

National dish

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

- 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.^[1]
- It contains a particular 'exotic' ingredient that is produced locally, such as the South American paprika grown in the European Pyrenees.^[1]
- 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.^[1]
- 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.



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

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

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.^[2] 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.



Latin American dishes

In Latin America, dishes may be claimed or designated as a "*plato nacional*", although in many cases, recipes transcend national borders with only minor variations.^[citation needed] Both Peru and Ecuador claim *ceviche* as their national dish. Stews of meat, plantains, and root vegetables are the *platos nacionales* of several countries in Central America, South America, and the Caribbean: Colombian *ajiaco*, 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.^[2]

The identification of Latin American national dishes is stronger among expatriate communities in North America.^[2] In Latin American countries, the *plato nacional* 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.^[2]

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^[4]
-  **Albania:** Tavë kosi
-  **Algeria:** Couscous^[5], chakhchoukha
-  **Andorra:** Escudella
-  **Angola:** Muamba de galinha^[6]
-  **Antigua and Barbuda:** Pepperpot, Fungee



Argentine empanadas

-  **Argentina:** Asado,^[7] Empanada,^[8] Locro, Milanesa, Choripán
-  **Armenia:** Khash, Harissa, Dolma, Khorovats
-  **Aruba:** Keshi yena
-  **Australia:** Vegemite on toast,^[9] Meat pie,^[10] Roast lamb,^[11]
-  **Austria:** Wiener Schnitzel
-  **Azerbaijan:** Dolma, qutab

B

-  **Bahamas:** Crack conch with peas and rice^[12]
-  **Bahrain:** Machboos^[13]
-  **Bangladesh:** Rice and Ilish, Shorshe Ilish, Machh bhaja, Machher Jhol, Bhuna, Chicken Korma^[14]
-  **Barbados:** Cou-Cou and Flying Fish^[15]
-  **Belarus:** Draniki

-  **Belgium:** Moules-frites,^[16] Belgian waffle,^[17] frites
-  **Belize:** Boil up, Fry jack
-  **Benin:** Kuli Kuli
-  **Bermuda:** Bermuda fish chowder
-  **Bhutan:** Ema datshi
-  **Bolivia:** Salteñas^[18]
-  **Bosnia and Herzegovina:** Bosnian pot,^[19] Ćevapi
-  **Botswana:** Seswaa
-  **Brazil:** Feijoada^[20]
-  **Brunei:** Ambuyat^{[21][22]}
-  **Bulgaria:** Banitsa, Bob chorba, Shopska salad
-  **Burkina Faso:** Riz Gras
-  **Burundi:** Boko-Boko (Swahili-Burundian harees)

C



Amok trey, a national dish of Cambodia

-  **Cambodia:** Amok trey,^[23] Samlor Kako^{[24][25]}



Ndolé from Cameroon

-  **Cameroon:** Ndolé
-  **Canada:** Poutine,^{[26][27][28]} Nanaimo bar,^[29] Butter tarts,^{[30][31]} Tourtière, Peameal Bacon
-  **Cape Verde:** Cachupa
-  **Central African Republic:** Cassava fufu, Peanut soup
-  **Chad:** *Boule* (millet porridge)

-  **Chile:** Empanada,^[32] Pastel de choclo^[33]
-  **China, People's Republic of:** Peking Duck,^{[34][35]} noodles (such as lo mein, chow mein and lamian), fried rice, dumplings,^[citation needed] Mao's braised pork
 -  **Hong Kong:** Crispy fried chicken
 -  **Macau:** Minchee^[36]
-  **China, Republic of (Taiwan):** Beef noodle soup, minced pork rice
-  **Colombia:** Sancocho, Ajiaco, Bandeja paisa,^[37]
-  **Comoros:** Langouste a la Vanille
-  **Democratic Republic of the Congo:** Poulet à la Moambé^[38]
-  **Republic of the Congo:** Poulet Moambé,^[38] Poulet Yassa
-  **Costa Rica:** Gallo pinto
-  **Croatia:** Zagorski Štrukli, Mlinci, Brudet, Kulen, Istrian stew
-  **Cuba:** Ropa vieja, Moros y cristianos
-  **Cyprus:** Souvla
-  **Czech Republic:** Vepřo knedlo zelo (roast pork with dumplings and sauerkraut), Svíčková

