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DINING IN
PERU



RESTAURANTS OF LIMA

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CENTRAL - Barranco

Voted #1 in Bon Appetit's World's 50 Best Restaurants list, Central is the flagship of chef Virgilio Martínez, and where he integrates indigenous Peruvian ingredients into the restaurant's menu. The altitude of the ingredients used in the dishes at this elegant Miraflores restaurant marks their origin, ranging from limpets below sea level to tocosha, a fermented potato found at above 5,000 meters.

MAIDO - Miraflores

As head chef of a World Top 50 Restaurant, Maido's Mitsuharu Tsumura has pushed the boundaries of Nikkei cuisine, a fusion of Japanese and Peruvian food. The birth of Maido is the result of chef Micha's passion for Nikkei food, Peru always being his source of inspiration. This wonderful cuisine is the reflection of Japanese influence on the Peruvian gastronomy.

ASTRID & GASTON - San Isidro

Originally holding true to the French origins of its founders, Astrid & Gaston evolved to become decidedly Peruvian, brought about by the desire to promote Peruvian cuisine in the world. The seasonal menu features traditional Peruvian fare, but it is the exquisite fusion specialties that make this a sublime fine-dining experience. The 28-course tasting menu showcases the depth and breadth of possibility and innovation.

LA MAR - Miraflores

When in Lima, you have to immerse yourself in a genuine cebichería experience, and there is nowhere better to do so than at La Mar. The signature dish of Astrid & Gaston's little sister restaurant is the raw marinated fish specialty, ceviche, ably complemented by a vast selection of main dishes. La Mar serves fine, freshly-caught fish from artisanal fishermen and is also renowned for its exceptional pisco cocktails. Open breakfast and lunch only.

EL MERCADO - Miraflores

Chef Rafael Osterling's El Mercado is a true homage to Peruvian gastronomy. Osterling has studied the tradition of Peruvian cuisine and its influences from around the globe. A courtyard full of vegetation and an open kitchen reflects a jovial, creative and free-flowing cuisine, always guided by the principles of Peruvian cooking and based on traditional ingredients. Open breakfast and lunch only.

CALA - Barranco

Cala is a chic restaurant with an impressive selection of dishes set behind a rocky beach with the relaxing sound of the rolling waves to accompany the privileged setting. The dining room presents stunning ocean views - the source of inspiration for many of Cala's dishes. The menu offers an inventive selection of Peruvian nouveau cuisine, with an emphasis on freshly-harvested seafood.

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OSAKA - San Isidro

An exquisite blend of Peruvian and Oriental gastronomy featuring exquisite sushi and sashimi, original makis and tiraditos, tapas to share and desserts create a perfect combination of refreshing, sweet and rich flavors. Osaka's sleek and sophisticated interior and pleasant outdoor terrace offer an exotic ambiance. Amazing service with a very cool vibe. Osaka is a must-visit restaurant for any lover of Nikkei, Japanese or Peruvian dishes.

TRAGALUZ - Miraflores

Tragaluz seeks to promote the work of local artists, reshaping the concept of a gallery, and creating a coexistence between art and food. Its wide selection of international dishes takes a focus on Asian, Mediterranean and Peruvian flavours. The Tuna tagliatelle with Thai curry sauce perfectly encapsulates Tragaluz's global influences.

ISOLINA - Barranco

Isolina Taberna Peruana serves traditional home-style cuisine, resurrecting old traditional family recipes rather than reinventing them. Rather than fusion cooking, Isolina focuses on simple and delicious dishes. A rustic timber interior with high ceilings and charming whimsical touches combined with the natural lighting throughout the restaurant creates a cozy, homely atmosphere.

LA73 - Barranco

Situated in Lima's bohemian quarter, where artists, designers and creatives reside, LA73's intelligently-crafted menu unites Peruvian ingredients in a wide selection of dishes that are at once expertly formulated yet distinctly unpretentious. A fun and whimsical dining experience, LA73's décor, mimics the glossy-tiled walls and counters, simple chairs and blackboard menus of Peruvian markets.

FIESTA - Miraflores

The Solis family opened their first simple restaurant some 30 years ago in the northern city of Chiclayo. Today, it is one of the country's most lauded eating establishments. The focus on the traditional regional fare includes the famous arroz con pato al Chiclayana (duck with seasoned rice, Chiclayo style), cebiche a la brasa (lightly grilled ceviche), grouper fish and roasted kid goat.

