



Legendary PERU

GASTRONOMY -Special-

	SERVICE	LENGHT	DEPARTURE	PAX	SEASON	LEVEL
Arequipa						
The encounter with cacao	SIC	2.30h	Daily	2/10	All year round	Easy
Culinary tour	PVT	3h	Daily	2/+	All year round	Easy
Classics of Arequipa cuisine	PVT	4h	Mon-Sat	2/+	All year round	Easy
Cusco						
Cook at the chef's house	SIC / PVT	3h	Daily	2/8	All year round	Easy
Pachamanca at the Sacred Valley	PVT	7h	Daily	1/+	All year round	Easy
Lunch at the Skylodge	SIC / PVT	7.30h	Daily	1/12	All year round	Easy-Moderate
Lima						
Huariques & Bike	PVT	4h	Daily	1/+	All year round	Easy
Peruvian food tour in artsy Barranco	PVT	4h	Daily	2/+	All year round	Easy
Street food in Lima's historical center	PVT	4h	Mon-Sat	2/+	All year round	Easy
Peruvian diversity food experience	PVT	4.30h	AM Tue-Sun PM Mon-Sat	2/+	All year round	Easy
Cook at the chef's house	PVT	4h	Daily	2/+	All year round	Easy
Marine and cultural tour in Callao with a participatory cooking class	PVT	4.30h	Mon-Fri	4/+	All year round	Easy
Day tour	SIC / PVT	5h	Daily	1/+	All year round	Easy
Night tour	SIC / PVT	5h	Daily	1/+	All year round	Easy
DanSa	SIC	2h	Thu-Sat	1/+		

B Breakfast **BL** Box lunch **L** Lunch **D** Dinner

AREQUIPA: THE ENCOUNTER WITH CACAO

Timetable: 11am-13.30pm and 14.45pm-17.20pm

These classes are dictated by an expert chef in the preparation of the use of cocoa, in a colonial house of Sillar, a raw material in the city of Arequipa that comprises of two levels.



Legendary PERU

The first level is the store where we can see a variety of handmade chocolates for sale. Going to the second level, there is an area where we find a bar where chocolate is sold and more than 50 varieties of artisan beer. It is here, where after selecting cocoa, it is roasted while the chef explains the history of chocolate, how it came from the old American tribes to be the bar chocolate that we currently find in the stores. Then, peel and taste the pure cocoa, to continue with the preparation of the first old drink cast by the ancient natives of America, which is the "chocolat". Then, on the first level, we will start making chocolates of different flavors. Once finished, you will return to the second level to learn how to taste chocolate and differentiate a true chocolate from a fake one.

THE PROGRAM INCLUDES

Transfers / Prepared chocolate tasting / English-speaking guide

THE PROGRAM DOES NOT INCLUDE

Overnights at Arequipa

AREQUIPA: CULINARY TOUR 🇵🇪

Timetable: 9am-1pm and 3pm-5pm

Culinary experience in Arequipa with interactive classes of local cuisine with the conduction of Mr. Roger Falcón, son of the owner of one of the most typical chili peppers in Arequipa, which is located in the district of Characato. Roger, with the utmost intelligence, has achieved the mixture of the ancestral knowledge of his lady mother with his new culinary concepts, opening in the center of Arequipa the Benita de los Claustros (Cloisters), and Victoria in the second block of San Francisco Street. Between the story of stories and anecdotes purely arequipeñas, Roger combines his knowledge and studies on traditional Arequipeña cuisine and customs in a genuine atmosphere of hot pepper showing 500 years of gastronomic history, architecture, Ideology, etc.

THE PROGRAM INCLUDES

Transfers / Tasting of prepared stews / English-speaking guide / Cookbook, utensils and apron for preparation / Certificate / Walking visit to the market of San Camilo for recognition, collection, selection and purchase of products and kitchen supplies.

THE PROGRAM DOES NOT INCLUDE

Overnights at Arequipa

AREQUIPA: CLASSICS OF AREQUIPA COUSINE 🇵🇪

Timetable: Monday to Saturday, 4-hour tour + transfers, from 11am to 4pm

Try more than 14 typical Peruvian foods and drinks from Arequipa and its surroundings. Interact with some of our local hosts to learn all about guinea pigs and alpacas and discover all the secrets of preparing *ocopa* with a *batán*. You will learn all the historical and cultural details behind each dish and drink you will have the opportunity to try during this walking food tour of Arequipa.



