



RUTA

GASTRONÓMICA IBEROAMERICANA

— ♦ LONDON 2026 ♦ —



Six weeks. One city.
COUNTLESS FLAVOURS.



5 REGIONS
ONE CELEBRATION



60+
RESTAURANTS



ACROSS
LONDON



VOTE, WIN &
SUPPORT



GRAND FINALE
12 JULY 2026

FOOD CONNECTS US. CULTURE UNITES US.





juntos



WELCOME TO

RUTA GASTRONÓMICA IBEROAMERICANA LONDON 2026

London is one of the most diverse cities in the world. Its streets bring together cultures, languages, traditions, and flavours from every corner of the globe, creating a vibrant community enriched by the people who call this city home.

Ruta Gastronómica Iberoamericana was created with a simple yet powerful purpose: to celebrate our identity through gastronomy.

Over the course of six weeks, restaurants, chefs, entrepreneurs, content creators, cultural organisations, embassies, and food lovers will come together to showcase the very best of Latin American, Spanish, and Portuguese cuisine, transforming London into a stage for discovery, connection, and cultural exchange.

Every dish tells a story. A story of family, heritage, tradition, and passion. Stories that have travelled across oceans and generations to become part of London's multicultural landscape. This Route is an invitation to discover those stories, support the businesses that preserve them, and connect with the people behind them.

More than a food festival, the Ruta is a celebration of culture, community, and entrepreneurship. It aims to strengthen connections between communities, increase the visibility of Iberoamerican restaurants, and create new opportunities for collaboration through gastronomy, tourism, and cultural engagement.

We invite you to explore new flavours, discover hidden gems, meet inspiring people, and celebrate the extraordinary diversity that makes our community unique.

Thank you for being part of this journey.

Welcome to a celebration of flavours, cultures, and stories from across Iberoamerica.

Antonela Rodríguez

Antonela Rodríguez
Co-Founder & Director

Ruta Gastronómica Iberoamericana London 2026



WHAT IS THE RUTA GASTRONÓMICA IBEROAMERICANA?

The Ruta Gastronómica Iberoamericana is a six-week culinary and cultural celebration that brings together the rich flavours, traditions and stories of Iberoamerica to the heart of London.

From Mexico to Portugal, via the Caribbean, the Andes and the Southern Cone, discover an incredible diversity of cuisines through special £8 dishes created by the city's best Iberoamerican restaurants.

One city. Six weeks.
Countless flavours.



THROUGHOUT THE RUTA



CELEBRATE

the diversity of
Iberoamerican
cuisine and culture.



DISCOVER

new flavours and
support amazing
restaurants.



VOTE

for your favourite
restaurants and
support your country.



WIN

exciting prizes and
be part of the
Grand Finale.



GRAND FINALE 12 JULY 2026

The winning country will be crowned Ruta Gastronómica Iberoamericana Champion 2026 at a spectacular closing event in London.



CENTRAL AMERICA
+ MEXICO



ARGENTINA
+ BRAZIL



PERU
+ BOLIVIA



COLOMBIA
+ ECUADOR



HISPANIC
CARIBBEAN



SPAIN
+ PORTUGAL

HOW TO VOTE

Discover. Taste. Review. Support.

1



VISIT A PARTICIPATING RESTAURANT

Disfruta alguno de los restaurantes participantes de la Ruta Gastronómica Iberoamericana.

2



ORDER THE £8 DISH OF THE ROUTE

Prueba el plato oficial creado especialmente para representar la cultura gastronómica de cada país.

3



SCAN THE QR CODE

Escanea el código QR disponible en el restaurante o en esta revista.

4



FIND THE RESTAURANT

Busca el restaurante que acabas de visitar dentro de la plataforma.

5



LEAVE YOUR REVIEW

Comparte tu experiencia. Tu reseña cuenta como tu voto oficial.

6



SUPPORT YOUR COUNTRY

Cada voto ayuda a que tu restaurante favorito avance hacia la Gran Final.

7



WIN PRIZES

Al votar participarás automáticamente en sorteos, experiencias gastronómicas y premios exclusivos.

8



FOLLOW THE GRAND FINALE

Descubre qué restaurantes representarán a cada país en la Gran Final del 12 de julio de 2026.



EVERY VOTE MATTERS.

One review can help your favourite restaurant become the Ruta Gastronómica Iberoamericana Champion 2026.



SCAN TO VOTE

Support your favourite restaurant and country.





Source: MasterChef UK

London's first Ibero-American Gastronomic Tour is delighted to announce the names of those who will judge the dishes served during the event.

Dairo López

COLOMBIAN CHEF

After training at Westminster Kingsway College and working at Selfridges, he rose to prominence thanks to his outstanding performance on the **2024 UK series of MasterChef**, where he sought to celebrate his country's heritage.

His cuisine pays homage to his rural roots and the Colombian Caribbean, featuring signature dishes that incorporate ingredients such as **cassava, fresh fish and plantain**, transformed using haute cuisine techniques.

