

# National dish

A **national dish** is a culinary dish that is strongly associated with a particular country.<sup>[1]</sup> A dish can be considered a national dish for a variety of reasons:



Frans Snyders, The Pantry

- It is a staple food, made from a selection of locally available foodstuffs that can be prepared in a distinctive way, such as *fruits de mer*, served along the west coast of France.<sup>[1]</sup>
- It contains a particular 'exotic' ingredient that is produced locally, such as the South American paprika grown in the European Pyrenees.<sup>[1]</sup>
- It is served as a festive culinary tradition that forms part of a cultural heritage—for example, barbecues at summer camp or fondue at dinner parties—or as part of a religious practice, such as Korban Pesach or Iftar celebrations.<sup>[1]</sup>
- It has been promoted as a national dish, by the country itself, such as the promotion of fondue as a national dish of Switzerland by the Swiss Cheese Union (Schweizerische Käseunion) in the 1930s.

National dishes are part of a nation's identity and self-image.<sup>[2]</sup> During the age of European empire-building, nations would develop a national cuisine to distinguish themselves from their rivals.<sup>[3]</sup>

According to Zilkia Janer, a lecturer on Latin American culture at Hofstra University, it is impossible to choose a single national dish, even unofficially, for countries such as Mexico, China or India because of their diverse ethnic populations and cultures.<sup>[2]</sup> The cuisine of such countries simply cannot be represented by any single national dish. Furthermore, because national dishes are so interwoven into a nation's sense of identity, strong emotions and conflicts can arise when trying to choose a country's national dish.

## Contents

### Latin American dishes

#### By country

- A
- B
- C
- D
- E
- F
- G
- H

I

J

K

L

M

N

O

P

Q

R

S

T

U

V

Y

Z

Gallery

Drink

National drinks

See also

References

# Latin American dishes











In Latin America, dishes may be claimed or designated as a "*plato nacional*" (<https://www.linguee.com/spanish-english/translation/plato+nacional.html>), although in many cases, recipes transcend national borders with only minor variations. Preparations of ceviche are endemic in Peru and Ecuador, while a thin cut of beef known as *matambre* is considered close to being a national dish in Paraguay, Uruguay and Argentina.<sup>[4]</sup> Stews of meat, plantains, and root vegetables are the *platos nacionales* of several countries in Central America, South America, and the Caribbean: Colombian *ajiacó*, as well as the *sancocho* of the Dominican Republic, Colombia, and Panama, are examples of platos nacionales. Janer (2008) observes that this sharing of the same *plato nacional* by different countries calls into question the idea that every country has a unique national dish that is special to that country; she states that cuisine does not respect national and geopolitical borders.<sup>[2]</sup>

The identification of Latin American national dishes is stronger among expatriate communities in North America.<sup>[2]</sup> In Latin American countries, the *plato nacional*<sup>[5]</sup> is usually part of the cuisine of rural and peasant communities, and not necessarily part of the everyday cuisine of city dwellers. In expatriate communities, the dish is strongly reclaimed in order to retain the sense of national identity and ties to one's homeland, and is proudly served in homes and restaurants. By this show of national identity, the community can resist social pressures that push for homogenization of many ethnically and culturally diverse communities into a single all-encompassing group identity, such as *Latino* or *Hispanic American*.<sup>[2]</sup>

## By country

This is not a definitive list of national dishes, but rather a list of some foods that have been suggested to be national dishes.

