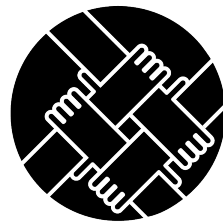


**GKPN**  
**2017**  
**LIMA - PERU**

# **GENERAL INFORMATION**



**GLOBAL KINGDOM**  

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**PARTNERSHIP NETWORK**

**GKPN 2017 GENERAL INFORMATION**  
**March 7 – 10, 2017**

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Dear Brothers and Sisters,

We hope you are looking forward to the 2017 GKPN Global Annual Meeting at the Swissotel Lima, Peru. Below are some details to help prepare you for the meeting. If you have any questions please feel free to contact Amelia Dantas at [ameliadantas.csgc@gmail.com](mailto:ameliadantas.csgc@gmail.com).

## **TRAVEL TIPS**

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### **Travel Requirements**

Peru is part of the South America Continent, and a member country of the Andean Community of Nations. Those traveling from outside the Andean Community will require a passport as standard for travel to Peru. Make sure to check with the Embassy of Peru in your country or region, if you will need a visa to enter the country. In case you need a visa, and that requires an invitation letter from Peru, just send a scanned copy of your passport to Amelia, and a letter will be issued to you to present at the Embassy.

### **Travel Itinerary**

Be sure to review your flight itinerary. We would appreciate if you could inform us your flight details, even if you do not need the airport pick up service.

### **Packing Tips**

The average temperature will be a high of 82F, and low of 70F. Please note, the hotel is air conditioned, please pack a warm sweater or coat to be worn during the meetings as it can get cool in the meeting space. For those going to Machu Picchu the temperature can reach as low as 58F.

## **GROUND TRANSPORTATION**

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### **Arriving**

For those requiring the airport service, here are some relevant details.

All the international flights arriving at Lima Airport use the same International Terminal.

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If you want to use the service provided by the Swissotel Hotel to its customers, you should let Amelia know about that immediately. This service is a paid airport transfer, provided by a third party, MITSU REMISSE, that works directly with the hotel. It is located inside the airport, before getting into the airport general lobby. Please see picture with details. The amount paid is US\$ 50.00 dollars, each way, and can be billed to your room hotel account (US\$ 52.00 including hotel fee). It takes the maximum of 3 persons in each vehicle.



You can also use the regular taxi service offered by the companies with their booths inside the main terminal. You will prepay the service and they will bring you to the hotel.

Important Note: if you option is to call a taxi by you, do not use the service offered by free lances, inside or outside of the main terminal, not from companies that do not have their booths inside the lobby of the main terminal.

The airport is about 50 minutes drive from the hotel. Here is the hotel address:

**Hotel Information:** Swissotel Lima, Peru

**Address:** Av. Santo Toribio 173 Vía Central 150, Centro Empresarial Real, San Isidro 15073, Peru

**Phone:** +51 1 4214400

**Hours:** Open 24 Hours

PLEASE NOTE: If you experience travel delays while arriving, or if your travel plans have changed, please send an email to Amelia at [ameliadantas.csgc@gmail.com](mailto:ameliadantas.csgc@gmail.com) as soon as possible, so your travel details can be updated.

## **Departing**

The Hotel can also provide return transfers, in the same terms of the arrival services above. Please check in and confirm your departure information at the GKPN Reception Table at the hotel to avoid any problems.

## **HOTEL REGISTRATION**

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When you arrive at the hotel please check in at the hotel's front desk in the lobby to receive your room key. All room charges will be billed to the master account; you will be required to present a credit card for incidentals.

For those arriving early (prior to Tuesday morning) or staying days after the end of the meeting, your hotel room has been booked by the GKPN – Lima Organizing Team. Please, if you have not done yet, be prepared to cover the cost of USD 190.00 per extra night (single room) or USD 200.00 (double room) with breakfast included, at the GKPN Reception Table. You can do it by cash or credit card.

