**LANDMARKS**

CIRCUITO MAGICO DEL AGUA

Lima's Parque de la Reserva (Park of the Reserve) dates back to the late 1920s, but in 2007, the Municipality of Lima completed the construction of El Circuito Mágico del Agua, the "Magic Water Circuit." Thirteen fountains, some of which are interactive, provide plenty of entertainment, especially at night with the illuminated shows. Kids will love it, but be prepared to get wet; take a plastic bag or two to keep your cash and camera dry.

PLAZA DE ARMAS

The Plaza de Armas, also known as the Plaza Mayor, sits at the heart of Lima's historic center, one of the few remaining parts of the city that still gives a sense of the city’s colonial past. Acknowledged for its historical and cultural significance by being awarded UNESCO World Heritage status in 1988, this is the spot where Francisco Pizarro founded the city in 1535. A colonial fountain serves as the square's centerpiece, while some of Lima's most important buildings surround the historic plaza.

**Unnamed Road**

Cercado de Lima 15001

-12.045605, -77.030613

CERRO SAN CRISTOBAL

One of Lima's most prominent landmarks, the hill of Cerro San Cristóbal, rises to the northeast of downtown Lima. If you want a panoramic view of the city, this is where to go. Take a taxi or a tour bus from the Plaza de Armas (walking here isn’t particularly safe). From the top, you can see right across the city and all the way out to sea—at least on a clear day. Thick coastal fog can severely obscure the view, so pick your moment wisely, while a tour in the late afternoon allows for views enhanced by the twinkling lights of the city below.

**Unnamed Road**

Cercado de Lima

-12.035218, -77.017642

MIRAFLORES

Miraflores is one of Lima's most upscale districts, chock full of fancy bars, stylish restaurants, and trendy discotecas. Parque Kennedy is the central point of the neighborhood and perfect for a spot of people watching – or cat admiring. It's home to a population of convivial cats, most of which were abandoned and now cared for by a local NGO, so don’t be surprised if you make more than a few new friends here.

Miraflores 15074

-12.120897, -77.029470

BARRANCO

Head south along the coast from Miraflores, and you'll end up in the small district of Barranco. This is Lima's bohemian quarter, a place for poets, artists, and the city’s alternative crowd. A daytime stroll will take you past stylish cafes and a wealth of fairs selling handmade, and often fair-trade, food and crafts, most of which are made by local designers or come from around the country. Don't miss El Puente de Los Suspiros (The Bridge of Sighs), a quaint wooden bridge located at the top of the stone steps that wind down to the beaches below Barranco.

**Barranco District**

15063

-12.149404, -77.021188

PLAZA SAN MARTIN

The Plaza San Martín is one of the most representative public spaces of the city of Lima, Peru. It is located at the ninth block of Colmena avenue, within the Historic Centre of Lima which was declared a World Heritage Site in 1988 by UNESCO. It is located near the Plaza Mayor of Lima and is connected to it by the Jiron de la Union. Its central monument gives homage to Peru's liberator, José de San Martín.

**Lima District**

15001

-12.051664, -77.034648

PALACIO DE JUSTICIA

The Palacio de Justicia really does look just how a palace should, being inspired by its namesake Palace de Justice located in Brussels. This is an immediately imposing and impressive Neo-classical building, with a huge entrance, topped with Peru's flag. Building work commenced at the end of the 1920s and was inaugurated in 1938 by Peru's president Oscar Benavides Raimundo Larrea (1876 to 1945. Not all of Lima's courts are based in this building today, with the Palacio de Justicia currently being home to the Supreme Court and also the Criminal Division of the Superior Court.

**RESTAURANTS**

CENTRAL $$$

Currently the undisputed brightest star in Peru's culinary universe, Central has been repeatedly ranked Latin America's best restaurant.Chef Virgilio Martínez's philosophy reclaims the pre-Colombian tradition of barter and exchange between communities from the coast, mountains and rainforest, featuring ingredients from altitudes as high as 12,000 feet to below sea level, in other words fish and seafood.That approach is not new in Peruvian gastronomy although no one else has done it to the level of acclaim of Martínez, who features in CNN's "Culinary Journeys" series.From the high Andes, Martínez will serve guests a selection of Peruvian potatoes garnished with muña, a kind of Andean mint, and alpaca heart shavings.At the other end of the altitudinal spectrum, who knew that scallops, spiced up with Peruvian rocoto peppers, could be turned into a crust with a meringue-like texture?

Booking will need to be made weeks, and possibly even months, in advance.Central, Santa Isabel 376 Miraflores Lima; +51 1 2428515

MAIDO $$$

The name means "welcome" in Japanese and this restaurant from chef Mitsuharu Tsumura is the apogee of Japanese-Peruvian, aka "Nikkei" cuisine.

This fusion dates back more than a century thanks to the Andean nation's large community of immigrants from the Land of the Rising Sun. Maido is, according to the 2017 San Pellegrino rankings, not just Latin America's second best restaurant but also number eight in the world.

The menu runs from conventionally exquisite Japanese sushi classics to original creations such as cau cau, a pre-Colombian potato stew, but served with sea snails.

Maido, Calle San Martin 399, Miraflores; +51 1 4462512

MALABAR $$$

This is the highly rated locale of Pedro Miguel Schiaffino, a chef particularly known for his use of exotic ingredients from the Amazon.Malabar is also home to a bar that's been ranked in the world's top 10, should you be in the mood for an aperitif before your meal.These days Schiaffino, like Osterling, is a little more focused on satisfying his customers than garnering critical plaudits, offering "casual cuisine, with a simple spirit and the warmth of home."In practice that doesn't, however, mean anything less than spectacularly original fare, from smoked paiche, the largest fish in the Amazon, served with black chili sauce and yucca puree, to grilled octopus with lima beans and parmesan shavings.