## A

-  **Afghanistan:** Kabuli palaw<sup>[6]</sup>
-  **Albania:** Tavë kosi<sup>[7]</sup>
-  **Algeria:** Couscous<sup>[8]</sup>
-  **Andorra:** Escudella i carn d'olla<sup>[9]</sup>
-  **Angola:** Poulet à la moambé<sup>[10]</sup>
-  **Argentina:** Asado,<sup>[11][8]</sup> empanada,<sup>[12]</sup> matambre,<sup>[13][14][15]</sup> loco<sup>[16]</sup>
-  **Armenia:** Harisa<sup>[17]</sup>
-  **Australia:** Roast lamb,<sup>[18]</sup> meat pie,<sup>[19][20][21]</sup> pavlova,<sup>[22]</sup> Vegemite on toast<sup>[23]</sup>
-  **Austria:** Wiener schnitzel<sup>[24]</sup>
-  **Azerbaijan:** Tolma<sup>[17]</sup>



Argentine empanadas

## B

-  **Bahamas:** Crack conch with peas and rice<sup>[25]</sup>
-  **Bahrain:** Kabsa<sup>[26][27]</sup>
-  **Bangladesh:** Rice and fish (particularly ilish)<sup>[28]</sup>
-  **Barbados:** Cou-cou and flying fish<sup>[24]</sup>
-  **Belgium:** Frites<sup>[29]</sup> (particularly served with mussels<sup>[30][8]</sup> or steak<sup>[31]</sup>), carbonade flamande,<sup>[32]</sup> Waterzooi,<sup>[32]</sup> chocolate mousse<sup>[33]</sup>
-  **Bhutan:** Ema datshi<sup>[34]</sup>
-  **Bolivia:** Salteñas<sup>[35]</sup>
-  **Bosnia and Herzegovina:** Bosnian pot,<sup>[36]</sup> Ćevapi<sup>[37][38]</sup>
-  **Botswana:** Seswaa<sup>[39]</sup>
-  **Brazil:** Feijoada<sup>[40][8]</sup>
-  **Brunei:** Ambuyat<sup>[41][42]</sup>








Wiener schnitzel



Belgian frites with mayonnaise

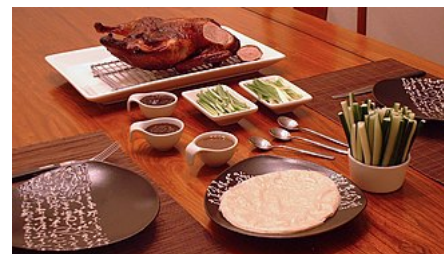
## C

-  **Cambodia:** Amok trey,<sup>[43][44]</sup> Samlor Kako<sup>[45][46]</sup>
-  **Cameroon:** Ndole<sup>[47]</sup>
-  **Canada:** Poutine,<sup>[48][49][50]</sup> Kraft Dinner,<sup>[51][52][53]</sup> Nanaimo bar,<sup>[54]</sup> Butter tarts<sup>[55][56]</sup>
-  **Chile:** Empanada,<sup>[57]</sup> Pastel de choclo<sup>[58]</sup>
-  **People's Republic of China:** Peking duck,<sup>[59]</sup> luosifen,<sup>[60][61]</sup> crayfish<sup>[62][63]</sup>

-  **Hong Kong**: Dim sum<sup>[64]</sup>
-  **Macau**: Minchee,<sup>[65]</sup> Galinha à africana<sup>[66]</sup>
-  **Colombia**: Ajiaco,<sup>[67]</sup> Bandeja paisa<sup>[68]</sup>
-  **Comoros**: Langouste a la vanille<sup>[69]</sup>
-  **Democratic Republic of the Congo**: Poulet à la Moambé<sup>[70]</sup>
-  **Republic of the Congo**: Poulet Moambé<sup>[70]</sup>
-  **Costa Rica** : Gallo Pinto<sup>[8]</sup>
-  **Republic of Côte d'Ivoire**: Atcheke<sup>[71]</sup>
-  **Croatia**: Zagorski Štrukli<sup>[8][72]</sup>
-  **Cuba**: Ropa vieja<sup>[73][74]</sup>
-  **Cyprus**: Souvla,<sup>[75]</sup> Kleftiko,<sup>[76][77]</sup> Trachanás<sup>[78]</sup>
-  **Czech Republic**: Vepřo-knedlo-zelo (Roast pork with dumplings and sauerkraut) <sup>[79][80]</sup>






