ADVENTURES WITHIN REACH

Cusco Restaurant Guide

-Chicha - Peruvian fusion cuisine (Casual dining): Only a block away from the main square, in Plaza Regocijo you can find Chicha restaurant. Owned by Gaston Acurio, the pride and joy of Peruvian fusion cuisine, Chicha offers the best of traditional Peruvian cuisine with a touch of modernity in a location that boasts a view of Plaza Regocijo.

Phone Number: (084) 240 520 Address: Calle Plaza Regocijo 261, Second Floor

-Cicciolina - Mediterranean cuisine (Fine Dining): Situated on the second floor of an old colonial house a block from Plaza de Armas, Cicciolina is known for its incredible ambiance, fresh handmade pasta and delicious tapas. The terracotta walls, hanging garlic and pepper bushels, and antique chandeliers provide the perfect ambiance for a lovely dining experience.

Phone Number: (084) 239 510 Address: Calle Triunfo 393, Second Floor

http://www.cicciolinacuzco.com/

-Granja Heidi's - German/ International cuisine (Casual dining): Owned by a German couple who have a farm of the same name outside Cusco, the restaurant features fresh ingredients and products, such as yogurt, cheese and quiches that taste like they came straight from the farm. The daily menú offers vegetarian and non-vegetarian choices and might start with pumpkin soup, followed by beef medallions or a veggie stir-fry, fruit salad, and tea. Be sure to try one of their outstanding, homemade desserts.

Phone Number: (084) 238 383 Address: Cuesta San Blas 525

-Green's Organic - Organic / Vegetarian cuisine (Casual dining): As the name suggests, most products at this restaurant are organic and vegetarian. To be loyal to its mother earth loving nature, the restaurant is filled with plants and enjoys a tranquil atmosphere. In addition, the restaurant's décor consists of rocks, lamps made out of branches, mud and earth.

Phone Number: (084) 254 753 Address: Santa Catalina Angosta 135

http://www.cuscorestaurants.com/eng/greensorganic.php

-Incanto – Italian cuisine (Fine dining): Located a short distance off the main square, Incanto is known to be one of Cusco's best Italian restaurants. With over 80 different dishes including the most classical Italian staples to innovative Peruvian fusion dishes. There is also a wide selection of wines from all over the world and fresh pizzas made from a wood-burning stove.

Phone Number: (084) 254 753 Address: Santa Catalina Angosta 135

http://www.cuscorestaurants.com/eng/incanto.php

-Jack's Café - International cuisine (Casual dining): Jack's is located in the heart of the Cusco bohemian district, San Blas. Jack's offers an array of delicious, hearty dishes—from beef and mushroom casserole to green tofu curry to fluffy pancakes covered in fresh strawberries. Or try the mint frappe or mango lassie or the best cappuccino in town. With their generous servings, you will not walk away hungry.

Phone Number: (084) 806 960 Address: Calle Choquechaca 188

-Limo - Peruvian coastal cuisine (Casual dining): Limo is known for two things, its excellent coastal Peruvian seafood dishes and the best Pisco based drinks in Cusco. Located on the second floor, a stone throw from Plaza de Armas, Limo has one of the best views of the main plaza. Enjoy a sushi roll while taking in the Cusco nightlife.

Phone Number: (084) 234 806 Address: Portal de Carnes 236

http://www.cuscorestaurants.com/eng/limo.php

-Pachapapa - Peruvian cuisine (Casual dining): Also located in the historic and artistic San Blas district, Pachapapa offers a wonderful selection of Andean cuisine with a contemporary touch. From oven baked dishes to stir fried beef delights, Pachapapa will delight your palate with a piece of Andean heaven.

Phone Number: (085) 241 318 Address: Plazoleta San Blas 120

http://www.cuscorestaurants.com/eng/pachapapa.php

-MAP Cafe - Chef Coque Ossio 's Cuisine (Fine Dining): Located in the patio of the old Cabrera Mansión, this minimalist glass-encased restaurant offers original creations seeking to emphasize regional ingredients in fusion with international cuisine. The premises also house the Museum of Precolombian Art and a H. Stern shop. Among their specialties we can find the lamb with green wheat and caramelized tomatoes, gnocchis with shrimps in coral sauce, pesto chicken fillet. They also have the best desserts in town: strawberries in black maize syrup and corn ice cream...always a favorite.