D

-  **Denmark:** Stegt Flæsk (fried pork and potato-based dish; official),^[39] Bøfsandwich, Frikadeller and Smørrebrød (unofficial)
 -  **Greenland:** Kiviak, suaasat
-  **Djibouti:** Skoudehkaris
-  **Dominica:** Mountain chicken, Fish broth
-  **Dominican Republic:** La Bandera ("The Flag"; rice, red beans, and meat (beef, chicken, pork, or fish), Sancocho

E

-  **East Timor:** Ikan Pepes
-  **Ecuador:** Encebollado,^[40] Fritada,^[41] Guatitas,^[42] Ceviche
-  **Egypt:** Ful medames,^[43] kushari, molokhia, falafel (popular street food)
-  **El Salvador:** Pupusa
-  **Equatorial Guinea:** Succotash, Peppersoup
-  **Eritrea:** Zigini with injera,^[44] Gored gored
-  **Estonia:** Verivorst with Mulgikapsad (sauerkraut stew)
-  **Eswatini (Swaziland):** Karoo roast ostrich steak
-  **Ethiopia:** Kitfo^[45]; doro wat; injera

F

-  **Fiji:** Kokoda (poke-like ceviche)
-  **Finland:** Karjalanpaisti,^[46] Mämmi, Sautéed reindeer
-  **France:** Crêpe,^[47] Pot-au-feu,^{[48][49]} macarons, croissant, coq au vin, cassoulet, bouillabaisse

G

-  **Gabon:** Poulet Nyembwe^[50]
-  **Gambia:** Benachin, Domoda
-  **Georgia:** Khachapuri, Khinkali
-  **Germany:** Sauerbraten,^[51] Bratwurst, Eisbein (ham hock) with Sauerkraut (fermented cabbage)^{[52][53][54]}
-  **Ghana:** Fufu, Banku, Jollof Rice
-  **Gibraltar:** Profiteroles
-  **Greece:** Gyro, moussaka,^[55] Souvlaki,^[56] Magiritsa, Kokoretsi; Fasolada,^[57]
-  **Grenada:** Oil Down^[58]
-  **Guatemala:** Fiambre, Pepian (hearty meat stew)
-  **Guinea:** Poulet Yassa
-  **Guinea-Bissau:** Jollof rice
-  **Guyana:** Pepperpot, Cook-up rice, Roti and Curry

H

-  **Haiti:** Red beans and rice (unofficial), Diri ak djon djon
-  **Honduras:** Baleada, Carne asada, Sopa de caracol
-  **Hungary:** Gulyás,^[49] chicken paprikash (paprikás csirke), Lecsó

I

-  **Iceland:** Hákarl, Porramatur



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

-  **India:** No national dish; however, the most recognized dishes are Samosa, Tandoori Chicken, Dal makhani and Rogan Josh.
-  **Indonesia:** Soto,^{[59][60]} Rendang,^[59] Sate,^{[59][61][62]} Nasi goreng,^{[59][61]} Gado gado,^[59] Tumpeng,^[63]
-  **Iran:** Abgoosht, Fesenjan, Chelo kabab,^[64] Ghormeh sabzi
-  **Iraq:** Dolma, Masgouf,^[65] Quzi, Kleicha

-  **Ireland:** Irish stew,^[66] Colcannon^[citation needed]
-  **Israel:** Meorav Yerushalmi ^{[67][68][69]}



