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**RESTAURANTS**

**NEW IN LIMA 2023**

# MIRAFLORES & BARRANCO

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# RAFAEL

CALLE SAN MARTÍN 300, MIRAFLORES

MONDAY 7:00 PM TO 11:00 PM / TUESDAY –SATURDAY 1:00 PM TO 3:30 PM / 7:00 – 11:00 PM

INDULGE IN A CULINARY ADVENTURE LIKE NO OTHER AT RAFAEL, THE AWARD-WINNING RESTAURANT OF RENOWNED LE CORDON BLEU-TRAINED CHEF RAFAEL OSTERLING. THIS CULINARY HOTSPOT HAS BEEN WOWING DINERS FOR ALMOST TWO DECADES AND IS REGULARLY FEATURED AMONG LATIN AMERICA'S 50 BEST. THE SEAFOOD-FIRST MENU AT RAFAEL OFFERS A UNIQUE FUSION OF PERUVIAN, ITALIAN, AND JAPANESE FLAVORS AND INGREDIENTS THAT ARE EXPERTLY CRAFTED TO CROSS CULINARY BORDERS. SET IN AN IMPECCABLE ART-DECO MANSION, RAFAEL IS THE PERFECT DESTINATION FOR FOODIES LOOKING TO EXPERIENCE THE ULTIMATE IN FINE DINING.



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# HUACA PUCLLANA

GENERAL BORGÑO CDRA 8, MIRAFLORES

MONDAY TO SATURDAY 12:00 PM - 10:00 PM / SUNDAY 12:00PM - 8:00 PM

DISCOVER A CULINARY GEM IN THE HEART OF LIMA AT LA HUACA PUCLLANA. THIS ACCLAIMED RESTAURANT BOASTS A PHILOSOPHY CENTERED ON UTILIZING THE RICH FLAVORS OF PERU AS A FOUNDATION FOR THEIR INNOVATIVE DISHES. WITH A COMMITMENT TO CLASSIC CULINARY TECHNIQUES AND CONTEMPORARY STYLES, LA HUACA PUCLLANA DELIVERS AN UNFORGETTABLE DINING EXPERIENCE THAT CATERES TO EVEN THE MOST DISCERNING PALATES. EACH DISH IS EXPERTLY CRAFTED TO BLEND TRADITIONAL PERUVIAN INGREDIENTS WITH MODERN CULINARY ARTISTRY, RESULTING IN A UNIQUE AND TANTALIZING FLAVOR PROFILE THAT WILL LEAVE YOU WANTING MORE.





# CALA

CIRCUITO DE PLYA, BARRANCO

SANDAY TO WENESDAY 12:00 PM -1:00 AM / SUNDAY 12:00PM – 8:00 PM

A SOPHISTICATED RESTAURANT, FULL OF TRADITION BUT AT THE SAME TIME AVANT-GARDE, WITH FLAVORS AND AN EXPERIENCE THAT WILL MAKE YOUR VISIT UNFORGETTABLE. IN EACH PROPOSAL CONTAINS A NOTABLE REFERENCE TO COASTAL CUISINE DUE TO ITS PRIVILEGED LOCATION ON THE SHORES OF THE PACIFIC OCEAN.



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# LA MAR

AV. MARISCAL LA MAR 770, MIRAFLORES

MONDAY TO THURSDAY 12:00 PM – 5:00 PM / FRIDAY TO SATURDAY 12:00 PM TO 5:30 PM

THE BRAINCHILD OF PERUVIAN CULINARY GODFATHER GASTÓN ACURIO, LA MAR BRINGS THE BEST FROM PERU’S PACIFIC WATERS TO THE TABLE DAILY. THE PIONEERING CEVICHERIA, SAT IN THE HEART OF LIMA’S UPMARKET MIRAFLORES NEIGHBOURHOOD, REGULARLY FEATURES ON LATIN AMERICA’S 50 BEST LIST. AS YOU’D EXPECT, THERE’S A DAZZLING ARRAY OF CEVICHEs TO CHOOSE FROM. AND YOU BEST GET THERE EARLY UNLESS YOU DON’T MIND STANDING IN LINE AS IT’S NO RESERVATIONS AND ALWAYS A POPULAR CHOICE FOR LIMEÑOS. THE SIZE OF THE MENU MIGHT BE OVERWHELMING, BUT YOU CAN’T GO WRONG WITH THE CLASSIC CEVICHE MADE WITH CATCH OF THE DAY. AND FOR THE FULL LIMA EXPERIENCE, IT MUST BE MATCHED WITH AT LEAST ONE PISCO SOUR.





