



Tour Name

Private Lima: Home Cooked tour

Tour City

Lima

Tour Snapshot

Hungry for Peru? Get a taste for local life and local cuisine with this private Lima food tour that takes you out of the touristy restaurants and into a local home. Learn to make ceviche and the perfect pisco sour, and get your shopping fix in a local market filled with foodie goodies. Then settle in for a fun family meal with new friends.

This tour is priced for a minimum group size of two travellers. A solo traveller may still book this private experience but will be charged the base rate for two travellers.

Highlights

- Enjoy delicious homemade cuisine with a local Peruvian family and learn a few secret recipes
- Taste classic local dishes such as ceviche and causa limeña
- Visit a bustling local market in Lima to shop for fresh ingredients

- Experience Lima like a local, taking city transportation to a neighborhood far off the tourist trail
- Learn how to whip up a famous Pisco sour like a pro

Local Impact: How you will help the local community by joining this tour:

- By joining this tour you are helping to preserve traditional Peruvian recipes going back four generations. In addition, the supplies that we use come directly from local producers at regional markets.
- Your tour is also helping to support the small businesses and food stakeholders involved in keeping traditional Peruvian cuisine alive.
- By joining this tour you are also supporting the local mother and daughter who teaches the cooking class. By teaching the class, they are able to improve the economy of their family, giving them the opportunity to empower themselves as women.

Inclusions: Local English-speaking guide, one Causa limeña, one Ceviche, one Maracuya drink & one pisco sour cocktail, local transportation from Miraflores to Chorrillos

Exclusions: Items of a personal nature, drinks, tips and gratuities for your guide

Schedule details

- Duration: 4 hours
- Meeting point:
The Front Door of the Virgen Milagrosa Church, next to Miraflores City Hall in Kennedy Park.
View on [Google Maps](#).
- Find the exact meeting point with what3words: [///kite.language.traded](http://kite.language.traded)
- Starting time: 3.30 PM
- Ending point:

Full Itinerary

Learn more about Peruvians (and Peruvian food!) with a private home cooked Lima food tour that will teach you to prepare traditional recipes handed down over generations. Even if you're a novice in the kitchen, we'll have you whipping up a classic ceviche in no time.

This private Lima food tour takes you to a local family home in Chorrillos (south of Barranco and Miraflores). But before you go, you'll stop at a local market to discover some Peruvian treasures (yes, we mean food — the best kind of treasures!). Explore a huge variety of fruits, vegetables, and fiery spices, and maybe make a purchase or two. From aji limo to aji mirasol and aji panca to cumin, plus the wonderful fresh limes, chirimoya, and lucuma fruits, this place really is a feast for your senses.

Next, you'll travel like a local and take a city bus to Chorrillos in the south corner of Lima, a residential neighbourhood free from touristy traps. Your private Lima food tour takes you to the house of a local family, where the star is Doña Mechita, a caring Peruvian mother and the best cook in her family. She'll share her family recipes and traditions with you in her home, and you'll learn about culinary practices that reflect generations of local women.

You'll learn to prepare a classic ceviche, Peru's national dish, made with fresh fish caught that day and a yummy mix of limes, onions, coriander, and a few other secret ingredients. You'll also try a surprisingly good Maracuya drink. Never heard of it? This passion fruit drink is typical of Lima and is one of the most consumed beverages by limeños. Doña Mechita will also teach you to prepare a delicious causa limeña made with potatoes, chillies, and lime to accompany your ceviche. And to round it all out, you'll enjoy a pisco sour, with a demonstration on how to make them just right using an original recipe just for you.

For Peruvians, sharing cuisine represents more than just eating — it represents knowledge, tradition, home life, and, of course, fun. So fancy learning how Peruvians cook? There's no place like home to start.

This tour is priced for a minimum group size of two travellers. A solo traveller may still book this private experience but will be charged the base rate for two travellers.

Additional information

Inclusions: Local English-speaking guide, one Causa limeña, one Ceviche, one Maracuya drink & one pisco sour cocktail, local transportation from Miraflores to Chorrillos

Exclusions: Items of a personal nature, drinks, tips and gratuities for your guide

Dress standard: Latin Americans can be very conscious of appearance so try to be casual but conservative in your dress. Outside of beach areas halter tops and very short shorts should not be worn. When visiting churches or religious sites shoulders and knees should be covered.

Your Trip:

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Additional Information: Due to Peruvian tax regulations, you must bring your original passport and Andean immigration card along with you on the tour. If you do not have these, you will be charged a tax of USD 15.

Child Policy: This is a child-friendly tour. Children between the ages of 6 and 11 inclusively are permitted on this tour at the rate as same as adults. Children under the age of 6 are permitted to join this tour free of charge. Please inform us at the time of booking if you'll be bringing a child under the age of 6. You can do so in the special request box on the checkout page.

Local contact

Office phone number: +51 994 688 552

Email address: info@limaurbanadventures.com