

A photograph of two men in a kitchen. The man in the foreground, wearing glasses and a grey t-shirt, is holding a blue bowl filled with sliced mushrooms. The man in the background, wearing a plaid shirt, is peeling a yellow fruit. On the counter, there is a bottle of cooking oil and some other ingredients.

What
a trip

GETTING AROUND

A FREE TRAVEL GUIDE
FOR TRAVELERS LIKE YOU

Pisco, Ceviche and Music

— Lima —

whatatrip.pe

Pisco, Ceviche and Music

Immerse yourself in authentic local life by exploring a nearby market, savoring Andean snacks, and learning to make Pisco Sour. Explore the history and culture of Ceviche, enjoy Pisco Chilcanos, learn about Pisco production, and culminate the experience with music and a delicious Peruvian dessert.

	Category	Lima Food Tours
	Type of tours	Attractions, culture, history, and food.
	Type of service	Group tour
	Duration	5 hrs.
	Max. Altitude	75 m.s.n.m
	Difficulty	Easy
	Language	English and Spanish.
	Places to visit	Miraflores, San Isidro, local market, and local restaurants.

You will meet our host at their home, and together you will head out to explore the nearby local market, where you'll have the opportunity to meet passionate local vendors. At their picturesque stalls, they will provide fresh and colorful products that are the essence of Peruvian cuisine. This will be an authentic immersion into the everyday life and culinary culture of the region.

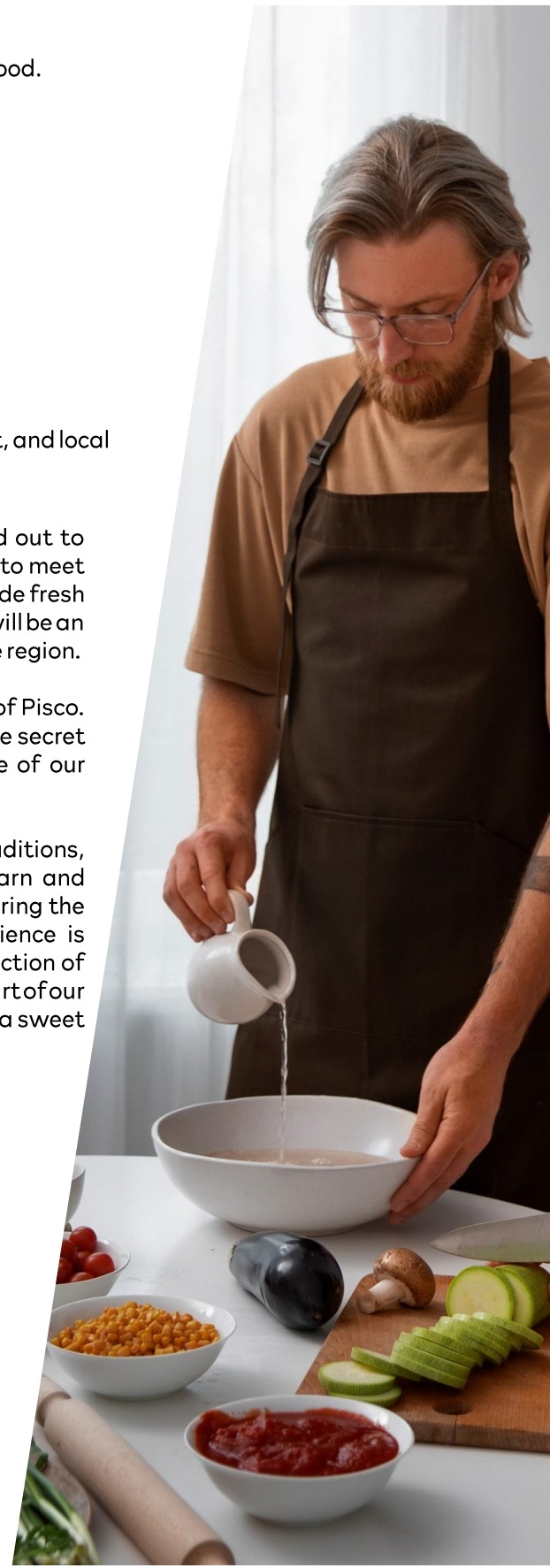
You'll return to the host's home, where you'll taste different types of Pisco. You'll learn about the history of this flagship drink and discover the secret formula to prepare the delicious 'Pisco Sour,' an iconic beverage of our country that you'll enjoy making from start to finish.

While sharing our stories with deep respect for our roots and traditions, you'll dive into the fascinating world of Ceviche. Here, you'll learn and participate in the authentic preparation of our flagship dish, exploring the fresh flavors and ingredients of the Peruvian coast. The experience is complemented with Pisco Chilcanos, an introduction to the production of this cherished drink, and a musical surprise that will make you feel part of our culture. Finally, we will crown the evening with a Peruvian dessert, a sweet conclusion to this unique culinary experience.



