



2015 AUTUMN CONFERENCE  
**LIMA, PERU**  
OCTOBER 14–16, 2015

INTERNATIONAL MASTERS OF GAMING LAW

# RESTAURANTS

## CENTRAL

Calle Santa Isabel 376, Miraflores  
[www.centralrestaurante.com.pe](http://www.centralrestaurante.com.pe)  
reservas@centralrestaurante.com.pe  
Tel.: +51 1 2428515

Central is ranked in position number 15 in the “World’s 50 Best Restaurants,” and the number one best restaurant in Latin America, sponsored by S. Pellegrino. It is currently considered the best restaurant in Peru. The style of food is Peruvian with international influences. From appetizers such as pisco sour with coca leaves to the local “tiraditos” – a cross between sashimi and Carpaccio, served with a tiger’s milk ceviche – the dishes pay respect to what Central’s Chef Virgilio Martinez calls pacha mama (“mother nature” in Quechua).

*Distance from Marriott Hotel: Less than one mile*

## ASTRID & GASTÓN

Avenida Paz Soldán 290, San Isidro  
[www.astridygaston.com](http://www.astridygaston.com)  
One can make reservations online at its website  
Tel.: +51 1 4422775

Astrid & Gaston is ranked in position number 18 in the “World’s 50 Best Restaurants” sponsored by S. Pellegrino. The restaurant’s chef, Gaston Acurio, is the most famous chef in Peru. He is known as the King Midas of Peruvian cuisine. Astrid & Gastón is at the forefront of the internationalization of Peruvian food – and tells stories about the country of Peru through its gastronomy. The restaurant offers a tasting menu that changes every six

months. This season they offer “Memories of my Land,” which paid tribute to the culinary memories that have shaped the chef’s life in Peru. A journey through those flavors, products, recipes, and moments that are an essential part of the personal and collective memory, are honored with emotion and respect, and, of course, with curiosity and mischief. The “Memories of my Land” meal includes 29 preparations and lasts approximately two and one half hours. The sommelier team at Astrid & Gastón have also designed wine pairing to complement this gastronomic experience.

*Distance from Marriott Hotel: Less than two miles*

## MALABAR

Calle Camino Real 101, San Isidro  
[www.malabar.com.pe](http://www.malabar.com.pe)  
restaurante@malabar.com.pe  
One can make reservations online at its website  
Tel.: +51 1 4405200

Malabar is ranked in position number 11 in the list of best restaurants of Latin America, sponsored by S. Pellegrino. Showcasing international Peruvian food, renowned chef Pedro Schiaffino promotes the different flavors of Peru, with particular attention to the products of the Peruvian Amazon. This is a great opportunity to enjoy one of the most unique culinary experiences in the world. Featured menu items include grilled octopus with smoked chili paste and variation corn, braised tongue, pickled carrots, and passion fruit sauce; and temperate shells with brains in butter citrus and coral.

*Distance from Marriott Hotel: Less than two miles*

## RESTAURANTS (CONTINUED)

### FIESTA

Av. Reducto 1278, Miraflores

[www.restaurantfiestagourmet.com](http://www.restaurantfiestagourmet.com)

One can make reservations online at its website

Tel.: +51 1 2429009

Fiesta is ranked in position number 20 in the list of Best Restaurants of Latin America, sponsored by S. Pellegrino, specializes in Peruvian northern food. The star of their menu is the famous “rice with duck.” Fiesta is also famous for the pisco sour (cocktail), and dishes with scallops, snails, squid, beef, and goat, cooked in Peruvian style.

*Distance from Marriott Hotel: Less than one mile*

### OTHER RESTAURANTS:

#### RAFAEL

[www.rafaelosterling.pe](http://www.rafaelosterling.pe)

International and Peruvian Cuisine. Hotspot.

*Distance from Marriott Hotel: Less than one mile*

#### MAIDO

[www.maido.pe](http://www.maido.pe)

International Fusion of Peruvian and Japanese Cuisine.

*Distance from Marriott Hotel: Less than one mile*

#### HUACA PUCLLANA

[www.resthuacapucllana.com](http://www.resthuacapucllana.com)

The restaurant is located in archaeological site. Is unique.

## FRUITS, FOOD AND DRINKS TO TRY

### FOODS

**Rice with duck** (*ingredients: rice, cilantro, duck, stout, and yellow pepper*)

**Cebiche** (fresh fish cooked with lemon)

**Anticucho** (beef heart “kebab”)

### FRUITS

**Lúcuma** and **Granadilla**

### ALCOHOLIC BEVERAGE

**Pisco Sour** (grape brandy with lemon and egg white)

### NON ALCOHOLIC BEVERAGE

**Chicha morada** (soft drink from purple corn)