence, which lasted from July 20, 1810 to August 1819.

Among its most visited places is the Colombian capital, Bogotá, which is home to a vibrant cultural and artistic scene, with art galleries, theatres and museums, including the Gold Museum, one of the most prominent in the country, which displays an impressive collection of pre-Columbian art, especially objects made of gold and other precious metals; above Bogotá rises the Cerro de Monserrate, which offers a spectacular panoramic view of the city and its surroundings.

Other notable sites include Medellín, the city of eternal spring; Cartagena de Indias, famous for its historic center on the Caribbean coast; and Barranquilla, famous for its carnival. The underground Zipaquirá Salt Cathedral, built 180 meters underground, is another of its emblematic places; in the municipality of Santa Marta, there is the Lost City, known as Teyuna, one of the great archaeological sites of Colombia, belonging to the Tayrona culture. The five-colored Caño Cristales lake and the Tatacoa desert are other wonders of the country. Among the most notable celebrations are the Barranquilla Carnival, the Black and White Carnival, and the Cali Fair.

Colombia is, after Mexico, the country with the second largest number of Spanish speakers; the various dialects of the country are also official languages. Gabriel García Márquez, Fernando Vallejo and Beatriz Helena Robledo are some of its great writers. Meanwhile, Fernando Botero, Enrique Grau and Beatriz González stand out in painting. Salsa, cumbia and vallenato are world-famous musical genres. Shakira, Carlos Vives and Juanes are great exponents of music with international projection.

It shares with Venezuela some drinks such as caña, cocuy pecayero, andino levantan, ponche crema and ponsingue rum.

Just like in Venezuela, arepas, made with corn flour, are also Colombia's daily bread. Sancocho, a stew made of chicken, beef or pork, accompanied by yuca, potato, corn and plantain, is also famous. Rice with coconut, tamales and seafood are also typical Colombian dishes.

Although not as massive as immigration from neighbouring countries, the presence of the Colombian community in Argentina dates back to the mid-20th century. In 1960 there were around a thousand emigrants. But it was at the beginning of the 21st century that Argentina became one of the main destinations for Colombians.



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