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Alice Gao/Villa Eram

DESTINATIONS

The Best Places to Go in Central & South America in 2024

For new modern art museums, luxe tented camps, and immersive river sailings.

BY CNT EDITORS

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This is part of our global guide to the [Best Places to Go in 2024](#)—find more travel inspiration [here](#).

For a region so marked by its ancient cultures—the Mayans, the Olmecs, the Aztecs, the Incas, the Moche, the Wari, spanning 5,000 years of human history—it's a real shift of perspective to look at a map, considering places to go in Central and South America, tilt your head, and ask: “So—what’s new?”

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At Sofá in Buenos Aires, up-and-coming bartender Agostina Elena makes expert cocktails in a moody space. *Sofá*



Small plates and late-night dancing round out the ambiance at Sofá, emblematic of the casual-cool spots that have made Chacarita so popular. *Sofá*

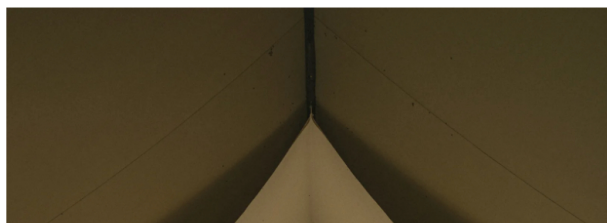
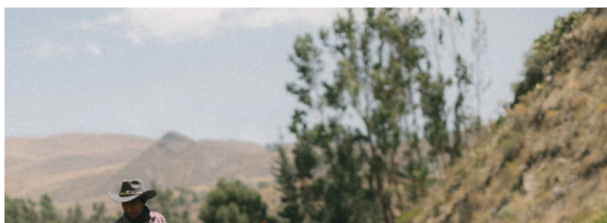
Buenos Aires has long banked on grass-fed beef to propel its food scene, but that's hardly all that's on the menu these days—and *Michelin's first guide to Argentina*, unveiled in November 2023, is proof. Porteños embrace a spontaneous approach to eating and drinking, and the Chacarita neighborhood—right near ever-cool Palermo—is the Argentine capital's current casual-dining darling with a diverse collection of recently opened spots.



Wine bars are all the rage: At *Naranjo*, enjoy higher-welfare porchetta and skin-contact vintages under the orange tree for which it's named; *Anchoíta Cava's* wine, cheese, and charcuterie lists are notable, while small plates, such as cacio e pepe, and a generous pick-your-own bottle selection are paired with charming floral arrangements at *Lardito*. Southeast Asian tapas such as chicken pao are on the menu at *Apu Nena*, while dishes are for sharing at *Picaron* and *Condarco*: When they appear on the changing menus, order the razor clams in salsa verde at the former and griddled oyster mushrooms at the latter. The 25-year-old chef, Nicolas Tykocki, at the opened-this-year *Ácido*, meanwhile, intrigues diners by making a daily off-menu dish. Chacarita's drinks scene, spearheaded by vermouth specialist *La Fuerza*, also punches above its weight: Whiskey aficionados can sip from 110-plus cask-aged malts to a vinyl soundtrack at *Sede*; find signature beverages from bartending legend Mona Gallosi at *Punto Mona*; and try up-and-coming Agostina Elena's cocktails at just-opened *Sofá*. If you're traveling to eat and drink in the year ahead, Chacarita should be your first stop. —*Sorrel Moseley-Williams*

Colca Canyon, Peru

Go for: a stylish new tented camp, epic biking, and unforgettable landscapes





In Peru's dramatic Colca Canyon, trekking and horseback riding are popular ways to traverse the epic Andean landscape. [Andean Travel](#)



Peru now has its first tented camp thanks to Puqio, with stylish interiors and elevated dining and excursions included in every stay. [Andean Travel](#)

Twice as deep as the [Grand Canyon](#), Colca is a dramatic gash in [Southern Peru](#) where Inca-built agricultural terraces line the hillsides, and shadows of Andean condors—with all nine feet of their wingspans—ripple across the landscape. It's long been worth the journey required to reach this hiking destination, which is about three hours by car from the colonial city of [Arequipa](#) (itself a 90-minute flight from [Lima](#) or Cusco). But with Peru's first-ever tented camp, open as of September 2023, the Colca Canyon is set to climb even higher on visitors' bucket lists.

Puqio—from [the same team](#) behind chic [Cirqa](#) in Arequipa, boutique [Atemporal](#) in Lima, and the lakeside lodge of [Titilaka](#) on Lake Titicaca—has all the makings of another destination-worthy stay. Safari-style tents and adobe huts are on offer, with all meals and drinks included—expect local dishes cooked in clay ovens, or over an open flame, and the zing of pisco in cocktails. Outdoor bath tubs and wood-burning stoves make it tempting to turn in early, but Puqio-organized excursions will keep you busy, whether you're looking to learn from Andean herbalists, go horseback riding, embark on sweat-inducing treks, or dip into natural hot springs. It's much of what already draws travelers to Colca, wrapped in a bow—go while it's still easy to nab one of only eight accommodations available. —[Megan Spurrell](#)

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Guatemala

***Go for:** new cruises leading to ancient ruins, and a burst of artsy openings*