He is currently the personal chef to a Premier League footballer and from his catering business in Wimbledon, Dairo blends his passion for family and football with a clear mission: **to put the richness of Colombian cuisine on the British cultural map.**

Born and raised in Colombia, Dairo grew up surrounded by the vibrant flavours of the Caribbean coast and the traditions of his rural community. Food has always been at the heart of family life, and from an early age he was inspired by his mother and grandmother, who cooked with simple, fresh ingredients and a lot of love.

His journey in the UK began with a dream to build a better future for his family. He trained at Westminster Kingsway College, where he developed strong foundations in culinary skills and professional kitchen discipline. He later gained valuable experience working at Selfridges, one of London's most iconic department stores, where he refined his technique and learned the importance of delivering excellence at the highest level.

In 2024, Dairo captured the hearts of the nation with his appearance on MasterChef UK. Throughout the competition, he proudly showcased the flavours of Colombia, sharing stories of his heritage and the people who shaped him. His creativity, passion and authenticity set him apart, earning him recognition as one of the most memorable contestants of the series.

Today, as a private chef to a Premier League footballer and the founder of his catering business in Wimbledon, Dairo continues to champion Colombian cuisine. He creates bespoke dining experiences that celebrate the richness of Latin America while connecting cultures through food.

For Dairo, cooking is more than a profession—it is a mission to inspire, to represent his roots with pride and to bring the diverse flavours of Colombia to a wider audience across the UK.

THE JOURNEY

One City. Six Weeks. Countless Flavours.

WEEK

1



CENTRAL AMERICA + MEXICO

📅 1 – 7 JUNE

Tacos, pupusas, baleadas and Mesoamerican flavours.



WEEK

2



ARGENTINA + BRAZIL

📅 8 – 14 JUNE

Grills, empanadas and South American meats.



WEEK

3



PERU + BOLIVIA

📅 15 – 21 JUNE

Peruvian fine dining and traditional Andean dishes.



WEEK

4



COLOMBIA + ECUADOR

📅 22 – 28 JUNE

Arepas, coffee, empanadas and homemade cuisine.



WEEK

5



HISPANIC CARIBBEAN

📅 29 JUNE – 5 JULY

Arepas, cachapas, mofongo and light Caribbean cuisine.



WEEK

6



SPAIN + PORTUGAL

📅 6 – 11 JULY

Tapas and Spanish dishes.
Route summary and closing.



GRAND FINALE

📅 12 JULY 2026

Recognition of all participants and winners.
Summary of the route and final celebration.

*One city.
Six weeks.
Countless flavours.*



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Bury St. Edmunds,
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from farm to cup



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IBEROAMERICAN FOOD MAP OF LONDON



Six weeks. One city. Many cultures.



CAMDEN TOWN

CAMDEN & CENTRAL LONDON

INTERNATIONAL
FOOD EXPLORERS

A melting pot of
flavours and cultures.



KING'S CROSS
ST. PANCRAS

SEVEN SISTERS & TOTTENHAM

CENTRAL AMERICA
+ MEXICO

Tacos • Pupusas
Baleadas



TOTTENHAM

NOTTING HILL & KENSINGTON

SPAIN + PORTUGAL

Tapas
Iberian Cuisine



NOTTING HILL

KENSINGTON



ELEPHANT & CASTLE

SOUTH AMERICA

Empanadas
Parrillas



ELEPHANT
& CASTLE

STOCKWELL THE ANDES

Ceviche • Salteñas
Lapingachos



STOCKWEILL

BRIXTON CARIBBEAN

Mofongo
Tropical Flavours



BRIXTON



**SIX WEEKS.
ONE FINAL CELEBRATION.**

12 JULY 2026

Recognition of all participants and winners.
Summary of the route and final celebration.

*One city.
Six weeks.
Countless flavours.*



EXPLORE THE RUTA

For six weeks, London transforms into
a cultural journey through the flavours
of Iberoamerica.

*Every neighbourhood tells a story.
Every dish represents a culture.*



DISCOVER NEW CUISINES

Explore a rich and diverse range of flavours
from across Iberoamerica.



EXPLORE CULTURES

A unique journey through traditions,
ingredients and stories.



VISIT LONDON'S LATIN HOTSPOTS

Explore vibrant neighbourhoods
full of life and flavour.



SUPPORT LOCAL BUSINESSES

Celebrate and support independent
restaurants and small businesses.



WIN PRIZES & EXPERIENCES

Take part in weekly votes and
win amazing prizes.



FOLLOW THE GRAND FINALE

Be part of the final celebration
on 12 July 2026.



SCAN TO EXPLORE

Access maps,
participating restaurants,
events and
weekly updates.



TACOS
MEXICO



CEVICHE
PERU



EMPANADAS
ARGENTINA



TAPAS
SPAIN

LONDON BECOMES IBEROAMERICA

*For six weeks, food becomes the bridge
between cultures, communities and stories.*





Photo courtesy of Diego Ricaurte via Instagram

Among the most outstanding Latin American chefs in the United Kingdom, twelve will be the ones to elevate the best dishes on this delicious route across 12 Ibero-American regions over six weeks: from 1 June to 12 July.

