



SENDALUNA

“Tasting Peru”

LUXURY TRAVEL EXPERIENCE



We create a delicious gastronomic experience for you to enjoy.

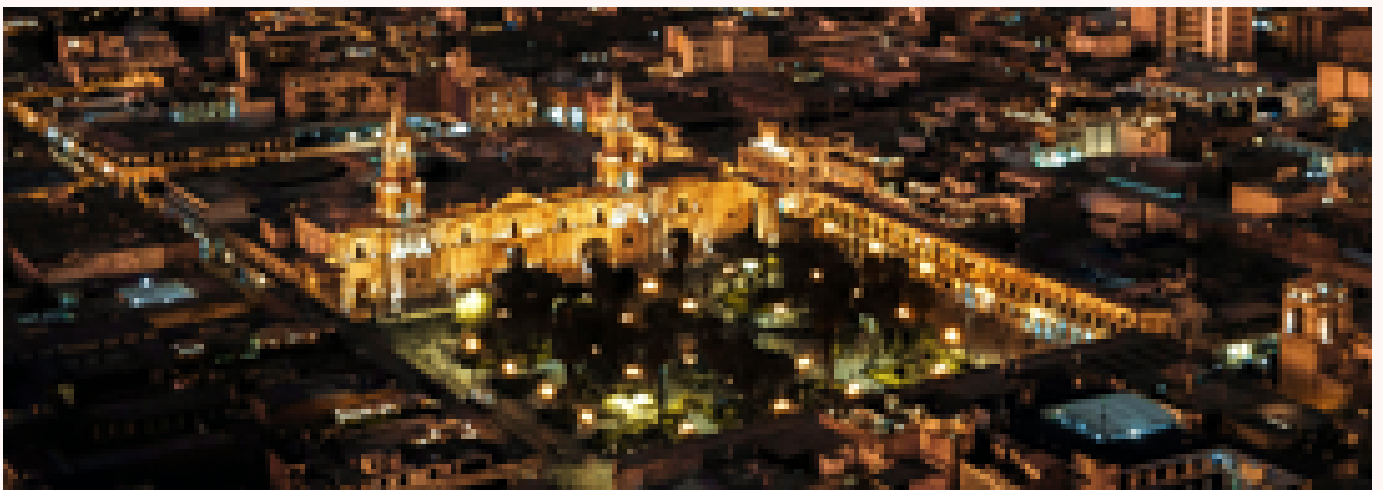
Tasting Peru is a ten-day culinary journey through one of the world's most exciting gastronomic landscapes.

Begin in Lima, South America's culinary capital, where tradition and innovation meet. Dine at restaurants ranked among the World's 50 Best—including Central, led by Virgilio Martínez, and Maido, where Mitsuharu Tsumura blends Japanese precision with Peruvian soul. You'll also enjoy the vibrant expressions of local ingredients at Kjolle and Mayta, each offering a unique perspective on contemporary Peruvian cuisine.

A highlight of your time in Lima includes an exclusive private dining experience with chef Pedro Miguel Schiaffino, a pioneer in Amazonian cuisine and a close friend of Aracari. He'll personally prepare a menu that reflects the depth of Peru's biodiversity and culinary heritage.

In Cusco, you'll wander through traditional markets, tasting regional street food and learning about native ingredients that tell the story of Peru's diverse ecosystems — from the Pacific coast to the high Andes and the Amazon rainforest.

The itinerary also weaves in Peru's breathtaking cultural and natural landmarks, including a guided visit to the awe-inspiring Machu Picchu and immersive experiences in the Sacred Valley.



PROGRAM

- Lima
- Cusco
- Sacred Valley
- Machu Picchu

Lima: A Culinary Capital

Welcome to Lima, Peru's vibrant capital and a global gastronomic epicenter. Begin your journey with a taste of the city's celebrated cuisine at one of its internationally acclaimed restaurants. Your first evening ends in comfort at the elegant Hotel B or the artfully restored Villa Barranco, both offering charm and refinement in the heart of the city.

