

TUMBES

Beautiful beaches, wide open plains, rolling hills, and towering mountains make up the diverse terrain of the department of Tumbes where several eco-systems are located such as estuaries and mangroves, the dry equatorial forest (Cerros de Amotape National Park) and the Pacific tropical forest (Reserved Zone of Tumbes). More than 30% of the territory has been declared natural protected areas.

Cerros de Amotape National Park (91,300 hectares) is located on the Tumbes-Piura border and gathers together a great biological diversity. The wildlife is especially assorted with species like the Andean condor, the little spotted cat, the red deer, the peccary, the northern anteater, the spectacled bear, the gray deer, and the Guayaquil squirrel.

The Mangrove Sanctuary of Tumbes (2,072 masl) that is composed of extensive aquatic forests that create a one of a kind environment between the river and the sea is home to black hawks, egrets, and other birds.

Its closeness to the Equator makes the beaches of Tumbes ideal places for surfing, diving, deep sea fishing, or simply for the people searching for fun and sun in summer.

Punta Sal is thought to be one of the best beaches in Peru because of its white sand and rich marine life. The Zorritos cove is famous for its tranquil water and wide variety of fish.

To the north of Tumbes, you come across Puerto Pizarro, well known for its islands and for its American crocodile farms, a species unique to Peru and one in danger of being extinct. This is also a city where you find large amounts of black scallops and crabs, the basis for an exquisite local cuisine.

The typical Tumbes cuisine is famous for dishes based on sea bass, grouper, sole, swordfish, as well as mollusks and shellfish from the ocean and the mangroves such as black scallops, crabs, oysters, lobsters, and prawns.

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

Cebiches de conchas: scallops with lime, onion, and aji limo (hot pepper).

Aji de langostinos: prawns in a bread crumb and aji amarillo (hot pepper) sauce.

Majarisco: mashed green bananas with a shellfish sauce.

Sango de plátano verde: made from black scallops and green bananas.



Suggested Program

Day 1

arrival to the hotel

free time

½ day Tumbes city tour excursion

dinner in the hotel

free time

Day 2

breakfast in the hotel

full day Mangrove Sanctuary and Puerto Pizarro

dinner in the hotel

free time

Day 3

breakfast in the hotel

full day deep sea fishing

dinner in the hotel

free time

Day 4

departure from the hotel

notice

Different excursions are available under request.



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