Diego Ricaurte,

ECUADORIAN CHEF

Diego is an innovator in Amazonian ancestral gastronomy. He was awarded “Chef of the Year” in the regional competition of Aramark Defence Services South East and London, and his restaurant Palmito in Brighton was recognized with the **Bib Gourmand** by the Michelin Guide, honoring the outstanding quality of his cuisine in relation to its price.

His culinary proposal is built upon the rediscovery and revalorization of Amazonian ancestral ingredients, bringing the richness of the rainforest to contemporary fine dining.

The heart of his cuisine lies in the careful use of native ingredients such as **chocho (lupin)**, **fine-flavor cacao** and **Amazonian fruits**, prepared through avant-garde techniques that respect their essence and enhance their natural flavors.

Among his creations, his Amazonian trout with citrus herbs and quinoa and cacao desserts stand out for their originality, balance and deep connection to the territory.

Diego fuses culture, biodiversity and sustainability in every dish. He works closely with local producers and communities, promoting responsible practices, respect for nature and the preservation of the Amazon’s culinary heritage.

Through his work, he not only showcases Ecuador’s natural wealth, but also advocates for a more conscious and sustainable gastronomy, positioning himself as a key voice in the global culinary scene.

At Palmito, his restaurant in Brighton, Diego offers a unique experience that transports diners to the heart of the Amazon: vibrant flavours, authentic ingredients and a story of respect for the land and its people.

As a judge for the Ibero-American Gastronomic Tour, he is excited to discover new talent, celebrate the diversity of Latin American cuisine and be part of a platform that promotes cultural exchange through the universal language of food.

MEXICO & CENTRAL AMERICA

Discover authentic flavours from Mexico, Honduras, El Salvador, Nicaragua and beyond through some of London's most exciting Latin American restaurants.



18 Bute Street
South Kensington
London SW7 3EX

Authentic Mesoamerican street food inspired by traditional recipes and bold flavours.



Photo courtesy of Catracho



4-5 London Road
London SE1 6JZ

Award-winning Latin American cuisine celebrating flavours from across the continent.



Jalisco
Photography by The Creative Design UK



234 Coldharbour Lane
London SW9 8SD

Traditional Mexican cooking featuring handcrafted tacos and signature dishes.



Jalisco
Photography by The Creative Design UK



160 Eversholt Street
London NW1 1BL

Modern Mexican street food prepared with authentic ingredients and vibrant flavours.



Chingada
Photography by The Creative Design UK

A GUIDE TO AUTHENTIC FLAVOURS FROM MEXICO & CENTRAL AMERICA

*Handpicked Latin American restaurants in London
bringing tradition, passion and bold flavours to your table.*



48 Rye Lane
London SE15 5BY

*Authentic Mexican recipes
prepared with fresh ingredients
and homemade flavour.*



214 Old Kent Road
London SE1 5TY

*Traditional Mexican tacos
made fresh every day with
vibrant fillings and
authentic recipes.*



337 Lillie Road
London SW6 7NR

*Authentic Mexican street food
prepared with passion and
bold flavours.*



6 Streatham High Road
London SW16 6EP

*Freshly baked Latin American
specialities crafted daily with
authentic recipes and quality
ingredients.*



48 Rye Lane Market
London SE15 5BY

*Home of authentic Honduran
baleadas and beloved
Central American classics.*





EDUCACIÓN

Soy **Fabiola Jiménez**, asesora educativa certificada por el British Council y representante de AVG Education.

Ayudo a la comunidad latina en el Reino Unido a acceder a oportunidades universitarias, ofreciendo orientación gratuita, apoyo durante el proceso de admisión y asesoría sobre financiación estudiantil.

NUESTROS SERVICIOS

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- Acompañamiento hasta la graduación

¿POR QUÉ ELEGIR A FABIOLA?

Como salvadoreña residente en el Reino Unido, mi misión es ayudar a personas de Centroamérica y Sudamérica que viven en el Reino Unido a acceder a oportunidades educativas, brindando una orientación cercana, profesional y personalizada durante todo su camino académico



CONTÁCTAME



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fabiola@avgeducation.com



Photo courtesy of Robert Ortiz via Instagram

London's first
Ibero-American
Gastronomic Tour is
delighted to announce the
names of those who will
judge the dishes served
during the event.

Robert Ortiz,

PERUVIAN CHEF

Robert Ortiz is a renowned Peruvian chef with an international career that has helped position Peruvian cuisine on the global stage.

Under his leadership as head chef, the restaurant Lima became the first Peruvian restaurant in Europe to be awarded a **Michelin star**, a milestone that marked a before and after for Peruvian gastronomy abroad.

His culinary journey began at the famous Costa Verde restaurant in Lima, one of the most iconic fine dining establishments in Peru, where he discovered his passion for showcasing the country's rich flavours and ingredients.

He then moved to the United Kingdom, where he worked in luxury hotels such as The Landmark London and Four Seasons, gaining experience in high-end international cuisine. It was during this time that he met Chef **Virgilio Martínez**, with whom he would later collaborate on the Lima London project, a restaurant that became a global ambassador for Peruvian gastronomy.

