

Usted está ahora en Venezuela o Colombia y usted tiene un cuarto en un hotel. Usted ^(ahm-breh) tiene hambre. ¿Dónde ^{is there} hay un restaurante bueno? First of all, hay different types of places to eat. Let's learn them.

^(res-tow-rah-n-teh)
el restaurante

_____ exactly what it says with a variety of meals

^(kah-feh)
el café

_____ a coffee house **con** snacks y beverages

^{(fohn-dah) (pah-rah-dor)}
la fonda/el parador

_____ an inn with a full range of meals. In **España** especially, several places of historic interest have been preserved and converted into **paradores**, so **usted** often get history, scenery and good food!

^{(kahn-tee-nah) (tah-bair-nah)}
la cantina/ la taberna

_____ a bar – but wait! Many bars in **España** have a large variety of hot and cold snacks called ^(tah-pahs) **tapas** which can be combined for an interesting and flavorful meal.

If **usted** look around you **en un restaurante**, **usted** will see that some ^{(kohs-toom-bres) (ees-pah-nahs)} **costumbres hispanas** might be different from yours. Sharing **mesas con** others **es** a common y **muy** pleasant custom.

Before beginning your ^(koh-mee-dah) **comida**, be sure to wish those sharing your table – ^{(keh) (ah-proh-veh-cheh)} **“¡Que aproveche!”**

Your turn to practice now.



_____ (enjoy your meal)

And at least one more time for practice!

_____ (enjoy your meal)

- | | | | | |
|--------------------------------------|-------------------|-------|---------|-------|
| ☐ el vehículo | (veh-hee-koo-loh) | | vehicle | _____ |
| ☐ el vinagre | (vee-nah-greh) | | vinegar | _____ |
| ☐ el vino | (vee-noh) | | wine | _____ |
| ☐ el violín | (vee-oh-leen) | | violin | _____ |
| ☐ la visa | (vee-sah) | | visa | _____ |

Start imagining now all the new taste treats you will experience abroad. Try all of the different



types of eating establishments mentioned on the previous page. Experiment. If **usted** (en-kwehn-trah) **encuentra un restaurante** that **usted** would like to try, consider calling ahead to make a (reh-sair-vah-see-ohn) **reservación:**

(kee-see-eh-rah)
“Yo quisiera una reservación.”
 I would like

(I would like a reservation.)

If **usted** **necesita una carta**, catch the attention of **el mesero**, saying,

(pair-dohn)
“Perdón. ¡La carta, por favor!”
 excuse me

(Excuse me. Please, the menu!)

If your **mesero** asks if **usted** enjoyed your **comida**, a smile y a **“Sí, muchas gracias,”** will tell him that you did.



Most **restaurantes españoles** post **la carta** outside o inside. Do not hesitate to ask to see **la carta** before being seated so **usted sabe** what type of **comidas y precios** **usted** will encounter.

Most **restaurantes** offer **un cubierto**. (koo-bee-air-toh) This is a complete **comida** at a fair **precio**. Always look for the **plato del día** as well. special meal of the day meal price

- ☐ **la visita** (vee-see-tah) visit
- ☐ **visitar** (vee-see-tar) to visit
- ☐ **el zodíaco** (soh-dee-ah-koh) zodiac
- ☐ **la zona** (soh-nah) zone
- ☐ **la zoología** (soh-oh-loh-hee-ah) zoology

V

Z

En España, México y los ^(pah-ees-es)países sudamericanos y centroamericanos, ^{there are}hay tres main meals to enjoy every day, plus perhaps pastry ^{for}por the tired traveler in ^{afternoon}la tarde.

^(deh-sah-yoo-noh)
el desayuno
breakfast

en hoteles y pensiones, this meal usually consists of coffee, tea, rolls, butter and marmalade. Check serving times before **usted** retire for the night or you might miss out!

^(ahl-mwair-soh)
el almuerzo
mid-day meal

generally served from 12:00 to 15:00, followed by a **siesta** or period of quiet. Shops close down to reopen around 15:00 or 16:00.