Amok trey, a national dish of Cambodia








Peking duck, China

## D

-  **Denmark**: Stegt Flæsk,<sup>[81][8][82]</sup> Smørrebrød<sup>[83][84][82]</sup>
-  **Dominica**: Mountain chicken (historical), Callaloo<sup>[85]</sup>
-  **Dominican Republic**: La bandera (rice, beans and meat)<sup>[86]</sup>



## E

-  **Ecuador**: Encebollado,<sup>[87]</sup> Guatitas<sup>[88]</sup>
-  **Egypt**: Ful medames,<sup>[89]</sup> kushari,<sup>[8]</sup> molokhiya,<sup>[90]</sup> ta'amiya<sup>[91]</sup>
-  **El Salvador**: Pupusa<sup>[92][93]</sup>
-  **Eritrea**: Zigini with injera<sup>[94]</sup>
-  **Ethiopia**: Doro wat with injera<sup>[95]</sup>




Danish smørrebrød

## F

-  **Finland**: Karjalanpaisti,<sup>[96]</sup> rye bread<sup>[97]</sup>
-  **France**: Pot-au-feu,<sup>[98][99]</sup> Beef bourguignon,<sup>[100][101]</sup> Blanquette de veau,<sup>[100]</sup> Steak frites,<sup>[100]</sup> Baguette,<sup>[102]</sup> Crêpe,<sup>[103]</sup> Crème caramel,<sup>[104]</sup> Poulet au pot (historical) <sup>[105]</sup>





## G

-  **Gabon**: Poulet Nyembwe<sup>[106]</sup>
-  **The Gambia**: Domoda<sup>[107]</sup>



Finnish Karjalanpaisti (Karelian hot pot)











-  **Georgia:** Khachapuri<sup>[108][109][110]</sup>
-  **Germany:** Sauerbraten,<sup>[111]</sup> Döner kebab,<sup>[112]</sup> Currywurst,<sup>[113]</sup> Eisbein with sauerkraut<sup>[114][115][116]</sup>
-  **Greece:** Horiatiki,<sup>[117]</sup> Moussaka,<sup>[118]</sup> Fasolada<sup>[119][118]</sup> Souvlaki,<sup>[118]</sup> Gyro,<sup>[118]</sup> Magiritsa,<sup>[118]</sup> Kokoretsi<sup>[118]</sup>
-  **Grenada:** Oil down<sup>[120]</sup>




## H

-  **Hungary:** Gulyás<sup>[99][24]</sup>





## I

-  **Iceland:** Lamb,<sup>[121][122][123]</sup> Hákarl<sup>[124][123][8]</sup>
-  **India:** Due to its diverse culture, India does not have a specific national dish. There were rumours that the government of India was planning on designating khichdi as a national dish but it was later denied by the government.<sup>[125][126]</sup>
-  **Indonesia:** Nasi goreng,<sup>[127][128]</sup> Tumpeng,<sup>[129]</sup> Satay,<sup>[127][128]</sup> Soto,<sup>[127][130]</sup> Rendang,<sup>[127]</sup> Gado gado<sup>[127]</sup>
-  **Iran:** Abgoosht,<sup>[8]</sup> Chelo kabab,<sup>[131]</sup> Ghormeh sabzi<sup>[132]</sup>
-  **Iraq:** Masgouf<sup>[133]</sup>
-  **Ireland:** Breakfast roll,<sup>[134]</sup> Irish stew<sup>[135]</sup>
-  **Israel:** Falafel,<sup>[136][137][138][139][140]</sup> Israeli salad,<sup>[141][142]</sup> Shakshouka<sup>[143]</sup>
-  **Italy:** Pasta,<sup>[144][35]</sup> pizza<sup>[145][146]</sup>

## J

-  **Jamaica:** Ackee and Saltfish, Jerk chicken <sup>[147]</sup>
-  **Japan:** Sushi,<sup>[148]</sup> Japanese curry,<sup>[149]</sup> Ramen,<sup>[150]</sup> Tempura,<sup>[151]</sup> Wagashi<sup>[152]</sup>
-  **Jordan:** Mansaf<sup>[153][154]</sup>

