



# drink & eat



4 HOURS 30 MINUTES

US\$230

Sáenz Peña 204,  
Barranco, Lima. Perú.  
[hotelb.pe](http://hotelb.pe)

## FULL CULINARY EXPERIENCE

Let our chef take you on a culinary experience of a lifetime!

The tour begins with a sensory experience through the local market, tasting new and exotic fruits, and ends with a full-on cooking class.



## FOR FOOD LOVERS

Learn how to prepare these Peruvian classics



## SAN ISIDRO MARKET

Enter a typical local market accompanied by our Executive Chef and discover our rich variety of fruits and vegetables, while sampling some of the best. Visit the fish and seafood stand where their organoleptic qualities will be explained.



## BARRANCO

Return to Barranco for a coffee or tea tasting, where you will learn about the different methods of coffee making.

## BODEGA VERDE

Cross the Bridge of Sighs and stop at an organic cafeteria for a lucuma milkshake while sitting under that fruit tree.



## HOTEL B

Back at the hotel, learn all about our emblematic national cocktail: the Pisco Sour. Then, grab a shaker and prepare your own at Hotel B's Bar. The tour ends with a participatory class making fresh Ceviche, Lomo Saltado and, for dessert, Crunchy Custard Apple.



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2 HOURS 30 MINUTES

US\$175

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## COOKING CLASS

Master the art of Peruvian cooking with these classic dishes!

The tour begins with a Pisco Sour making class at the bar, then onto tasting new and exotic fruits, and ends with a full-on cooking class.



## FOR YOUR INNER CHEF

Learn how to prepare the local culinary essentials



## PISCO SOUR AT THE BAR

The experience begins with an interactive class of Pisco Sour making at Hotel B's Bar. Shake your way into learning how to prepare a Peruvian classic with our very own Bar Manager, recognized at the national Summit Awards in '18.



## PERUVIAN FRUIT TASTING

Step out into the Patio for some fresh air and spectacular view of our vertical garden. Here you will be introduced to a selection of exotic fruits commonly found at local markets for a tasting.



## COOKING CLASS

The best part of the experience includes a completely hands on cooking class with our Chef de Cuisine. Here you will learn to prepare Ceviche, Lomo Saltado (Sauteed Loin), and Crunchy Custard Apple.



# drinking



1 HOUR 00 MINUTES

US\$85

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## EXPRESS EXPERIENCE

Short on time? No problem.  
Learn the basics of our culinary art.

Pisco Sour and Ceviche, is there a better pair?  
Discover the secrets of their preparation together  
with our Bar Manager & Chef de Cuisine.



## DON'T MISS OUT

Learn how to prepare these Peruvian classics



## PISCO SOUR AT THE BAR

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## LET'S MAKE CEVICHE!

Step out into the Patio for some fresh air and spectacular view of our vertical garden. Here, our Chef de Cuisine will introduce you to the history of this typical Peruvian dish. Then you can try your hand at making your own Ceviche with fresh fish and locally sourced vegetables.

