

VALLE SAGRADO - PERÚ -

Culinary Experience PACHAMANCA

For the Incas, this rustic yet highly symbolic dining ritual named for the Quechua words pacha "earth" and manka "pot" represented a celebration of the cycle of life. Digging an earthen oven and cooking food underground pays homage to Pachamama, the Incan fertility goddess.



Surrounded by the glorious Andes Mountains and Sol y Luna's thriving gardens, we recreate this guintessentially Andean banguet, at lunch or dinner, for 10 people or more. Like our Incan ancestors, we return our food -- lamb, alpaca, pork, chicken and guinea pig along with local produce like sweet potatoes, green beans, plantains, stuffed peppers and choclo white corn of the Sacred Valley -- to Mother Earth's belly before we eat it is as sign of respect.

PACHAMANCA

Location Wayra Duration Approximately 2 hours

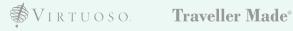
NOTES:

Available upon request; minimum 10 people; can be combined with Cusi Wasi theater or Peruvian Paso horse show





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