



# SMELLS, COLORS AND FLAVORS

3 DAYS / 2 NIGHTS





# SMELLS, COLORS AND FLAVORS

From 2012 to 2016, Peru has been considered the Best Culinary Destination in the World by the World Travel Awards. In this tour you will enjoy the best dishes of northern Peru.

## DAY 01

### WELCOME TO TRUJILLO, HANDS TO THE POT

Suggested flight LATAM LA 2202  
(06:00/07:20 hrs).

Pick from airport / bus station and transfer to hotel.

The common place of the local citizen happens in the central market. Here we will appreciate with all our senses the fruits, vegetables and condiments used every day in the northern kitchen. After tasting some ingredients of Peruvian cuisine, we will learn to prepare with expert chefs some typical Trujillanos dishes as Shambar and Cabrito con frijoles (Kid with beans), we will taste it with our hosts in a restaurant in the center of Trujillo.

In the end of the afternoon we will walk through the city of Trujillo, a colorful and sunny city. We will learn its history through its colonial and republican houses, its churches and the majestic cathedral.

In the evening at the "Café Bar Algenmira" we will learn to prepare typical national cocktails based on pisco and algarrobina and if you like you can eat some snacks(optional).

Free dinner.  
B-L-Cocktail







## DAY 02

### MOCHE ALIVE

In the morning, we will go to the town of Moche and visit the family García. They will open their doors and we will be able to see the workshop "The Inconceivable Face", here they will show us their ancient art of ceramics and handicrafts. The Mochicas materialize the surroundings of their world in a realistic and expressive ceramic. In this workshop we will be able to reproduce our own replica of ceramics, with the techniques and materials rescued by the habitants of the area.

In this place, we will appreciate different species of herbs, fruits and vegetables that grow thanks to the care of the farmers. In a Moche's restaurant we will be guided by our local cooks. We will prepare and taste some ancient dishes in a traditional cuisine (firewood kitchen), such as the sopa teóloga (theologian soup), raya



sancochada (boiled fish), causa en lapa (smash potatoes with fried fish), pato guisado con frijoles (duck roast with beans). After lunch we will visit the Sun and the Moon temple and their museum.

In the evening we will visit the Chelsea Bar Restaurant. Here we will learn to prepare typical national cocktails based on pisco and algarrobina. If you wish, you can taste the snacks that this sublime place offers (optional).

Free dinner.

B-L-Cocktail





## DAY 03

### CHIMU SEA AND FOOD

In the morning we will visit the Chan Chan Archaeological Complex, the Nik-An Palace. Chan Chan was the capital of the Chimu empire, which flourished in the region after the fall of the Moche culture. Then we will go to Huanchaco, where we will have a participative cooking class. It consists of the preparation of the classic recipe of Cebiche de Pescado and the preparation of the classic recipe of Pisco Sour. We will experience first hand the process of cooking a Cebiche and we will feel like a professional bartender when preparing the emblematic Pisco Sour. Passengers will taste their own creations.



After lunch, we will know an old tradition that still remains in force in the every day of the habitants of Huanchaco, these are the construction / assembly of the Caballitos de totora. The technique and tradition of these boats have survived throughout history and is linked to the Moche and Chimu cultures of the northern Peru.

Transfer to the airport. Suggested flight to Lima LATAM LA2207 (19:00/20:05 hrs).

Free dinner.  
B-L

## Includes

- Private vehicle for all tours and transfers.
- Accommodation in 3\*\*\* hotel based on single or double room.
- Guided in Spanish / English
- All entrances to archaeological sites
- Meals and drinks indicated in the program: Breakfast (D), Lunch (A), Cocktail.
- A bottle of water / day for tours.

## Not Included

- International or domestic air tickets
- Airport departure taxes or visa fees
- Excess baggage
- Additional nights during the trip due to flight cancellations
- Restaurant pickets
- Insurance of any kind
- Laundry
- Phone calls or messages
- Reconfirmation of international flights and articles of personal use.
- Applicable taxes.

## Travel recommendations

Climate: On the Pacific coast the climate is generally dry and warm. Between June and August it can be very humid and slightly cold.

Time Zone: Peru is 5 hours minder than Greenwich Meridian. It has the same time zone as the Eastern Time Zone of the United States, but there is no time adjustment between summer and winter.

Immunizations: COVID-19 vaccine and recommends a yellow fever vaccine 10 days before your trip.

Electricity: 220 volts in all cities.







#### **MORE INFORMATION**

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