# ASTRID & GASTON

AV. MARISCAL LA MAR 770, MIRAFLORES

MONDAY TO THURSDAY 12:00 PM – 5:00 PM / FRIDAY TO SATURDAY 12:00 PM TO 5:30 PM

THE GODFATHER OF MODERN PERUVIAN CUISINE, GASTÓN ACURIO PRESIDES OVER A RESTAURANT EMPIRE SPANNING THE GLOBE, BUT IT ALL STARTED 20 YEARS BACK WITH PASTRY CHEF WIFE ASTRID GUTSCHE AT THIS EPNONYMOUS ESTABLISHMENT (ALBEIT IN A DIFFERENT LOCATION TO NOW). A UNIQUE THREE-CENTURY-OLD COLONIAL MANSION SETTING ADDS A WOW FACTOR TO THE À LA CARTE AND TASTING MENUS, WHICH FOCUS ON PERUVIAN FLAVOURS. ACURIO TAKES TRADITIONAL DISHES SUCH AS GUINEA PIG AND GIVES THEM THE HAUTE-CUISINE TREATMENT AND GUTSCHE (LATIN AMERICA'S BEST PASTRY CHEF 2015) SHOWCASES CACAO AND TROPICAL FRUITS IN HER DESSERTS



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# LIMANÁ

AV. AUGUSTO PÉREZ ARANIBAR 2011, SAN ISIDRO

TUESDAY TO FRIDAY FROM 13:00 A 23:00 - SATURDAY FROM 9:00 A 23:00 - SUNDAY FROM 9:00 A 17:00

LIMANÁ WAS BORN TO INSPIRE **EVERYONE** TO OPT FOR A HEALTHIER, MORE CONSCIOUS AND NATURAL WAY OF EATING. OUR MENU OFFERS DELICIOUS DISHES WITH KETO, PALEO, VEGAN AND VEGETARIAN OPTIONS, MOST OF THEM GLUTEN-FREE AND LACTOSE-FREE, AND IN WHICH **SUPERFOODS** ARE THE LEAD PLAYERS. DISHES MADE FROM NATURAL AND DELICIOUS INGREDIENTS SUCH AS SEEDS, PESTICIDE-FREE FRUITS AND VEGETABLES, GLUTEN-FREE FLOURS, FISH FROM NON-INDUSTRIAL FISHING, COLD-PRESSED OILS, UNREFINED SALTS, AND ARTISAN SOURDOUGH BREADS, JUST TO NAME A FEW EXAMPLES.