Legendary PERU

PROGRAM INCLUDES

Transfers / Tasting of prepared dishes / English-speaking guide / Visit to San Camilo Market

PROGRAM DOES NOT INCLUDE

Overnights at Arequipa

CUSCO: COOK THE CHEF'S HOUSE /

Timetable: Start 11am (daily) or 4pm (daily, except Wednesday and Saturday)

The class begins with a visit to the market. We will then head to the 11th floor rooftop kitchen, with stunning views of the city, to begin the cooking lesson. The class consists of the preparation of an appetizer, main course and pisco sour. We also offer vegetarian options (specify when booking).

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Visit to the local market / Demonstration class with the preparation of typical dishes / Lunch or dinner / Glass of white wine (private only)

THE PROGRAM DOES NOT INCLUDE

Overnights in Cusco

CUSCO: PACHAMANCA AT THE SACRED VALLEY

Transfer from the hotel for a visit to the local marketplace in Urubamba, the Sacred Valley. Transfer to the lunch site where the chef will teach how to prepare a pachamanca. After participants prepare ingredients and place them underground, the ceremony to the *Pachamama* will take place. Following lunch, transfer to the hotel.

Pachamanca is a typical dish from ancient Peru made of various kinds of meat, potatoes, corn and Andean aromatic herbs, and is cooked underground with firewood and boiling hot stones while plantain leaves separating the food from the rocks and soil.

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Visit to a local market / Pachamanca: cook, dining room and ménage / soft drinks, wine / Pachamama ceremony with shaman

THE PROGRAM DOES NOT INCLUDE

Overnights at Cusco or Sacred Valley

CUSCO (SACRED VALLEY): LUNCH AT THE SKYLODGE

Enjoy a delicious 4-course lunch on Sacred Valley of the Incas, with the best view of this place and the experience of climbing a mountain of 400 meters by via ferrata and descend by zip-line.

09.30 Transfer to Pachar arriving at 10.45



Legendary PERU

- 11.15 Climb to the Skylodge by via ferrata or zip-line
- 12.15 Lunch at the Skylodge
- 13.30 Descend by zip-line or rappel
- 15.30 Transfer to Cusco arriving at 17.00

Note: private services include transfer and guide, but pax will share the dining room with other tourists.

THE PROGRAM INCLUDES

Transfers / English-speaking guide / 4-course lunch with alcoholic and non-alcoholic beverages / Via Ferrata equipment (harness, helmet, via ferrata set, gloves) / Zip-line equipment (harness, helmet, zip-line set, gloves).

THE PROGRAM DOES NOT INCLUDE

Overnight Cusco

LIMA: HUARIQUES & BIKE 🇵🇪

Timetable: Monday to Saturday 9.30am and 2pm, Sunday and holidays 11am and 2pm

We start in Miraflores and headed to the "Malecón" where we will enjoy the spectacular view of the Bay of Lima. Then, we will visit different restaurants to taste *ceviche*, *trío de causas* and *lomo saltado*. As desert, we can choose between a homemade ice cream or some *picarones* (sweet potatoes, pumpkin, clove and cinnamon). Finally, some craft beers will be waiting for us to start the way back.

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Bikes and safety equipment / Meals and drinks

THE PROGRAM DOES NOT INCLUDE

Transfers / Overnights at Lima

LIMA: PERUVIAN FOOD TOUR IN ARTSY BARRANCO 🇵🇪

Timetable: 4-hour tour + transfers, from 11am to 4pm

During this Lima walking food tour, you will sample 14 Peruvian foods and drinks in one of Lima's nicest neighborhoods – artsy and bohemian Barranco. You will even have the opportunity to interact with our local hosts to learn how to prepare the famous ceviche and pisco sour. You will learn about all the historical and cultural details behind each dish that you will have the chance to taste during this experience.

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Meals and drinks

THE PROGRAM DOES NOT INCLUDE

Overnight at Lima



Legendary PERU

LIMA: STREET FOOD IN LIMA'S HISTORICAL CENTRE

Timetable: Monday to Saturday, this 4-hour tour + transfers can be made between 10am to 4.30pm

Visit the main historical sites and discover the architectural landmarks of the Peruvian capital such as the Plaza de Armas, the Government Palace, the Lima Cathedral, Plaza San Martín, Chinatown and much more, while discovering the history of Lima through its flavors. You will taste 13 types of food and drinks, which are popular choices among locals. You will visit the largest market in Lima and feel the unique vibe of the city center.

