

# Destination of the Month

# Peru

LATAM Airlines operates five non-stop flights from Melbourne to Santiago, Chile, as well as daily flights to Santiago, via Auckland, with onward connections to over 17 destinations throughout Peru.



## When to Go

While Peru is situated in the southern hemisphere and observes summer, autumn, winter and spring respective to Australia's seasons, the country's climate is generally divided into two main seasons: dry and wet. With territory spanning multiple topographic zones – Peru's climate is diverse and specific to each region.

As most Australians spend a portion of their time travelling throughout Peru in the highlands, visitation during the dry season is the most popular.

### Coastal Climate

The northern coastal area of Peru is hot and sunny year round, with a short rainy period in November and December. The central and southern coast has two distinct seasons, winter (April to October) and summer (November to March).

	December - March	April - June	July - September	October - November
Average temperatures (°C)	18 - 32	15 - 32	10 - 23	11 - 28
Average Rainfall (mm)	1	0	1	1

### Highlands Climate

Peru's highlands are characterised by high rainfall and heavy downpour during the summer months (December – March). This time period is renowned as 'wet season'. Throughout the rest of the year, travellers can expect clear blue skies with intermittent rainfall. During 'dry season' (May – August) the days are hot and dry, and rainfall is uncommon. For the times in between, well, they're exactly that! In between or shoulder seasons.

Also to note – a general rule of thumb for the highlands is that the higher in altitude you go, the colder it gets (especially of an evening, night and early morning).

	December- March	April - June	July - September	October - November
Average temperatures (°C)	7-24	4-24	1-22	6-25
Average Rainfall (mm)	150	40	5	40

### Amazon Rainforest Climate

The Amazon Rainforest is hot and humid year-round. Heavy afternoon showers characterise the region during the wet season (November – May), which is also when the water levels rise across the region's complex river network.

During the region's dry season (June – October), rainfall is still present, however the volume is much less, resulting in a lower water level across the river networks.

	December - March	April - June	July - September	October - November
Average temperatures (°C)	22 - 32	22 - 32	20 - 30	22 - 32
Average Rainfall (mm)	280	300	200	230

# 5 **must-do** experiences



1

**Machu Picchu, Cusco, and their surroundings**



2

**Lima and the art of good eating**



3

**Luxury Amazon cruises**



4

**Surfing Chicama**



5

**Caballitos de Totora**

## 5 **unmissable** restaurants in Lima



1

### **Chez Wong**

Calle Enrique León García 114, Santa Catalina, La Victoria

Ceviche maker Javier Wong prepares this typical Peruvian dish in front of diners — a show that usually makes the house fill up. All the ceviche dishes are made with sole and can be served hot or cold.



2

### **El Mercado**

Hipólito Unanue 203, Miraflores

For an immersion in traditional Peruvian cuisine, head to the restaurant owned by chef Rafael Osterling. The menu includes such classic dishes as aji de gallina (pepper sauce with chicken) and seafood tacu tacu (rice and beans).



3

### **La Barra**

Avenida Paz Soldán 290, San Isidro

Part of a complex owned by chef Gastón Acúrio, La Barra doesn't have a fixed menu: the dishes are prepared using seasonal produce. Try the quinoa burger with cream of pepper and mango chutney, or the octopus with potatoes, chimichurri and bell pepper.

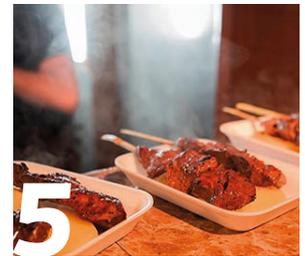


4

### **La Rosa Nautica**

Espigón Miraflores, Lima 18, Circuito de Playas, Miraflores

La Rosa Nautica is famous not only for its traditional Peruvian cuisine: the house is also known for its location in the pier, across from the Miraflores wall. The table by the window, with a view of the Pacific, is the most popular among tourists.



5

### **La Tia Grimanesa**

Calle Ignacio Merino 475, Miraflores

Anticuchos, grilled meat on skewers, are one of the most common street foods in the Peruvian capital. At La Tia Grimanesa, which has been drawing crowds ever since it was a street stand, the secret to success is their sauce made with smoked chili, vinegar, and garlic.

## Peruvian Pisco Sour

### **Ingredients:**

- 1 ½ tablespoons Lime Juice
- 1 egg white
- 2 tablespoons castor sugar or sugar syrup, (or more to taste)
- ¼ cup crushed ice
- ¼ cup Peruvian pisco
- 2-3 dashes of Angostura bitters

### **Method:**

In a blender, combine the lime juice with the sugar (or sugar syrup) and mix to dissolve the sugar. Add the pisco, egg white and ice and blend at high speed until frothy. Pour into a sour glass, add a few drops of bitters and serve.

*Makes 1 large or 2 small pisco sours*

