Little Black Book

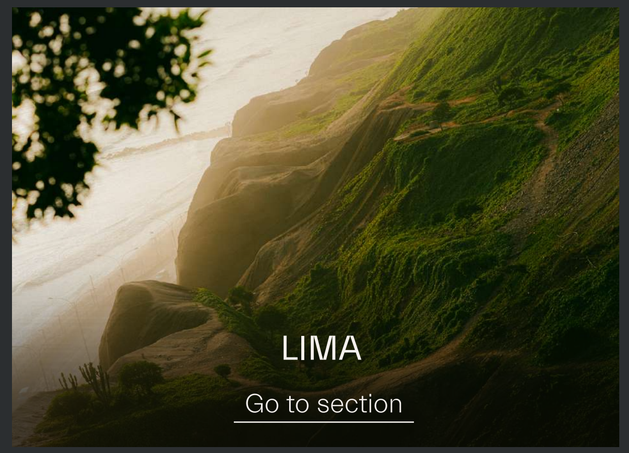
Curated through our local perspective, these are the places we recommend to enrich every stay, and connect more deeply with Peru.



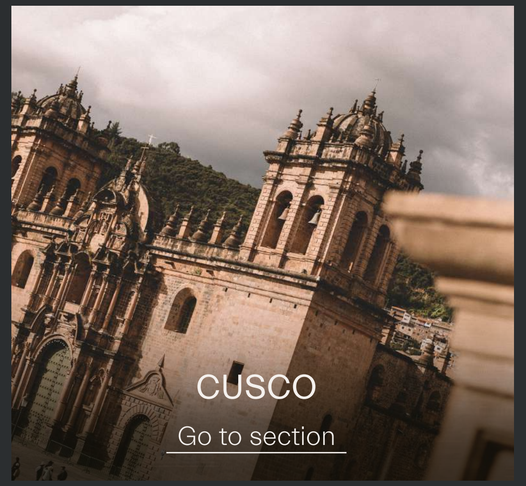
Andean

Inside this guide

Select a city to begin exploring its curated recommendations.







STAY UPDATED

Every recommendation links directly to its Instagram profile for the latest information.

EXPLORE NEARBY

Access a curated map for each destination to easily explore nearby recommendations.

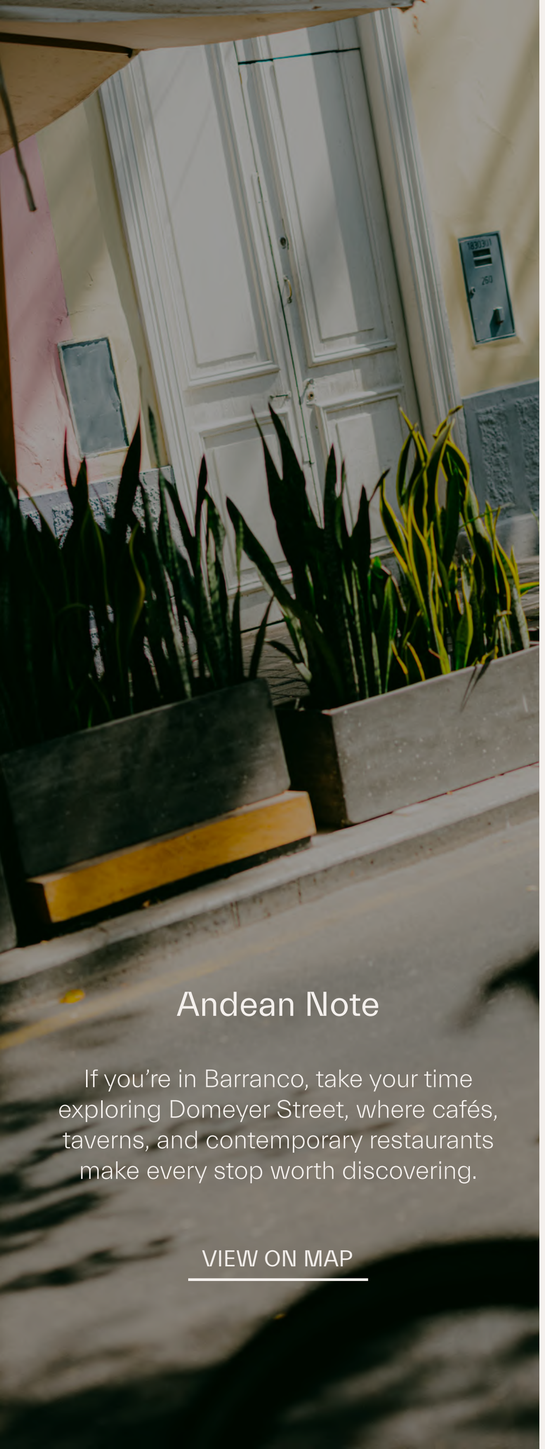
GOOD TO KNOW

Opening hours and operations may occasionally change with prior notice.

