



drinking



1 HOUR 00 MINUTES

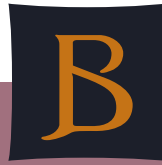
US\$85

Sáenz Peña 204,
Barranco, Lima. Perú.
hotelb.pe

EXPRESS EXPERIENCE

Short on time? No problem.
Learn the basics of our culinary art.

Pisco Sour and Ceviche, is there a better pair?
Discover the secrets of their preparation together
with our Bar Manager & Chef de Cuisine.



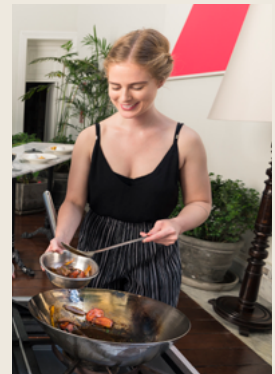
DON'T MISS OUT

Learn how to prepare these Peruvian classics



PISCO SOUR AT THE BAR

The experience begins with an interactive class of Pisco Sour making at Hotel B's Bar. Shake your way into learning how to prepare a Peruvian classic with our very own Bar Manager, recognized at the national Summit Awards in '18.



LET'S MAKE CEVICHE!

Step out into the Patio for some fresh air and spectacular view of our vertical garden. Here, our Chef de Cuisine will introduce you to the history of this typical Peruvian dish. Then you can try your hand at making your own Ceviche with fresh fish and locally sourced vegetables.