Delve deeper into Peruvian culinary traditions with an intimate cooking experience in the private home—or beach house—of chef Penelope Alzamora, where coastal ingredients meet family heritage. Alternatively, enjoy a curated private dinner with Pedro Miguel Schiaffino, known for his innovative use of Amazonian ingredients and deep respect for Peru's culinary biodiversity. Return to your chosen boutique hotel for a restful night.

The next day, discover Lima's layered history and dynamic food culture with a private city and culinary tour. In the evening, dine at Central, the iconic restaurant of Virgilio Martínez, where each dish is a journey through Peru's diverse ecosystems. Your evening concludes back at Villa Barranco or Hotel B.

Sacred Valley: Tradition and Taste Among the Andes

Fly to Cusco and descend into the Sacred Valley, where ancient Inca traditions meet serene Andean landscapes. Explore the archaeological site of Pisac, then enjoy a gourmet lunch paired with a captivating



demonstration of the elegant Peruvian Paso horse—set in the gardens of a stately hacienda. Settle in for the night at Sol y Luna, a luxurious retreat surrounded by mountain vistas.

Continue your journey with a visit to the circular terraces of Moray and the salt mines of Maras, marvels of Inca agricultural ingenuity. Afterwards, experience a traditional Pachamanca—an earth-cooked meal that embodies the spirit of Andean hospitality—served with panoramic views of the Cordillera Vilcabamba, including the majestic Apu Veronica. Return to Sol y Luna for another peaceful evening immersed in the valley's timeless beauty.

Machu Picchu & Cusco: Legacy and Flavors of the Andes

Begin with a visit to Ollantaytambo and its impressive Inca ruins, before boarding the scenic Vistadome train to iconic Machu Picchu. Spend the night steps from the site at Machu Picchu Sanctuary Lodge or the eco-luxury Inkaterra Machu Picchu.

The following day, return with your private guide to explore further—perhaps hiking to the Sun Gate, Huayna Picchu, or Machu Picchu Mountain for unforgettable views. Continue to Cusco for an overnight at Belmond Palacio Nazarenas or Inkaterra La Casona.

Discover Cusco's historic charm on a guided city tour, followed by Creative Footsteps & Nibbles—a curated walk through the city's artistic and culinary corners. Overnight at your chosen boutique hotel.

Conclude with a visit to Cusco's famed food market alongside local chef José Luis Lescano. Together, return to his home to prepare a three-course meal inspired by seasonal Andean ingredients. Overnight again at Palacio Nazarenas or Inkaterra La Casona





ITINERARY

Date	Itinerary	Hotel	Meals
Day 1	Transfer in/ Airport to the Hotel	Lima	-/-/-
Day 2	Master Peruvian cooking at the private home	Lima	B/-/-
Day 3	Explore the rich history of Lima and its food with a private tour	Lima	B/-/-
Day 4	Fly to the historic city of Cusco and visit ancient Pisac	Sacred Valley	B/-/-
Day 5	Visit the Inca sites of Maras and Moray	Sacred Valley	B/-/-
Day 6	Explore the town of Ollantaytambo and its ruins	Machu Picchu	B/-/-
Day 7	Return to Machu Picchu with your private guide, hiking to the Sun Gate	Cusco	B/-/-
Day 8	Take in the charm of historic Cusco with a guided tour	Cusco	B/-/-
Day 9	Meander through Cusco's famous food market led by local chef	Lima	B/-/-
Day 10	Head back to the airport for your homeward journey,		B/-/-

B = Breakfast, Box Lunch= BL, L = Lunch, D = Dinner



ITINERARY

DAY 1. ARRIVAL IN LIMA -PERU

Welcome to Lima!

A Sendaluna representative will personally welcome you to Peru—optionally greeting you right on the runway upon arrival.

If time allows, begin your culinary journey with a reservation at one of Lima's top restaurants, such as Maido with Chef Mitsuharu Tsumura or Astrid y Gastón led by Gastón Acurio. Aracari will handle all arrangements for this perfect introduction to South America's culinary capital.



