

travel agency

GO TO STAR

19—26 February

PERU

2022



About the trip

Go to Star author's travel agency invites you to Peru

Peru is a land of aguaje and black corn, shamanic rituals and surf contests, pre-Columbian pottery, and world-famous folklore. We will unwind centuries of Peruvian history like a thread with a knotty Inca writing, the kipu. From the fertile lands of the Sacred Valley to the temples of Machu Picchu lost in the Andes, from the capital of the ancient empire of 10 million, Cusco, to the "city of kings" Lima, which began the Spanish march across the west of South America.

We will see how thousands of years of Indian agro-laboratories influenced Peru's modern gastronomy and its unprecedented flourishing, and find out what the Chinese, Japanese and Italians have brought to traditional dishes of this country. See the Urubamba River winding its way through the mountains from the window of a luxury "Pullman train", on which aristocrats traveled in the 1920s, and taste the signature pisco-sauer in a bar overlooking the Pacific Ocean. We will explore the peculiarities of Moche and Nazca ceramics and take-home impressions as bright as an alpaca poncho.

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Day 1

Arrival in Lima. Market stroll. Dinner at Central Restaurant (#4 on The Worlds 50 Best Restaurants list).



Day 5

Cusco: ancient architecture, market, chocolate museum and traditional pottery.



Day 2

Flight to Cusco and drive to Sacred Valley.



Day 6

Moray Terraces: a monument to greenhouse farming. Flight to Lima.



Day 3

Peruvian Food: Farm Tour and Cooking Class.



Day 7

Lima: the oldest colonial mansion Casa de Aliaga, flowering parks and the Larco Museum. Dinner at Maido restaurant (#7 on The Worlds 50 Best Restaurants list).



Day 4

Machu Picchu: Journey to the Lost City by Hiram Bingham Train.

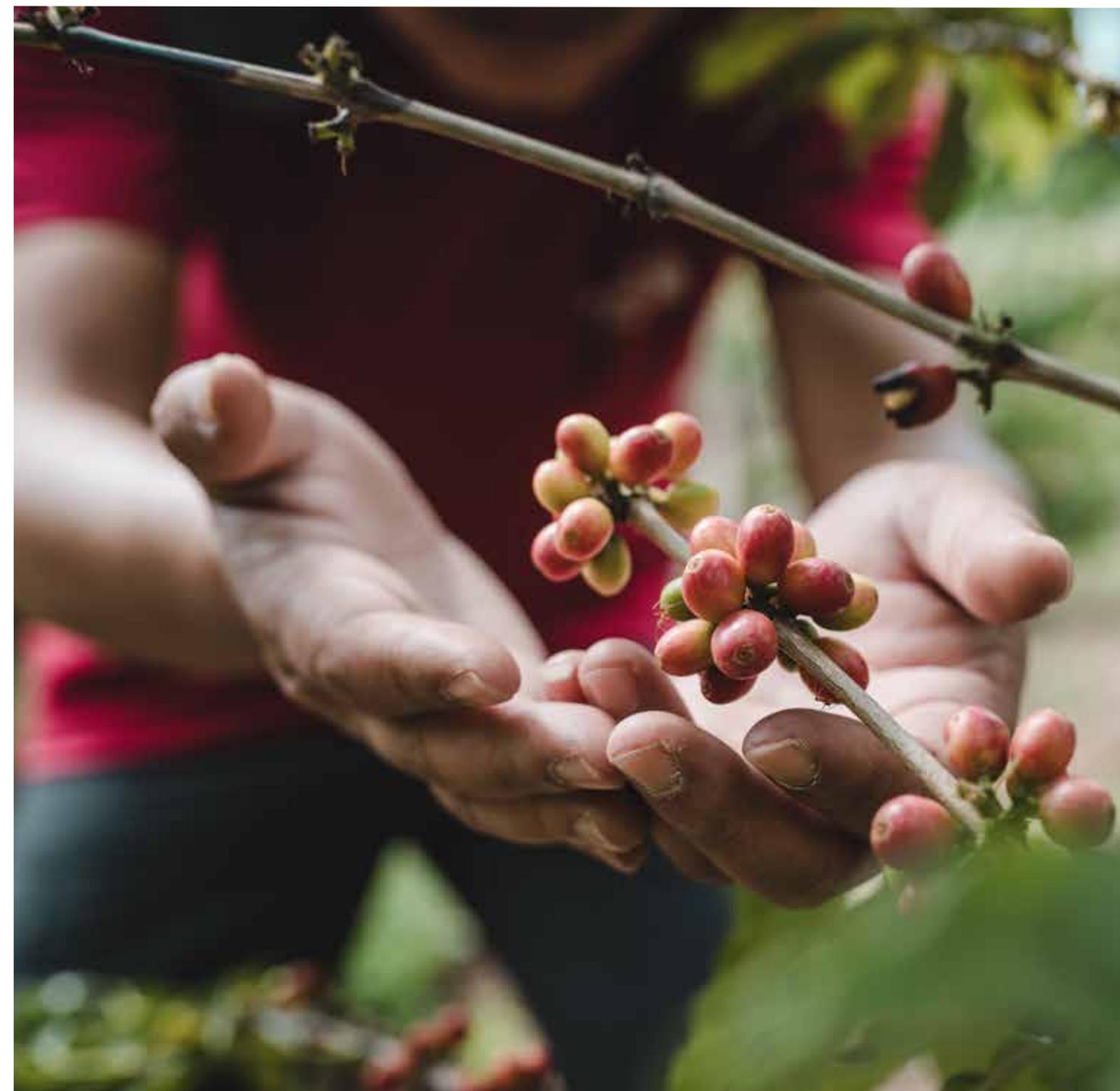


Day 8

Flight to Moscow with connection in Paris.