Robert's cuisine stands out for its deep respect for Peru's biodiversity and for highlighting native ingredients from the Andes, the Amazon and the coast. He is known for his refined technique, creativity and ability to blend cultures.

His dishes often feature Andean grains, seaweed, coastal fish and ingredients from the Amazon, combined with influences from Japanese, Chinese and European cuisines, creating a unique and contemporary culinary language.

As a judge for the Ibero-American Gastronomic Tour, he brings his experience, his passion for Peruvian cuisine and his commitment to promoting Latin American flavours to the world.

ARGENTINA

*Discover the rich flavours of Argentina in London.
From world-famous steaks and traditional grills to
authentic recipes and warm hospitality.
A true taste of Argentina.*



📍 Brixton Village,
Coldharbour Lane
London SW9 8PR

*Authentic Argentine cuisine
celebrating tradition, premium
ingredients and the vibrant
flavours of Buenos Aires.*



📍 Granville Arcade,
Coldharbour Lane
London SW9 8PS

*Bringing the best of Brazilian
cuisine with authentic recipes,
fresh ingredients and a
welcoming atmosphere.*



📍 132 Southwark Bridge Road
London SE1 0DG

*Authentic Argentine grill
specialising in juicy steaks,
traditional sides and
vibrant flavours.*



📍 40-42 Middlesex Street
London E1 7EX

*Modern Argentine bistro
serving quality steaks, fresh
produce and handcrafted dishes.*



📍 122 Battersea Park Road
London SW11 4NU

*Traditional Argentine cuisine
with a contemporary twist.*



📍 88 Brixton Road
London SW9 6BE

*Peruvian and Latin American
flavours served in a vibrant and
welcoming atmosphere.*



Empanadas de Carne y Queso y albahaca
Photo courtesy of Chimichurris



Picaña
Photo courtesy of Tacacho @Van Gogh Cottage



Guayaquileños en Reino Unido

TE INVITA

A LAS FIESTAS JULIANAS DE GUAYAQUIL EN LONDRES

4TA EDICIÓN

SÁB
18
JULIO
2026

AFORO
LIMITADO

16:00
23:00

MAXISHOW

Trio Querube

CALIBU

¡¡Por primera vez en Reino Unido!!

La Reina de la Rockola **JENNY ROSE RO** Y SU ORQUESTA

LIRA
MUSIC
UK



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SOCIETY



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- ✦ MAÑANA/TARDE DEPORTIVA Y CULTURAL
- ✦ EMPRENEDORES
- ✦ GASTRONOMÍA - CULTURA - ARTE



INFO & RESERVAS

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LA RETRAITE
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CLAPHAM PARK
SW12 0AB

Puntos de venta



Online



Ñanitos
N15 4DW



Gonzalez villa & Associates
E7 9HD



Costa azul
SE1 6PG



Courtesy by Latino Life

Visitors celebrating Latin American culture at LatinoLife in the Park, London.

A Festival That Became a Movement

What began as a local celebration has grown into one of the United Kingdom's most important festivals dedicated to Latin American culture.

As attendance increased year after year, LatinoLife in the Park expanded from its original home in Hornsey to The Scoop beside London's City Hall before settling in Finsbury Park, where it now welcomes tens of thousands of visitors annually.

Its evolution reflects the remarkable rise of Latin music and culture across the globe. What was once considered a niche scene has become a worldwide phenomenon, connecting audiences through music, gastronomy, dance and storytelling.

For founders Amaranta Wright and José Luis Seijas, the festival has always been about much more than entertainment. Their vision was to create a space where Latin Americans could feel represented while opening the doors for others to discover the richness and diversity of the region.

Each edition showcases hundreds of artists, chefs, performers and entrepreneurs, creating opportunities for emerging talent and strengthening cultural exchange between communities.

The festival has also become a meeting point for families, businesses and organisations that proudly celebrate the diversity of the Ibero-American community, transforming the event into a platform for culture, creativity and inclusion.

Today, LatinoLife in the Park stands as a vibrant symbol of identity, inclusion and pride—bringing together people from every background to celebrate the colours, flavours and rhythms of Latin America in the heart of London.

Celebrating the stories, flavours and sounds that unite Latin America in London.

DISCOVER MORE



INSTAGRAM
[@latinolifeuk](https://www.instagram.com/latinolifeuk)



WEBSITE
www.latinolife.co.uk

Follow LatinoLife for upcoming events, artist announcements and cultural stories throughout the year.



Source: MasterChef UK

London's first
Ibero-American
Gastronomic Tour is
delighted to announce the
names of those who will
judge the dishes served
during the event.

Selvin (Sell) Bracamonte,

GUATEMALAN CHEF

Selvin (Sell) Bracamonte is a Guatemalan chef whose talent and dedication have positioned him as one of the most promising voices in Latin American cuisine.

His talent has led him to be a semifinalist on the 2026 Professionals edition of **MasterChef UK**, a recognition that highlights his creativity, technique and passion for gastronomy.

Sell currently works in the fine dining scene, having been part of prestigious restaurants such as **The Fat Duck**, the only restaurant in the world with three Michelin stars.