## K

-  **Kazakhstan:** Beshbarmak<sup>[155]</sup>
-  **Kenya:** Ugali with sukuma wiki,<sup>[156]</sup> Githeri,<sup>[156]</sup> chapati,<sup>[156][157]</sup> nyama choma<sup>[158]</sup>
-  **Kosovo:** Flia<sup>[159]</sup>
-  **Kyrgyzstan:** Beshbarmak<sup>[160]</sup>



Pot-au-feu, national dish of France



Gulyás








Tumpeng, yellow rice cone surrounded with various Indonesian dishes. One of national dishes of Indonesia.



Sushi, Japan

## L

-  **Laos**: Larb/Laap,<sup>[161]</sup> sticky rice,<sup>[162]</sup> Tam Mak Hoong<sup>[163]</sup>
-  **Latvia**: Layered rye bread,<sup>[164]</sup> sklandrausis,<sup>[165]</sup> Jāņi cheese<sup>[166]</sup>
-  **Lebanon**: Kibbeh,<sup>[147]</sup> Tabbouleh<sup>[167]</sup>
-  **Lithuania**: Cepelinai,<sup>[168][169]</sup> Šaltibarščiai<sup>[170]</sup>
-  **Luxembourg**: Judd mat Gaardebounen<sup>[171]</sup>



Tabbouleh, Lebanon

## M

-  **Madagascar**: Romazava<sup>[172]</sup>
-  **Mauritius**: Dholl puri (flatbread stuffed with lentils)<sup>[173][174]</sup>
-  **Malawi**: Chambo with nshima<sup>[89]</sup>
-  **Malaysia**: Nasi lemak,<sup>[175]</sup> Satay<sup>[176][177][178]</sup>
-  **Malta**: Stuffat tal-fenek<sup>[179]</sup>
-  **Mexico**: Taco,<sup>[8]</sup> Mole poblano,<sup>[180]</sup> Chiles en nogada<sup>[181]</sup>
-  **Monaco**: Barbagiuan <sup>[182]</sup>
-  **Morocco**: Couscous,<sup>[8]</sup> Tagine
-  **Myanmar**: Mohinga,<sup>[183]</sup> Lahpet thoke<sup>[184][185][186]</sup>



Nasi lemak, a national dish of Malaysia.

## N

-  **Nepal**: Dal bhat,<sup>[187]</sup> Momo cha<sup>[187][188]</sup>
-  **Netherlands**: Stamppot,<sup>[189]</sup> soused herring with onion and pickles<sup>[190]</sup>
-  **New Zealand**: Meat pie,<sup>[191]</sup> bacon and egg pie,<sup>[192]</sup> lamb,<sup>[193]</sup> Pavlova<sup>[22]</sup>
-  **Nicaragua**: Nacatamal<sup>[194]</sup>
-  **Nigeria**: Tuwo shinkafa,<sup>[8]</sup> Jollof rice,<sup>[89][195]</sup> Pounded Yam and Egusi soup<sup>[196][89][197]</sup>
-  **North Korea**: Raengmyeon,<sup>[198]</sup> kimchi<sup>[199]</sup>
-  **Republic of North Macedonia**: Tavče Gravče<sup>[200]</sup>
-  **Norway**: Fårikål<sup>[201][202]</sup>




Dal bhat, Nepal

## O

-  **Oman**: Shuwa<sup>[203]</sup>

## P

-  **Pakistan**: Nihari,<sup>[204]</sup> Gulab jamun <sup>[205]</sup>

- **Palestine:** Maqluba,<sup>[206]</sup> Musakhan,<sup>[207]</sup> falafel<sup>[208][209]</sup>
- **Panama:** Sancocho<sup>[8]</sup>
- **Peru:** Ceviche<sup>[210]</sup>
- **Philippines:** Adobo,<sup>[211][212][213][214]</sup> Sinigang,<sup>[211][213]</sup> Lechon,<sup>[211][212][215]</sup> Sisig,<sup>[211][216]</sup> Pancit,<sup>[211][217]</sup> Halo-halo<sup>[212]</sup>
- **Poland:** Bigos,<sup>[8]</sup> Pierogi,<sup>[218]</sup> Kotlet schabowy<sup>[219]</sup>
- **Portugal:** Bacalhau,<sup>[220]</sup> Caldo verde,<sup>[221]</sup> cozido à portuguesa<sup>[8][222][223]</sup>