Lima

- PAN & CAFÉ 04
  Slow Mornings, Rich Flavours
- HERITAGE CUISINE 04
  A taste of every corner of Peru
- HUARIQUES 05
  Local Secrets, Worth Finding
- CEVICHE & SEA FOOD 05
  Taste of the Peruvian Coast
- NIKKEI 05
  Peruvian-Japanese cuisine
- AUTOR KITCHEN 06
  A Modern Take on Peru
- BAR & ROOFTOPS 06
  High Spirits, Local Roots
- SHOPS 07
  Objects with a Sense of Place

CURATED MAP



Andean Note

If you're in Barranco, take your time exploring Domeyer Street, where cafés, taverns, and contemporary restaurants make every stop worth discovering.

VIEW ON MAP

Pan & Café

Demo
Cosy Barranco café serving top Peruvian coffee and baked goods, from the Mérito restaurant family.

Mon-Sun, 8:00–21:00

Ok Café
A minimalist café where you can enjoy specialty coffee prepared to your preference.

Mon-Fri, 7:30–20:00
Sat, 8:00–20:00
Sun, 8:30am-18:00

Ciclos Café
An award-winning specialty coffee shop, known for its expertly brewed coffee.

Mon-Sat, 9:00–20:00
Sun, 14:00–20:00

El Pan de la Chola
Breakfast with sourdough bread, pastries, and fresh juices.

Mon-Sun, 8:00–21:00

Heritage Cuisine

Isolina
Classic Peruvian home cooking, served generously, and made to perfection.

Mon-Wed, 12:00–22:00
Thurs-Fri, 12:00–23:00
Sat, 9:00–11:00 | 12:00–23:00
Sun, 9:00–11:00 | 12:00–19:00

La Perlita
Cevichería and Creole tavern offering classic seafood.

Mon-Sat, 13:00–16:00
Sun, 13:00–17:00
Thur-Sat, 19:30–23:00

Awa
Seasonal cuisine spotlighting Amazonian ingredients.

Mon-Sat, 12:30–23:00
Sun, 12:30–16:00

Awicha
Traditional local cuisine with a modern flair.

Tue-Sun, 12:00–16:00 |
19:00–22:00



Huariques

Canta Ranita

Colorful hole-in-the-wall cevicheria located in the El Capullo Market in Barranco.

Mon-Sun, 12:00–18:00

Los Primos de San Juan

Peruvian cuisine rooted in neighbourhood flavours, elevated through contemporary technique.

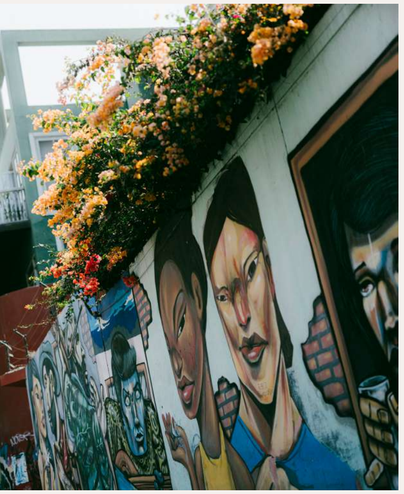
Mon-Sat, 12:00–21:30
Sun, 12:00–17:00

Crudo

Contemporary seafood cuisine centred on fresh, seasonal ingredients, and clean flavours.

Wed-Sun, 13:00–15:00 |
19:00–23:00

Ceviche & Sea food



El mercado

Daytime-only restaurant elevating Peruvian cevichería with global touches

Tue-Sun, 12:30–17:00

La Capitana

Neighborhood cevichería blending traditional flavours with contemporary flair.

Wed-Mon, 12:30–17:00

Nikkei

Osaka

A multisensory Nikkei experience, blending bold flavours, and immersive ambiance.

Mon-Thu, 12:30–23:00
Fri-Sat, 12:30–00:00
Sun, 12:30–22:00

Shizen

Refined Nikkei cuisine celebrating the balance of Japanese techniques, and Peruvian ingredients.

Mon, 19:00–22:30
Tue-Sat, 12:30–15:00 |
19:00–22:00
Sun, 13:00–16:00

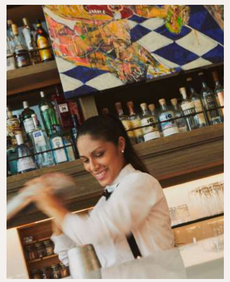
Maido

Ranked in The World's 50 Best, Maido offers an acclaimed Nikkei tasting menu.