Polenta, Italy

-  **Italy:** Pasta,^[70] Polenta,^[71] Pizza, Risotto
-  **Ivory Coast:** Fufu, Kedjenou

J

-  **Jamaica:** Ackee and Saltfish, Jerk chicken,^[72] Jamaican patty, Curry Goat
-  **Japan:** Sushi,^[73] Japanese curry,^[74] Ramen^[75]
-  **Jordan:** Mansaf^{[76][77]}

K

-  **Kazakhstan:** Beshbarmak, Shalgam
-  **Kenya:** Ugali, Sukuma wiki, Nyama choma^[78]
-  **Kiribati:** Palusami
-  **North Korea:** Kimchi, Naengmyeon, Bulgogi, Bosintang
-  **South Korea:** Kimchi,^[79] Bulgogi,^[80] Bibimbap,^[81] Galbi,^[82] Budaejjigae
-  **Kuwait:** Machboos
-  **Kyrgyzstan:** Beshbarmak, Laghman, Kuurdak

L

-  **Laos:** Tum Mak Hoong (Green papaya salad),^{[83][84][85][86]} Larb with sticky rice^{[87][88]}
-  **Latvia:** Potato pancake
-  **Lebanon:** Kibbeh,^[72] tabbouleh^[89]
-  **Lesotho:** Chakalaka
-  **Liberia:** Dumboy
-  **Libya:** Bazeen, Usban
-  **Liechtenstein:** Käsknöpfle



Cepelinai, Lithuanian potato dumplings

-  **Lithuania:** Cepelinai
-  **Luxembourg:** Judd mat Gaardebounen^[90]

M

-  **Macedonia:** Tavče Gravče
-  **Madagascar:** Romazava^[91]
-  **Malawi:** Nshima



Nasi lemak is a national dish of Malaysia, served with anchovies, peanuts, boiled egg, lamb curry, cucumber, vegetables, and "sambal tumis" (hot spicy sauce).

-  **Malaysia:** Nasi lemak^[92], Laksa and Roti canai
-  **Maldives:** Garudhiya
-  **Mali:** Tiguadege Na, To et Tokorodji
-  **Malta:** Pastizzi, rabbit stew (Fenkata)
-  **Marshall Islands:** Macadamia nut pie
-  **Mauritania:** Thieboudienne, Couscous
-  **Mauritius:** Octopus Curry, Rougaille, Gateux Piment
-  **Mexico:** Tacos, Mole poblano,^[93] Chiles en nogada^[94]
-  **Federated States of Micronesia:** Bat soup
-  **Moldova:** Mămăligă, Sarmale, Mici
-  **Monaco:** Barbaguan
-  **Mongolia:** Buuz
-  **Montenegro:** Kačamak, Raštan^[95]
-  **Montserrat:** Goat water



Couscous, Morocco and Algeria

-  **Morocco:** Couscous, Tagine, Pastilla^[96]
-  **Mozambique:** Frango (piri piri chicken)
-  **Myanmar:** Mohinga

N

-  **Namibia:** Braai
-  **Nauru:** Coconut Crusted Fish



Dal bhat, Nepal

-  **Nepal:** Dal bhat^[97]
-  **Netherlands:** Stamppot
-  **New Zealand:** Bacon and egg pie,^[98] lamb^[99], Pavlova
-  **Nicaragua:** Gallo pinto
-  **Niger:** Djerma Stew, Jollof rice
-  **Nigeria:** Fufu and Egusi soup^[100]
-  **Norway:** Fårikål

O

-  **Oman:** Shuwa

P



Biryani, a spicy national dish of Pakistan

-  **Pakistan:** Seekh kebab, Biryani, Nihari^[101]
-  **Palau:** Bat soup
-  **State of Palestine:** Arab salad, Falafel, Mujaddara, Musakhan, Hummus with tahini
-  **Panama:** Sancocho de gallina
-  **Papua New Guinea:** Mumu
-  **Paraguay:** Sopa paraguaya
-  **Peru:** Ceviche^[102]



Philippine adobo, a national dish of the Philippines

-  **Philippines:** Adobo,^{[103][104]} Sinigang



Pierogi ruskie ("Ruthenian dumplings"), the most enduring of Polish culinary traditions, recall the Ruthenian culinary traditions of the former Polish eastern territories (Kresy),^[105] a national dish of Poland.

