



The rich hues of the Amazon rainforest, the rolling hills of the Sacred Valley and the ancient ruins of Machu Picchu aren't the only slices of culture Peru has to offer. At each of the Inkaterra properties, authentic Peruvian food is at the heart of a guest's experience, cultivating local and organic produce to prepare traditional dishes, with a contemporary Inkaterra twist.





In the depths of the Amazon rainforest, Inkaterra Reserva Amazonica serves up specialties inspired by the flavours of the Amazon region, including a variety of delicate salads and fruits and a selection of bread, handmade on the premises. Guests can enjoy their tropical treats in the property's dining room, where a complimentary Pisco Sour awaits them at Cocktail Hour.



Also nestled within the Tambopata Reserve, Inkaterra Hacienda Concepción offers nutritional meals prepared using organic and local farm produce with special regional seasoning. Whilst dining at the lodge, the high ceilings and panoramic views of the forest give guests a truly Amazonian eating experience.





Fusing Andean cuisine and architecture with contemporary inspiration, Café Inkaterra at Inkaterra Machu Picchu Pueblo Hotel gives guests an authentic Peruvian dining experience in an intimate setting, overlooking the picturesque Vilcanota River. Preparing meals with innovative, fusion style flare Café Inkaterra is the perfect place to unwind and indulge after visiting Machu Picchu.



In the atmospheric dining room of Inkaterra La Casona, a 16th Century colonial manor in the heart of Cusco, guests can enjoy both national and international liquors. Fresh, natural and nutritious meals make creative use of local ingredients, uncovering the indigenous culinary secrets of the Inca Empire.



Those who stay at Inkaterra Hacienda Urubamba become fully immersed in the local farming community with the *Earth to Plate* initiative. Encouraging guests to harvest their own produce from the surrounding farmland, Earth to Plate the brainchild of executive chef, Rafael Casin. The

food guests don't farm themselves is purchased from the Inkaterra Asociación's Andean Farm Project, where cutting edge agro-ecological techniques are used to grow organic produce and medicinal plants.



Over the next month, we'll explore the culinary offerings across the Inkaterra properties, and the inspiration behind them. A gastronomic journey of Peruvian cuisine, the blog posts will take you from the heart of the Amazon to the Sacred Valley of the Incas, exploring the array of culinary offerings available across our properties. We can't wait for you to join our culinary adventure.