He has more than 17 years of experience in gastronomy, working in iconic destinations such as Venice, Yucatán, Los Angeles, Madrid, Punta Cana, São Paulo, San José, Guatemala and London. These diverse experiences have enriched his culinary vision and allowed him to develop a unique style that blends technique, identity and creativity.

His cuisine reflects the richness of his roots, combining traditional Guatemalan flavours with contemporary techniques and international influences, always with a focus on local ingredients and cultural storytelling.

As a judge of the Ibero-American Gastronomic Tour, Sell brings his experience, sensitivity and deep respect for Latin American cuisine. He is excited to discover new talent, celebrate the diversity of our region and be part of a platform that promotes cultural exchange through the universal language of food.

For Sell, gastronomy is more than a profession—it is a way to connect people, share stories and honour his heritage with pride.

PERU & BOLIVIA

*Discover the extraordinary flavours of Peru and Bolivia in London.
From world-famous ceviches and Andean traditions to vibrant
street food and contemporary Latin cuisine.
A journey through the heart of South America.*



62 Brixton Road
London SW9 6BS

*Creative Peruvian street food
showcasing the diversity of
Lima's culinary culture.*



16 Stoke Newington Road
London N16 7XN

*Contemporary Peruvian cuisine
inspired by traditional recipes
and refined with modern
presentation.*



12 Peckham Park Road
London SE15 6TW

*Authentic Peruvian dishes
prepared daily using fresh
ingredients and family
traditions.*



Unit 45, 48 Rye Lane
London SE15 5BY

*Home-style Peruvian cooking
celebrating bold flavours and
generous portions.*



Unit 5, 15 Sun Street
London EC2A 2EP

*Award-winning Peruvian
cuisine where innovation
meets heritage.*



Maka

Photography by The Creative Design UK



Ceviche - Chanchan

Photography by The Creative Design UK



191 Broad Lane
London N15 4QT

Authentic Peruvian flavours celebrating traditional recipes and contemporary presentation.



41 Broadway Market
London E8 4PH

Award-winning Peruvian cuisine where innovation meets cultural heritage.



Unit 21, Market Row
London SW9 8LB

Fresh Peruvian dishes crafted with vibrant ingredients and modern culinary flair.



206 Old Kent Road
London SE1 5TY

Traditional Bolivian gastronomy preserving authentic recipes and cultural identity.



214 Old Kent Road
London SE1 5TY

Homemade Bolivian specialities prepared daily with passion and tradition.



Tacacho @Van Gogh Cottage
88 Brixton Road
London SW9 6BE

Authentic Ecuadorian flavours in a cozy and artistic setting.





Source: Diario la Hora

Honouring heritage,
celebrating innovation
and recognising the
culinary excellence that
shapes the future of
Ibero-American gastronomy.

Jorge Pacheco

ECUADORIAN CHEF

Chef Jorge Pacheco is one of Ecuador's most respected culinary ambassadors in the United Kingdom, recognised for his commitment to authenticity, innovation and cultural pride.

Founder of El Inca Plebeyo and featured in The Good Food Guide, Pacheco has established Ecuadorian cuisine in London since 2000 after training in Michelin-standard kitchens and becoming a leading voice for contemporary Andean gastronomy.

His restaurant celebrates Ecuador's heritage through refined dishes that blend ancestral traditions with modern European technique, creating an authentic yet innovative culinary experience.

Among his signature creations are sea bass ceviche with Amazonian herbs, a contemporary interpretation of hornado and desserts made with puffed quinoa, all inspired by the biodiversity of his homeland.

With more than two decades of experience, he has worked in prestigious restaurants including **The Fat Duck**, bringing technical excellence and creativity to every project.

As one of the judges of the Ruta Gastronómica Iberoamericana London 2026, Chef Jorge Pacheco contributes not only his culinary expertise but also his passion for preserving and sharing Latin American culture through food.



Photo courtesy of Vista Pictures via What's App

Juan & Daniel Montañez Echevarría

PERUVIAN FOUNDERS • VISTA PICTURES

“

*Vista Pictures
wasn't born
from investment.*

*It was born
from necessity,
creativity and the
determination to
never give up.”*

”

FROM PASSION TO PURPOSE

Juan and Daniel Montañez Echevarría arrived in London from Peru to pursue a Master's degree in Graphic Branding at the London College of Communication.

What began as a simple hobby—walking through the streets of London taking photographs—soon evolved into Vista Pictures, a Photo Tour company that now operates in London and Paris with nearly 2,000 bookings and clients from across the globe.

The idea emerged unexpectedly. While photographing tourists around Big Ben, they noticed that many solo travellers cared less about attractions themselves and more about having meaningful photographs to remember their journey.

The first payment they ever received felt surreal.

*“Someone is actually paying us to do something
we genuinely love.”*

At first, Vista Pictures was simply meant to provide income until they found conventional jobs. Four months later, they made a life-changing decision: to dedicate themselves entirely to the project.

BUILDING MORE THAN A BUSINESS

Growing the business was anything but easy.

Living abroad meant facing uncertainty, loneliness and financial pressure.