## **BREAKFAST, LUNCH AND DINNER**

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### **Breakfast**

Breakfast will be served in the regular hotel restaurant, “Le Café” located on the main floor, across the front desk area.

### **Lunch**

On meeting days, lunch will be both take place in the Grand Salon I, located on the first floor.

Tuesday, March 7<sup>th</sup>:

Lunch: 12:00 pm

Wednesday, March 8<sup>th</sup>:

Lunch: 12:30 pm

Thursday, March 9<sup>h</sup>:

Lunch: 12:30 pm

Friday, March 10<sup>th</sup>:

Lunch: 12:00 pm

## **Dinner**

This year, dinner will be served in any of the main restaurants at the hotel lobby, and you will be charged to each person's room account. **Reservation is required.** Please dial from your room or use the front desk phone and call "2204 or 2205".

The days 7<sup>th</sup> and 9<sup>th</sup> we will open the restaurants at special times just for your group, please identify yourself under the name "GKPN 2017". See *Attachment II* for more details.

## **INTERNET INFORMATION**

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The hotel offers complementary Internet access in all of its facilities.

## **RECREATION**

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On Wednesday late afternoon, the Lima GKPN Organizing Team is offering you a complementary visit to Huacca Pucllana, one of the famous Inca Pyramids in the City. Buses will be leaving the hotel at 5:30PM. After the visit, we will enjoy dinner at one of the world-class restaurants at Larcomar, the most exclusive shopping of the city, located on the shores of the Pacific Ocean. You can choose where to eat, or just enjoy the beautiful environment and do some shopping. We will return to our hotel around 9:30PM.

## **DRESS CODE**

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Those who have attended the GKPN Annual meetings already know that there is no requirement for ties and suits. Business Casual or simply casual clothes are more than proper.

## **HOTEL INFORMATION**

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Swissotel Lima (swissotel.com)

Av. Santo Toribio 173 Vía Central 150, Centro Empresarial Real, San Isidro 15073, Peru

Phone: +51 1 4214400

### **Check-in / Check-out**

Although the normal time for check in is 3:00PM, and check out is Noon, we will try to negotiate an earlier checking in or later checking out for those needing that

arrangement. In case the hotel cannot find a way to accommodate our requests, there will be a room to hold your luggage until the room is made available.

**Gym – Extension: 2123**

Hotel guests have free access to the Hotel Fitness Center. Here are the Hours of Operations:

Hours Of Operation Gym: Monday - Sunday: 5:30 AM to 10:30 PM

Hours Of Operation Tennis Court: Monday - Sunday: 6:00 AM to 10:00 PM

Hours Of Operation Swimming Pool: Monday - Sunday: 5:30 AM to 10:30 PM

**Spa – Extension: 2820**

Hours of Operation: Monday – Sunday: 10:00 AM to 10:00 PM

Please call for reservations and prices.

**SCHEDULE**

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Please refer to the *Attachment I* following this packet for an overview of the meeting.

**CONTACT DETAILS**

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If you have any questions on-site, please contact a member of Lima – GKPN Organizing Team at the GKPN Reception Desk.

Amelia Dantas – General Coordinator	+1 845 405 9070
Magaly Uribe Lock – Logistics Coordinator	+51 997 551 087
Cecilia Pellny – Associate Coordinator	+ 51 999 956 985
Eduardo Concha – Transport Coordinator	+ 51 997 551 083
Rosy Silva – Associate Logistics Coordinator	
Sandro Murrugarra – Graphic Art & Material	
Elias Dantas – Facilitator	+1 818 481 2522

**We look forward to seeing you all in Lima, Peru!  
Praying for safe travels!  
Many blessings,  
The Lima – GKPN Organizing Team**