Dinner



Lima Hotel



Tasting



DAY 2. LIMA MASTER PERUVIAN COOKING OR RESERVE A SEAT AT THE CHEF'S TABLE

Today offers a deeper dive into Peru's celebrated cuisine through one of two exclusive culinary experiences.

The first, Lima with Zest, is a hands-on journey led by chef and Aracari friend Penelope Alzamora. Begin with a visit to local markets as Penelope guides you in selecting the freshest ingredients, followed by a private cooking class in her Barranco home—a vibrant, artistic district of Lima.

During the summer months (January to April), this experience moves to her beach house in San Bartolo. There, you'll cook overlooking the Pacific Ocean and enjoy a seaside lunch, with time for a refreshing swim after the meal.

Prefer to leave the cooking to the experts? Opt instead for an intimate dining experience with renowned chef Pedro Miguel Schiaffino. In a private kitchen setting, Pedro will prepare a gourmet tasting menu just for you—paired with engaging conversation and insight into his culinary philosophy.



Breakfast/Lunch



Lima Hotel



walk around and cooking



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andrea@edt.ec

Day 3. LIMA EXPLORE THE RICH HISTORY OF LIMA AND ITS FOOD

Lima's roots stretch back thousands of years before the Spanish arrived, and its museums hold an extraordinary wealth of pre-Columbian art. Explore this layered history with a specialist guide—whether a historian, architect, or art expert—tailored to your interests.

Visit a pre-Inca adobe pyramid dating to around 200 BC, remarkably located in the heart of the city. Then, explore Lima's colonial landmarks, including the Cathedral, Santo Domingo Convent, the Main Square, and Casa Aliaga—believed to be the oldest continuously inhabited house in the Americas, still owned by the same family for 17 generations.

In the afternoon, discover the city's food scene through Urban Eats, a casual, immersive walk guided by a local "friend in the city." Sample favorite neighborhood eateries and taste beloved Peruvian and criollo staples.

End the day with dinner at Central, consistently ranked among the world's top restaurants. Chef Virgilio Martínez crafts innovative dishes using native Peruvian ingredients, delivering a visionary culinary journey through the country's diverse ecosystems.



Breakfast/Dinner



Lima Hotel



Tasting and walk





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DAY 4. LIMA - CUSCO - SACRED VALLEY/VISIT ANCIENT PISAC, BEFORE ENJOYING A WELL-EARNED GOURMET LUNCH

Today, you'll fly to Cusco, where an Aracari representative will meet you and transfer you directly to the Sacred Valley. Your day begins with a guided visit to the Pisac ruins and its vibrant market. The site's remarkably preserved Inca stonework and sweeping mountain terraces offer insight into its historical and agricultural significance.

Continue to Hacienda Sarapampa, renowned for cultivating the Sacred Valley's giant white corn. Welcomed by the owners, you'll explore the working farm and learn about the cultivation process firsthand. Then, enjoy a private seven-course lunch in the hacienda's garden, followed by a captivating Peruvian Paso Horse demonstration—a cultural highlight in an unforgettable setting.



Breakfast/Lunch



Sacred Valley Hotel



walk



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DAY 5 .-SACRED VALLEY/DISCOVER PRECOLUMBIAN MARAS AND MORAY WITH A TRADITIONAL PACHAMANCA LUNCH

This morning, visit the striking Maras salt pans, still in use since pre-Inca times, followed by the mysterious Inca site of Moray. These vast circular terraces, likely used for agricultural research, remain one of the Sacred Valley's most intriguing sights.

Next, head to an organic farm set among ancient Inca terraces for a traditional Pachamanca lunch—slow-cooked underground using hot stones. From here, take in sweeping views of the snow-capped Cordillera Vilcabamba, with the impressive Apu Veronica dominating the skyline.

End the day at Cervecería del Valle, a family-run craft brewery. One of the founders will lead a private tour, sharing the story behind their Andean-inspired brews, followed by a tasting of beers made with premium ingredients and pure glacial spring water from over 13,000 feet above sea level.