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Meals and drinks

THE PROGRAM DOES NOT INCLUDE

Overnight at Lima

LIMA: PERUVIAN DIVERSITY FOOD EXPERIENCE /

Timetable:

Lunch, from Tuesday to Sunday, 10.45am-3.15pm

Dinner, from Monday to Saturday, 5.30pm-10pm

Discover Peruvian gastronomy by eating at the tables of some members of the new generation of Lima chefs. Participate in a biodiverse workshop during which you can discover the wide range of Peruvian inputs and participate in a tasting of award-winning chocolates. Lasting 5 hours, this tour will allow you to travel within Peru through its incredible biodiversity and learn more about its numerous ecosystems. A true gastronomic journey through the three main regions of Peru.

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Meals and drinks

THE PROGRAM DOES NOT INCLUDE

Overnight at Lima

LIMA: COOK AT THE CHEF'S HOUSE

Timetable: 4-hour tour + transfers, from 10am to 4pm

Discover your chef talents in a family atmosphere of a Peruvian house. During this cooking class, you will try a total of 9 flavors that include, among others, causa acevichada, lomo saltado, pisco sour, and a typical dessert, which you will have prepared yourself following the recipes and tricks of your experienced chef. The experience also includes a visit to a local market.

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Meals and drinks



Legendary PERU

THE PROGRAM DOES NOT INCLUDE

Overnight at Lima

LIMA: MARINE AND CULTURAL TOUR IN CALLAO WITH PARTICIPATORY COOKING CLASS

Timetable: 4.30-hour tour + transfers, starting between 9am and 10am

This tour allows us to taste 10 different flavors: we will start with bread with silverside and a comforting fish soup. Then, overlooking the sea, you will enjoy the preparation of *choritos a la chalaca*, a signature delicacy from Callao. After a short drive where you can see the Real Felipe Fortress, you will get your hands dirty with a hands-on ceviche class, and finally, you will explore Monumental Callao and its urban art, accompanied by a delicious Peruvian nougat. Finally transfer back to the hotel.

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Meals and drinks

THE PROGRAM DOES NOT INCLUDE

Overnight at Lima

LIMA: DAY TOUR

9.45am Pick you up from the hotel and:

- *Organic Peruvian coffee: best-quality beans are selected to produce the best Peruvian organic coffee in town
- *Exotic Peruvian fruit smoothie at secret garden café
- *Visit to a local market and tasting of fruits
- *Tasting of Peruvian recipes and pisco at top superfood restaurant
- *Gourmet Peruvian dishes amid pre-Incan ruins at la Huaca Pucllana

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Visit to the mentioned places / Peruvian testing fruit / Lunch

THE PROGRAM DOES NOT INCLUDE

Overnights at Lima

LIMA: NIGHT TOUR

4.30pm Pick you up from the hotel and.

- *Seaside bites and a Peruvian cocktail with views of Lima's coast
- *Variety of dishes among illuminated pre-Incan Huaca Pucllana
- *Artistic Barranco: chef's signature dishes in an outdoor garden
- *Walking tour of Barranco, Lima's bohemian district
- *Typical Peruvian dessert to close the night



Legendary PERU

THE PROGRAM INCLUDES

Transfers / English-speaking guide / Visit to the mentioned places / Dinner

THE PROGRAM DOES NOT INCLUDE

Overnights at Lima

LIMA: DANSA

Timetable: 2-hour dinner/show + transfers, from Thursday to Saturday

A place where traditional Peruvian cuisine and dances merge to create through an innovative staging, a sensorial journey where flavors, rhythms, and aesthetics combine to offer an unforgettable evening.

THE PROGRAM INCLUDES

Private transfers / Shared dinner/show in Spanish and English

THE PROGRAM DOES NOT INCLUDE

Overnights at Lima



Legendary PERU

RATES 2026

Net prices, per person, in American dollars (USD)

Arequipa	SIC 2/+	1	2	3	4	5
The encounter with cacao	-	-	99	85	83	78
Arequipa's Picanterias (walking tour)	-	-	170	150	149	142
Arequipa's Picanterias	-	-	204	171	164	154
Classics of Arequipa cuisine	-	-	120	120	120	108
Cusco						
Cook at the chef's house	84	114	114	114	114	114
Pachamanca at the Sacred Valley	-	614	341	251	225	225
Lunch at the Skylodge	322	485	476	424	399	383
Lima						
Huariques & Bike	-	196	154	147	147	147
Peruvian food tour in artsy Barranco	-	-	145	145	145	133
Street food in Lima's historical center	-	-	108	108	108	96
Peruvian diversity food experience	-	-	193	193	193	193
Cook at the chef's house	-	-	145	145	145	133
Marine and cultural tour in Callao with a participatory cooking class	-	-	-	-	145	145
Day tour	134	243	164	164	164	164
Night tour	140	243	176	176	176	176
DanSa	-	209	173	161	154	154