



JOURNESE®

CURATORS of FINE TRAVEL®

CENTRAL & SOUTH AMERICA CULINARY DELIGHTS

With a world of inspirational cultures and flavors, including Spanish, African, European and Caribbean influences, Central and South America are a gastronomic wonderland. Experience Latin fusion cuisine utilizing chicken, fresh seafood, organic fruits and vegetables, and staples such as plantains, beans, rice and corn for a rich combination of ingredients and traditional recipes to tempt any palate. Explore the rich soils of Costa Rica and Colombia's coffee regions or the endless vineyards in Argentina. Sample the freshest ceviches in Peru, homemade tortillas in Belize or the comforting soups in Panama, for a delectable culinary journey .



continued

A Culinary Journey through Costa Rica

Costa Rica is the ultimate haven for organic fruits, vegetables, and its greatest export: coffee. With an international fusion of flavors, savor fresh ingredients and traditional dishes fused with a homemade flair and *pura vida* inspiration.

Below is just a sample of the immersive itineraries our Destination Specialists can create.

Day 1 | USA/GUANACASTE, COSTA RICA | Upon arrival in Liberia, board your private transfer to *The Westin Reserva Conchal, an All-Inclusive Golf Resort & Spa*, located on the stunning North-Pacific Riviera, for four nights in a spacious suite. Revel in a lagoon-style pool, pristine beach, championship golf, pampering spa, fun non-motorized sports and more.

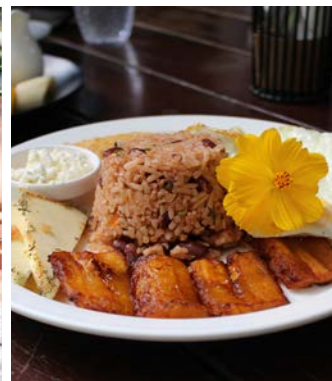
For dinner, toast your arrival with a signature red sangria at Manglar, before a fresh Niçoise salad with tuna filet or Chilean salmon. Or, dive into flavors of the Far East at Bamboo, from steamed beef gyoza to Pad Thai.

DAYS 2 - 3 | Discover a duality of nature from the unique wetlands to the tropical dry forest with a relaxing jungle boat cruise on the *Palo Verde and Coffee Excursion*. Located along the banks of the Tempisque River, take an in-depth look at Palo Verde's rainforest. Following lunch, visit The Beneficio Matambú to sip coffee and learn about the production of Diriá Coffee, from the growing of the plant to the treatment of the excess.

Unwind at the resort with an authentic taste of Italy at Faisanela, from sophisticated appetizers to delectable entrées. Savor classic spaghetti, risotto with sautéed shrimp or braised lamb shank, as you reminisce about your exciting day.

DAY 4 | Take a day trip to the nearby beachfront town of Tamarindo. This charming area offers shopping and many restaurants with ocean views. Enjoy the friendly service at La Palapa on the Beach as you sample the bright and fragrant ceviche appetizer or share the seafood skewer platter with giant shrimp, grilled mahi mahi and lobster tail, beautifully plated with crisp vegetables.

Celebrate this evening with a refreshing cocktail at Cauri Lobby Bar & Bistro. Sip a Evil Geisha, made with sake, Grand Marnier and passion fruit juice as you watch the sun setting over the golf course.



DAY 5 | GUANACASTE/ARENAL | Soak in nature sights and biodiversity on the three and a half hour private transfer to *The Springs Resort and Spa* in Arenal for three nights in an elegant guestroom. Indulge in this premier resort, boasting picturesque volcano views and featuring 28 natural hot springs, pools and waterfalls, spa, discriminating dining, and a wildlife preserve.

Partake in mouth-watering, chef-created fusion fare in Las Ventanas utilizing the finest ingredients including prime beef, fresh seafood, pork, vegetarian dishes and homemade pastas, complete with heavenly desserts using natural fruit flavors.

DAY 6 | Energize yourself with an exciting rappelling adventure on the *Pure Trek Canyoning Excursion*. Get in touch with nature as you keep an eye out for unique wildlife, rappel down four waterfalls and a rock cliff, for a fun, adrenaline-filled experience.

Enjoy a tasting menu in Tres Cascadas with an array of salads with house-made dressings, soups, fresh baked breads and signature entrées including arroz con pollo and enchiladas.

