

AREQUIPA

The department of Arequipa have a large variety of terrains. It goes from the coastal desert to the Andes mountains, where you can find volcanoes and snow covered peaks.

Arequipa is known as the White City, because almost all constructions in the city are made with sillar, witch is a volcanic white stone; Arequipa lies at the feet of the mighty volcanoes of Mount Chachani, Mount Misti, and the snow covered peak of Mount Pichu Pichu.

The downtown of the city is placed on the World Cultural Heritage list by UNESCO, feature mixed Baroque churches and mansions from the colonial period, like the beautiful Monastery of Santa Catalina.

Out side the city of Arequipa you can find the small towns of Sabandía, Tiabaya and Tingo, they are a must to see places, adding the irresistible Arequipa cuisine is the perfect complement to the visit this Peruvian province.

Arequipa is home of the Colca river valley and canyon, one of the most extraordinary destinations of Peru. Throughout the region, you can see colorful pre inca agricultural terraces, still used today for growing quinoa, corn, barley, and wheat. Before the arrival of the Spaniards, the area was inhabited by the Collaguas tribe and the Cabanas tribe; Today, the inhabitants of the region have learned to preserve their culture heritage, by continuing wearing their traditional clothing.

The Cross of the Condor is a place from where you can view the majestic flight of the condors. You can also do many types of adventure sports in the valley, such as mountain biking, trekking and white water rafting. Other places of interest in Arequipa are the Toro Muerto petroglyphs, the Andagua Valley of Volcanoes and the Cotahuasi Canyon.

The following is a list of few typical dishes of Arequipa:

Chupe de camarones: Chowder made with shrimp, milk, eggs, and oregano.

Rocoto relleno: Rocotos (red hot peppers) stuffed with chopped beef, cheese, and milk and served with mashed potatoes.

Adobo arequipeño: Pork marinated with concho de chichi (corn beer sediment) and spices, cooked in a pot.

Ocopa: Boiled potatoes covered with a fresh cheese sauce, lima beans, onions, olives and rocoto.



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Suggested Program

Day 1

- arrival to the hotel
- free time
- ½ day Arequipa city tour excursion
- dinner in the hotel
- free time

Day 2

- breakfast in the hotel
- full day deep in the Colca River Valley
- dinner in the hotel
- free time

Day 3

- breakfast in the hotel
- full day Colca Canyon and the Cross of the Condor
- dinner in the hotel
- free time

Day 4

- departure from the hotel

notice

Different excursions are available under request.

