

# Foodie experiences from around the world

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The world would be a tedious place if every country's cuisine tasted the same. Bite after bite, continent after the continent of bland sameness. Thankfully, that's not the case, and the foods that we eat and experience when we travel are often the most memorable takeaways from any journey of discovery.

Every townland, region, province, and country can put their hands up and claim with pride ownership of at least one gastronomic delight that places them firmly on the map. From the Andalusian summer delight of Salmorejo – a cold refreshing soup made from tomatoes, garlic, bread, vinegar, and olive oil – to Singaporean Chili Crab, with lashings of mantou buns to mop up that delicious hot sauce, flavors can be as fanciful as the regions they inhabit. So, sit back and enjoy the gastronomic ride as we take you on an epicurean odyssey through a diverse and stimulating degustation of world food experiences.

## Flavors of Vilnius in Lithuania

Do you know your Šaltibarščiai from your Skilandis or your Cepelinai from your Karka? If you do, congratulations, you really know your world cuisines inside-out. Lithuania, and its national cuisine – let's be honest – is hardly top of the list when it comes to the most talked-about food destinations. But is that fair? The answer is, probably not.

Firstly, Vilnius, the Lithuanian capital, is a pure medieval delight. Winding, ancient cobbled streets filled with delightful restaurants, gourmet coffee houses, wine bars, and tempting delicatessens, all overlooked by the watchful eye of Gediminas Castle. On the one day 'Flavors of Vilnius Food Tour', you'll discover the backstreets of the city's Old Town through the old Jewish ghettos, past the 450-year-old university and the President's Palace getting a flavor of the tastes of Lithuania.

Sip on acorn coffee, or try the perennial Lithuanian summer-favorite of Šaltibarščiai – a cold pink soup made from beetroot, onion, and cucumber. Stopping off in secret backstreet bars and restaurants you'll get a hearty introduction to the hidden world of Lithuanian food and drinks, many of which stretch back centuries and are closely linked with the nation's history. The entire experience is both culinary and cultural and one that's sure to live long in your memory.

## Food tasting experience in Atlanta



Take a food-inspired tour of 'The Big Peach', Atlanta, Georgia and discover a whole new world of Southern charm and southern cooking. Wander hidden neighborhoods and learn about the people, the places, the history, and of course the food. Throughout your wanderings, you'll stop off at a chef's ransom of delicious eateries to sample the local fare. Tantalize your taste buds with the flavor of Creole candies, low-country cuisine, smoky BBQ, real Soul Food, and the tastes of contemporary Southern cooking and cuisine.

If you're not a native Southerner you'll feel like you've stepped into the live action of some classic novel or film. Taste fried chicken and yams, low-country shrimps and grits, lobster mac and cheese and peach sliders, smoked wings and cheese straws, and even oysters and hash browns. Food is part of the State's heritage and on this gastronomic guided tour, you'll see the passion of the people for their food and their history. And don't forget the drinks, make sure you arrive both hungry and thirsty for this delicious taste of the deep South.

### **Foodie tour on the Las Vegas Strip**



Put your walking shoes on and open your belt a notch as you set off to experience and discover some of the best eateries Las Vegas has to offer. Over a mile and a half of walking through the heart of Sin City, you'll skip the lines at some of the city's most popular eating haunts, learn their secrets, sample their cuisine, and if you're lucky you may even get to meet the establishment's chefs. Every door you enter is sure to reveal the works of exciting new chefs, creating innovative new cuisines that explode with flavor and creativity.

New arrivals to Las Vegas love to take this tour as part of their introduction to what's on offer. Not only is the Las Vegas Food Tour a culinary treat for every foodie, but it's also a great way to get acquainted with the city's many gastronomic and cultural secrets.

And, there's more to this amazing tour than just food; there are stories, history, photo opportunities, and great tips from your local and knowledgeable guide. You're sure to walk away from this once-in-a-lifetime experience with more than just great tastes on your tongue, you'll bring back a whole new appreciation of this gaudy but lovable, neon-flashing city that never sleeps.

