



EPISODE 1

PERU



STORYBOARD / VISUAL LOOKBOOK

Hosted by Monique Kitamura | Featuring Sofia Mulanovich



THE JOURNEY

A premium, cinematic episode that follows surf, cuisine and culture from Lima to the legendary waves of Chicama, the power of Pico Alto and the

PRODUCTION WINDOW

SEPTEMBER / OCTOBER

ON-CAMERA TALENT

Monique Kitamura - big-wave surfer
and chef Sofia Mulanovich - Peru's
3x World Champion

STORY PILLARS

**SURF - FOOD - CULTURE -
SUSTAINABILITY**

Establishing the world of the episode



VO / STORY

Arrival in Lima

Lima rises from the desert directly beside the Pacific. Monique meets Sofia, and together they begin the journey by checking local breaks and discovering the rhythm of Peru's coastal capital.



STORY

Lima on the plate

Sofia and Monique move from outdoor markets to La Mar, tasting the ingredients and traditions that made Peru a global culinary destination. Monique speaks with Chef Gaston Acurio about ceviche, creativity and Peruvian identity.



CHICAMA - THE ENDLESS LEFT

Surf history meets living coastal tradition



STORY

Legacy

Near Trujillo, Chicama offers one of the world's great left-breaking waves. Local surfers connect today's culture to Peru's ancient reed-board traditions.



INTERVIEW

José Ismael Alva Chancos

At the El Brujo archaeological complex, Monique explores how ancient cultures adapted - or failed to adapt - to environmental change,

**ACTION****Punta Hermosa**

Monique and the crew travel to Pico Alto, one of South America's most formidable big-wave breaks. Fast, hollow and heavy, the wave demands experience, judgment and complete respect for the ocean.



SACRED VALLEY - LIVING TRADITIONS

Spiritual knowledge, landscape and community



STORY

The Andean world

In the Sacred Valley, the series meets healers and community members who preserve knowledge predating the Inca period. The scene emphasizes respect, context and the continuing relationship between people, land and spirit.

PACHAMANCA - COOKING WITH THE EARTH

A shared meal rooted in ancient practice



FOOD

Earth oven

Pachamanca - from the Quechua words for earth and oven - is a ceremonial method of cooking beneath the ground. The meal becomes a vivid expression of community, agriculture and continuity.



CENTRAL - A MODERN PERUVIAN FINALE

Innovation grounded in place



FINALE

Central, Lima

Before leaving Peru, Monique visits Central and meets chefs Virgilio Martinez and Pia Leon. Their work with indigenous ingredients brings the episode full circle - from ancient landscapes and traditions to contemporary culinary innovation.