

Ā T E M P O R A L

HOTELITO EN LIMA

Lima - A Tasty Getaway

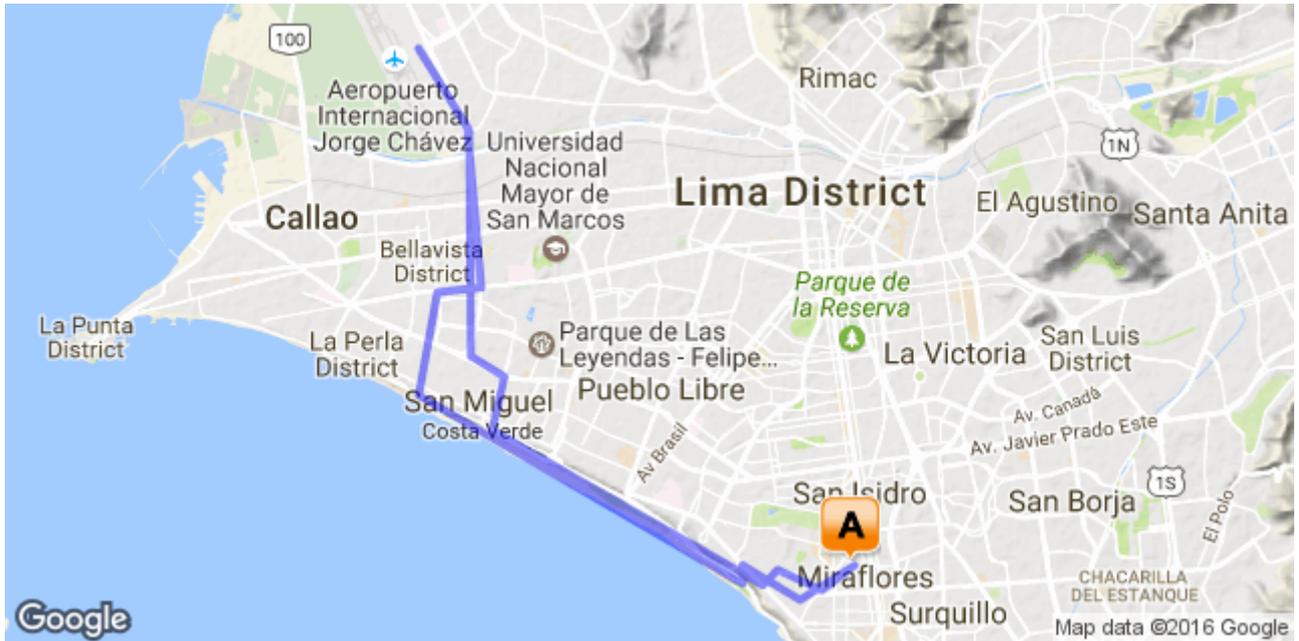
Sample Itinerary



Lima - A Tasty Getaway

Miraflores

4 Days / 3 Nights



Overview

- Welcome drink.
- 3 nights at selected category for 2 Pax.
- 3 a la Carte Buffet Breakfast per Pax.
- 3 afternoon Appetizers + Teatime per Pax.
- Vehicle with Chauffer for nearby transfers dependent on availability (pickup and drop-off only).
- WiFi Hotspot inside the Hotel and throughout Lima.
- Knowledgeable Gourmet Concierge with Access to our curated list of recommended restaurants in Lima, who will also assist you with the desired reservations.
- Transfer to the selected restaurants, dependent on availability.
- 1 Gourmet Activity for 2 Pax (½ Day for the Foodies)
Pisco Tasting and Learning how to make a Pisco Sour from scratch.

Accommodation	Destination	Nights	Basis
Atemporal Hotel	Miraflores	3	B&B

Key

RO: Room only

SC: Self Catering

HB: Half Board

B&B: Bed and breakfast

B, B&L: Bed, breakfast and lunch

D, B&B: Dinner, bed and breakfast

FB: Dinner, bed, breakfast and lunch

FB+: Dinner, bed, breakfast, lunch and activities daily

FI: Fully inclusive

Day 1: Atemporal Hotel, Miraflores

Miraflores

Peru's capital is a bustling modern metropolis and culinary mecca. It is the perfect place to shop, dine at some of the world's finest restaurants and visit museums and galleries showcasing Peru's thriving contemporary arts scene and fascinating and complex colonial and pre-Colombian past.

Overnight: Atemporal Hotel

Marrying an eclectic sense of modern urban cool with an old school service ethic that anticipates guests' every need, Atemporal is the perfect refuge for discerning travelers interested in exploring contemporary Lima.