DAYS 7 - 8 | Immerse in nature and adventure at the Club Rio Outdoor Center or enjoy the onsite Wildlife Sanctuary, then satisfy your palate with a traditional Tico dining experience at Rancho Club Rio. With views of Arenal River, indulge in fresh ceviche, guava churrasco steak or arroz con mariscos (seafood) with a favorite homemade chiribiscos for dessert – a Costa Rican version of gelato.

After a scrumptious breakfast with your last cup of rich Costa Rican arabica coffee, relax in your private transfer to the airport. Board your homeward flight and begin planning your next vacation enhanced with more delightful culinary surprises.



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INSIDER TIDBITS

- Corn is a vital staple in Central American cuisine, from fresh grilled on the cob elote to being simmered in caldos (soups). It is commonly turned in to masa (dough) that is the foundation for tortillas, tamales, pupusas and sopes.
- Asado is popular in South America. More than just a dish, it is a technique for grilling meats and can also represent a social event or barbeque gathering. Traditionally beef, chicken, pork and sausages are cooked on an open flame, cast-iron grill or an adobe horno (adobe outdoor oven).
- The hot and humid climates of Central and South America are ideal for growing coffee. In particular Arabica and Robusta beans thrive in the mountainous and higher altitude areas. The coffees produced here tend to have medium acidity, full body with rich, caramel-like sweet flavors.



BELIZE CULINARY RECOMMENDATIONS

AMBERGRIS CAYE

Elvi's Kitchen | Popular with locals and visitors alike for more than 40 years, enjoy food prepared by beloved Doña Elvia. Relax to the live music as you taste the street corn werved two ways, shrimp mac 'n' cheese, pibil tacos or signature curry.

Palmilla Restaurant at Victoria House Resort & Spa | Boasting ocean views amid manicured grounds, delight in a casually refined experience. Awaken your appetite with a rotating selection of Amuse Bouche options, followed by fresh conch ceviche, cashew crusted grouper, beef tenderloin or grilled lobster, ending with a delicious molten lava cake or pear and dulce de leche donuts.

The Hidden Treasure Restaurant | As San Pedro's best kept secret, hidden away on a back street, discover fine dining in a rustic yet elegant setting. Feast upon chimichurri pork chops, Caribbean jerk shrimp and eggplant parmesan followed by a refreshing Caye lime pie, all while swaying to the beats of the live local musicians.

BELIZE CITY

Celebrity Restaurant & Bar | A cozy, local favorite, savor delicious house specialties including fresh seafood, American classics and Mexican plates. From steaks and burgers, gourmet salads, pastas and ceviches to seafood specialties, spoil yourself with the extensive menu, saving room for homemade cheesecake.

PLACENCIA

Mare Restaurant at Turtle Inn | Dine under a towering vaulted thatch roof with incredible ocean views, where fresh seafood and traditional Italian cooking meet. The daily changing menu offers everything from gazpacho and sea-salt crusted fish to pizzas from a wood-burning oven and a weekly, traditional Dutch Indonesian Rijsttafel (rice table) dinner.

Tutti Frutti | Touted as the best gelato in Belize, delight in homemade creations utilizing the freshest fruits and purest ingredients. Savor exotic flavors such as mangoes, soursop, coconut, lime and pineapples then mix in your choice of panacotta, pistachios, roasted figs, chocolates, nuts and more.

HOPKINS BAY

Love on the Rocks | Offering an ancient Mayan technique, this is a fun and unique experience in which you cook your locally grown and sourced ingredients on a hot lava rock stone at your table. Top it off with a great cocktail and exceptional service.

SAN IGNACIO

Pop's Restaurant | The best way to start the day, enjoy a hearty home-style breakfast at Pop's. Try Belizean specialties such as scrambled eggs with chaya (similar to spinach), fry jacks stuffed with eggs, bacon, ham, sausage or stewed chicken, plus omelets, breakfast burritos, waffles, fresh fruits and more.

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BELIZE CULINARY TIDBITS

As one of Belize's cultural influences, sample classic Creole dishes such as rice and beans, stew chicken, and Boil Up, a mixture of vegetables, eggs and fish served with a dumpling cake.

Seek out some world-class chocolate made from Belize's renowned cacao beans. Try the decadent bars and brownies at Belize Chocolate Company in San Pedro, take a tour of Ixcacao Chocolate if you are staying in Placencia, and savor the melt-in-your-mouth fudge at Moho Chocolate Shop.

COSTA RICA CULINARY TIDBITS

For an authentic taste, try its most famous dish, gallo pinto made of rice and beans with onions, peppers, spices and Lizano sauce, or a local version of Olla de Carne, a stew made with chunks of beef, plantains, yuccas, sweet potatoes and camotes.

