



EXPERIENCES

Paris





eat B and drink



1 HOUR 30 MINUTES

US\$78

Sáenz Peña 204,
Barranco, Lima. Perú.
hotelb.pe

COCKTAIL CLASS EXPERIENCE

¡Grab a shaker and learn the secrets of mixology!

A class designed to educate and inspire with the history of alcohol, the origin of drinks and by demonstration of proper techniques.



SHAKE, SHAKE, SHAKE.

B BAR

Become an expert in the art of mixology. The experience begins with a detailed sharing of knowledge about spirits, recipes, and preparation techniques, along with other industry secrets.



COCKTAILS AND PAIRINGS

You will prepare 3 cocktails: 1 Pisco based, 1 Gin based and 1 Vodka based. Each will be paired with tasty tapas according to the profile of the cocktail. Every participant will have all the instruments and ingredients readily available for them to have fun with our bar and kitchen masters learning to prepare each item.





Eat and drink



4 HOURS 30 MINUTES

US\$ 254

Sáenz Peña 204,
Barranco, Lima. Perú.
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, a tasting of new and exotic fruits at our Patio, and ends with a full-on cooking class.



FOR FOOD LOVERS

COFFEE TASTING

This adventure begins in a specialized café offering a unique coffee tasting experience. You'll enjoy a variety of exquisite coffees and learn about different brewing methods. Get ready for a sensory journey that deepens your appreciation for this special beverage!



LOCAL MARKET

Enter a typical local market accompanied by our Executive Chef and discover a rich variety of fresh fruits and vegetables, sampling some of the best. Then, visit the seafood stall to learn about and taste the treasures of our maritime territory.

PERUVIAN FRUIT TASTING

Step out into the "Patio" for some fresh air and spectacular view of our vertical garden while you taste some of them.



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 Ceviche, Lomo Saltado and, for dessert, Crunchy Custard Apple.





eat drink and drink



2 HOURS 30 MINUTES

US\$ 176

Sáenz Peña 204,
Barranco, Lima. Perú.
hotelb.pe

COOKING CLASS EXPERIENCE

¡Dominates the art of Peruvian cooking with these classic dishes!

The tour begins with a Pisco Sour making class at the bar and ends with a full-on cooking class.



FOR YOUR INNER CHEF

PISCO SOUR

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 Summun Awards in 2018.



COOKING CLASS

Step out into the "Patio" for some fresh air and spectacular view of our vertical garden. Here you will have a completely hands-on cooking class with our Chef de Cuisine. You will learn to prepare Ceviche, Lomo Saltado (Sauteed Loin) and Crunchy Custard Apple.





eat and drink



2 HOURS 00 MINUTES

US\$ 121

Sáenz Peña 204,
Barranco, Lima. Perú.
hotelb.pe

FOOD EXPERIENCE

Discover de Peruvian's ulinary essentials and let pamper yourself by our Executive Chef with a meal.

Learn how to prepare Pisco Sour and Ceviche guided by our very own Bar Manager and Chef de Cuisine, then enjoy a meal in our bar.



TAJE ADVANTAGE OF YOUR STAY

PISCO SOUR AT HOTEL B'S 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 Summum Awards in 2018.



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 hands at making your own Ceviche with fish and locally sourced vegetables.



LET'S EAT

Finally, let pamper yourself by our Chef and enjoy of a classic Lomo Saltado, paired with a dessert and beverage.

Visit us and explore our gastronomic - culinary experience. Come and enjoy good moments.





Bar Eat and drink



1 HOUR 00 MINUTES

US\$94

Sáenz Peña 204,
Barranco, Lima. Perú.
hotelb.pe

EXPRESS EXPERIENCE

Shor 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.



PREPARE THE CLASSICS PERUVANS

PISCO SOUR

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 Summum Awards in 2018.



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 hands at making your own Ceviche with fish and locally sourced vegetables.





Eat and drink



1 HOUR 00 MINUTES

US\$94

Sáenz Peña 204,
Barranco, Lima. Perú.
hotelb.pe

PERUVIAN CHOCOLATE & COFFEE EXPERIENCE

¡Travel through Peru through coffee and chocolate!

Taste 3 chocolates with cocoa from different Peruvian areas, we will prepare a Peruvian coffee for you at the moment and will appreciate various techniques during the tasting. Finally, we will pair chocolate and coffee.