

LIMA

Lima was founded in 1535 and in a short period of time became the most important city in the Americas. Today, there are more than eight million inhabitants, and the city shelters immigrants from all corners of the globe, which has transformed it into a mixed city, full of diversity and excellence.

The historical center of the city, placed by UNESCO on the World Cultural Heritage List, offer you splendid samples of Colonial architecture like the Cathedral, the Convent of Santo Domingo, and the Convent of San Francisco as well as fantastically wood carven balconies.

Lima is also an inexhaustible source of culture, demonstrated by the existence of numerous and varied museums like the National Museum of Archeology, Anthropology, and History and the Rafael Larco Herrera Archeological Museum, which guards priceless Incan and pre-Incan treasures. Situated in the heart of the city are great archeological monuments such as the Huallamarca Huaca or the Pucllana Huaca.

And, on the outskirts of Lima facing the ocean is Pachacamac, the most important pre-Incan sanctuary on the coast, built in the third century A.D. Some of the other great attractions are the beaches where you can do all types of aquatic sports, enjoy the sun, or simply gaze at the mesmerizing beauty of the Pacific Ocean.

During this trip, you must also remember to sample one of the best cuisines in the world. The city offers a wide variety of restaurants and inviting locales where you will be able to taste delicious dishes, the result of the mixing of European, African, Asian, and Andean cuisines.

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

Cebiche: raw fish filet cut into pieces and marinated in lime juice, onions, and aji (hot pepper).

Escabeche: pieces of fish or chicken marinated in vinegar and steamed with plenty of onions.

Carapulcra: boiled dehydrated potatoes made into a stew with pork and chicken, aji panca and mirasol (hot peppers), garlic, and other spices.

Cau-cau: cow stomach stew with potatoes, palillo (a spice similar to turmeric), and mint.

Lomo saltado: beef tenderloin slices, sautéed with onions, tomatoes, aji (hot peppers), and other spices. It is served with French fries and rice.



Suggested Program

Day 1

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

Day 2

breakfast in the hotel
full day in the 5000 years old city of Caral
dinner in the hotel
free time

Day 3

breakfast in the hotel
full day Pachacamac, pre-Incan sanctuary
dinner in the hotel
free time

Day 4

departure from the hotel

notice

Different excursions are available under request.



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