Mon-Sat, 13:00–22:00







Autor Kitchen

Mérito

Ranked among Latin America's 50 Best, this intimate Barranco eatery blends Venezuelan, and Peruvian influences with creativity and soul.

Tue-Fri, 17:30–22:30
Sat, 12:30–15:30 |
19:00–22:30

Siete

A stylish space where Peruvian roots meet Mediterranean and Asian touches.

Tue-Sat, 13:00–15:00 |
19:30–23:00
Sun, 13:00–16:00

Kjolle

The colourful sibling of Central, offering a vibrant tasting journey through Peru's diverse ecosystems.

Tue-Sat 12:45–14:00 |
19:00–20:30

Rafael

A long-time favourite known for its elegant fusion of Peruvian, Italian, and Japanese cuisines.

Mon-Sat, 13:00–15:30 |
19:00–23:00

Clon

The casual offshoot of Mérito, with bold flavours, and a minimalist vibe.

Mon-Sat 12:30–15:30 |
19:00–22:00

Bar & Rooftops

Lady Bee

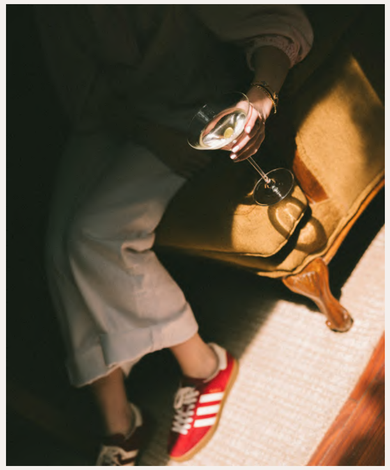
Award-winning bar with a fun vibe, inventive cocktails, creative dishes, and regular live music.

Mon-Thu, 18:00–23:30
Fri-Sat, 18:00–00:30

Kero by Osaka

Chic Nikkei lounge blending signature cocktails, Osaka bites, and DJ sets

Tue-Thu 19:00–00:30
Fri-Sat, 19:00–2:30



Cordial

Natural wine bar with seasonal dishes, vinyl tunes, and laid-back vibes.

Mon-Sat, 9:00–0:00

Sastreria Martinez

Award-winning speakeasy celebrated for its immersive concept, and inventive Peruvian-inspired cocktails.

Tue-Thu, 18:00–1:00
Fri-Sat,18:00–2:00

Juanito

Historic Barranco tavern known for classic drinks, butifarras, and a timeless local atmosphere.

Mon-Thu, 10:00–1:00
Fri-Sat, 10:00–2:00
Sun, 10:00–23:00

Shops



Escvdo

Modern fashion rooted in Peruvian heritage, blending ancestral weaving with ethical design.

Mon-Fri, 10:00–17:00

Puna Concept Store

A boutique showcasing designer textiles, furniture, home goods, and apparel.

Mon-Sat, 11:00–19:00

Las Pallas

Hidden gem in Barranco, offering unique handmade creations.

Mon-Sat, 10:30–17:30

Ka Concept Store

A collaborative space showcasing Peruvian art, design, and fashion from emerging local creatives.

Mon-Fri, 10:00–19:00 |
Sat-Sun, 11:00–18:00

Dédalo

Local handicrafts and a charming courtyard café.

Mon-Sat, 10:00–20:00
Sun-Holidays, 11:00–19:00

Arequipa

- BRUNCH 09
  Slow Mornings, Rich Flavours
- PICANTERÍAS 09
  Arequipa’s Table, Just Like Home
- AUTOR KITCHEN 10
  Reinvented on a Plate
- HERITAGE CUISINE 10
  Where Tradition Lives On
- BAR & ROOFTOPS 11
  High Spirits, Local Roots
- SHOPS 11
  Timeless Craft, Local Design

CURATED MAP

Brunch

Oso Café

Charming spot known for innovative coffee drinks, and delectable cakes in a relaxed atmosphere.

Mon–Sat, 8:30–21:30
Sun, 9:00–16:00

Masamama

Bakery and mill specializing in naturally fermented sourdough breads made from freshly milled whole grains.

Mon–Sat, 7:00–22:00
Sun, 7:30–20:00

Grieta

Coffee, brunch, and free-form cuisine rooted in locally sourced ingredients.

Mon–Sun, 8:30–00:00

Isidro

Cosy all-day comedor serving house-made breads, smoked meats, and seasonal dishes.