Keep an eye out for open-air, roadside fruit stands. You'll find mangos and bananas but also more lesser-known fruits such as manzana de agua (water apples), guanábana (soursop), carambola (star fruit), mamón Chino (rambutan), mamey, and marañón (cashew fruit).



COSTA RICA CULINARY RECOMMENDATIONS

ARENAL

Don Rufino Restaurante | Upscale yet casual, savor eclectic, modern fare infused with local flavors and ingredients at this popular restaurant. Delight in organic meats, chicken and fresh seafood, some seasoned with chocolate, coffee, and tarragon.

Nostalgia Wine & Tapas at Nayara Gardens | From Latin American to European vintages and cuisine, sip and savor five courses paired with a different wine with each course as you bask on an open-air terrace. Sample a fish mosaic with coconut and ginger coulis, nut crusted lamb rack and dark chocolate ganache with cardamom and chantilly for a truly distinctive evening.

Soda La Parada | Set in the heart of La Fortuna and popular with locals for its reasonable prices and expansive menu, enjoy fresh sea bass and shrimp, barbeque meats, super burgers, pizzas and vegetarian options, plus a full buffet and bakery.

CENTRAL VALLEY

Private Dinner at Pacure Lodge | Extraordinary and unique, romance abounds with a candlelit dinner by the riverbank or suspended in a thatched-roof "nest" 60 feet up in the canopy. With a well-stocked wine cellar, evolving menus and hotel-grown organic ingredients, relish a magical night under the stars.

GUANACASTE

Makoko at El Mangroove, Autograph Collection | For an exciting gastronomical journey, Makoko utilizes organic, farm-to-table ingredients to create a distinct menu offering well-presented, beautifully prepared Costa Rican cuisine.

Rio Bhongo Restaurant at Andaz Costa Rica at Peninsula Papagayo, Costa Rica | Overlooking Culebra Bay, gaze at tranquil views as you immerse in Latin flavors, revel in traditional casados, fried shrimp or hearts of palms salads, coffee rubbed tenderloin and tacos with fish, skirt steak, pork and vegetarian options.

Seasons Tamarindo | Dine outdoors on gourmet Mediterranean fusion in Tamarindo with abundant seafood, vegetarian, vegan and meat options. Can't decide ... share some of their small plates with your table, from elegant tuna tartar, sashimi and black miso fish to cauliflower tabuleh, shrimp scampi and delicate chicken liver pate.

Soda Las Palmas | Renowned for its local flavors and experience, this quaint family owned gem just outside of Tamarindo offers an authentic menu you won't want to miss. Made fresh daily, indulge in gallo pinto with the option to add a variety of meats and seafoods or Mondongo, a slow-cooked tripe soup or tender beef short ribs.

MANUEL ANTONIO

La Luna Restaurant at GAIA Hotel & Reserve | Boasting rainforest and ocean views in an open-air setting, savor an extensive menu of innovative vegan choices, tenderloin steaks, plantain and coconut-crusted mahi mahi or succulent barbequed pork ribs.

PUNTARENAS PROVINCE

Puddlefish Brewery & Tasting Room | This boutique brewery is inspired by surf, sail and sea with beers ranging from traditional to experimental. Visit the "The Kitchen on Side Street" for a small menu of gourmet pub fare to pair with their craft beer.

SAN JOSÉ

Doka Estate Coffee Experience & Oxcart Factory | Ideal for ardent coffee lovers, learn about the plantation and its gourmet coffee process from sowing and harvest to processing and roasting. Delight in a coffee tasting before a visit to an oxcart factory and a delicious lunch.

Grano de Oro Restaurant | Relish fine dining in an elegant setting with French Mediterranean and tropical influenced fare. Savor alluring dishes such as the foie gras crème brûlée with caramelized pears, homemade ravioli, slow roasted veal and red snapper filet with an orange béarnaise.

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PANAMA CULINARY RECOMMENDATIONS

PANAMA CITY

Bruttito | Located in the Multiplaza Panamá with trendy decor and the highest quality ingredients, be tempted with all day brunch dishes such as the Benedictino or sample bites of KFC buns, fresh sushi, tuna poke and flavorful upgraded paninis.

La Fabrica | This authentic brewery and gastro bar features thematic evenings with live music, food challenges including the Great Temple (finishing a huge burger in 18 minutes) and a friendly staff. Be sure to try the homemade bread, Moroccan-style fish or appetizer tower, paired with an ice-cold cerveza.