-  **Poland:** Bigos, Pierogi,^[106] Kotlet schabowy,^[107] Żurek, Gołąbki
-  **Portugal:** Cozido à Portuguesa, Bacalhau, Sardinhas, Francesinha

Q

-  **Qatar:** Machboos

R



Sarmale with mămăligă, national dishes of Romania and Moldova

-  **Romania:** Mămăligă, Sarmale, Mici^[108]
-  **Russia:** Pelmeni, Borscht, Shchi, Kasha,^[109] Pirogi, Pirozhki^{[110][111]}
 - **Republic of Tatarstan:** Öçpoçmaq
 - **Tula, Russia:** Tula pryanik
-  **Rwanda:** Ugali

S

-  **Saint Kitts and Nevis:** Saltfish
-  **Saint Lucia:** Green fig and saltfish
-  **Saint Vincent and the Grenadines:** Roasted breadfruit and fried jackfish
-  **Samoa:** Palusami
-  **San Marino:** Torta Tre Monti
-  **Sao Tome and Principe:** Palm oil stew
-  **Saudi Arabia:** Kabsa, Saleeg
-  **Senegal:** Thieboudienne, Poulet Yassa
-  **Serbia:** Ćevapčići (grilled minced meat sausages),^{[112][113][114][115]} Pljeskavica (meat patty),^{[115][116]} Ražnjići (skewered meat),^[115] Gibanica (pastry),^[117] Ajvar (relish),^[118] Pasulj (bean stew),^[119] Punjena paprika (filled peppers), Sarma (filled leaves), Fisherman's soup; further information: **Serbian cuisine**
 -  **Kosovo:** Tavë Prizreni
-  **Seychelles:** Fruit Bat Soup
-  **Sierra Leone:** Cassava leaves



Hainanese chicken rice, a national dish of Singapore

-  **Singapore:** Chilli crab,^[120] Hainanese Chicken Rice^[121]
-  **Slovakia:** Bryndzové halušky^[122]
-  **Slovenia:** Ajdovi žganci, Belokranjska povitica, Obara
-  **Solomon Islands:** Poi
-  **Somalia:** Canjeero with goat stew, Lahoh
-  **South Africa:** Bobotie^[123]
-  **South Sudan:** Kisra
-  **Spain:** Tortilla española^[124]
 -  **Andalusia:** Gazpacho
 -  **Asturias:** Fabada asturiana
 -  **Balearic Islands:** Tombet, ensaïmada
 -  **Basque Country and Navarre:** Marmitako, Chistorras
 -  **Canary Islands:** Sancocho, Papas arrugadas
 -  **Cantabria:** Cocido montañés
 -  **Catalonia:** Pa amb tomaquet
 -  **Castile and León:** Lechazo asado
 -  **Castile-La Mancha:** Gachas, Pisto
 -  **Extremadura:** Migas
 -  **Galicia:** Empanada, Polbo á feira, Caldo gallego
 -  **Madrid:** Cocido madrileño, patatas bravas
 -  **La Rioja:** Patatas a la riojana
 -  **Valencian Community:** Paella
-  **Sri Lanka:** Rice and curry,^[125] Kottu, Kiribath
-  **Sudan:** Ful medames
-  **Suriname:** Pom, Roti and Curry



Swedish crayfish called Kräftskiva

-  **Sweden:** Köttbullar,^[126] Kräftskiva,^{[126][127]} Surströmming,^{[128][129]} Ostkaka^[130]