Breakfast/Dinner



Sacred Valley Hotel



Walk



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DAY 6. SACRED VALLEY - MACHU PICCHU/EXPLORE THE OLLANTAYTAMBO RUINS AND ALIGHT A VISTADOME TRAIN TO MACHU PICCHU

Begin the day with a visit to Ollantaytambo, a town rich in history and home to impressive Inca ruins. It was the site of one of the few Inca victories against the Spanish during the Conquest.

Then, board the Vistadome train for a scenic 1.5-hour journey to Aguas Calientes, enjoying sweeping views through its panoramic windows. From there, a short bus ride takes you to the entrance of Machu Picchu. For an elevated experience, upgrades to the luxurious Hiram Bingham train or private charter options are also available.

In the afternoon, explore the awe-inspiring citadel of Machu Picchu with your expert guide. Surrounded by misty peaks, this architectural wonder stands as a testament to the innovation and resilience of the Inca Empire—one of Latin America's most remarkable civilizations.



Breakfast/Lunch



Machu Picchu Hotel



Hike



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DAY 7. -MACHU PICCHU - CUSCO/TAKE IN THE SUBLIME BEAUTY OF MACHU PICCHU

This morning, return to Machu Picchu with your guide for a hike to the Sun Gate, Huayna Picchu, or Machu Picchu Mountain—each offering stunning panoramic views.

Afterwards, descend by bus to Aguas Calientes to board the Vistadome train back to Ollantaytambo, followed by a private two-hour transfer to Cusco. For added comfort, you may upgrade to the luxurious Hiram Bingham train. Upon arrival, settle into your hotel suite and enjoy a peaceful evening of well-earned rest.



Breakfast/Dinner



Cusco Hotel



Walk



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DAY 8. -CUSCO / EXPLORE ANCIENT AND ARTISTIC CUSCO

Begin your walking tour of Cusco at the historic Plaza de Armas, then visit Koricancha—the sacred Inca Sun Temple—the Cathedral, home to a rich collection of colonial art, and Sacsayhuaman, a striking Inca fortress overlooking the city.

In the afternoon, join our local “friend in the city” for Creative Footsteps & Nibbles—a guided experience through Cusco’s most inspiring creative spaces and beloved food spots. This four-hour walking tour highlights the city’s artistic spirit, with visits to standout shops, galleries, and ateliers, all paired with tastings of local flavors along the way.



Breakfast/Dinner



Cusco Hotel



Walk



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DAY 9. -CUSCO/ IMMERSE YOURSELF IN PERUVIAN GASTRONOMY WITH A PROFESSIONAL CHEF

Spend your final day in Cusco with local chef and longtime Aracari friend, José Luis Lescano, during our Cusco Market Tour & Home Cooking Class.

Begin at the vibrant Ttio Market, where José will guide you through stalls filled with native ingredients and introduce you to local vendors. After gathering your supplies, walk to his nearby home to begin a hands-on cooking workshop. Together, you'll prepare a traditional three-course meal—perfect for those eager to dive deeper into Peruvian cuisine and its diverse cultural influences.

End the day at leisure, reflecting on your unforgettable culinary journey through Peru.



Breakfast/Dinner



Cartagena Hotel



Cooking



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DAY 10. - CUSCO - LIMA - DEPARTURE

HEAD HOME FEELING FULL OF ADVENTURE

A Sendaluna representative will meet you at your hotel and accompany you to Cusco Airport for your domestic flight to Lima. Upon arrival, we'll assist with all necessary arrangements for your international departure.



Breakfast



None



None



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END OF OUR SERVICES

INCLUDES

- Transfers and excursions with private transportation and a certified
- professional guide/driver.
- night's lodging in the best hotels Island with breakfast included.
- Meals: according to the itinerary (B=breakfast, BL= Box lunch, L=lunch).
- All excursions and meals mentioned in the itinerary.
- Transfers in/out
- Certified bilingual local naturalist guide (Spanish - English)
- Assistance in all activities according to the itinerary.

NOT INCLUDED

- International flights
- Meals not mentioned in the itinerary
- Meals not mentioned in the itinerary
- Medical and travel insurance
- Tips and other services not specified in the program.
- Entrance

ACCOMMODATION/ Hotels depend on availability at the time of reservation

