



RIO DE JANEIRO SHORTSTAY

Extension | 4 Days | Physical Level 1
Rio de Janeiro (3N)

Get ready to fall in love with dazzling Rio de Janeiro- a vibrant city where golden beaches, lush mountains and samba rhythms come together in a dazzling display of culture and beauty. Check into your hotel overlooking Copacabana Beach and then dive straight into the contagious Brazilian spirit, exploring local markets and learning to create delicious specialities.

TOUR INCLUSIONS:

- Accommodation
- Meals as stated
- Daily tours and entrance fees
- Transportation and transfers as stated
- English speaking guide

ITINERARY

Day 1: Arrive Rio de Janeiro

Meals: None

On arrival you'll be met at Rio de Janeiro international airport Galeao and transferred by private car to your hotel overlooking Copacabana beach.

Depending on your arrival time the rest of the day is at leisure.



Destination Information

Rio de Janeiro - Rio de Janeiro was founded in 1565 and the city was the capital of the Portuguese Empire from 1815 – 1822 after the royal family fled their homeland following the conquests of Napoleon. Nowadays, this city is famous for its beaches, contagious energy, lush scenery and samba fueled nightlife.

Day 2: Street Markets

Meals: B, L

Today, immerse yourself in the lively street markets of Rio de Janeiro on a half day street market tour.

Explore an enticing spread of the freshest fruits, fragrant herbs, succulent meats, and the catch of the day, all surrounded by the mouthwatering aromas of homemade snacks and delicacies. Every bite reveals a story, and each interaction brings you closer to the heart of Rio.



Day 3: Evening Cooking Experience

Meals: B, D

Today enjoy your day at leisure to further discover this captivating city.

This evening, embark on a culinary adventure to discover the rich flavors of Brazilian cuisine, learning how Indigenous, African, and Portuguese influences have shaped its culinary traditions. Guided by expert chefs, you'll master one of Brazil's iconic dishes, choosing between two mouthwatering options: Feijoada or Moqueca.



Destination Information

Feijoada - Feijoada is a hearty Brazilian stew made with black beans and a variety of pork cuts, traditionally served with rice, orange slices, and farofa.

Moqueca - Moqueca is a traditional Brazilian seafood stew, from the Bahia region. It is a slow-cooked seafood stew with coconut milk, tomatoes, onions, garlic, and cilantro, often served with rice and farofa.

Day 4: Depart Rio de Janeiro

Meals: B

Today you will be transferred by private car to Rio de Janeiro international airport Galeao for your onward flight.



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