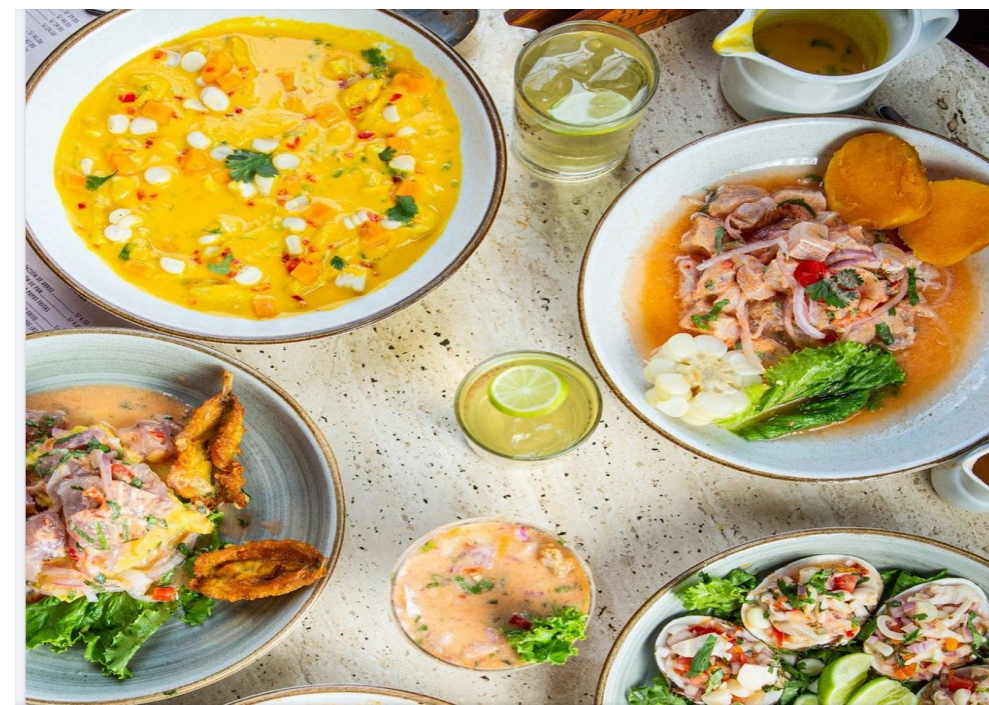


# TABERNA QUEIROLO

AV. SAN MARTIN 1090, PUEBLO LIBRE

MONDAY TO SATURDAY FROM 8:00 AM TO 22:00 PM - SUNDAY FROM 8:00 A 16:00

THE HISTORY OF OUR TAVERN BEGINS APPROXIMATELY IN 1880 WITH THE ARRIVAL OF THE QUEIROLO FAMILY TO THE OLD DISTRICT OF MAGDALENA VIEJA, NOW THE TRADITIONAL DISTRICT OF PUEBLO LIBRE, AND WITH THE FOUNDING OF THE TYPICAL GROCERY STORE OF THE TIME WHERE DIFFERENT PRODUCTS SUCH AS PRESERVES, WINES, GROCERIES, AND SOME UTENSILS WERE SOLD. THEY TELL US THAT IN ITS EARLY YEARS OF EXISTENCE, ITS AUDIENCE WAS EXCLUSIVELY MALE, AND THAT PEOPLE INITIALLY TRAVELED IN CARTS OR CARRIAGES THAT PARKED IN FRONT OF IT TO FIND THE TAVERN.



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## EL MERCADO

AV. HIPÓLITO UNANUE 203, MIRAFLORES  
THURSDAY TO SUNDAY FROM 12:30 A 16:00 PM

AT EL MERCADO, ONE OF THE THREE LIMA RESTAURANTS LED BY RAFAEL OSTERLING (WHOSE RAFAEL AND FELIX BRASSERIE ARE REGULARS ON LATIN AMERICA'S 50 BEST LIST), PERU'S FINEST SEAFOOD IS PRESENTED WITH A CONTEMPORARY FLAIR. THE CHIC AND LAID-BACK INDOOR COURTYARD DINING ROOM IS A MAGNET FOR THE CITY'S COOLEST AND MOST AFFLUENT RESIDENTS, WHO FLOCK HERE EVERY DAY FOR LUNCH. THE RESTAURANT'S CEVICHEs ARE AMONG THE BEST IN THE CITY, AND ALL OF THE SUSTAINABLY SOURCED FISH DISHES, SUCH AS SCALLOPS SERVED IN THREE WAYS OR OCTOPUS, ARE WINNERS.



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# AMORAMAR

PARDO Y ALIAGA 672, SAN ISIDRO.

MONDAY TO WENESDAY 12:00 – 11:30 PM / THURSDAY TO SATURDAY 12:00 PM – 12:30 AM /  
SUNDAY 12:00-17:00

YOU ARE ALREADY WITNESSING THIS FASCINATING PLACE, WHICH IS AN OLD FRIEND'S CLUB DISGUISED AS A RESTAURANT. WELCOME, STEP INSIDE, WHAT DISH WILL YOU ORDER? MAKE YOURSELF AT HOME AND RAISE YOUR GLASSES AND CUTLERY. AT AMORAMAR, THE ARMS WILL ALWAYS BE OPEN TO WELCOME YOU.



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# SHI-NUÁ

AV. VÍCTOR ANDRÉS BELAÚNDE 147, VÍA PRINCIPAL 133, SAN ISIDRO.  
MONDAY TO THURSDAY 12:30 PM- 4:00 PM AND 7:30 PM - 11:00 PM / FRIDAY TO SATURDAY  
12:30 PM- 4:00 PM AND 7:30 PM - 12:00 PM / SUNDAY 12:30 - 5:00 PM

THE HISTORY OF CHINESE-PERUVIAN CUISINE DATES BACK TO THE MID-19TH CENTURY, WHEN THE FIRST CANTONESE WORKERS MIGRATED TO PERU, GIVING RISE TO A FUSION OF THEIR ANCIENT CUISINE AND PERUVIAN CUISINE.

