

Pizza Pacaya

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Pizza Pacaya is a [pizza restaurant](#) in [San Vicente Pacaya](#), [Guatemala](#). The restaurant is known for using [Pacaya](#), an [active volcano](#), to cook its pizza.

History [[edit](#)]

Pizza Pacaya was founded by Mario David García, who said that he was inspired to use the volcano to cook pizzas after seeing tour guides roast marshmallows on the volcano.^[1] García first started making pizzas on [Pacaya](#) in 2013, and said that it took him five years to perfect the art of cooking pizza with a volcano. Baking pizza in volcanic stone, García claims, creates a unique flavor, and takes ten minutes to complete.^{[2][3]}

García said that there have been two separate instances where the volcano erupted while he was serving a pizza; no one was hurt in either instance.^[4]

Customers at Pizza Pacaya must make a reservation in advance, and have to be accompanied by tour guides on the hike up [Pacaya](#).^[5] García said that he typically sees between 200 and 400 customers in a week.

References [[edit](#)]

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