Phone Number: 24-2476 Address: Plaza Nazarenas 231

http://www.cuscorestaurants.com/eng/map.php

-Los Perros Couch Bar - International Cuisine (Casual Dining): Located two blocks away from the main square, Los Perros is an old time favourite in Cusco. Chill-out music, permanent exhibits of international and local artwork and great food make Los Perros the perfect place to grab a bite and perhaps have a drink after a day visiting Cusco. Their menu offers a delicious variety of snacks: potato skins, wantons, chili rolls and tasty main dishes. Don't miss their fig cake!

Phone Number: 24-1447 Address: Tecsecocha 436

http://www.facebook.com/pages/LOS-PERROS-COUCH-BAR-CUSCO-PERU

-Tree House – International& Novo Andine Cuisine (Casual Dining): Great Peruvian and International cuisine, with a Novo Andine touch. This small, cozy restaurant is nestled by a hotel on a hill, where you truly feel as if you are in a tree house! Try the Alpaca steak wrapped in bacon and the caramel Lucuma (earthy Andean fruit, like a custard apple but with a distinct aftertaste...)

Phone: 79-1929 Address: Huanacaure 180, Machu Picchu Pueblo

www.rupawasitreehouse.com

Restaurants in the Sacred Valley

El Huacatay – Andean fusion cuisine (Casual Dining): Popular with both upscale Peruvians and visiting gringos and located a few blocks from the main square, this surprising gourmet restaurant, with a nice garden setting on an unassuming Urubamba street, is the perfect place for a long, relaxing lunch on the patio under bamboo shade or a more elegant dinner in the intimate dining room (which has only five tables). The chef-driven menu is a bit of a rarity in these parts, and it focuses on Andean specialties, such as quinoa soup, alpaca lasagna, and coca-infused (but street-legal!) gnocchi. Portions are large and attractively presented, as well as fairly priced for the setting, service, and quality.

Phone number: (084) 20-1790 Address: Jr. Arica 620

Hearts Café – Situated in the Village of Ollantaytambo, all profits go to supporting their sister organization Living Heart. Hearts Café serves mainly wholefood dishes with fish, chicken and vegetarian options, as well as food to go and tasty coffee drinks for your Machu Picchu adventure! You can find them on your way to the Train Station, passed the Main Square.

Phone number: (084) 20-4013. Address: Avenida Ventiderio, Ollantaytambo

Restaurants in Lima

Brisas del Titicaca - Peruvian Folklore Show and Peruvian Cuisine. The cost for the show is \$25 and they are open lunch or dinner. They have a menu with Peruvian Cuisine; food is okay, drinks are good! Beautiful dances from the coast, the Andes and the jungle. Live band and then dancing floor open to the public. All cards welcome, reservation required; ask your front desk clerk for reservations and arranged transportation. www.brisasdeltiticaca.com

Phone number: 715-6960 Address: Jr. Héroes de Tarapacá 168, Cercado de Lima

Jose Antonio – Peruvian Creole Cuisine (Casual Dining): The best typical Peruvian food restaurant in Lima, it is renowned for its not to be missed dining experiences in a typically rustic setting. Jose Antonio has shared its passion and tradition for the Peruvian cuisine through more than 33 years.

Phone Number: 264 0188 **Address** Bernardo Monteagudo 200 – San Isidro

www.joseantonio.com.pe

Cala – International Fusion (Fine Dining): From the day it opened, Cala has adopted a successful combination of stupendous cuisine, an excellent view of the sea, reasonable prices and a unique style, now consolidated by chef Ivan Kisic.

Phone Number: 252- 9187 Address: Costa Verde s/n

www.calarestaurant.com

Central - Signature & avant-garde cuisine, which privileges the ingredient as the main protagonist (Fine Dining): Chef Virgilio Martínez's proposal combines Peruvian roots with foreign tastes, never failing to show great respect for ingredients and applying techniques of the haute cuisine. Closed on Sundays.