^{(koh-mee-dah) (sehn-ah)}
la comida/ cena
evening meal

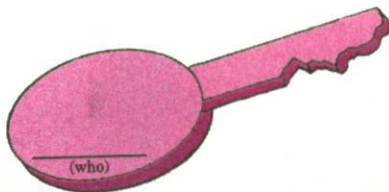
generally served from 20:00 to midnight

Ahora for a preview of delights to come . . . At the back of this **libro**, **usted** will find a sample **carta española**. ^(leh-ah)**Lea** ^{read}usted la **carta** ^{today}**hoy y** ^{learn}**aprenda** **usted** las **palabras nuevas**. When **usted** are ready to leave on your **viaje**, cut out **la carta**, fold it, **y** carry it in your pocket, wallet o purse. Before you go, how do **usted** say these **tres** phrases which are so very important for the hungry traveler?

Excuse me. I would like a reservation. _____

Waiter! Please, give me a menu. _____

Enjoy your meal! _____



¿ _____ **come la ensalada?**
(who) eats

¿ _____ **bebe té?**
(who) drinks

¿ _____ **viaja a Honduras?**
(who)

Learning the following should help you to identify what kind of meat **usted** have ordered y **cómo** it will be prepared.

- ☐ **vaca** (vah-kah) beef
- ☐ **ternera** (tair-neh-rah) veal
- ☐ **cerdo** (sair-doh) pork
- ☐ **carnero** (kar-neh-roh) mutton

El **menú** below has the main categories **usted** will find in most restaurants. Learn them **hoy** so that **usted** will easily recognize them when you dine **en Madrid, Bogotá o Lima**. Be sure to write the words in the blanks below.

(meh-noo)

Menú



(en-treh-meh-ses)
entremeses
appetizers

(soh-pahs)
sopas
soup



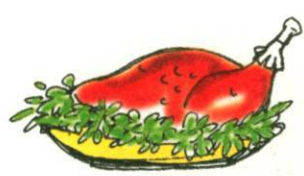
(hoo-eh-vohs)
huevos
eggs



(pes-cah-doh)
pescado
fish dishes

(kar-neh)
carne
meat dishes

(ah-vehs) (kah-sah)
aves y caza
poultry and game



(leh-goom-bres)
legumbres
vegetables



(en-sah-lah-dahs)
ensaladas
salad

(pohs-tres)
postres
dessert



(boh-kah-dee-yohs)
bocadillos
sandwiches



(froo-tah) (keh-soh)
fruta o queso
fruit cheese

(pahs-teh-les)
pasteles
pastries

(beh-bee-dahs)
bebidas
beverages

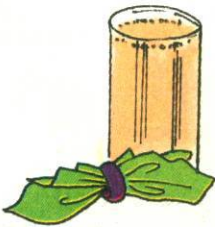
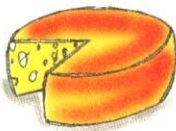


- | | | |
|---|---------|-------|
| ☐ ave (ah-veh) | poultry | _____ |
| ☐ cordero (kor-deh-roh) | lamb | _____ |
| ☐ caza (kah-sah) | game | _____ |
| ☐ frito (free-toh) | fried | _____ |
| ☐ asado (ah-sah-doh) | roasted | _____ |

Usted ^(tahm-bee-en) también will get ^(leh-goom-bres) legumbres con your comida, y perhaps una ensalada ^(mees-tah) mixta. Un día ^(mair-kah-doh) at an open-air ^(froo-tahs) mercado will teach you ^(nohm-bres) los nombres for all the different kinds of legumbres y ^(froo-tahs) frutas, plus it will be a delightful experience for you. Usted puede always consult your menu ^{fruit} guide at the back of this libro if usted forget los nombres correctos. Ahora usted are seated y ^{waiter} el camarero arrives.



El ^(deh-sah-yoo-noh) desayuno es un poco diferente because es fairly standardized y usted will frequently take ^{breakfast} it at your ^(pehn-see-ohn) pensión, as está ^(een-kloo-ee-doh) incluido en el precio ^{it is} del cuarto. Abajo is a sample of what ^{guest house/hotel} ^{included} ^{price} ^{room} usted puede expect to greet you por la mañana.