Without investment or automation, everything was managed manually—from WhatsApp bookings to photo delivery.

That experience taught them one lesson they still follow today:

“*If it doesn't work in its simplest form, it won't work with more money.*”

As twin brothers, they also created one rule that helped them survive the hardest moments:

“No matter who caused the problem, we solve it together.”



LESSONS FROM AROUND THE WORLD

Meeting thousands of travellers transformed not only their company but also their perspective on entrepreneurship.

Every client became an opportunity to learn.

They met CEOs, entrepreneurs, doctors, producers and business owners from around the world, discovering that extraordinary success often comes from surprisingly ordinary ideas.



A CONVERSATION THAT CHANGED EVERYTHING

One customer casually suggested:

“You should find a way to bring all these photographers together.”

That simple remark became the seed of a much bigger vision.



BEYOND PHOTOGRAPHY

Today, Vista Pictures aims to empower photographers, helping them build sustainable careers while changing the perception of what urban photography represents.

The story of Israel Alfaro reflects that mission: from working at Nando's to making photography his full-time profession, thanks to Vista Pictures.

For Juan and Daniel, this is the true meaning of success.



THE FUTURE THEY DREAM

They dream of expanding across Europe and making Photo Tours as essential to travel as booking a hotel or restaurant.

More importantly, they hope to redefine an entire profession.

“We don't call them street photographers anymore. We call them urban photographers.”



A MESSAGE TO LATIN AMERICAN ENTREPRENEURS

Juan and Daniel describe themselves as ordinary people driven by passion.

“We may live far from home, but resilience is part of who we are.”

Start small, trust the process and never give up.

You are not alone.

DEUS

BEAUTY CARE & COLOUR

Diagnóstico Capilar + Terapia Capilar

Descubre lo que tu cabello realmente necesita y recibe una recomendación personalizada para recuperar su **salud, fuerza y brillo.**



Análisis profesional
del cuero cabelludo



Identificación de las
necesidades de tu cabello



Recomendación personalizada
de productos y rutina



Terapia capilar
incluida



Prevención de caída,
resequedad y daño capilar



DISPONIBLE EN
DEUS LONDON



ASESORÍA PERSONALIZADA





Photo courtesy of Gustavo Terrazas via Instagram

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delighted to announce the
names of those who will
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during the event.

Gustavo Terrazas

BOLIVIAN CHEF

With extensive experience in modern British and Italian cuisine, complemented by classic French culinary techniques, Gustavo Terrazas has built a career defined by passion, discipline and a constant pursuit of excellence.

Throughout his journey in the UK, he has had the privilege of working in some of London's most prestigious kitchens: **St John's Bread and Wine, Quo Vadis, Lardo, Zucca, Padella and L'anima.** Each experience has shaped his culinary identity and refined his skills in high-level kitchen operations, from meticulous dish presentation to the creation of seasonal menus that celebrate the best ingredients.

These roles allowed him to deepen his understanding of different culinary cultures and techniques, strengthening his ability to deliver exceptional dining experiences with creativity and precision.

Today, Gustavo is the sous chef at **180 Strand**, a renowned restaurant in the heart of London. His focus is on Italian cuisine, with a particular passion for fresh, handmade pasta, where he combines tradition, technique and flavour to create memorable dishes.

Originally from Bolivia, Gustavo carries the richness of his roots with pride, blending South American influences with European culinary traditions. His multicultural background and dedication to his craft make him a chef who values teamwork, innovation and the art of hospitality.

For Gustavo, cooking is about storytelling—connecting people through food, honouring ingredients and creating moments that stay with you long after the last bite.

COLOMBIA & ECUADOR



Discover authentic flavors from South America right here in London. Whether you're craving an empanada on the go or looking to chill with a fresh ceviche, these spots are deliciosos.

PALADAR



4-5 London Road
London SE1 6JZ

Award-winning Latin American cuisine celebrating flavours from across the continent.



88 Brixton Road
London SW9 6BE

A delightful spot offering vibrant and authentic Latin American street food and traditional dishes.



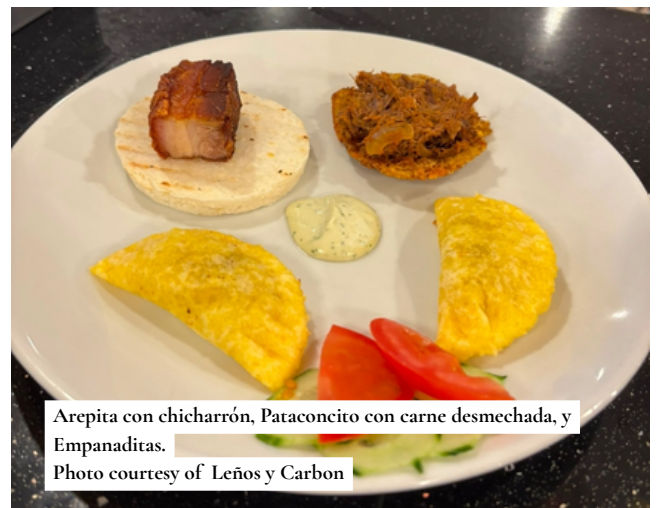
40/42 Brixton Road
London SW9 6BT

Vibrant Brixton location known for its hearty portions and rich, comforting Colombian flavors.



