

SAN MARTIN

San Martín is a zone full of fertile valleys and rough terrain that is spread out between the Andean mesa and a small area of lower jungle.

The first Spanish city in the jungle, named Santiago de los Ocho Valles de Moyobamba, was founded there in 1549. It served as a base for later colonization and departmental growth as well as the site where the first religious orders established themselves.

Abiseo River National Park (274,520 hectares) is part of the select UNESCO World Cultural and Natural Heritage List and it contains eight live zones and thirty-six registered archeological sites.

There are 980 species of flora, in particular the bromeliads, orchids, and ferns, more than 220 species of birds, and nearly fifty species of mammals like the yellow-tailed woolly monkey, the Andean deer, the spectacled bear, and the jaguar, species nearing extinction.

The park also has fascinating archeological remnants of the Chachapoyas culture, like the Gran Pajatén, Los Pinchudos, and La Playa, they are archeological sites with the characteristically Chachapoyas circularly shaped stone buildings decorated with geometric designs and diverse figures in relief.

Small lakes, hot springs with restorative properties, and lovely waterfalls dot the entire department. Other attractions are the Alto Mayo Protection Forest and the Azul Cordillera National Park, protected areas that guard veritable treasures of nature.

The following is a list of few typical dishes of San Martin:

Inchicapi: Chicken soup with peanuts and cilantro

Avispa juane: Chopped pork, mixed with garlic and spices, bound with egg and flour; this is boiled and wrapped in achira leaves like a tamale.

Tacacho con cecina: Crushed bananas mixed with lard then baked or fried. It is served with dry meat.

Chunchulijuane: Mashed yucca, cilantro, and chicken innards, wrapped in banana leaves.

Chontajuane: Mashed chonta, palm, and paiche (fish), wrapped in banana leaves.

Sarajuane: Mashed corn and peanut filled with pork, wrapped in banana leaves .

Masato: Drink made of cooked, crushed, and fermented yucca, with sweet potato or sugar added.

Chuchuhuasi: Cordial made from a bitter and astringent root, very popular in western Peru.



Suggested Program

Day 1

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

Day 2

- breakfast in the hotel
- full day in the Gera waterfalls
- dinner in the hotel
- free time

Day 3

- breakfast in the hotel
- full day Abiseo River National Park
- dinner in the hotel
- free time

Day 4

- departure from the hotel

notice

Different excursions are available under request.

