

Capstone Project: The Battle of Neighborhoods

Peer-graded assignment

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Introduction - Peruvian Cuisine in New York City

Peruvian cuisine is as diverse as its environment – an immense Pacific coast crashing against the mirage of the desert, leading up to some of the tallest peaks in the Andes mountains, and then falling back down into the dense, lush Amazon. Over centuries, the original inhabitants of Peru and their vast civilizations created an array of dishes from this tremendous biodiversity and the cuisine has continued to evolve with the myriad of cultures who have come to call the country home – Spanish, Japanese, Chinese, African, and others.

Consider the famous Peruvian dish *Lomo Saltado*, for example. Lomo saltado is a popular, traditional Peruvian dish, a stir fry that typically combines marinated strips of sirloin (or other beef steak) with onions, tomatoes, french fries, and other ingredients; and is typically served with rice. The dish originated as part of the chifa tradition, the Chinese cuisine of Peru, though its popularity has made it part of the mainstream culture.

With all that it has to offer, it is no wonder that the Peruvian cuisine has successfully established itself in a city like New York. However, it is still a small branch of the culinary world. Therefore, we will have a look at Peruvian restaurants in New York city and explore where the best Pisco and Ceviche can be found.

With our analysis, we want to answer five questions:

1. How many Peruvian restaurants exist in New York City?
2. Which borough and which neighborhood of New York City has the highest number of Peruvian restaurants?
3. Which is the best Peruvian restaurant in New York City?
4. Which borough and which neighborhood has the best Peruvian restaurants?
5. Which borough has the highest density of top-rated Peruvian restaurants?