Special gastronomy

Peru is one of the main directions for gastronomic tourism. There are 28 climatic zones, hundreds of species of autochthonous fruits and vegetables, and countless traditional recipes. Peruvian cuisine is a mix of Indian and conquistador heritage, quotes from Chinese and Japanese cuisines. It is not without reason that Japanese chefs, and primarily Nobu Matsuhisa, were behind the gastronomic flourishing of the region!





Maido

Chef Mitsuharu Tsumura, the son of Japanese immigrants in Lima, has managed to turn a niche destination nikkei into a powerful gastronomic trend. Maido opened in 2009 and was twice ranked as the best Latin America.



Φoto: <https://maido.pe/>





Nikkei is the name of a trend at the intersection of Japanese and Peruvian cuisines, where the former uses traditional techniques, and ingredients from the latter.





Central

Central is a gastronomic phenomenon headed by Virgilio Martinez, one of the key Peruvian New Wave chefs, and his wife Pia Leon, the best female chef of Latin America in 2021. The concept is based on experiments based on ingredients from different parts of the country: from Andean peaks to the Amazon jungle.



Φoto: https://www.proxima-marketing.ru/post/best_peru_restaurants

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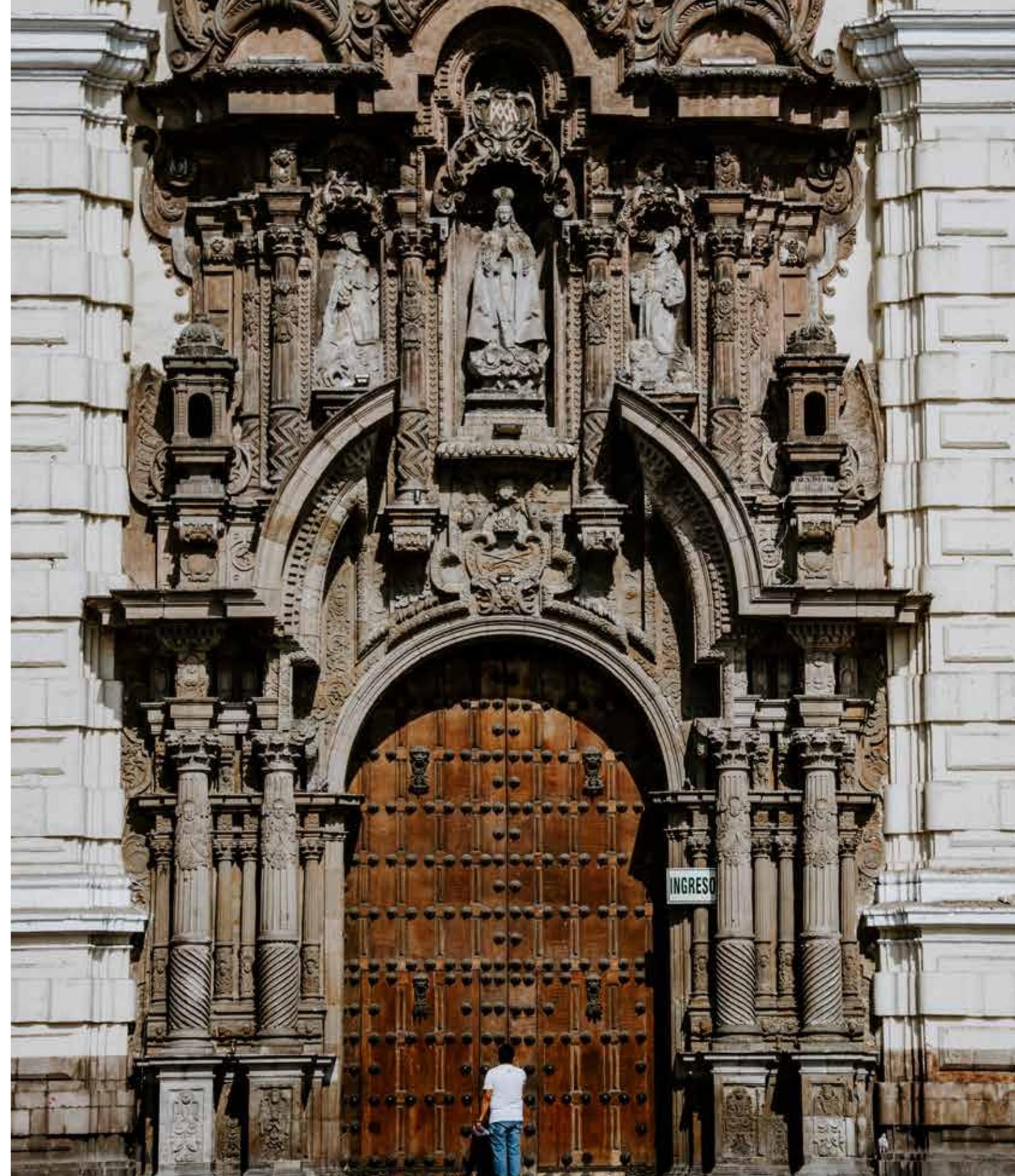


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Church in Barranco, Lima, Peru.





Machu Picchu

The summer residence of the Inca ruler was hidden behind the clouds from prying eyes, so it was untouched by the conquistadors. The abandoned Machu Picchu was discovered in 1911 by the American archaeologist Hiram Bingham.





Moray Terraces

Archaeological complex with dirt terraces where the Incas were engaged in breeding corn, maize, and other crops. The design of the terraces allowed the Indians to maintain a certain temperature at each level.





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