-  **Switzerland:** Cervelat,^[131] Fondue, Rösti
-  **Syria:** Kibbeh

T

-  **Tajikistan:** O'sh (pilaf)
-  **Tanzania:** Ugali^[132]
-  **Thailand:** Pad thai, tom yum goong,^[133] som tam
-  **Togo:** Ablo
-  **Tonga:** Lu Pulu



Trinidadian doubles

-  **Trinidad and Tobago:** Callaloo,^[134] Doubles, Aloo Pie, Roti and Curry
 -  **Tobago:** Crab and Dumplings^[135]
-  **Tunisia:** Couscous, Kabkabou
-  **Turkey:** Döner,^[136] Kuru fasulye with pilav^[137]
-  **Turkmenistan:** Palaw
-  **Tuvalu:** Pulaka

U

-  **Uganda:** Matoke



Ukrainian borscht

-  **Ukraine:** Borscht,^{[138][139]} Varenyky^{[140][141]}
-  **United Arab Emirates:** Harees
-  **United Kingdom:** Fish and chips,^{[142][143][144][145]} Chicken tikka masala,^{[146][147]} Sunday dinner, Full breakfast (regional variations),^[148] Jelly with ice cream (national dessert)

-  **England:** Beef (especially roast beef and corned beef),^{[149][150]} Pudding (usually Christmas plum pudding),^{[151][152][153]} Bangers and mash, Shepherd's pie, Yorkshire pudding
-  **Cornwall:** Cornish pasty
-  **Northern Ireland:** Ulster fry^[154], Irish stew, Champ, Pastie supper
-  **Isle of Man:** Skeddan jiarg
-  **Scotland:** Haggis^{[155][156]}
-  **Wales:** Cawl^[157]



A 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.

-  **United States:** Apple pie, hamburger, brownies
 - **Northeast:** Philly cheesesteak, funnel cake, New England clam chowder, lobster roll, buffalo wings, Peking ravioli
 - **Midwest:** hotdish, Cincinnati chili
 - **South:** Fried Chicken, macaroni and cheese, barbecue, gumbo, jambalaya, key lime pie
 -  **Texas:** Tex-Mex
 - **West:** Chili, fajitas, sopaipilla
 - **Mountain West:** Rocky Mountain oysters
 - **West Coast:** Cioppino, Cobb salad, Mission-style burrito, California roll
 -  **Hawaii:** Poi, saimin, Loco Moco, poke
 -  **Puerto Rico:** Arroz con gandules, lechon, mofongo
 -  **United States Virgin Islands:** Fish and cou-cou
-  **Uruguay:** Asado, chivito
-  **Uzbekistan:** O'sh (pilaf)^{[158][159]}

V

-  **Vanuatu:** Lap lap
-  **Vatican City:** Fettuccine alla Papalina^[160]
-  **Venezuela:** Pabellón criollo^[161]
-  **Vietnam:** Phở,^[162] bún bò Huế, bò kho, gỏi cuốn, bánh xèo, bánh bèo

Y

-  **Yemen:** Kabsa, Haneeth, Saltah, Mandi (food)

Z

-  **Zambia:** Nshima
-  **Zimbabwe:** Sadza



Chelo kabab, a national dish of Iran



Seafood paella, Valencia, Spain



Serbian Ćevapčići



Phở - Vietnamese noodle soup, considered a Vietnamese national dish



Russian pirozhki



Tabbouleh served with chicken, Lebanon



Sushi, Japan



Poutine, considered one of the national dishes of Canada



Thieboudienne, Senegal national meal

Drink

National liquors

Main article: List of national liquors

A national liquor is an alcoholic drink considered a standard and respected adult beverage in a given country. While the status of such drinks may be informal, there is usually a general consensus in a given country that a specific drink is the national beverage or "most popular liquor".^[*citation needed*]

See also

- Index of sociology of food articles
- Traditional food
-  **Cuisine portal**
-  **Food portal**
-  **Culture portal**

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