**Attachment I**

**GKPN 2017 - LIMA, PERU  
SCHEDULE**

TUESDAY, MARCH 7	
12:00 PM	LUNCH (Grand Salon I)
1:30 PM	SESSION ONE: COMBINED (Grand Salon II & III)
3:00 PM	COFFEE BREAK
3:30 PM	SESSION TWO: SEPARATED ROOMS** - MARKETPLACE AND PASTORS
5:00 PM	FREE TIME
6:00 PM	DINNER ***
7:30 PM	SESSION THREE: SEPARATED ROOMS** - MARKETPLACE AND PASTORS
WEDNESDAY, MARCH 8	
7:00 AM	BREAKFAST
8:00 AM	DEVOTIONAL: COMBINED (Grand Salon II & III)
9:00 AM	SESSION ONE: SEPARATED ROOMS** - MARKETPLACE AND PASTORS
10:30 AM	COFFEE BREAK
11:00 AM	SESSION TWO: COMBINED (Grand Salon II & III)
12:30 PM	LUNCH (Grand Salon I)
2:00 PM	SESSION THREE: COMBINED (Grand Salon II & III)
3:30 PM	COFFEE BREAK
4:00 PM	SESSION FOUR: SEPARATED ROOMS*** - MARKETPLACE AND PASTORS
5:30 PM	LEAVE FOR A VISIT TO "HUACA PUCLLANA" ARCHAEOLOGICAL COMPLEX AND DINNER
THURSDAY, MARCH 9	
7:00 AM	BREAKFAST
8:00 AM	DEVOTIONAL: COMBINED (Grand Salon II & III)
9:00 AM	SESSION ONE: COMBINED (Grand Salon II & III)
10:30 AM	COFFEE BREAK
11:00 AM	SESSION TWO: SEPARATED ROOMS** - MARKETPLACE AND PASTORS
12:30 PM	LUNCH (Grand Salon I)
2:00 PM	SESSION THREE: SEPARATED ROOMS** - MARKETPLACE AND PASTORS
3:30 PM	COFFEE BREAK
4:00 PM	SESSION FOUR: REACTION TO TODAY'S SUBJECTS
5:00 PM	FREE TIME
6:00 PM	DINNER ***
7:30 PM	SESSION FIVE - COMBINED (Grand Salon II & III)



FRIDAY, MARCH 10	
7:00 AM	BREAKFAST
8:00 AM	DEVOTIONAL: COMBINED (Grand Salon II & III)
9:00 AM	SESSION ONE: COMBINED (Grand Salon II & III)
11:00 AM	CONCLUSION (Grand Salon II & III)
12:00 PM	LUNCH (Grand Salon I)

\* Combined Sessions meet at Grand Salon II & III located on the second floor.

\*\* Separated Sessions: Pastors meet at Grand Salon II and Marketplace meets at Grand Salon III.

\*\*\* Dinner is available at the following three of the Swissotel Restaurants: "La Locanda", "Le Café" and "Sushi Cage", located on the main floor. Charges can be added to your room bill. Please make reservations calling "2204" or "2205" and identify yourself under GKPN 2017".

## Attachment II

### SWISSOTEL RESTAURANTS

Swissotel Lima offers five exclusively elegant restaurants: with a delight of flavours from Peru and international gastronomy: from light snacks at the Gourmet Deli or the Lobby Bar, to the sophisticated fine dining at La Locanda, pastries and sandwiches in Le Cafe, or Japanese cuisine at Sushi Cage.

*For reservations you could call from your room dialing the annex "2204 or 2205" or use the house phone located in our front desk, please ask for Milagros Guerra or Paola Roman from 09:00 to 18:00hours, outside these hours our operators will take the reservations.*

*The days 7<sup>th</sup> and 9<sup>th</sup> we will open the restaurants at special times just for your group, please identify yourself under the name "GKPN 2017".*

## **La Locanda**

*The best Mediterranean and Peruvian fusion cuisine in Lima. At La Locanda, guests enjoy classic elegance in an exclusive environment with a beautiful view of the garden. With warm service, each detail has been meticulously attended to for an unforgettable experience. La Locanda also offers a great selection of desserts and the finest wines and liquors.*

Una fina y deliciosa fusión de las cocinas del Mediterráneo y el Perú. En la carta podemos encontrar recetas de raíces europeas en feliz combinación con ingredientes peruanos, así como deliciosos postres y bebidas. Perfecto para almuerzos de negocios, románticas cenas y divertidas veladas con amigos, ofrece siempre una fina atención dirigida por el Maitre D', un grato ambiente y acertadas recomendaciones del Sommelier para elegir el vino o el licor ideal para maridar.



