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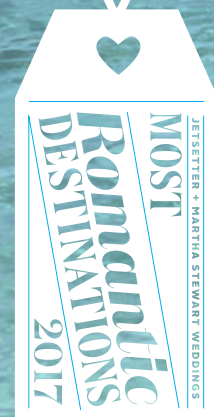
Travel AWARDS

Introducing the results of our Most Romantic Destinations survey. In partnership with the travel and booking site Jetsetter, we asked our readers and followers to reveal their ultimate honeymoon spots in nine categories across the globe—and nearly 9,000 of you responded.

Turn the page to see the winners, from the Caribbean to the South Pacific—plus highlights of what to see and do in each destination. And make sure to visit marthastewartweddings.com for more of our favorite hotels in the top-ranked cities and islands.

Let the honeymoon planning begin!

EDITED BY BROOKE PORTER KATZ



South America

WINNER: RIO DE JANEIRO

There's plenty to keep you busy in Brazil's vibrant seaside city (including its famed Ipanema and Copacabana beaches)—but the best way to get a taste is to eat your way through it, one classic dish at a time. —Leigh Crandall

RUNNERS-UP!

2. Buenos Aires

Speakeasies (or *bares ocultos*) are still cool in the Argentine capital.

Our picks for secret late-night drinks: the Harrison

Speakeasy, in back of a sushi restaurant; and *Florería Atlántico*, hidden behind a flower shop.

3. Lima

Where to stay in Peru's largest city? *Atemporal*, a chic hotel that feels more like a private home. It's set in a 1940s mansion on a residential Miraflores street. An eight-minute walk away, you'll find the pre-Inca Huaca Pucllana pyramid.

4. Cartagena

For a 360-degree view of the Colombian port city, get comfy at the rooftop lounge of the seven-room Tcherassi Hotel + Spa, the first from fashion designer Silvia Tcherassi.

5. Santiago

It's easy to feel overwhelmed among the carts that turn out local Chilean dishes like *sopaipillas* (fried dough made with pumpkin and flour) at La Vega Central market. We recommend booking a guide from Upscape Travel to help you navigate.

THE DISH: FEIJOADA

This black-bean stew, made with smoked and salted pork; served with rice, collard greens, and orange slices; and topped with toasted cassava flour (*farofa*), is a staple across Brazil. *Cariocas* (as locals in Rio are called) typically eat it for lunch on Saturdays, but many restaurants sell it all week.

Where to Get It: As you'd expect from a restaurant named for its dish, Ipanema's *Casa da Feijoada* (*Rua Prudente de Moraes 10*) makes one of the city's best—and in generous portions, to boot. Lime or passion-fruit *batidas* (fruity cocktails made with *cachaça*, a spirit made from fermented sugar-cane juice) are included, adding to the already festive vibe.



A caipirinha

THE DISH: BOLINHOS DE BACALHAU

Fried balls made of potatoes, codfish, onions, garlic, eggs, and parsley are the ultimate bar snack. The only drawback: You won't be able to eat just one.

Where to Get It: At *Bar Urca* (*barurca.com.br*), in the pretty residential area of Urca, order an ice-cold *Brahma* and cod fritters, and grab a seat outside along the seawall with views of fishing boats.



Brigadeiros

THE DISH: PICANHA

The tender cut of beef—less common in the United States—is considered the most flavorful option at *churrascarias* (Brazilian barbecue steakhouses).

Where to Get It: Open since 1961, Flamengo's *Majóricia* (*majoricario.com.br*) is a longtime favorite for delicious, perfectly cooked meat served in a charming old-fashioned setting—think starched white tablecloths, dark wood trim, and oil paintings. Start with a palm-heart salad, and be sure to get a side of oil and garlic sauce to top the *picanha*, which comes with rice, French fries, and *farofa*.

THE DISH: MOQUECA

The hearty whitefish stew is traditionally made with onion, garlic, peppers, *cilantro*, and coconut milk.

Where to Get It: Ana Castilho dishes out her version alongside spectacular city vistas at *Aprazível* (*aprazivel.com.br*), a multilevel indoor/outdoor restaurant in the arty Santa Teresa neighborhood.

THE DISH: BRIGADEIROS

Condensed milk, cocoa powder, butter, and chocolate sprinkles are combined to create these Brazilian truffles, a must-try for sweet-toothed travelers.

Where to Get It: *Confeitaria Colombo* (*confeitariacolombo.com.br*) has been a go-to for this dessert and other treats for more than a hundred years. The elegant *Belle Époque* setting—replete with a stained-glass skylight, tall mirrors, and a marble floor—also offers a full *chá da tarde* (afternoon tea).

THE DRINK: CAIPIRINHA

Brazil's national cocktail is a mix of *cachaça*, sugar, and lime, served over ice. It's simple and delicious—and nothing is better on a hot Rio day.

Where to Get It: Get a taste in the art-deco *Belmond Copacabana Palace* (*belmond.com*), a landmark spot that's reportedly hosted famous names like Princess Diana and Marilyn Monroe. Head poolside for alfresco cocktails at its *Pérgula* Restaurant, which also offers one of the best Sunday brunches in town.



Aprazível, known for its moqueca

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