

LAMBAYEQUE

The department of Lambayeque is located on the coastal plain and combines arid zones, rich valleys, and dry forests. Chiclayo, bordered by fertile valleys and very close to the ocean, is the capital of the department and the commercial nexus among the three Peruvian regions: coast, highland, and jungle.

This territory was the cradle of the Mochicas culture, who lived there between the first and fourth centuries A.D., which makes Lambayeque one of the most interesting archeological destinations in the country.

It was in 1987 that the famous royal tombs of Sipán were discovered, the Lord of Sipán was an important Mochican ruler. Besides the Sipán archeological site, you can visit the modern Royal Tombs of Sipán Museum that contains the most extraordinary gold pieces found in the excavations. Likewise, it is worth a visit to the Bruning Museum, located in the province of Lambayeque, and to the Sicán Museum, located in the province of Ferreñafe.

Túcume is another archeological site of unique beauty. There, you will see more than twenty adobe pyramids, all approximately forty meters high, that belong to the Lambayeque culture and which are nestled in an area full of wildlife and abundant vegetation.

Another must see in Lambayeque is the Chaparrí Ecological Reserve, located in the district of Chongoyape. Here, the dry forests and the biodiversity they shelter are preserved.

Lambayeque also boasts one of the best cuisines in the country: exquisite rice with duck competes with cebiche in a competition where the gourmards are always the winners.

The lovely port and beach resort of Pimentel and the tradition town of Saña with its Colonial houses and churches in ruins round out the attractions of this fascinating department.

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

Tortilla de raya: egg tortilla made with dehydrated and re-hydrated ray meat.

Chinguirito: cebiche using the dry meat of the banded guitar fish.

Seco de cabrito con frijoles: stew made of tender baby goat meat marinated in chicha de jora (a fermented corn liquor whose origin dates back to the time before the Incas) and served with beans seasoned with fried onions and garlic.



Suggested Program

Day 1

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

Day 2

breakfast in the hotel
full day in the Chaparrí Reserve and Túcume archeological site
dinner in the hotel
free time

Day 3

breakfast in the hotel
full day in the Sipán archeological site and the pimentel beach
dinner in the hotel
free time

Day 4

departure from the hotel

notice

Different excursions are available under request.

