



Creative City of Gastronomy by
UNESCO in 2019

2019

加入網絡年份

YEAR OF DESIGNATION

AREQUIPA PERU

秘魯·阿雷基帕

城市介紹 | INTRODUCTION OF THE CITY

The city of Arequipa, with 1,450,635 inhabitants, is the second most important city in Peru economically and culturally. Located at 2,358 meters above sea level, it stretches along the Chili River basin and at the foot of the Misti Volcano. Its location between the coast and the highlands allows it to utilize products from different ecosystems, which characterizes its rich production and diverse cuisine, which uses ingredients from the sea, the mountains, and the Peruvian jungle.

Arequipa was declared a World Heritage Site by UNESCO in 2000 for its monumental architecture and the scenic reserve of its countryside. Arequipa's gastronomy is diverse, featuring traditional cuisine focused on "picantería", a culinary style with a cultural background, declared Intangible Cultural Heritage of the Nation in 2014. It also boasts new gastronomic spaces serving avant-garde cuisine that has begun to gain recognition worldwide. In Arequipa, gastronomy is one of the main driving forces of the city and has become the heart of the region's other creative communities. It has been designated a UNESCO Creative City of Gastronomy since 2019.



廚師介紹 | CHEF INFORMATION

Tatiana Villavicencio Villanueva

Tatiana Villavicencio Villanueva, a master of traditional Peruvian cuisine (picantera). Heir to a legacy of heritage cuisine in the city of Arequipa, she has created a gastronomic space that masters the ancestral techniques of Peruvian culture, such as dehydrated, roasted, baked, and stewed dishes to exceptional perfection.

Master Tatiana's cuisine is characterized by dishes that reflect the gastronomic heritage of Arequipa (Cultural Heritage of the Nation of Peru). Her culinary vision of preserving techniques and flavors has led her to become a culinary icon in the city. In her picantería "La Nieves", she innovates and creates exceptional dishes based on the diversity of ingredients and products from the Peruvian coast, mountains, and jungle. She shares her culinary knowledge with new generations of young chefs, primarily with women, to promote gender equality.

She is a gastronomic ambassador for Arequipa and has promoted culinary heritage in various locations throughout Latin America. An active member of the Arequipa Picantería Society, she is part of the group of chefs who bring Peruvian cuisine to the world, bringing Arequipa's identity to each of her magnificent dishes. A worthy representative of Arequipa's cuisine as a UNESCO Creative City of Gastronomy.

Krystian Martinez Lopez



菜品 | DISHES

Pork Adobo Arequipeño “With Guiñapo Chicha Sediment” 100 Small Tastings

Arequipeño adobo is a signature dish of Peruvian cuisine created in the city of Arequipa. The exquisite aroma and combination of flavors make Arequipeño adobo one of the city's most culturally distinctive dishes. It reflects the fusion and integration of two cultures, a blend of Andean and European culinary traditions.

This stew is made from marinated pork with vegetables, local spices, and chicha de guiñapo (guiñapo chicha) and cooked with skill and patience in a clay pot. This traditional dish originated with the aim of preserving the meat for longer. Today, adobo is a signature dish of Arequipan and Peruvian cuisine.



“Celador” (Regional Ceviche Style) 100 Small Tastings

"Shrimp Celador" is a very traditional dish from the city of Arequipa. Its origins are due to the presence of river shrimp in the region's valleys. It is a signature dish that reflects the benefits of this crustacean, whose importance is not only gastronomic, but also cultural and economic.

This typical dish is made with whole, large shrimp, rested in guiñapo chicha (a type of "chicha"), vinegar, salt, black pepper, and seasoned with thick pieces of onion and rocoto pepper cut lengthwise, salt, oil, and boiled potatoes. On this occasion, our chef is recreating the dish with some essences processed using dehydration techniques brought from Peru.

