



WAYRA

SACRED VALLEY LUNCH

You'll be surrounded by wafting aromas of freshly baked bread from our traditional wood ovens, as well as tasty *empanadas* with various fillings, served with lemon juice and hot pepper *sauces*, just to whet your palate. You will also enjoy a variety of potatoes grown in remote Andean communities, whose inhabitants preserve these potatoes as a part of their own histories. You will be amazed with our many varieties and their unusual tastes, which reveal themselves in sauces, prepared with local herbs grown in our gardens. In the summer, we'll have recently harvested corn. With this same maize, we'll also make delicious *chicha de jora* and *frutillada*, typical local alcoholic beverages.

As you enjoy your appetizers and drinks, the dishes you've received on your table —local tamales, anticucho kebabs, roast lechón (sucking pork) and baby chicken and salmon trout baked with local herbs, to be then served at your table, cooked to your taste, with abundant house salad made with products from our organic garden.



Meal service time: 12:00 am to 3:00 pm. (Show of Peruvian paso horses till 2:30 pm)

It is available upon request (24 hours in advance).

No minimum is required.

Peruvian paso horses show as complimentary.

During lunch, you will witness a spectacular equestrian exhibition, where our horses will amaze you with their graceful gait and impress you with their elegant look. The presentation will be led by the best staff members of our 10-year-old stables, to the rhythm of live *marinera* music, played and danced to by a group of first-rate artists.

It will be an opportunity to get to know an important part of our *criolla* cultural heritage: a breed of Peruvian horses developed from a genetic selection made more than 400 years ago. This is a legacy that we respect and proudly share with our visitors.

The grand finale will be the Peruvian desserts, such as *picarones* made on the spot and served with abundant *chancaca* honey, Limeñan *suspiro* pudding, *alfajores* biscuits filled with dulce de leche, among other inspirations of our chef.





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