Santa Rita Casco Viejo | With a fusion of old and new world and dishes designed to surprise diners, this Spanish tapas bar and Argentine grill delights guests with smoked salmon rolls with capers and tomatoes, roulade stuffed chicken and an impressive wine list.

Texas de Brazil | Carrying on the Brazil tradition known as churrasco, meats are prepared guacho style (slow roasted on an open fire), then carved directly at your table. Savor 18 types of cuts from steak, ribs, lamb, chicken sausages and bacon wrapped or crusted options, served with salads, grilled vegetables, house-baked cheese bread and fried plantains.

Tomillo | Simple yet delicious, these tapas-style Caribbean and Central American influenced dishes are designed for a romantic evening or for sharing with friends and family. Be seated in the terrace bar, main hall or private room while enjoying the charcoal and wood-fired fare and cured onsite meats, fishes and cheeses.

PANAMA CULINARY TIDBITS

Sample the beloved national dish, sancocho, a chicken stew with corn, root vegetables and the secret ingredient, an herb called culantro (similar to cilantro).

Fruit juices are widely popular. Sip Naranjilla, made from fruit lulo and mixed with lemon juice, ice and sugar, plus, add a dash of rum for an adult version. Or, try unique flavors such as the creamy flavor of guanabana or tomate de arbol (tomato tree).

PLAYA BLANCA

Tierra y Fuego at The Westin Playa Bonita Panama | Sophisticated and refined with bolo frescoes and ocean views, this sleek steakhouse boasts tempting specialties infused with Latin spices. Enjoy bites of succulent rack of lamb, juicy New York strip, or signature 12-ounce churrasco skirt steak.

PLAYA BONITA

La Fogata | Satisfying seafood enthusiasts for more than 20 years, be pampered with great service as you begin with a shrimp cocktail or garlic clams, then relish the shrimp salad with a homemade dressing or share the mixed plate with lobster, octopus and shrimp.

Pipa's Beach Restaurant | An authentic feet-in-the-sand experience with sea views and tropical cocktails, enjoy the rotating menu of fresh seafood. Be tempted by favorites such as Thai prawns, Peruvian-style ceviche, decadent crab claws with three sauces, whole fried fish and garlic clams.

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ARGENTINA CULINARY RECOMMENDATIONS

BUENOS AIRES

Chori | Putting a modern twist on a the classic choripán (sausage sandwich), this popular and lively Palermo corner boasts bright yellow cartoon pop art. Order at the counter to sample traditional ahumado (chorizo on cheese bread) or more inventive creations like pork sausage with kimchi or wild boar with pickled vegetables.

Dinner & Tango Show at La Ventana | Explore San Telmo, known as the tango district, with origins dating back to 1880. Featuring a mixture of Cuban and Spanish rhythms, delight in a spirited show, and fine wines with local fare including spicy meat empanadas, a chimichurri sirloin, breaded milanesa or the catch of the day.

Elena at Four Seasons Hotel Buenos Aires | This stunning two-story space glows with light and features the finest meats straight from the grill and an impressive wine list. Sample signature favorites from a charcuterie plate with kobe bresaola and cured duck breast to dry-aged t-bone steaks or grilled octopus with huanchahina.

Salvaje Bakery | Walk right in to this converted old garage to an open-kitchen and the best bread in town. Have the barista whip up a great flat white and try a simple Argentine bread basket breakfast with a choice of butter, jam, dulce de leche or olive oil.

ARGENTINA CULINARY TIDBITS

A popular street food, empanadas translates to wrapped in bread. These baked or fried dough pockets contain everything from chicken, beef, chorizo, seafood and veggies to fresh fruit for a sweeter option.

Argentina's go-to condiment is chimichurri, typically made with parsley, garlic, olive oil, oregano, vinegar and chili pepper. Most locals like to add their own flare to the sauce. Enjoy it on empanadas, grilled meats, as a bread dip and more.

Be sure to try alfajores, the country's most consumed cookie. These small shortbread sandwich cookies utilize various jams and mousses as fillings, but the most popular choice is dulce de leche.

EL CALAFATE

Buenos Cruces Restaurant | The perfect compromise for meat eaters and vegetarians alike in a casual atmosphere, be sure to try the stuffed ravioli, noodle stir fry or veggie burgers, and for the carnivores sample thick steaks, braised lamb or slow roasted pork.