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RESTAURANTS OF CUSCO

LIMO - Central

Boasting an unbeatable view over Cusco's thriving central Plaza de Armas, LIMO is a chic and contemporary restaurant and Pisco bar. As well as enjoying many interpretations of Peru's national drink, one can also sample iconic Peruvian dishes and ingredients, including a superb ceviche, alpaca and cuy (roasted guinea pig).

CICCIOLINA - Central

Cicciolina is a charming eatery combining low-key tapas bar and intimate, candle-lit restaurant exuding a warm ambiance where guests are welcomed like old friends. The creative menu offers many Mediterranean flavors, including tasty small plates such as pan-fried scallops and squid-ink pasta, and an extensive wine collection.

KION - Central

KION offers a selection of Chinese, Peruvian, South American and Asian cuisine, delicately prepared and very flavorful. It is a welcome change from the tourist restaurants that abound in Cusco and offer mainly generic menu options. Upmarket and elegant, the decor is inspired by the aesthetic of 1950s Hong Kong with a modern style that evokes the Cantonese culture.

PACHAPAPA - San Blas

Pachapapa is a rustic restaurant specializing in high-quality, traditional Andean cuisine. Pachapapa is one of the best places for sampling authentic Peruvian classics such as oven-fried trout and anticucho de alpaca – skewers of tender alpaca meat macerated in local spices. Those brave enough to try the local specialty of cuy – whole-roasted guinea pig – should make sure to order in advance.

UCHU PERUVIAN STEAKHOUSE - Calle Palacio

UCHU Peruvian Steakhouse is a fine dining restaurant located in a small courtyard where wood-burning stoves guarantee warmth, allowing you to relax and enjoy the Uchu experience. The restaurant offers various options of contemporary Peruvian Cuisine, such as ceviche, causas and stuffed potatoes, but without a doubt, the main attraction is the stone-cooked meat options served and cooked on hot lava stones at your table.

INKAGRILL - Plaza del Cusco

With an authentic, inclusive and innovative culinary spectrum, INKAGRILL proposes a menu that crosses the Peruvian with the international, with fantastic results. It also does so from a striking location in the mythical Plaza del Cusco, the central nucleus of the city.

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RESTAURANTS OF SACRED VALLEY

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HACIENDA HUAYOCCARI - Urubamba

Hacienda Huayocari is a hidden gem in the lush private estate of the Lambarri-Orihuela family, with stunning views of Sacred Valley and surrounding mountains. The focus is upon hearty, traditional Andean meals prepared from local ingredients from either their own farm or other near-by local farms, including lomo saltado and fresh trout from the Sacred Valley.

MIL - Urubamba

With views of the stunning Inca site of Moray, Mil is the sister restaurant of Lima's renowned Central. The eight-course meals explore local ingredients and regions. From the central Andes, there are potatoes, chaco clay and wild chincho; from the forest, pork belly, avocado and lupinus; and from high altitude come alpaca, black quinoa and tree tomato. The restaurant is only open for lunch. Reservations at least 3 months in advance are essential.

KILLA WASI - Urubamba

Killa Wasi offers an outstanding dining experience that is based on the organic seasonal products of their gardens. Killa Wasi offers fine dining with a world-class menu for each season created by one of the world's most recognized Peruvian chefs. The first exceptional dining experience and exquisite cuisine at this restaurant will exceed the expectations of even the most discerning of gastronomers.

CHUNCHO - Ollantaytambo

Andean flavors, native ingredients and local traditions of Ollantaytambo are the base of Chuncho restaurant's cuisine. Their priority is to use ingredients from their own organic farm, as well as those of local growers and suppliers. If you would like to taste traditional and native dishes with local ingredients, this place is a must during your stay in the Sacred Valley.

EL HUERTO - Valle Sagrado

Surrounded by the stunning natural beauty of the Sacred Valley, the warm glow of candlelight and an elegant atmosphere make El Huerto a delight for all the senses. Fusing the region's best-kept culinary secrets with some signature twists, fresh herbs and spices are woven into local specialties and international delicacies, resulting in an unbeatable menu.

HAWA RESTAURANT - Urubamba

Hawa's captivating innovative dishes are served in a dining room decorated with contemporary wall textiles called "talking knots" or "Khipus". Hawa restaurant offers the best of novoandina and international cuisine with local touches. The adjoining Kiri Bar offers a large gin menu, cocktails based on pisco, and exquisite snacks. Both have beautiful terraces with magnificent views of the gardens and mountains.