AT SHI-NUÁ OR "CHINOIS" - AS IT WOULD BE SPELLED IN FRENCH - THEY DARE TO GIVE A NEW TWIST TO THE WELL-KNOWN CLASSICS, WITH TOUCHES OF EUROPEAN AND AMERICAN INGREDIENTS, AS WELL AS THOSE FROM OTHER REGIONS OF THE FAR EAST. VISITORS ARE INVITED TO EXPERIENCE A NEW SENSORY EXPERIENCE CALLED SHI-NUÁ!



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# PANCHITA

C. 2 DE MAYO 298, MIRAFLORES

MONDAY 19:00 – 23:00 / TUESDAY TO SATURDAY 13:00 – 15:30 AND 19: - 23:00

PANCHITA IS A POPULAR RESTAURANT LOCATED IN THE MIRAFLORES DISTRICT OF LIMA, PERU. IT SPECIALIZES IN TRADITIONAL PERUVIAN CUISINE, WITH A FOCUS ON DISHES MADE FROM ORGAN MEATS SUCH AS BEEF HEART, TRIPE, AND CHICKEN GIZZARDS. THE RESTAURANT IS KNOWN FOR ITS CASUAL ATMOSPHERE, FRIENDLY SERVICE, AND AFFORDABLE PRICES, MAKING IT A POPULAR SPOT FOR BOTH LOCALS AND TOURISTS. SOME OF THE MOST POPULAR DISHES AT PANCHITA INCLUDE ANTICUCHOS (GRILLED BEEF HEART SKEWERS), CALDO DE GALLINA (CHICKEN SOUP), AND ARROZ CON PATO (DUCK WITH RICE). THE RESTAURANT IS PART OF THE GASTON ACURIO GROUP, A WELL-KNOWN AND HIGHLY RESPECTED PERUVIAN RESTAURANT GROUP.







# CENTRAL

AV. PEDRO DE OSMA 301, BARRANCO  
MONDAY TO SATURDAY 12:45 – 13:45 AND 19:00 – 20:30

CHEF VIRGILIO MARTÍNEZ CONDUCTED EXTENSIVE RESEARCH ON PERU'S RICH CULINARY HERITAGE AND CREATED A UNIQUE TASTING MENU THAT HIGHLIGHTS THE COUNTRY'S INCREDIBLE BIODIVERSITY. THE MENU FEATURES OVER 17 COURSES THAT EXPLORE EVERY ALTITUDE OF THE COUNTRY, FROM BELOW SEA LEVEL TO THE ANDES' HIGHEST PEAKS. THE MENU SHOWCASES VARIOUS VERSIONS OF PERUVIAN STAPLES. CENTRAL RESTAURANT DEBUTED IN FOURTH PLACE ON LATIN AMERICA'S 50 BEST RESTAURANTS LIST IN 2013 AND THEN TOPPED THE LIST FOR THE NEXT THREE YEARS. IT IS ALSO A REGULAR ON THE WORLD'S 50 BEST LIST.





# MAIDO

CA. SAN MARTIN NO. 399, MIRAFLORES  
MONDAY TO SATURDAY 13:00 – 21:30

FOR THREE YEARS IN A ROW, MAIDO HAS BEEN RECOGNIZED AS THE BEST RESTAURANT IN LATIN AMERICA AND REGULARLY APPEARS ON THE WORLD'S 50 BEST LIST. CHEF MITSU HARU 'MICA' TSUMURA COMBINES HIS PERUVIAN AND JAPANESE CULTURAL BACKGROUNDS IN HIS DISHES. UPON ENTERING THE STYLISH DINING ROOM, GUESTS ARE GREETED WITH A SENSORY EXPERIENCE AS THE WAITING STAFF SHOUT 'MAIDO' (JAPANESE FOR 'WELCOME') IN UNISON. THE MENU OFFERS OPTIONS FOR ORDERING FROM THE SUSHI BAR, À LA CARTE, OR THE 'NIKKEI EXPERIENCE' TASTING MENU. THE SEAFOOD DISHES, INCLUDING PERU'S NATIONAL DISH OF CEVICHE, ARE HIGHLY RECOMMENDED. A HIGHLIGHT OF THE MENU IS THE BEEF SHORT RIB, WHICH IS SLOW-COOKED FOR 50 HOURS AND IS SO TENDER THAT ONLY A SPOON IS NEEDED TO CARVE IT AT THE TABLE.