<u>Bebidas</u>		<u>y ...</u>	
	café		queso cheese
	té		croissant
	chocolate		pan y panecillos bread rolls
	jugo de naranja juice orange		mermelada jam
	jugo de tomate		mantequilla
	jugo de toronja grapefruit		huevo pasado por agua soft-boiled
	jugo de manzana		(tor-tee-yahs) tortillas
	leche		omelettes

- | | | |
|---|-----------|-------|
| ☐ cocido ^(koh-see-doh) | cooked | _____ |
| ☐ al horno ^{(ahl)(or-noh)} | baked | _____ |
| ☐ a la parrilla ^{(ah)(lah)(pah-rree-yah)} | grilled | _____ |
| ☐ a la Romana ^{((ah)(lah)(roh-mah-nah)} | in batter | _____ |
| ☐ cocido al vapor ^{(koh-see-doh)(ahl)(vah-por)} | steamed | _____ |

Aquí está an example of what **usted** might select for your evening meal. Using your menu guide on pages 117 and 118, as well as what **usted** have learned in this Step, fill in the blanks *in English* with what **usted** believe your **camarero** will bring you. **Las respuestas están** below.
answers

Entremés

Coctel de mariscos al estilo tradicional de España

Ensaladas

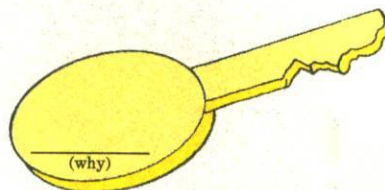
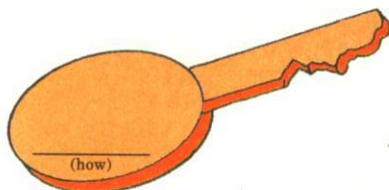
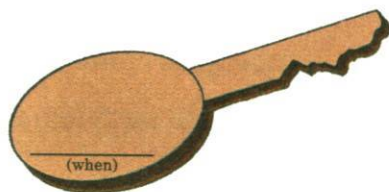
Ensalada del tiempo con pan francés fresco

Plato Principal

Trucha a la parrilla con mantequilla de limón y eneldo

Postre

Manzanas rellenas con helado hecho en casa



LAS RESPUESTAS

Traditional Spanish Seafood Cocktail
 Seasonal Salad with Fresh French bread
 Grilled Trout with lemon butter and dill
 Baked Apples stuffed with cinnamon and sugar with homemade
 ice cream

Appetizer:
 Salad:
 Entree:
 Dessert:

Ahora es a good time for a quick review. Draw lines between **las palabras españolas** y their English equivalents.

we eat

waitress

give me

beverages

thank you

I want

I drink

bill

tip

lunch

mail

breakfast

dinner

la cuenta

el desayuno

gracias

la cena

la camarera

el almuerzo

las bebidas

dame

el correo

la propina

yo bebo

nosotros comemos

yo quiero



Aquí are a few holidays which you might experience during your visit.

- | | | | |
|--|-------------------------|-------|----------------|
| ☐ Año Viejo | (ahn-yoh)(vee-eh-hoh) | | New Year's Eve |
| ☐ Año Nuevo | (ahn-yoh)(nweh-voh) | | New Year's Day |
| ☐ Pascua | (pahs-kwah) | | Easter |
| ☐ Viernes Santo | (vee-air-nes)(sahn-toh) | | Good Friday |

This beverage guide is intended to explain the variety of beverages available to you while **en México** or any other Spanish-speaking country. It is by no means complete. Some of the experimenting has been left up to you, but this should get you started.

BEBIDAS CALIENTES (hot drinks)



café	coffee
café con leche	coffee with milk
café americano	American-style coffee
café corto	espresso
café cortado	capuccino
chocolate	cocoa



té.....	tea
té con limón	tea with lemon
té con leche	tea with milk



BEBIDAS FRÍAS (cold drinks)

leche	milk
batido	milkshake
jugo/zumo	juice
jugo de naranja	orange juice
jugo de tomate	tomato juice
agua	water
agua mineral	mineral water
agua gaseosa	club soda
agua tónica	tonic water
sidra	cider
hielo	ice

VINOS (wine)

There are four main types of **vino**, but quality levels vary drastically. **Vino** can be purchased by the **botella** (bottle) or by the **vaso** (glass).

vino tinto	red wine
vino blanco	white wine
vino rosado	rosé wine
clarete	light red wine

vino corriente/común ..	ordinary table wine
vino reserva	"reserved," aged wine
vino dulce	sweet wine
vino seco	dry wine
champaña	champagne
jerez	sherry
sangría	wine drink made with fruits, brandy, lemonade and ice



CERVEZAS (beer)

There are many brands of beer. **Cerveza** is generally purchased by the **botella** (bottle) or **de barril** (draught).