**For Dinner reservation: Annex 2204 - 2205**  
**Ask for: Milagros Guerra or Paola Roman**

**DINNER:** Tuesday - Thursday: From 18:00 - 23:00  
**CENA:** Martes - Jueves de 18:00 a 23:00 horas



## ENTRADA

<i>Caprese Locanda</i>	<b>\$ 15.00</b>
<i>Con variedad de tomates   mozzarella   pesto y pan tostado</i> <i>With variety of tomatoes   Mozzarella   Pesto and toast</i>	
<i>Boquerón de pejerrey</i>	<b>\$</b>
<b>12.00</b> <i>de ají Amarillo y caviar de trufa negra con crocante de algas</i> <i>Silverside fish marinated with yellow pepper sauce, black truffle caviar and crispy seaweed</i>	<i>Con salsa</i>
<i>Palmito y prosciutto</i>	<b>\$ 13.00</b>
<i>Con gee de vegetales   yogurt natural y vegetales frescos</i> <i>Palm hearts and prosciutto with vegetable gee, natural yogurt and fresh vegetables</i>	
<i>Veloute de pollo</i>	<b>\$</b>
<b>12.00</b> <i>Con cappellettis rellenos de hongos silvestres y vegetales salteados</i> <i>With wild mushroom cappelletti and roasted vegetables</i>	

## PLATO FUERTE

<i>Chita</i>	<b>\$</b>
<b>21.00</b> <i>Con piel crocante   palmitos estofados en salsa de pepino  </i> <i>crema de zanahoria y jengibre</i> <i>Chita with crispy skin, braised palm hearts in cucumber sauce, carrot and ginger</i>	
<i>Lomo de res</i>	<b>\$</b>
<b>27.00</b> <i>Servido con vegetales rostizados en salsa de té jazmín y pudín de papa trufada</i>	

*Beef Tenderloin served with braised vegetables in jasmine tea sauce and truffled potato pudding*

*Risotto*

**\$ 18.00**

*En tinta de sepia con langostino del pacifico / semillas de girasol y láminas de apio*  
*Risotto in squid ink with Pacific lobster, sunflower seeds and celery slices*

## POSTRE

*Cítricos*

**\$ 9.00**

*Semifredo de mandarina con cascaras confitadas, semifredo de hierba luisa y limón, semifredo maracuyá y mango*

*Tangerine semifreddo with confit orange skin, lemongrass and lemon semifreddo, semifredo passion fruit and mango*

*Dolce de Verano*

**\$ 10.00**

*Cortes de frutas acompañado del clásico sabayón al Grand Marnier y helado de pistacho con trozos confitados de pistacho*

*Fresh fruits slices accompanied with Grand Marnier sabayon and pistaccio ice cream with small pieces of pistaccio confit*

*Tiramisú*

**\$ 10.00**

*Capas de bizcotela en café orgánico | crema de mascarpone y frutos rojos*

*Bizcotela layers in organic coffee, mascarpone cream and red fruits*

## **Sushi Cage**

*Sushi Cage is more than a culinary proposal of Japanese food; it's an experienced lived through your senses. Our recognized Itamae Norio Takeda puts on each dish all his skill and passion to make you feel the flavors of the authentic Japanese gastronomy, in a modern atmosphere that will become your favorite place.*

En el Sushi Cage puedes encontrar la exquisita gastronomía japonesa, reconocida por sus sutiles sabores e impecables técnicas. Con la experiencia y creatividad del talentoso Norio Takeda y una exigente selección de los más finos insumos, la carta brinda especialidades que van desde las tradicionales preparaciones niponas hasta originales creaciones con ingredientes y toques peruanos. A esto se suman el agradable ambiente y servicio de excelencia.

