

# Ordering Food In A Spanish Restaurant

## Introduction

You and your friends have just won a free trip to Spain! You are excited about visiting this beautiful, diverse, friendly country that is so historically and culturally rich and is the cradle of the Spanish language. You are particularly excited about the opportunity to use your newly acquired Spanish language skills, but are somewhat concerned about your ability to communicate, especially when it comes to that most important and enjoyable activity - eating! Will you be able to order food in Spanish at a restaurant or will you *starve*? What kind of food do they eat? Do they eat tacos, enchiladas and guacamole, like Mexicans do? What happens if I think I am ordering noodle soup and they bring me cow brains? Do they eat meals at the same times we usually do? What kind of currency do they use and will I know if something is too expensive?



In this project, we will explore issues such as food and restaurant vocabulary in Spanish, eating customs, currency valuation and comparing Spanish with Mexican cuisine in order to prepare ourselves to order food at a Spanish restaurant.

¿A qué esperas? ¡Manos a la obra! ¡Vamos a trabajar!

# Tasks

You have several tasks to complete in this project. Each task is designed to address a specific area of Spanish cuisine and/or Spanish dining or eating customs. Each task is to be completed individually – no group work. I want to see the results of your research and effort – not someone else’s work. All the tasks in this project will be turned in by the date assigned and a project grade will be assigned per the specifications in the project rubric. With the submission of your project, you will then be ready for your final, culminating activity – a restaurant excursion to La Fogatas. At La Fogatas we will come together and put to practice all the skills and knowledge we mastered from this project by communicating in Spanish with the restaurant staff when ordering and paying for our meal.

## Process

### Step One

If you read a menu in a Spanish restaurant, would you find items such as tacos, enchiladas and tamales? Use the following web addresses below to read about Spanish and Mexican cuisine. Then create a Venn diagram or chart on the first page of your worksheets to compare and contrast the two cuisines. (All worksheets assigned in this project will be available in one of two formats: (1) A web link that will take you directly to the worksheet online. (2) A hard copy will be attached at the end of these project instructions.

#### A. Read these articles:

##### Spanish Cuisine

<http://spanishfood.about.com/od/discoverspanishfood/a/introtospanfood.htm>  
[http://en.wikipedia.org/wiki/Spanish\\_cuisine](http://en.wikipedia.org/wiki/Spanish_cuisine)

##### Mexican Cuisine

[http://en.wikipedia.org/wiki/Mexican\\_cuisine](http://en.wikipedia.org/wiki/Mexican_cuisine)  
<http://mexicanfood.about.com/od/flavorsofmexico/a/Mexicanflavors.htm>

- B. Create a Venn diagram or a chart and write at least 10 things (for each country!!) that differ about their foods. Then find 10 similarities that the two countries’ cuisines share and write them on your diagram or chart. (There should be thirty entries in all.) If you do not have access to a computer or cannot print at home, you may want to use the Venn diagram worksheet attached to these instructions. If you wish to create your Venn diagram online so you do not have to hand write it, please use the following link:

[http://www.readwritethink.org/files/resources/interactives/venn\\_diagrams/](http://www.readwritethink.org/files/resources/interactives/venn_diagrams/)

## Step Two

In the United States, most people eat dinner at around 6:00 to 7:00 p.m. If you were to look for a restaurant in Spain at that time, would you have problems finding one open. Click on the link in section A below to read about Spanish eating customs. When you have researched Spanish eating customs, document your findings on the work sheet provided at the end of these instructions.

A. Read the articles below. These articles will explain eating customs in Spain. Look for answers to the following questions: What time do the Spanish eat breakfast, lunch, and dinner? Do they eat at any other time of the day? What is the largest or most important meal of the day? What foods are generally eaten during those meals?

[http://spanishfood.about.com/od/discoverspanishfood/a/spain\\_meals.htm](http://spanishfood.about.com/od/discoverspanishfood/a/spain_meals.htm)

<http://www.donquijote.org/culture/spain/society/food/eating-customs>

<http://www.enforex.com/culture/spanish-eating-customs.html>

<http://www.spanish-talk.co.uk/spanish-food/spanish-eating-customs/>

B. Complete the Spanish Eating Customs worksheet located at the end of your project instructions.

## Step Three

Spanish food is great, but if you don't know what paella, tortilla, or gazpacho is you may be afraid to order it.

A. Take a look at the following article to become more familiar with Spanish food. Scroll through the top 10 Spanish dishes, read the ingredients and study the picture of each dish. Identify the principal ingredient(s) in each dish.

<http://gospain.about.com/od/fooddrink/ss/topspanishfood.htm>

B. Choose one Spanish dish from the 10 listed on the website. Browse for some pictures of the dish. On a word document, list the dish, post three pictures of it, and give a brief description in your own words of the dish. Print it off and put it in your folder.



Jamón Serrano



Gazpacho



Tortilla Española

## Step Four

Your next step in the project is your Spanish Menu. You will create an authentic Spanish Menu. You may choose food from a single national cuisine or you may reference dishes/foods from various Spanish speaking countries. It is your choice. The menu must have a name. The name for your restaurant should be in Spanish – not English. All food items must be in Spanish with the exception of product names such as Coca Cola, Sprite, Pepsi, etc. The menu may be in digital format (PowerPoint for example) or an actual Menu. All Menus must be in color.

A. The specific formatting and content requirements are detailed below:

1. Menu must have a minimum of 6 categories
2. Each category must have a minimum of 5 items
3. The total number of food and/or drink items must be greater than 30
4. Acceptable materials for actual Menu – poster board, display board, or booklet format.
5. For digital menus, use either PowerPoint or Prezi.

NOTE: Additional Bonus Points (Optional) - You can earn additional bonus points toward your grade by including a price for you menu items. Prices, however, be must displayed in both American Dollars and Euros.

§ Some online food dictionaries that can help you with the translation are:

<http://www.gomadrid.com/dict/spanish-food-dictionary.html>

<http://www.lingolex.com/spanishfood/index.htm>

<http://www.lingolex.com/spanishfood/a-bspfirst.htm#A>

<http://www.iberianature.com/spainblog/a-guide-to-spanish-food-a/>

[Casa Miguel](#)

[Puerta Caleta](#)

[San Marco](#)

[Casa Duque](#)

[Asador Ekume](#)

[Mesón Las Glosas](#)

[Restaurante Navia](#)

[Bodegas Mazón](#)

[Mesón La Brasa](#)

[Casa Alberto](#)

[Restaurante En Bandeja](#)

[El Lechugero](#)

[Asador Olaverri](#)

[Parrilla Albarracín](#)