Unit 7, 276 High Road
South Tottenham, London N15 4AJ

South Tottenham's favorite for traditional Bandeja Paisa and authentic regional dishes.



Arepita con chicharrón, Pataconcito con carne desmechada, y Empanaditas.

Photo courtesy of Leños y Carbon



Unit 4, 17 Sayer Street
Elephant & Park, London
SE17 1FY

*Discover authentic
Ecuadorian comfort food in
the heart of Elephant &
Castle.*



Croquetas de Ajiaco
Photo courtesy of Paladar



251 High Road
South Tottenham,
London N15 5BT

*Famous for its irresistible
street food, offering a true
taste of Colombian joy.*



Patacón con todo - Taste of Colombia
Photography by The Creative Design UK



Granville Arcade
Coldharbour Lane,
London SW9 8PS

*Located in vibrant Granville
Arcade, serving zesty,
flavor-packed Colombian
delights.*



220 Old Kent Road
London SE1 5UB

*Modern and traditional
Ecuadorian coastal cuisine
prepared with vibrant
ingredients.*



Hamburguesa Paísa - Migues
Photography by The Creative Design UK



254 High Road
South Tottenham N15
4AJ

A cozy corner offering handcrafted arepas, empanadas, and signature family recipes.



10 Brixton Road
London SW9 6BU

Classic home-style Colombian cooking that will make you feel right at home.



426 Coldharbour Lane
London SW9 8LF

A hidden gem delivering the bright and fresh flavors of Ecuador.



272 High Road
London N15 4AJ

True to its name, a family-run establishment offering comforting, generous Latin dishes.





48 Rye Lane
London SE15 5BY

A vibrant eatery bringing the dynamic spirit of Colombia straight to Peckham.



Chifrijol - El Paisa
Photography by The Creative Design UK



326 Walworth Road
London SE17 2NA

Serving up incredible Ecuadorian street-style eats with a modern twist.



Ceviche Jipijapa - Koma
Photography by The Creative Design UK



92A Balham High Road
London SW12 9AG

Bringing authentic and comforting traditional Colombian dishes to Balham.



canastas chicharron + bebida Agua Panela - Santa Fe
Photography by The Creative Design UK



148 Broadway
West Ealing W13 0TL

Exceptional Colombian coffee and baked goods for a perfect morning pick-me-up.



6 Hopton Parade
Streatham High Road,
London SW16 6EP

Bringing the dynamic and robust tastes of the Ecuadorian streets to Streatham.



48 Rye Lane Market,
Unit 53
London SE15 5BY

Savor authentic, bold Colombian flavors right in the bustling Rye Lane Market.



113c Elephant Road
Elephant and Castle,
London SE17 1LB

Authentic Colombian barbecue serving up traditional dishes with a perfectly smoky touch.



102A Rockingham
Street
Elephant and Castle,
London SE1 6PG

A haven for seafood lovers, featuring Ecuador's finest coastal recipes and ceviches.



VENEZUELA & EL CARIBE

An absolute dream team of tropical flavors. From golden Venezuelan arepas to the bold, sunny sazón of the Dominican Republic, these spots are un-brie-lievably good.



📍 **Eagles Yard, Units 3 & 4**
143 Hampton St, London SE1
6SP

A true taste of the Dominican Republic with sabroso Caribbean flavors and serious sazón.



📍 **254 Paradise Row**
London E2 9LE

Serving up the ultimate Venezuelan comfort food. Un-brie-lievably good arepas by the canal.



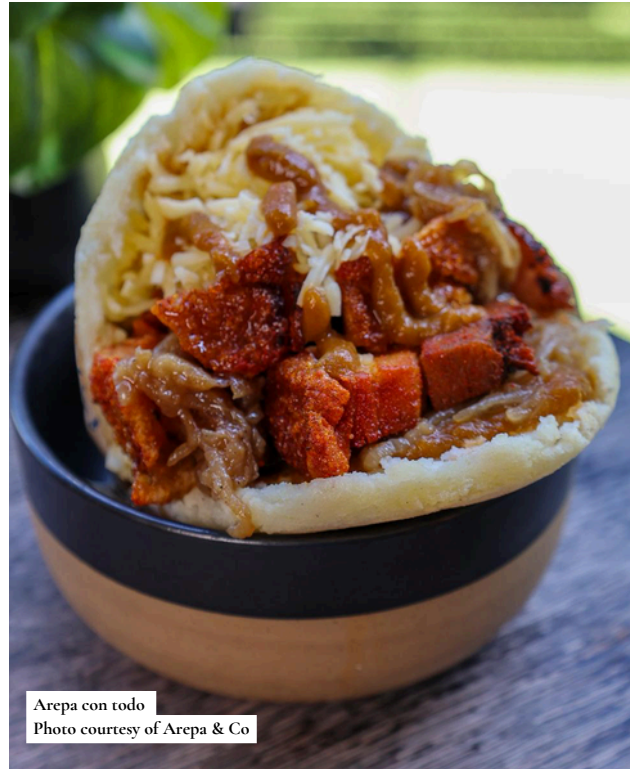
📍 **58a De Beauvoir Crescent**
London N1 5RY

The perfect spot to grab a cachapa and enjoy East London's vibrant Latin scene.



