

# Restaurante Casa Trattoria Itaya



## Casa Trattoria Itaya

The owners, Hans Järlind and Nancy Rivera, are interested in attracting a third investor to provide the necessary funds to ensure the continuation of the restaurant by hiring two professional chefs and other staff, to cover the running and fixed costs under a period of six months, as well as procuring some missing kitchen equipment/utensils and other necessary physical inputs, such as some furniture and a new pizza oven. The investor would receive a corresponding percentage of the business which will be discussed in more detail.

The restaurant is situated in the city of Iquitos, in the heart of the Peruvian Amazon Rainforest. Iquitos is the gateway to exploring the Amazon Rainforest and approximately 300,000 tourists visited Iquitos in 2014. The number is increasing with each coming year. The population of Iquitos is around 700,000 people. In Iquitos the restaurant is situated in the historic and touristic center of the city overlooking the Itaya River (a tributary to the Amazon River) and a picturesque plaza from the Amazon rubber boom era.



## Advantages of the business Casa Trattoria Itaya

The advantages of the proposed business opportunity to reopen Trattoria Itaya can be summarized as follows:

- It is the first and only trattoria in Iquitos and has a proven and successful concept of food and hospitality. The ambition with the Trattoria is to take advantage of the beautification of the renovated plaza to reopen a typical Mediterranean Plaza Café, which one would find in cities like Rome, Venice, Barcelona, Madrid, Paris, Marseille, etc. with tables and chairs outside in the picturesque and historical plazas.
- The restaurant premises are owned by the main partners. Therefore, no rent has to be paid and there is no risk of being evicted.
- A truly unique and incomparable location with a spectacular view over the Itaya River and a picturesque plaza.
- The restaurant is almost completely renovated. Only minor renovations are required.
- Cozy atmosphere with a warm and unique personal interior design.
- The restaurant is almost fully equipped and furnished. Only a new pizza oven and some kitchen equipment/utensils as well as some tables & chairs are missing.
- 36 people seated inside and 24 outside. The emphasis is on serving high quality food with the best ingredients (e.g. homemade pasta) rather than the low quality food that is prevalent in Iquitos.
- The main areas are airconditioned.

One of the two owners, Hans, spent a few years in Rome, working for the United Nations (FAO), and fell in love with the Italian cuisine and the Roman culture and atmosphere in general. The restaurant's first chef de cuisine was trained in Naples, the birthplace of pizza, and in Rome for cooking homemade pasta. The recipes are well kept in the archives of Casa Trattoria Itaya and will be handed over to the new chef, who will already have advanced experience in Italian cuisine, before reopening the restaurant.

In addition to serving Italian food, Casa Trattoria Itaya will also offer award-winning Peruvian food and many different international dishes. Outside in the plaza area we will also have delicious bbq's with different pastas and salads every day.

For more information about Casa Trattoria Itaya please do not hesitate to contact me as the restaurant needs an investment to reach its full potential.

Hans Järlind  
Jr. Loreto 141  
16002 Iquitos  
Perú  
Cell phone y WhatsApp:  
+ 51-987572246  
Email: [hjarlind@hotmail.com](mailto:hjarlind@hotmail.com)

The Amazon Superfoods & Consultancy Company Project also needs an investment to be able to start selling in international markets.  
Email:  
[amazon.peru.superfoods@gmail.com](mailto:amazon.peru.superfoods@gmail.com)  
Web page:  
[www.amazon-superfoods.com](http://www.amazon-superfoods.com)

## Photo Gallery Casa Trattoria Itaya





Casa Trattoria Itaya