MENDOZA

Restaurant Terruño | Set with the winery of Club Tapiz and reminiscent of a Renaissance villa, all of the olive oil, vegetables, eggs and dried fruit are produced onsite. Pair the best of Mendoza wines with a selection of goat, rabbit, trout and top quality meats.

Wine & Olive Experience, Maipu-Lujan de Cuyo | Learn from expert winemakers and olive oil producers on a visit to a family-owned factory to taste olive oils and pastes with homemade breads, then tour regional wineries, savoring tastings and a delectable lunch.

PUERTO IGUAZÚ

Aqva Restaurant | Located in the city of Iguazú Falls, enjoy fish from the Paraná and Iguazú rivers including pacu, surubi, dorado, salmon and Patagonian tooth fish, plus handmade pastas and chicken, pork and lamb dishes. For a great variety, try the local specialties antipasti with fried manioc, fish tarts and corn pies.

Restaurante La Rueda 1975 | For more than 40 years, this family owned establishment has combined exotic regional products with international fare. Enjoy local river fish, premium fire-roasted meats and pastas kneaded to perfection daily. Pair your meal with a bottle from their extensive wine cellar.

USHUAIA

KUAR Resto & Bar | Overlooking the Beagle Channel, this sophisticated eatery highlights Patagonian smoked foods, tapas, exquisite cheeses, seafoods and delicious brusquetas. Being with mussels gratin, then relish the brie covered trout or grilled loin.

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COLOMBIA CULINARY RECOMMENDATIONS

BOGOTÁ

Harry Sasson | Touted as one of Colombia’s most famous chefs, this flagship restaurant offers trailblazing dishes infusing Latin American and Mediterranean flavors, from premium meats and seafood to indulgent pastries and desserts, plus an extensive wine and champagne menu for a must-visit dining experience.

Leo | Emphasizing the art of food pairing, Colombian chef Leonor Espinosa commands an authentic, fine dining experience. Choose from a multi-course menu of innovative flavors and utilizing the country’s biodiverse producers and growers, sommelier paired wines and territory cocoa and coffees.

Mesa Franca | Set inside a chic converted mansion, indulge in innovative cocktails along with tantalizing farm-to-table small plates from grilled beets, fresh burrata, seafood and vegetable options, to pork belly, curry prawns and spicy chicken for a modern twist to delectable cuisine.

Ushin Japanese & Grill at Grand Hyatt Bogotá | Umami flavors paired with breathtaking views from the 14th floor offer an elegant dining experience. Feast upon sashimi and sushi favorites, uramaki favorites of dragon rolls or niku flambée and stir fry bowls or entrées such as teriyaki salmon and golden tomahawk.

CARTAGENA

Carmen | Housed in an elegant and intimate mansion, be awe-inspired as modern techniques and creative preparation bring dishes to life. Sip your craft cocktail as you dine on savory empanadas, decadent crab and snapper, lobster and tomahawk steaks with a tasting of four home-made ice creams for dessert.

Donjuán Restaurant | A fusion of Caribbean and European flavors, bistro-style ambience and celebrated guests, be sure to make reservations at this Colombian favorite. With a casual approach to fresh cuisine, whet your appetite with salads, tartars, tacos, tenderloins, risottos, and local seafood, finishing with a sweet coconut chocolate ganache or flambéed pineapple.

COLOMBIA CULINARY TIDBITS

One of the oldest markets in Bogotá, the colorful Plaza de Mercado de Paloquemao engages all five senses with flowers, herbs, fruits, vegetables, meat fish and more.

Typical Colombian fare is characterized by a combination of indigenous and European recipes. Be sure to try ajiaco, a chicken and potato soup, and bandeja paisa, made with red beans, chorizo, arepa, chicharron, meat, rice and a fried egg.

Listed as a UNESCO World Heritage Site, Colombia’s famous Coffee Triangle is located in the center of the western Colombian Andes and boasts the second largest coffee producer region in the world, after Brazil.

Getsemani Cooking Class | Discover the secrets of preparing Colombian pastries such as carimanlas and arepas de huevo, and learn how to cook a main course including classic ceviche, fish sancocho or mote de queso soups with a hands-on experience.

The Terrace at Hotel Charleston Santa Teresa | Epicurean delights await on the top floor of the hotel with spectacular city and sea views. Offering a casual atmosphere and the freshest seafood, enjoy bites of a prawn cocktail or fish ceviche, organic salads with langostino, chicken or salmon and filet or pasta entrées.