### **Rialto Market food and wine experience of Venice**



There's a regular tour of Venice and then there's a Rialto Market Food and Wine experience in Venice, a sightseeing tour with a delectable twist. On this amazing tour through the 'City of the Doges', you'll get the unmissable opportunity to visit some of the city's best, most tantalizing, and most traditional eating houses. You can forget about the regular tourist haunts, this tour is strictly for the foodie who loves to escape the hordes and get far off the beaten track.

In the company of an amiable local guide, you'll explore 'La Serenissima' (the centuries-old nickname for the city deriving from its quiet, and serene outward appearance) on foot. Easily ambling the hidden city streets

you'll regularly pause to sample another tasty Venetian treat from some of the best, and most secretive restaurants, bars, trattorias, osterias, and traditional pastry shops.

You won't be served the formal tourist fare but will instead indulge yourself with a real insight into the region's much-heralded cuisine. Plus, you'll get to meet many of the local producers, the passionate bar and restaurant owners, before taking the chance to explore the riotously colorful Rialto market, laden with fresh fruits, fish, and vegetables – be sure to take your camera. Along with food and drinks, your guide will ensure you get to see some of the city's most famous sights, like the Rialto Bridge, the haunts of the infamous Casanova, and the house of Marco Polo. This really is the most unique and delicious way of becoming acquainted with the sites and tastes of La Serenissima.

### **Galway food and drink walking tour**



While Dublin may be the economic capital of the Republic of Ireland, the always-welcoming city of Galway is home to the little nation's cultural heartbeat. Even after spending days wandering the city's colorful streets, you might only scratch the surface of the gateway to the rugged west where the Gaelic language is still alive and flourishing. Sited in Galway Bay, on the shores of the Atlantic Ocean is won't come as a major surprise that food, and especially seafood is a major priority in these parts.

This intensive tour of 'The City of the Tribes' – a reference to the county's 14 merchant families who brought trade and commerce to Europe and across the ocean – will unlock the treasure trove of Galwegian food and drink. With stopping points in three of the city's most unique and renowned hostelryes – An Púcán, Garvey's, and the Spanish Arch – you'll discover the city's real story accompanied by bowls of delicious and steaming Irish stew, a selection of locally-crafted cheeses, and of course the fresh and savory tastes of the sea.

Along with the gastronomic tastes of Galway, you'll also discover what makes a real Irish Pub one of Ireland's most authentic experiences. Wash the whole adventure down with a couple of pints of creamy black Guinness, Galway Bay beer, or an Irish Coffee or two, but don't overdo it, you'll want to remember this amazing experience forever.

### **Local cuisine cooking experience in Peru**



Despite being the original source of over 90% of the world's potato varieties, there's a lot more to Peruvian cuisine than the humble spud. In fact, in the past decade, Peru has been hailed as one of the most important food destinations in the entire world. This is mainly due to the country's biodiversity and gastronomic influences from both within and outside the country. The Peruvian Cooking Experience is designed as a delicious mouth-watering guide to both the culture and cuisine of Peru.

Starting with a trip to a local market you'll be invited to pick up all the ingredients you'll need to create an

authentic Peruvian meal. The bustling market acts as an illustration of the diversity of food sources in the region. Armed with your authentic ingredients, and under the supervision of a master chef, you'll learn how to prepare a three-course meal which is sure to include dishes such as Choritos a la Chalace, Causa Rellena, and the indigenous Peruvian specialty, Ceviche. The fruits of your labors will be the chance to sit down with your kitchen-mates and savor the meal you've just prepared. However, before that, you'll need to learn how to mix a selection of deliciously refreshing Peruvian cocktails to accompany your cuisine.

Once the entire experience has ended you'll leave with a full stomach, great impressions of Peru, new friends, and an e-book containing a selection of Peruvian recipes for you to continue your gastronomic experimentation once you return home.

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