Housed in a revamped 1940s mansion in the chic Miraflores district, this nine-room hotelito comes from the same award-winning design team behind Hotel B - Ignacio Masías, Sandra Masías and Jordi Puig - in the neighboring district of Barranco, and Titilaka, the boutique lodge on the shores of Lake Titicaca. The informal and relaxed atmosphere breaks down the barriers between visitors and the friendly, knowledgeable staff, making this one-off luxury townhouse a perfect cozy refuge, where guests can decompress and recharge their batteries between adventures in Peru's vibrant capital.



Recommended

Rafael Restaurant

Rafael Restaurant

Rafael Restaurant is housed in a vivid red 1920s house with a modern interior and Art Deco feel. This warmly welcoming restaurant serves Peruvian fusion with Mediterranean influences. The owner, Raphael Osterling counts among the best-known chefs in the region and has made a name for himself with authentic takes on Peruvian dishes. In the dining room, Osterling's impressive collection of modern art is displayed. The restaurant also has a well-stocked bar.

Included

Bed & Breakfast

Day 2: Atemporal Hotel, Miraflores

Day Itinerary

Step off the beaten path and take a local, gourmet, hands-on approach to discovering why Lima has been declared the top foodie destination in the world for the last three years!

WHAT'S INCLUDED:

- Organic Peruvian coffee at a traditional roastery.
- Exotic Peruvian fruit lucuma milkshake at secret garden café.
- Visit to a local market.
- Tasting of fruits & local products.
- Cebiche & Algarrobina Cocktail class with head chef at top Lima restaurant.
- Gourmet Peruvian lunch & dessert amid pre-Incan ruins at Cala restaurant.
- Pisco session with tasting and Pisco Sour lesson.

Activities

Half day for Foodies
Lunch Cala Restaurant
Pisco Sour Tasting

Recommended

Central Restaurante

Half day for Foodies

Cala Restaurant

Cala is a chic dining option on the city's waterfront with an impressive selection of dishes. The dining room is upstairs, with a wall of glass on the ocean side. Cala offers inventive Peruvian nouvelle cuisine, emphasising fresh seafood, and signature dishes include grilled grouper served with olive gazpacho, lamb ravioli with squash confit, and grilled tuna on polenta. The desserts are unique and some are made with fruit found only in Peru.

Pisco Sour Tasting

Central Restaurante

Celebrating the diversity of Peru, Central Restaurant is the flagship restaurant of Peruvian chef, Virgilio Martínez Véliz, serving as his workshop in the investigation and integration of indigenous Peruvian ingredients into the restaurant's menu. Produce from the restaurant's urban garden and the promise of only the purest of water from the restaurant's in-house filtration system feature strongly.

Included

Bed & Breakfast

Day 3: Atemporal Hotel, Miraflores

Recommended

El Mercado Restaurant

Astrid & Gastón Restaurant

El Mercado Restaurant

El Mercado was created out of a curiosity to experience new formats within Peruvian cuisine deeper into its roots. El Mercado is a true homage to Peruvian Cuisine. As one would expect from its name, this restaurant is in permanent dialogue with its sources—the sea, producers, fishermen, cattle raisers, etc.—establishing an unbreakable link of unyielding affection and respect.

A courtyard full of vegetation and an open kitchen reflects a jovial, creative, and free-flowing cuisine, always guided by the principles of Peruvian cooking and based on its traditional ingredients. Rafael Osterling, the chef, has studied the tradition of Peruvian cuisine, its influences, and the many cultures of early settlers to Peru from around the globe. He has embraced those flavors and techniques to share his passion with his guests at El Mercado. This open-air establishment has a bar and offers live entertainment.

Astrid & Gastón Restaurant

In 1994, Gaston Acurio and Astrid Gutsche, newly arrived from studying culinary arts in Paris, founded the Astrid & Gaston Restaurant in a small house in the district of Miraflores. In the beginning very French, in line with the global trend. Then, over the years, decidedly Peruvian; willing to reassess ingredients and recipes, and with the clear goal in mind of promoting Peruvian cuisine in the world. Today, this restaurant in the bustling district of Miraflores is where Peruvian food meets haute cuisine. It is advisable to make your reservations well in advance as it is not easy to get a table at short notice.

Included

Bed & Breakfast

Day 4: Departure

Recommended

Maido Restaurant

Maido Restaurant

The birth of Maido is the result of chef Micha's passion for Nikkei food. It is a fervent and unique love, Peru always being his source of inspiration. The landscapes, the products and the creativity of the Peruvian people are the ingredients that play in his mind and inspire his work.

Here the cook is not the protagonist, but it is the top quality ingredients that promise the artist the creation of the unique work of art. It looks for customers to live a genuine Nikkei experience. This wonderful cuisine is the reflection of the Japanese influence on the Peruvian gastronomy. The ingredients of both cultures complement each other as if they had been born to be one. It is an honest cuisine with unique textures and flavors.

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