

Tour La Cuisine of Quito



Quito's cuisine is full of vegetables, potatoes, grains, rice, pork, goat and all seafood. The preparation of these products is different in Ecuador. Chefs specialize in preserving the traditions or ancient techniques left by our ancestors.

The most popular things that you can taste in Quito are: the hornado de chanco (baked pork) with its agrio (kind a sour vinager), the locro de papas (potato soup along with cheese and avocado), and the famous seco de chivo (stewed goat), among others. Of course, the guinea pig deserves a separate chapter, because for our indigenous people it is considered a delicacy that is usually served on important festivities. Don't mention the famous fritada of Quito (fried pork chunks), I can't continue naming more typical dishes because my appetite is working up.

Itinerary:

Our guide will be waiting for you at the lobby in your hotel, where he will give all the necessary instructions so that the tour runs in the best way, and then proceed to the first stop.

You will visit one of the oldest famous market in Quito, where you can try all the delicious fruits that our country has as well as grab delicious natural juices and one of the favorite dishes of Quito residents “Mote con Chicharrón”.

Then you will visit several Huecas (very small cooking-palces, but with very delicious food), where you will eat snacks from the Andes (humitas, bolones, quimbolitos and tamales), coastal food (Encebollado) and Quito desserts (figs with cheese).

To finish tasting the best chocolate in the country, since Ecuador is known as The Land of Chocolate. Return to the Hotel.

Includes

Guide/driver (English-speaking)
Comfortable transportation
Activities according to the program

Not Included

Travel insurance
Personal expenses
Lunch