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RESTAURANTS OF AREQUIPA

CHICHA

Chicha is all about regional food, produce, traditions and culture elevated with good culinary techniques and responsible, local producers. Peru's most famous chef, Gastón Acurio, owns this wildly experimental venue where the menu never veers far from its Inca-Spanish roots. River prawns are a highlight in season, but Acurio prepares Peruvian staples with equal panache, along with tender alpaca burgers and earthy pastas.

ZIGZAG

Alpine cuisine and Andean flavors combine to create a truly unique dining experience at Zig Zag in Arequipa's city center. Its "Alpandina" cuisine is the perfect union between the Alps and Andes, including ostrich carpaccio, exquisite fondue, and a steak sampler (ostrich, beef and alpaca) cooked and served on a heated volcanic stone complemented by an extensive wine list and numerous tempting desserts.

CREPISIMO

This ornate little restaurant is located in Arequipa's historic city center. Crepísimo is a great place to enjoy an excellent breakfast, some good coffee, a local aperitif or a pleasant meal. They offer a selection of more than 100 savory and sweet crepes. The Crêperie also has a terrace with views of the convent, city and surrounding volcanoes.

CHAQCHAO CHOCOLATE SHOP & CAFÉ

Chaqchao Chocolates is an artisanal chocolate company near the main square in Arequipa. Chaqchao chocolate is unique because it uses only native Peruvian organic cacao and contains from 40%-80% cacao. The cafe serves great organic Peruvian coffee, home-made organic desserts and healthy lunch options (including vegan and gluten-free options).

LAS GRINGAS

Las Gringas is a Peruvian pizzeria and craft beer bar, where Peruvian ingredients are the star of the show. Wood burning masterpieces that feature quinoa flour, purple corn infused bases, Inca berries, Andean sprouts and local and seasonal produce. The menu was one of the first in the region to feature gluten-free pizza and pasta options. Las Gringas also offers around 23 Peruvian artisan beers, some of which are on tap.

SOL DE MAYO

This classic picanteria is located in Yanahuara, not too far from the historic center, and has established a reputation for serving delicious, high-quality food. Ample indoor seating and extensive gardens make it ideal for families or groups. Recommended are the chupe de camarones (crawfish stew), cuy chactado (stone-pressed Guinea pig) and Queso Helado (fresh vanilla ice-cream) for dessert.

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RESTAURANTS OF NORTHERN PERU

KICHIC - Máncora

KiCHIC is a boutique hotel and the perfect place to enjoy the food of the northern beaches of Peru. The cuisine will satisfy the palate with an extensive menu of seafood and healthy options. The incredible lunches and dinners can be enjoyed in any corner of the hotel, and the sparkling pool is the perfect place to enjoy a drink while watching the sunset over the ocean.

LA SIRENA D'JUAN - Máncora

This intimate little seafood venue is one of northern Peru's best restaurants. Yellowfin tuna fresh from Máncora's waters is the star ingredient, whether prepared as a tiradito (a Peruvian sashimi), in yellow curry or grilled with a mango-red pepper chutney. Also on the menu are creative raviolis and Peruvian classics given a foodie upgrade (such as baby goat in black beer). Reservations are recommended, especially in high season.

EL MOCHICA - Trujillo

El Mochica offers traditional Northern cuisine filled with typical Trujillo flavours. The chef uses selected local ingredients and recipes that have been passed down over generations. The menu includes typical dishes that instigated in the national gastronomy boom. The cuisine of Trujillo is considered one of the tastiest regional cuisines in Peru and El Mochica showcases it perfectly.

FIESTA - Trujillo

This is one of the best places in Trujillo to try some of the most famous dishes the Northern region has to offer. Chef Hector Solis learned to cook from his mother and grandparents from a young age, and embodies his traditional Mochina tribe ancestry and cultural cuisine in a wide range of contemporized offerings.

FIESTA - Chiclayo

Fiesta celebrates the tastes and aromas of Chiclayo's extraordinary cuisine. The restaurant is best known for its acclaimed regional classics – like arroz con pato and cabrito en seco – and its surprisingly original dishes – like its famous grilled grouper cebiche. Besides the mouthwatering food, Fiesta's delicious pisco-based cocktails are the perfect accompaniment to any meal.

KENTIKAFÉ - Chiclayo

Just a short stroll across the street from the Leymebamba Museum, is the KentiKafé. This perfectly rustic outdoor cafe serves some of the best coffee in the area, freshly baked cakes and delicious sandwiches. The surrounding garden is a nature-lover's paradise and visited by up to 17 hummingbird species – including the marvelous spatuletail. Guests can sit down, relax and just wait for glimpses of the birds while sipping espresso. The KentiKafé the perfect spot for a quick lunch or snack.

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