Philippine adobo, a national dish of the Philippines

## Q

- **Qatar:** Machboos<sup>[224]</sup>

## R

- **Romania:** Mămăligă,<sup>[225]</sup> Sarmale,<sup>[226]</sup> Mici<sup>[227]</sup>
- **Russia:** Borscht,<sup>[228]</sup> Shchi,<sup>[229]</sup> Kasha,<sup>[229]</sup> Pelmeni,<sup>[8]</sup> Pirozhki<sup>[230][231]</sup>

## S









- **Saudi Arabia:** Kabsa,<sup>[8]</sup> Saleeg<sup>[232]</sup>
- **Senegal:** Thieboudienne<sup>[8]</sup>
- **Serbia:** Ćevapčići,<sup>[233][234][235]</sup> Pljeskavica,<sup>[236]</sup> Gibanica (pastry)<sup>[237]</sup>
- **Singapore:** Chilli crab,<sup>[238]</sup> Hainanese chicken rice,<sup>[239]</sup> Hokkien mee<sup>[240]</sup>
- **Slovakia:** Bryndzové halušky<sup>[241]</sup>
- **Slovenia:** Buckwheat dumplings<sup>[242][243]</sup> (particularly štruklji),<sup>[244]</sup> Idrijski žlikrofi<sup>[245]</sup>
- **South Africa:** Bobotie<sup>[246]</sup>
- **South Korea:** Kimchi,<sup>[247]</sup> Bulgogi,<sup>[248]</sup> Bibimbap,<sup>[249]</sup> Jajangmyeon,<sup>[250][251]</sup> Bingsu<sup>[252]</sup>
- **Spain:** Tortilla de patatas<sup>[253]</sup>
  - **Catalonia:** Pa amb tomaquet<sup>[254]</sup>
  - **Galicia:** Polbo á feira<sup>[255]</sup>
  - **Valencian Community:** Paella<sup>[256][257]</sup>
- **Sri Lanka:** Rice and curry,<sup>[258]</sup> kottu roti<sup>[35]</sup>
- **Sweden:** Köttbullar,<sup>[259][8]</sup> Kräftska,<sup>[259][260]</sup> Surströmming,<sup>[261][262]</sup> Ostkaka<sup>[263]</sup>
- **Switzerland:** Cervelat,<sup>[264][8]</sup> Fondue, Rösti,<sup>[265]</sup> Zürcher Geschnetzeltes<sup>[265]</sup>
- **Syria:** Kibbeh<sup>[24]</sup>



South Korean Kimchi



## T

-  **Taiwan**: Beef noodle soup<sup>[266]</sup> Minced pork rice<sup>[267]</sup>
-  **Tajikistan**: Osh Palov,<sup>[268]</sup> Qurutob<sup>[268][269]</sup>
-  **Tanzania**: Ugali
-  **Thailand**: Pad Thai, Tom yum,<sup>[270]</sup> Som tam<sup>[271]</sup>
-  **Trinidad and Tobago**: Callaloo,<sup>[272]</sup>
  -  **Tobago**: Crab and Dumplings<sup>[273]</sup>
-  **Tunisia**: Kosksi,<sup>[8]</sup> Brik/Bric<sup>[274]</sup>
-  **Turkey**: Kuru fasulye with pilaf/pilau,<sup>[275][276]</sup> Kebab,<sup>[277]</sup> Baklava,<sup>[278][279]</sup> Simit<sup>[280]</sup>