Entre las especialidades de la carta se destacan: Sunomono de tartar de Atún, Norio salad, Tabla de sashimis: Salmón, Atún, Maki acebichado, Nashi spring: Peras caramelizadas con Canela, Pecanas y Manjar Blanco, envueltas en Papel de Arroz con Helado.



**For reservation: Annex 2204 - 2205**  
**Ask for: Milagros Guerra or Paola Roman**

**DINNER:** Tuesday - Thursday: From 18:00 - 23:00

**CENA:** Martes - Jueves de 18:00 a 23:00 horas



## ENTRADA

<b>HIYASHI WAKAME</b> VEGETARIAN VEGAN GLUTEN FREE	<b>\$ 12.00</b>
Mixtura de algas marinas en salsa agridulce <i>Seaweed salad with sweet and sour sauce</i>	
<b>SUNOMONO DE TATAKI SALMÓN/ATUN</b> LACTOSE FREE	<b>\$ 14.00</b>
Atún / Salmón sellado con sal y pimienta, servido sobre una camita de lechugas orgánicas y acompañado con la vinagreta especial de la casa <i>Tuna / salmon seared with salt and pepper, served over a organic lettuce bed and accompanied with the special house vinaigrette</i>	
<b>ENSALADA NORIO</b> LACTOSE FREE	<b>\$ 14.00</b>
Lechugas orgánicas, pepino japonés, palta, fideos de zanahoria, brotes de nabo, acompañado con cortes finos de salmón, atún y lenguado marinada con especias japonesas y crocante de pescado <i>Organic lettuce, Japanese cucumber, avocado, spaghetti carrots, turnip sprouts served with sliced salmon, tuna and flounder, marinated with Japanese spices and crispy fish</i>	
<b>MISOSHIRU</b> VEGETARIAN GLUTEN FREE	<b>\$ 8.00</b>
Sopa tradicional japonesa a base de pasta de soya, tofu (queso de soya), algas wakame y hongos shitake <i>Traditional Japanese soup with soya paste, tofu, Wakame Sea weeds and shitake mushrooms</i>	

## PLATO FUERTE

**TIPO CALIFORNIA** **GLUTEN FREE** **\$ 12.00**  
Pulpa de cangrejo, lechuga orgánica, palta, trucha ahumada y semillas de sésamo  
*Crab meat, organic lettuce, avocado, smoked trout and sesame seeds*

**MAKI MI PERÚ** **LACTOSE FREE** **\$ 13.00**  
Langostino empanizado, palta, cubierto con finos cortes de salmón y atún, flambeado con salsa de anticucho y acompañados con fideos de camote y salsa acevichada  
*Breaded shrimp, avocado, topped with thin slices of salmon and tuna, flamed with Peruvian anticucho sauce and accompanied with crunchy sweet potatoes threads and ceviche sauce*

**TRES SALMONES** **LACTOSE FREE** **\$ 14.00**  
Salmón arrebozado, salmón spicy y palta con una cobertura de salmón fresco  
*Fresh Salmon tempura, spicy and avocado with fresh salmon coverage*

## POSTRE:

**NASHI SPRING (PERAS PRIMAVERA)** **\$ 8.00**  
Peras caramelizadas con sake, jengibre, pecanas y manjar blanco, envuelto en pasta primavera, servido frito, acompañado con una bola de helado de té verde  
*Caramelized pears with sake, ginger, pecans and manjar blanco, fried and wrapped in pasta primavera served with one scoop of green tea ice cream*

