

Calle del Medio: Jaime Pesaque is quickly amassed a worldwide restaurant empire that includes Mayta in Lima, Raymi in NYC, and restaurants in Punta del Este, Miami, and Hong Kong. Calle de Medio, his first foray into Cuzco, is a sprawling restaurant and lounge with Pesaque's signature pisco infusions lined up behind the bar. One lengthy side of the 2nd level, corner spot looks over the Plaza de Armas. The menu is almost a smaller version of Acurio's Chi Cha with dishes like trout ceviche and glazed pancetta with figs and aji panca over quinoa. *Calle de Medio 113.*

Chi Cha: Open since February 2009, Chi Cha was Acurio's first Cuzco restaurant and is still a consistently great place for high quality Andean dishes. There's just one dining room with a beamed ceiling on the second floor of colonial building on Plaza Regocijo. Calle Plaza Regocijo 261. Noon-11; Sun noon-5

Cicciolina: Cicciolina is Cuzco's original great restaurant and is still one of the best. With a farmhouse feel that includes huge bundles of aji peppers hanging from the ceiling and a downstairs bakery and brunch spot, the elegant restaurant in San Blas, with one of the city's best wine lists, is all around pleasant. The food is a combination of Mediterranean and Novo Andina. A blackboard bar menu also serves a handful of tapas. *Calle Triunfo 393. 8-11; 12-3; 6-10*

Los Bachiche Pizzeria: Gastón Acurio will be opening a pizza centric version of his successful Lima Peruvian-Italian restaurant Los Bachiche on Cuzco's Plaza de Armas sometime in 2013. I can almost guarantee that this is going to be a restaurant that is full every night.

Museo del Pisco: New in 2012, the Museo del Pisco isn't exactly a museum, but something better. The two level bar, just beside the new JW Marriot a block from the plaza, specializes in *catas* (flights) of pisco, which are organized by grape, region, distillation, and staff favorites. With walls painted with graphics that detail the history of pisco and the distillation process, staff describes each pour that is presented to you when it arrives to your table. There are one hundred or so varieties of pisco to sample, more than any other place that I've seen, and a truly excellent cocktail menu, many using fresh fruit juices (beet!) and house made syrups. *Calle Santa Catalina Ancha 398.*

Senzo: If there was one restaurant that I would say is a must in Cuzco right now, it would be Virgillio Martinez's Senzo in Orient Express' beautiful new hotel Palacio Nazarenas. Martinez, who also heads the kitchen of Central in Lima & Lima London in London, has, with the help of head chef Karime Lopez Moreno Tagle, created stunning multi course tasting menus that utilize the products from the region. It's like Central in the Andes. There's also vegetarian tasting menus and the hotel has a culinary package that includes a market tour, cooking lesson, and 3-course meal with wine pairing. *Calle Palacio 144.*