Swedish crayfish called Kräftskiva

## U

-  **Uganda**: Matooke<sup>[197]</sup>
-  **Ukraine**: Borscht,<sup>[281][282]</sup> Varenyky<sup>[283][284]</sup>
-  **United Arab Emirates**: Harees<sup>[19]</sup>
-  **United Kingdom**: Fish and chips,<sup>[285]</sup> Chicken tikka masala,<sup>[286]</sup> Sunday roast, Full breakfast (regional variations)<sup>[287]</sup>
  -  **England**: Beef (especially roast beef and corned beef),<sup>[288]</sup> Pudding (particularly Christmas plum pudding)<sup>[289]</sup>
  -  **Northern Ireland**: Ulster fry<sup>[290]</sup>
  -  **Scotland**: Haggis<sup>[291]</sup>
  -  **Wales**: Cawl<sup>[292]</sup>
-  **United States**: Apple pie,<sup>[293][294]</sup> Hamburger,<sup>[295][296]</sup> Hot dog,<sup>[293][296]</sup> Turkey,<sup>[296][297]</sup> Mashed potatoes and gravy (historical)<sup>[298]</sup>
  - See List of U.S. state foods
  -  **American Samoa**: Palusami<sup>[299]</sup>
  -  **Guam**: Kelaguen,<sup>[300]</sup> Spam<sup>[301]</sup>
  -  **Northern Mariana Islands**: Kelaguen<sup>[302]</sup>
  -  **Puerto Rico**: Lechon,<sup>[303]</sup> Mofongo<sup>[304]</sup>
  -  **United States Virgin Islands**: Funji<sup>[305]</sup>
-  **Uruguay**: Chivito<sup>[8]</sup>
-  **Uzbekistan**: O'sh<sup>[306]</sup>

Tom yum, national dish of ThailandA Sunday roast—in this example, mashed potatoes, vegetables is a national dish of the UK - the addition of mini Yorkshire puddings here mark this variation as specifically English.

## V

-  **Vanuatu**: Laplap<sup>[307]</sup>
-  **Venezuela**: Pabellón criollo,<sup>[308]</sup> arepa<sup>[309]</sup>





-  **Vietnam:** Phở<sup>[310]</sup>

## Y

-  **Yemen:** Saltah<sup>[311]</sup>

## Z

-  **Zambia:** Nshima<sup>[312]</sup>
-  **Zimbabwe:** Sadza<sup>[313]</sup>

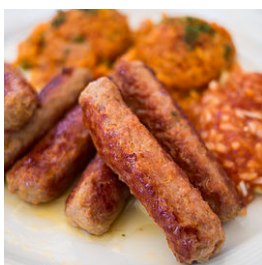


Vietnamese phở

## Gallery



Chelo kabab, a national dish of Iran



Ćevapčići, considered a national dish in several Balkan states



Couscous, national dish of Morocco, Algeria and Tunisia



Hainanese chicken rice, a national dish of Singapore



Phở - Vietnamese noodle soup, considered a Vietnamese national dish



Ndolé from Cameroon



Russian pirozhki



Poutine, considered one of the national dishes of Canada



Pilaf (O'sh), a national dish in the cuisines of Central Asia



*Pierogi ruskie*, Ruthenian dumplings of Kresy,<sup>[314]</sup> a national dish of Poland.



Senegal



Ukrainian borscht

## Drink

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### National drinks

A national drink is a distinct beverage that is strongly associated with a particular country, and can be part of their national identity and self-image. National drinks fall into two categories, alcoholic and non-alcoholic. An alcoholic national drink is sometimes a national liquor drank straight/neat (as in the case

of whiskey in Ireland), but is most often a mixed drink (e.g., caipirinhas in Brazil and pisco sours in Peru and Chile), or beer or wine. Examples of non-alcoholic national drinks include tea for China, Coca-Cola for the US, lassis for India, mate for Uruguay, and kompot for East European nations.

## See also

- Index of sociology of food articles
- Traditional food

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