Wed–Sun, 9:00–17:00



Picanterías

La Nueva Palomino

Historic picantería preserving Arequipa's culinary traditions through regional classics.

Mon–Sat, 12:00–16:30
Sun, 7:30–10:30 |
12:00–16:30

La Capitana

Homestyle picantería serving authentic Arequipeñan dishes in a nostalgic setting reminiscent of old Arequipa.

Mon–Sun, 12:00–17:00
(closed on Thursdays)



Autor Kitchen

Claustro
Located within Santa Catalina Monastery, offering Italian and Peruvian cuisine in an elegant setting.

Mon–Sat, 13:00–15:00 | 18:00–22:30
Sun, 13:00–15:00

CIRQA
Seasonal cuisine inspired by Arequipa's countryside picanterías, rooted in local flavours, and simplicity.

Mon–Sun, 12:00–15:00 | 18:00–21:00

13 monjas
Cosy restaurant with ashlar walls and wrought iron lamps, offering a variety of homemade breads, and pizza from a wood-fired oven.

Mon, 12:30–23:30
Tue–Sun, 8:30–23:30

Kao
Creative author's kitchen blending regional ingredients with Southeast Asian techniques.

Mon–Sat, 12:30–22:00
Sun, 12:00–16:00



Heritage cuisine

La Benita de los Claustros
Set within Claustros de la Compañía, a contemporary take on Arequipa's traditional chicherías.

Mon–Sat, 11:00–20:00
Sun, 9:00–17:00

Chicha
Celebrates Arequipa's regional cuisine with modern touches and bold, comforting flavours.

Mon–Sat, 12:00–22:00
Sun, 12:00–20:00

Tipika
A local favourite for classic Arequipa dishes served with soul and tradition in a casual setting.

Mon–Sun, 12:00–17:00



Bar & Rooftops

Decantador

Wine-focused bar pairing carefully selected labels with contemporary bites.

Tue-Sat, 16:30–22:30

El Cielo

Rooftop bar offering signature cocktails and panoramic views over Arequipa.

Mon-Wed, 17:00–22:00
Thu-Sat, 17:00–23:00
Sun, 17:00–22:00

Las gringas

Peruvian pizzeria and craft beer bar serving wood-fired quinoa pizzas with gluten-free and vegan options.

Mon–Sun, 11:00–15:00 |
17:00–23:00



Shops

Sombreros Carrasco

Traditional hat maker specialising in handcrafted hats made with time-honoured techniques.

Mon-Sat, 9:30–13:30

Kuna

Exclusive boutique renowned for garments crafted from Peru's finest alpaca and vicuña fibres.

Mon-Sat, 9:00–21:00
Sun, 9:00–18:00

Mercado San Camilo

Arequipa's iconic market, filled with regional produce, local flavours and artisan goods.

Mon–Sat, 6:00–19:00
Sun, 6:00–13:00



Cusco City

- PAN & CAFÉ 13
  Slow Mornings, Rich Flavours
- HERITAGE CUISINE 13
  The Heart of Peruvian Cuisine
- CONTEMPORARY KITCHEN 14
  A Modern Expression of Andean Essence
- CHIFA & NIKKEI 14
  Born from Peruvian and Asian traditions
- BAR & ROOFTOPS 15
  High Spirits, Local Roots
- SHOPS 15
  Made with Meaning

Sacred Valley

- URUBAMBA 16
  The Heart of the Sacred Valley
- OLLANTAYTAMBO 16
  Timeless Streets, Local Flavours

CURATED MAP



Pan & Café

Florencia y Fortunata
A woman-led café spotlighting Peruvian coffee and gender equity in a beautifully restored colonial space.

Mon–Sun, 8:00–20:00

Three Monkeys Coffee
Award-winning café redefining Cusco's coffee scene with experimental brews and standout design.

Mon–Sun, 8:00–21:30

Brew Brothers Coffee - Mercado San Blas
Specialty coffee bar inside San Blas Market, showcasing locally sourced beans and filter brews.

Wed–Mon, 7:30–16:00

Cercanía Pan y Café
A cosy bakery-café offering sourdough breads, artisanal pastries, and specialty coffee in a warm, minimalist setting.

Mon–Sat, 8:30–20:30

Heritage Cuisine

Morena Peruvian Kitchen
Classic Peruvian cuisine while gazing upon the Plaza de Armas.

Mon–Sun, 12:00–23:00

Julieta
Hearty, hyper-local midday menu.

Mon–Fri, 12:00–17:00
(Subject to change)

Chicha
Gastón Acurio's tribute to Cusco's regional flavours, offering modern takes on traditional dishes.