MEDELLÍN

Café Zorba | An unassuming gem in the El Poblado district, embrace a welcoming Bohemian vibe, live music and artistic talents at this eclectic hot spot. Savor fun-flavor combinations from a vegan-friendly menu, various tapas, mouth-watering pizzas, cakes and pastries, saving room for the decadent chocolate mousse.

Restaurante La Provincia | Sophisticated dining at its best, delight in Italian and French-inspired fare in an elegant setting. Offering seafood specialties, sample everything from crab soup in coconut milk, beef carpaccio and scallop risotto, paired with the perfect varietal and ending with a arequipe lava cake with ice cream.



THE TERRACE AT HOTEL CHARLESTON SANTA TERESA



USHIN JAPANESE & GRILL



RESTAURANTE LA PROVINCIA





PERU CULINARY TIDBITS

Coast, mountain and jungle - each geographical region offers its own traditional dishes and local ingredients. You'll find quinoa in the mountainous areas, limes and grapes along the coast and yuca roots and river fish like Paiche from the jungle.

Sip on a pisco sour, a brandy-like liquor that comes in an array of flavors including pisco acholado, italia, mosto verde and quebranta, with distillery visits available throughout Lima.

A favorite night-time snack, street vendors dish out anticucho by the dozens. These meaty skewers are sometimes made with beef but most choose the cow's heart, flame grilled and smothered in zesty garlic and chili sauce.



PERU CULINARY RECOMMENDATIONS

CUSCO CITY

Cicciolina | Pleasant aromas greet you from the open kitchen as the intimate ambience and attentive staff create a warm atmosphere. Experience Mediterranean flavors and tasty small plates from pan-fried scallops to squid-ink pasta, paired with a fine vintage from their extensive collection.

Pachapapa | Located in the bohemian district, this rustic open courtyard diner specializes in high-quality Andean cuisine. Savor oven-fried trout and anticucha de alpaca (skewers of tender alpaca meat in local spices). The culinary daring should try cuy, a whole-roasted guinea pig.

LIMA

Astrid y Gastón | This husband and wife team offers creative flavors set in Casa Moreyra, an 18th-century hacienda. An engaging 12-course tasting menu encourages travelers to appreciate fine Peruvian cuisine, each bite perfectly paired with a sommelier chosen South American wine.

Costazul Seafood | Providing an exquisite Peruvian culinary experience with the freshest ingredients at affordable prices, sip a refreshing passion fruit pisco sour as you feast on octopus muschame, catch-of-the-day ceviche or a creamy seafood rice with tiger milk.

El Tío Mario's | Visit this street food favorite in the bohemian Barranco neighborhood for the popular anticuchos (beef heart skewers). Simple, delicious and fast, enjoy yours with a side of roasted corn and potatoes and a glass of chicha morada, a purple corn drink similar to grape soda.

Evening Lima Gourmet Experience | As the sun sets, stroll the trendy gourmet route showcasing mouth-watering menus. Learn native secrets as you create the famed local drink, pisco sour, savor a Peruvian dinner and sweet sorbet finish in the Barranco District.

La Lucha Sanguchería Criolla | An incredibly popular sandwich shop in the Miraflores district, enjoy bright, airy spaces and an open-kitchen. All meats and breads are prepared onsite to the highest standards. Be sure to try the chicharon with sarsa creole, the suckling pig with house tarter or the Hawaiian burger while enjoying a refreshing frozen pineapple juice.

MACHU PICCHU

Qunuq Restaurant at Sumaq Machu Picchu Hotel | Blending Andean roots, local ingredients, the Incas' culinary legacy and contemporary techniques, these authentic menus will delight guests. In addition to the regular menu, try the Flavors of the Andes: Apucc Mikhuna tasting menu, which in Quechua means "foods that the mountains bring us."

SACRED VALLEY

Chuncho | Translated as native and wild, the chefs revive traditional dishes utilizing organic and seasonal ingredients from their farm and nearby community. Tempt your palate with a regional stew called kapchi prepared with kallampa mushrooms, a roasted cuy or vegetarian-friendly Meriendita. Save room for dessert as the quinoa pudding or chocolate truffle are tasty.

Q'anela | This Peruvian steakhouse in Ollantaytambo features generous portions and personalized dishes. Start with the fava beans with Maras salt, then savor star dishes such as the aji de gallina (spicy creamed chicken), alpaca lomo saltado (similar to a stir fry) or trout tiradito (crudo).

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