📍 **8 Ash Avenue, Elephant Park**
London SE17 1GQ

Bringing irresistible Venezuelan street food staples right to the heart of Elephant Park.



Arepa con todo
Photo courtesy of Arepa & Co



Arepa con todo
Photo courtesy of Arepa & Co



4-6 Merton High Street
London SW19 1DN

Your go-to destination for authentic Venezuelan cheese dishes, empanadas, and pure joy.



171 Ladbroke Grove
London W10

A sweet and savory Venezuelan dream serving up traditional family recipes with muchísimo amor.



24-25 Brixton Village,
Coldharbour Ln
London SW9 8PR

Latin American classics packed with bold flavors right in the bustling Brixton Village.



ESPAÑA & SPAIN

A beautiful, dedicated space celebrating the timeless art of Spanish tapas. Get ready to share incredible plates and shout 'Olé!'.



25-27 Bagshot Street
London SE17 2QW

A welcoming spot serving Mediterranean-inspired twists alongside classic Spanish staples.



22 Seven Sisters Rd,
Finsbury Park
London N7 6AG

Authentic Spanish tapas and vibrant flamenco energy in the heart of Finsbury Park.



119 Stroud Green Rd,
Finsbury Park
London N4 3PX

A cozy and welcoming spot offering delicious traditional Spanish dishes and great vibes.





2 London Road
London SE1 6JZ

Authentic Spanish tapas and vibrant Mediterranean vibes to make you go 'Olé!'.



27-31 Bedford Rd
London SW4 7SH

Experience the true taste of Spain with incredible tapas and a fantastic atmosphere in Clapham.



61A Streatham Hill
London SW2 4TX

A beloved local gem in Streatham serving up hearty Spanish classics and an amazing selection.



SPONSORS

Discover brands and entrepreneurs
connecting the Ibero-American community across the UK.



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Frozen Colombian Pandebonos

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Dance & Performances

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Mauricio Castro
Artist

@mauricio_castro_m

GALA DE CLAUSURA

DE LA RUTA GASTRONÓMICA
IBEROAMERICANA
LONDON 2026

Una noche para **celebrar** lo conseguido,
reconocer a quienes lo hicieron posible
y comenzar a **construir juntos** la edición 2027.

EXPERIENCIA INCLUIDA



CENA DE 3 TIEMPOS

Inspirada en los sabores
de Iberoamérica.



3 COPAS INCLUIDAS

Copa de bienvenida,
servicio durante la cena
y brindis oficial de clausura.



MESA DE LÍDERES GASTRONÓMICOS

Con chefs, restauradores,
patrocinadores y líderes
de la industria.



RECONOCIMIENTOS ESPECIALES

A chefs y colaboradores
destacados.



CONVERSACIONES QUE INSPIRAN

Ideas, experiencias y visión para
el futuro de la gastronomía
iberoamericana en Reino Unido.



11 DE JULIO
DE 2026
SÁBADO



19:00 - 00:00



LEONARDO ROYAL HOTEL
LONDON ALDGATE



DRESS CODE:
ELEGANT

LA RUTA 2026 FUE EL COMIENZO.
LA RUTA 2027 EMPIEZA ESTA NOCHE.



TE INVITA A

LA GRAN FINAL

LA RUTA GASTRONÓMICA
IBEROAMERICANA

LONDON 2026

La celebración que reunirá
lo mejor de Iberoamérica en Londres.



GASTRONOMÍA



MÚSICA
EN VIVO



BAILE
Y CULTURA



COMUNIDAD
Y FAMILIA



NETWORKING
Y NEGOCIOS



ENTRETENIMIENTO
PARA TODOS



EDUCACIÓN Y
DESARROLLO



VIVIENDA Y
RECURSOS



EMPRENDIMIENTO
E INNOVACIÓN



MARCAS Y
EMPRENDEDORES

Disfruta de una jornada única con restaurantes, chefs, emprendedores, artistas, marcas y comunidades de toda Iberoamérica. Competición en vivo, sabores inolvidables, música, clases de baile, actividades familiares y mucho más.



COMPETICIÓN EN VIVO

Chefs finalistas cocinarán en directo frente a un jurado de expertos para elegir a los ganadores de esta histórica primera edición.



LA AGENDA COMPLETA SE ANUNCIARÁ PRÓXIMAMENTE

Sigue a @juntos_uk en Instagram para descubrir todas las novedades, invitados y actividades.



12 DE JULIO DE 2026



12:00 PM – 6:00 PM



FORGE LONDON, CORNHILL

**ENTRADA
GRATUITA**

WWW.JUNTOSUK.ORG

One city. 12 countries. Thousands of stories.

Thank you for joining the first
Ruta Gastronómica Iberoamericana
London 2026.



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