Mon–Sun, 12:00–22:30

Local 525
All-day comfort food with Peruvian and global influences, set in a bright San Blas space perfect for brunch or dinner.

Mon–Sun, 9:00–22:00







Contemporary Kitchen

Efímero
Intimate contemporary restaurant celebrating seasonality through ever-changing menus and local ingredients.

Mon–Sun, 13:00–21:45

Oculto
Hidden gem offering creative Peruvian-Mediterranean fusion cuisine, natural wines, and signature cocktails.

Mon–Sun, 12:30–22:30

Mauka
Fine dining by chef Pía León, celebrating Andean and Amazonian ingredients with contemporary flair.

Mon–Sun, 12:00–15:30 | 18:30–22:00

Chifa & Nikkei

Limo
Peruvian-Japanese fusion cuisine and pisco cocktails with views over Cusco's Plaza de Armas.

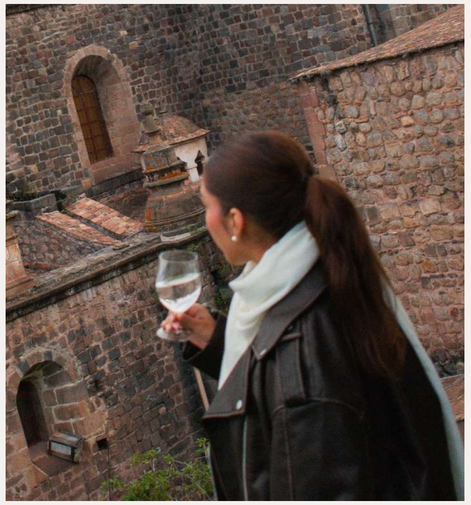
Mon–Sun, 12:00–22:00

KION
A stylish chifa offering a modern fusion of Chinese and Peruvian flavours.

Mon–Sun, 12:00–22:00

Oh Tawa Omakase
Cusco's first Peruvian omakase experience, showcasing Japanese techniques and local ingredients.

Mon–Sun, 12:30–22:00



Bar & Rooftops

Garibaldi Cocktail Bar
Experimental cocktail bar blending local ingredients, and sustainability.

Mon–Sat, 17:00–00:00

The Library
Cusco's first speakeasy, hidden behind a bookshelf, offering craft cocktails in a literary-themed setting.

Tue–Wed & Sun,
18:30–22:00
Thu–Sat, 18:30–00:00

Casa Palacio Jazz Club
Intimate jazz and blues venue near Plaza de Armas, offering live music in a cosy, high-altitude setting.

Sun–Wed, 18:00–00:00
Thu–Sat, 18:00–2:00



Shops

Xapiri Ground
Cultural space and shop celebrating Amazonian art, and Indigenous heritage.

Mon–Sun, 9:00–20:00

Concepto Raiz
A boutique showcasing ethically made Peruvian fashion, and home décor with a modern twist.

Mon–Sat, 10:00–18:30

Cocoliso
Charming shop offering handcrafted alpaca knits, and accessories.

Mon–Sat, 10:00–19:00

Isa Luna
Platform for slow fashion, and sustainable art, featuring standout Peruvian designers.

Mon–Sat, 10:00–20:00
Sun, 11:00–19:00



Urubamba

Las Manos
Intimate eatery blending local, and Mediterranean flavours in a rustic-chic setting.

Mon–Sun, 12:00–22:00

Forty
Chic bistro in Urubamba blending rustic elegance with Peruvian-inspired small plates and standout cocktails.

Mon, 16:00–22:00
Tue–Sat, 13:00–22:00

MIL
Virgilio Martínez's high-altitude culinary lab near Moray, offering an immersive tasting menu.

Tue–Sun, 12:00–14:30

Esencia
Cosy café-bistro serving specialty coffee, seasonal brunch, and house-made pastries.

Mon–Sat, 8:00–20:00
Sun, 8:00–17:00

Ollantaytambo

ALQA
A cultural hub combining a museum, boutique, and gourmet restaurant celebrating Andean heritage.

Mon–Sun, 12:00–20:30

Chuncho
Farm-to-table dining spotlighting ancestral Peruvian recipes with ingredients from local producers.

Mon–Sun, 12:00–20:00

El Albergue Restaurant
A seasonal menu of Andean, and European flavours.

Mon–Sun, 12:00–15:00 |
18:00–20:00

Latente Specialty Coffee
Cosy specialty coffee shop serving local brews, and fresh pastries in a beautifully designed space.

Mon–Sun, 12:00–18:00


Andean