Why book this tour with What a Trip?

- Enjoy a unique experiential journey.
- You Will get to know Peruvian culture, guided by local host.
- Visit a local market in Lima and interact with local people.
- Become an expert Pisco taster.
- Learn to prepare the best Ceviche in the world.
- Discover Afro-Peruvian music and be part of the celebration.



JOURNEY DESCRIPTION

- You will arrive at your host's house in the district of Lince.
- Meet the host, and together you will head to the local market.
- Encounter the famous "Caseras," market vendors, where you can learn more about the ingredients to be used.
- Return to your host's house, where you will begin with a tasting of different types of Pisco and learn more about their history.
- Initiate the preparation of the flagship dish: Ceviche. Learn the secret techniques of its preparation.
- Additionally, prepare a Pisco Sour, a fitting accompaniment to the Ceviche.
- Savor the prepared dishes while conversing with your host, gaining insights into the culture and daily life of Lima.
- The adventure is not over; after lunch, there is a musical surprise rich in culture, exploring Afro-Peruvian music.
- After joining the festivities and music, you'll receive a 100% Peruvian dessert to conclude the fantastic afternoon.



What is included in my tour?

- Visit to the local market in Lince.
- Preparation and tasting of Ceviche.
- Preparation and tasting of Pisco Sour and Chilcano
- Native snacks and dessert.
- Educational class on Afro-Peruvian music.



What is not included in my tour?

- Additional purchases.
- Transportation to the meeting point (manageable if required).
- Travel insurance.



Recommended additional services

Round-trip transportation to your host's home: Coordinate with our team the transfer service from your accommodation to the host's house, round trip, worry-free.



TRAVELER INFORMATION



What to bring?

- Water bottle.
- Comfortable footwear.
- Cash for souvenirs.



Tips and additional information

- Ideal tour for travelers interested in Peruvian gastronomy and history.
- Preparation and demonstration of 2 dishes and Peru's flagship drink.



Frequently Asked Questions

- ✓ **Can I stay at the visited restaurants or places?**
 - Certainly, but please remember that the tour will continue, and you might miss out on the other stops.
- ✓ **Are there additional costs during the tour?**
 - There are no additional costs included in the tour, but you have the opportunity to purchase more food, including takeout items, which would be an extra cost.
- ✓ **Is there a vegetarian or vegan option?**
 - The tour might not have vegetarian or vegan options at all stops, so it's best to inquire about these dietary preferences in a private tour.



Fun Facts

- Meet your host:

"I was born in Lima, a coastal city surrounded by chili peppers, fish, and lemons, where seafood is almost a religion. Since I was old enough to cook, I became passionate about ceviche – its majestic flavor, its countless varieties. I also learned from great masters to perfect my technique. In every country I've visited, I've prepared ceviche as Peru's flagship dish. I am passionate about both cooking and music, and my favorite instruments are my piano, a frying pan, and my knives."



Cancellation Policies

- **Super flexible:** Cancel this tour with more than 48 hours' notice from the tour start date and receive a 70% refund of the paid amount. If canceled within 48 hours, 100% of the amount is charged.
- Please check our terms and conditions:

<https://drive.google.com/file/d/1hWKAEQ3Zw4yJhyiZ4iq8hQWrghHbvFZR/view?usp=sharing>

*The information and detailed itinerary in this guide may be subject to changes without prior notice, with the intention of providing a better service or due to regulatory changes in each destination.



Related Tours



**CITY TOUR GASTRONÓMICO +
CLASES DE COCINA**



**MIRAFLORES FOOD
WALKING TOUR**



**LIMA DOWNTOWN FOOD
WALKING TOUR**

6 REASONS TO CHOOSE

What a trip

1. Book easy, fast and safe with specialist in travel design and management. Even last minute!
2. We adapt to your budget. We offer everything from low-cost options to personalized and exclusive experiences with tailor-made programs.
3. Travel with freedom and at your own pace. Book tours from a single day to your complete trip and customize them by including additional services.
4. Find a catalog with the best selection of tours: nature, adventure, culture, history, sports and much more!.
5. Book directly with a local agency that knows the destinations. Receive 24/7 assistance from our team and get access to exclusive rates.
6. You will support a 100% formal company. We are committed to responsible tourism and the economic and social development of our destinations as part of our DNA.



Now is time to ~~plan~~ your trip. live

How to book this tour?



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Cusco - Lima

\$ Payment methods

✓ Credit or debit card
(No extra fees or hidden costs)

✓ Local bank transfer

✓ Pay Pal

Contact information



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8:30 hrs a 21 hrs from Monday to Sunday



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