**HELADO TÉ VERDE** **\$ 6.00**  
*Green tea ice cream*

**HELADO AZUKI (FREJOL JAPONÉS)** **\$ 6.00**  
*Azuki (Japanese bean) ice cream*

**HELADO AJONJOLÍ** **\$ 6.00**  
*Sesame ice cream*



## Le Café

*Located on the first floor, Le Cafe is a fun and casual place for all occasions, offering delicious international and Peruvian dishes a la carte, from a hearty daily buffet breakfast to weekdays buffet lunch.*

Le Café cuenta con novedosas propuestas, desde un delicioso desayuno buffet para empezar bien el día hasta buffets temáticos de almuerzo de lunes a viernes. Adicionalmente ofrece una amplia carta con especialidad peruana e internacional. Entre sus especialidades se encuentran la Estación de ceviches, Buffet Temático: Pastas, Carnes, Pollo y postres variados de acuerdo a la temática.



**For Dinner reservation: Annex 2204 - 2205**  
**Ask for: Milagros Guerra or Paola Roman**

**BREAKFAST:** Monday – Friday: From 06:00 – 10:00  
Saturday and Sunday: From 06:00 – 12:00

**DINNER:** Tuesday & Thursday: From 18:00 – 23:00

**DESAYUNO:** Lunes – Viernes: De 06:00 – 10:00  
Sábado y Domingo: De 06:00 – 12:00

**CENA:** Martes y Jueves de 18:00 a 23:00



## ENTRADA

<b>Causa limeña</b> LIBRE DE GLUTEN	<b>\$ 11.00</b>
Papa amarilla con pasta de ají amarillo y gotas de limón, pechuga de pollo en salsa acevichada Yellow potato with yellow chili paste and lemon drops, chicken breast in acevichado sauce	
<b>Ensalada Félix</b>	<b>\$ 11.00</b>
Variedad de lechugas orgánicas, huevo de codorniz, aros de cebolla cocktail, croutones rústicos a la parrilla, vainitas verdes, hojas silvestres en vinagreta de aceite de oliva de Ica y limón Variety of organic lettuce, quail egg, cocktail onion rings, croutons, green beans, wild leaves in olive oil vinaigrette and lemon	
<b>Cesar de Pollo</b>	<b>\$ 11.00</b>
Hojas de lechuga romana aderezadas con salsa César y croutones, tiras de pollo a la mostaza y parmesano reggiano Romaine lettuce, with caesar dressing, croutons, mustard chicken strips and parmesan cheese	
<b>Crema de champiñones</b> VEGETARIANO	<b>\$ 10.00</b>
Con aderezo de cebolla y poro, caldo de verduras. Mushroom cream with onion and leek dressing, vegetables consommé	

## PLATO FUERTE

*Ají de Gallina* **\$ 15.00**

Pollo deshilachado en cremosa salsa de ají amarillo servido con arroz blanco y papa amarilla

Strips of chicken breast prepared in yellow chili pepper sauce and served with rice and yellow potato

*Lomo a la pimienta* **\$20.00**

Lomo fino a la plancha, en salsa de pimientas tostadas con demi-glace y crema cortada, acompañado de papa doradas y brócoli salteado

Grilled tenderloin, toasted pepper sauce with demi-glace and sour cream, accompanied with skillet browned potatoes and sautéed broccoli

*Chorizo carbonara* **\$ 14.00**

Pennette salteado con chorizo artesanal desglasado con vino blanco, crema de leche, hojas de perejil y yema de huevo

Sautéed pennette with chorizo sausage, glazed with white wine, milk cream, parsley leaves and yolk

## POSTRE:

*Macaron* **\$ 8.00**

Relleno de curd de mango y frutos del bosque, salsa de vainilla, acompañado de helado chocolate

Stuffed mango curd and fruits of the forest, vanilla sauce, accompanied by chocolate ice cream

*Mini cake de selva negra* **\$ 8.00**

Con salsa inglesa de Kirsch

With Kirsch English sauce

*Cheese cake* **\$ 8.00**

Horneado con frutas de la estación, crema pastelera con vainilla de rama y merengues de limón