Phone Number: 242 8515 / 242 8575 **Address:** Calle Santa Isabel 376, Miraflores www.centralrestaurante.com.pe

Costanera 700 – Peruvian/Japanese Cuisine (Casual Dining): This restaurant offers an excellent variety of traditional Peruvian Creole seafood dishes along with delicious Japanese specialities such as sushi and tempura. Both culinary traditions are fused together.

Phone Number: 421-7508 Address: Avenida del Ejército 421, Miraflores

www.restaurantcostanera700.com

El Mercado - Seafood (Lunch only, Casual Dining): El Mercado Cevichería is a homey place with contemporary style, which offers highly refined food in a casual environment. A trendy place, tastefully designed offering great dishes with a great service. The ideal place to try Ceviche: raw seafood marinated in acid, citrus mainly, which gives it a cooked texture. There

are a thousand different types of 'ceviches', but mostly are served with onions, Peruvian 'ají limo', 'rocoto' (both hot peppers), corn and sweet potato

Phone Number: 221 1322 **Address**: Av. Hipólito Unanue 203, Miraflores www.rafaelosterling.com

Malabar - International Fusion (Fine Restaurant): Chef Pedro Miguel Schiaffino's philosophy is to create dishes that emphasise our extraordinary native produce –from the Andes and Amazon. **Phone Number:** 440- 5200 **Address:** Camino Real 101- San Isidro www.malabar.com.pe

Rafael – International Fusion (Fine Dining): Decoration, attention to detail and creativity are revealed in each of the restaurant's refined specialities and make any occasion into a memorable gastronomic experience of unique flavours, aromas and sensations.

Phone Number: 2455-4138 **Address:** Calle San Martín 300- Miraflores www.rafaelosterling.com

La Mar – Seafood (Lunch only, Family Style): Created by the famous Peruvian chef Gastón Acurio and inspired by thousands of cevicherías found throughout Peru. La Mar was created as an attempted to globalize and preserve one the best guarded treasures of Peruvian cuisine: the ceviche.

Phone Number: 421-3365 **Address:** Avenida La Mar 770 Miraflores www.lamarcebicheria.com

Pescados Capitales – Seafood (Family Style-Lunch Only): A seafood restaurant that has unconditionally conquered the demanding palates of locals; placed in the furthest corner of Miraflores with a rustic décor.

Phone Number: 421-8808 Address: Avenida La Mar 1337 Miraflores

www.pescadocapitales.com

Chifa Royal – Chinese (Family Style): A Peruvian-style Chinese restaurant. Their ambience is decorated by wood in the best Mandarin style; give the best and unforgettable comfort to their customers.

Phone Number: 422-9547 **Address:** Avenida Prescott 231- San Isidro www.restauranteroyal.com

Matsuei – Sushi (Fine Dining): Consider the best sushi-bar in Lima, with a life that spans over three decades. It reveals a delicate and astonishing balance between Peruvian and Japanese cuisines.

Phone Number: 422- 4323 Address: Manuel Bañón 260 – San Isidro www.matsueiperu.com

La Gloria – International (Fine Dining): La Gloria stands out as one of the most sophisticated and convincing Mediterranean cuisines in town. It is located in the heart of Miraflores.

Phone Number: 446-6504 **Address:** Atahualpa 201 – Miraflores www.lagloriarestaurant.com

Astrid & Gaston – International (Fine Dining): Founded by Gastón Acurio and Astrid Gutsche. Astrid & Gastón is considered one of the highest notes in the Peruvian culinary scene.

Phone Number: 242-5387 Address: Calle Cantuarias 375- Miraflores

www.astridygaston.com

La Huaca Puccilana - International (Fine Dining): The restaurant is located in a breathtaking setting: within the ruins of la Huaca Pucilana, an archaeological compound built between 200 and 700 AD by the early inhabitants of Lima.

Phone Number: 445-4041 **Address:** General Borgoño cuadra 8- Miraflores www.resthuacapucllana.com