

# Delicious peruvian food

## Famous Food in Peru: The 29 Dishes & Culinary Treats You Must Try

- **Reservations:** 3 hours
- **Country :** Peru
- **Delivery :** Reservations
- **Guides:** Español, English, Français, Deutsch, Ruso, Chinees

First, Peru has seen an eclectic mix of people immigrate over the years, with each having left their mark on the local food. Second, the fantastic range of climates and ecosystems, along with its long coastline along the Humboldt current, mean there is no shortage of native ingredients to work with.

The tradition starts with the ancient Andean cuisine, and in the past 500 years, Spanish, Italian, Japanese and Chinese immigrants have all added their own distinct touch. Everywhere you go, you'll find a local speciality and there's a good chance you'll love it all. Here are the 29 culinary treats and most [famous food in Peru](#).

### What is the most delicious food in Peru?

- 1. **Ceviche (Peruvian Sushi)** Undoubtedly the most popular dish in Peru, Ceviche is best known internationally as Peruvian sushi.
- Lomo Saltado (Beef stir-fry) ...
- Pollo a la Brasa (Roasted Chicken) ...

- Ají de Gallina (Creamy chicken) ...
- Anticuchos (Beef heart skewers) ...
- Picarones. ...
- Papa a la Huancaína, (Potatoes in Spicy Cheese Sauce)
- Cuy (Guinea Pig)
- Causa (Potato Casserole)
- Rocoto Relleno (Stuffed Spicy Peppers)
- **Pisco sour** is Peru's national drink. Peruvians love it that much, it even has its own national holiday known as National Pisco Sour Day, which takes place on the first Saturday of February. It's made by mixing pisco (a type of brandy made from fermented grape juice), lime juice, egg whites and sugar.