Baked with seasonal fruits, pastry cream with vanilla and lemon meringues

## Attachment III

# Tourism in Lima



Lima is the [capital](#) and the largest city of [Peru](#). It is located in the valleys of the [Chillón](#), [Rímac](#) and [Lurín](#) rivers, in the central coastal part of the country, overlooking the Pacific Ocean. Together with the seaport of [Callao](#), it forms a contiguous urban area known as the [Lima Metropolitan Area](#). With a population of almost 10 million, Lima is the most populous [metropolitan area of Peru](#) and the [second-largest city in the Americas](#) (as defined by "city proper"), behind [São Paulo](#) and before [Mexico City](#).

Lima was founded by [Spanish conquistador Francisco Pizarro](#) on January 18, 1535, as *Ciudad de los Reyes*. It became the capital and most important city in the Spanish [Viceroyalty of Peru](#). Following the [Peruvian War of Independence](#), it became the capital of the Republic of Peru. Around one-third of the national population lives in the [metropolitan area](#).

Lima is home to one of the oldest higher-learning institutions in the New World. The [National University of San Marcos](#), founded on May 12, 1551 during the [Spanish colonial regime](#), is the oldest continuously functioning university in the [Americas](#).



### Government Palace

**Visiting Hours:** Prior arrangement.

**Location:** Lima's Plaza Mayor.

Residence of Francisco Pizarro (1535), who built it on the ground previously occupied by Taulichusco, chief of the Rímac Valley.



#### Lima Cathedral

**Visiting Hours:** Mon - Fri 9.00 am-5.00 pm / Sat 10.00 am

**Location:** Lima's Plaza Mayor.

It occupies the site where the first major church in Lima once stood. It has an austere interior, although it is home to genuine.



#### Reserva Nacional de Paracas (Pisco)

**Visiting Hours:** Mon - Sun 09 a.m. - 15:00.

**Location:** 250 km south of Lima (4 hours)

A haven for sea lions, Humboldt penguins, flamingos and many other birds.



#### Parque de la Reserva

**Visiting Hours:** Mon - Sunday - 06 a.m. - 13:00.

**Show:** 19:15, 20:15 y 21:30

**Location:** Lima City Centre

Water Fountains Circuit

**The city of Lima has many other beautiful sites to visit and explore. We would recommend you to take time and Google about it. Hop-on Hop-off bus are available and much more. Please send e-mail to Cecilia from [cielosdeamerica@gmail.com](mailto:cielosdeamerica@gmail.com) if you need any help. Please don't forget to mention that you are coming for the GKPN meeting in March.**

## **Gastronomy**

This year, Peru was recognized as the best culinary destination in the world for 5th year in a row. With 'Central' being recognized as the 4th best restaurant in the world, and having many recognized chefs worldwide, its diverse gastronomy is here to surprise us. These are only a few of the many traditional Peruvian dishes.



### **Cebiche**

Fish fillet cut into pieces cooked with lemon, onion and hot Limo chilies.



### **Cau-cau**

Stewed mondongo (tripe) cut into small pieces with potato, 'palillo' and mint.



### **Causa rellena**

Yellow potato dough seasoned with ground chilies and filled with tuna or chicken.



### **Escabeche (pickle)**

Fish or chicken, marinated in vinegar and slow-cooked in a pot crammed full of onions.



### **Anticuchos**

Brochettes of cow hearts marinated in vinegar and 'Panca' chilies, roasted on the grill.



### **Choros a la chalaca**

Mussels with onions and a pinch of chili seasoned with lemon juice.



### **Carapulcra**

Steamed dried potatoes stewed with pork and chicken, 'Panca' and 'Mirasol' chilies, garlic and other spices.



### **Lomo saltado (Fried loin)**

Strips of beef fried with onion, tomato, chilies and various herbs. Served with chips and rice.



### **Tacu-tacu**

Refried beans tossed with rice and accompanied with breaded or coated beef and an onion sauce.