Malabar, Av. Camino Real 101, San Isidro, Lima; +51 1 4405300

LA MAR $$

If Peru has a national dish, then it's ceviche, the fresh seafood salad marinated in lemon juice and sold in specialist restaurants, cevicherias, even in the Andes.

No cevicheria is more famous than La Mar -- the name translates to "the high seas" -- the second flagship eatery of Gastón Acurio. Like all cevicherias, La Mar doesn't just offer a variety of ceviches, but also numerous other versions of Peru's many original fish and shellfish classics.

A bottle of white wine is a perfect accompaniment but the classic Peruvian way to eat ceviche is washed down with a local, very cold lager.

La Mar, Av Mariscal La Mar 770, Miraflores, Lima; +51 1 4213365

LA PICANTERIA $$

Another of Lima's highest-ranked restaurants, this one offers cuisine from Arequipa, Peru's picturesque third city nestled in the southern Andean foothills.

There, "picanterias," which typically only open for lunch, are a way of life, with dishes ranging from seafood to the decidedly meaty, especially chicharron, aka fried pork, a Peruvian classic.

Dishes to look out for include the beef ribs, a crab parihuela or stew, and the rocoto en chupe, a soup a little reminiscent of a chowder using one of Peru's hottest native chili peppers.

La Picanteria, Surquillo, Sta Rosa 388, Distrito de Lima; +51 1 2416676

CHIFA TITI $$

Part of the growing chifa scene in San Borja, a sprawling suburb just outside of better-known San Isidro, Titi looks beyond standard Cantonese cuisine that most of the city's Chinese restaurants adhere to. Skip the basic chifa dishes that you find everywhere and order the pigeon or the conchas tau si, scallops in a black bean sauce.

Javier Prado Este 1212, San Isidro

Lima, Peru

+51 1 2248189

EL CHINITO $

This iconic sangucheria in the chaotic center of Lima has been around for more than half a century, serving highly addictive chicharrón or chanchito asado sandwiches, made with fried or roasted pork in Chinese seasonings. El Chinito has recently begun adding branches around town, which can deliver to hotels in Miraflores.

Jr. Chancay 894, Cercado de Lima

Lima 1, Peru

+51 1 4232197

LA LUCHA $

Lima has a strong sandwich culture and La Lucha, with a location right on Parque Kennedy, still stands out. It’s more corporate now than it used to be, but its chicharrón, pavo (turkey), and other sanguches are consistently good. Pair your sandwich with a side of fries made with native huayro potatoes and a glass of granadilla juice.

Lima, Diagonal 139, Miraflores 15074 (01) 2415953

AL TOKE PEZ $

This five-seat lunch counter in a strip mall on a busy avenue in the middle class suburb of Surquillo is evidence of just how widespread Lima's food scene has become. Toshi Matsufuji, the son of legendary Nikkei chef Dario Matsufuji, fries robalo cheeks in a flaming wok behind the counter, and serves styrofoam cups of leche de tigre with pieces of fried calamari.

Av. Angamos Este 886, Surquillo

**MUSEUM**

HUACA PUCLLANA

You don't have to leave Lima to begin your exploration of Peru's historic sites. Built by the Lima culture sometime between 300 and 700 AD and constructed from millions of adobe bricks, the Huaca Pucllana is a giant pyramid located in Miraflores. After taking a tour of the ruins (don’t forget your sunscreen—the sun can be fierce), head to the site's restaurant, Restaurant Huaca Pucllana, for some outstanding (but expensive) regional dishes.

**Larco Museum**

Av. Simón Bolivar 1515, Pueblo Libre 15084

-12.072484, -77.070839

**MUSEO DEL PISCO - LIMA**

Jirón Carabaya 193, Cercado de Lima 15001

-12.045693, -77.029470

**Museum of Art of Lima**

Parque de la Exposición, Paseo Colon 125, Cercado de Lima 15046

-12.060318, -77.037012

Underneath the [Monastery of San Francisco](http://museocatacumbas.com/) in downtown Lima there are catacombs that are estimated to contain between 25,000 and 70,000 human remains dating back to the eighteenth century. The colonial church itself is a fascinating example of colonial architecture, and housed in its library are approximately 20,000 antique texts. But the real attraction is the underground cemetery with its low vaulted ceilings and brick and limestone walls.

**Basílica y Convento de San Francisco de Lima**

Jirón Lampa, Cercado de Lima 15001

-12.045324, -77.027024

**Museum Cemetery Master Priest**

Jr. Ancash - Barrios Altos, 1611, Cercado de Lima 15003

-12.041508, -77.007280

**Museo Nacional de Arqueología, Antropología e Historia del Perú**

Plaza Bolivar, Pueblo Libre 15084

-12.077211, -77.062151

**Ayahuasca**

Av San Martin 130, Barranco 15063

-12.147091, -77.022169

**Bodega Piselli**

28 De Julio 297, Barranco 15063

-12.151070, -77.021778

**Orient Express bar**

Interior E4 Pasaje El Suche, Calle Alcanfores 463, Miraflores 15074

-12.123824, -77.027518

**Av. Almte. Miguel Grau 308**

Barranco 15063

-12.148647, -77.021010

**Gran Hotel Bolivar Lima**

Jirón de la Unión 958, Cercado de Lima 15001

-12.050898, -77.035251