BEBIDAS ALCOHÓLICAS (alcohol)

vodka	vodka
whisky	whisky
whisky escocés	scotch
whisky borbón	bourbon
ginebra	gin
ron	rum
coñac	cognac
aperitivo	aperitif
licor	liqueur

Pan y Pasta (bread and pasta)

pan	bread
panecillo	roll
pan moreno	dark (rye) bread
pan tostado	toast
arroz	rice
macarrones	macaroni
espagueti	spaghetti

Legumbres (vegetables)

guisantes	peas
espárragos	asparagus
alcachofas	artichokes
zanahorias	carrots
berenjena	eggplant
judías verdes	green beans
espinaca	spinach
batatas	sweet potatoes
champiñones	mushrooms
coliflor	cauliflower
maíz	corn
cebollas	onions
rábanos	radishes
remolachas	beets
lentejas	lentils
frijoles	kidney beans

Patatas/Papas (potatoes)

patatas cocidas	boiled potatoes
patatas al horno	baked potatoes
puré de patatas	mashed potatoes
patatas fritas	French fried potatoes
patatas rellenas	stuffed potatoes
patatas a la vasca	potatoes with garlic, olive oil and clove

Salchichas (sausages)

salchichón	salami
chorizo	garlic-spiced sausage
mortadela	pork sausage
tocino	bacon
jamón	ham

Fruta (fruit)

manzana	apple
pera	pear
albaricoque	apricot
melocotón, durazno	peach
plátano	banana
naranja	orange
cereza	cherry
ciruela	plum
toronja/pomelo	grapefruit
uvas	grapes
limón	lemon
piña	pineapple
melón	melon
sandía	watermelon
guayaba	guava
fresas/frutillas	strawberries
frambuesas	raspberries
mirtillos	bilberries
zarzamoras	blackberries
macedonia de fruta	fruit cocktail
compota de manzana	applesauce

Bebidas (beverages)

cerveza	beer
leche	milk
café	coffee
café con leche	coffee with milk
zumo de ...	juice of ...
jugo de ...	juice of ...
limonada	lemonade
agua mineral	bottled water
vino tinto	red wine
vino blanco	white wine
vino rosado	rosé wine

(keh) (ah-proh-veh-cheh)
¡Que aproveche!
enjoy your meal

La Carta

menu



Método de Preparación

a la Romana	in batter
cocido	cooked, broiled
frito	fried
al horno	baked
cocido al vapor	steamed
a la parrilla	grilled
a la plancha	grilled, broiled
empanado	breaded
salteado	sautéed
asado	roasted
crudo	raw
medio crudo	rare
en su punto	medium
bien asado	well-done

General

conserva	jam
mermelada	marmalade
miel	honey
sal	salt
pimienta	pepper
aceite	oil
vinagre	vinegar
mostaza	mustard
salsa	sauce
queso	cheese
ajo	garlic
torta	cake
pastel	pastry
helado	ice cream
nata, crema batida	whipped cream
postre	dessert
flan	caramel custard

Entremeses (hors d'oeuvres)

ostras/ostiones	oysters
coctel de langosta	lobster cocktail
coctel de mariscos	seafood cocktail
arenque ahumado	smoked herring
caviar	caviar
caracoles	snails
ensaladilla rusa	Russian eggs
fiambres	cold cuts
almejas al natural	clams
jamón serrano	smoked ham
paella	saffron rice with seafood, meat and vegetables

Sopas (soups)

gazpacho	cold tomato soup
consomé/caldo	consommé/broth
sopa de fideos	noodle soup
sopa de pollo	chicken soup
sopa al jerez	beef broth with sherry
crema de champiñones	cream-of-mushroom soup
crema reina	cream-of-chicken soup
sopa al queso	cheese soup
menestra	stew
cocido español	thick meat soup

Huevos (eggs)

huevos duros	hard-cooked eggs
huevos pasados por agua	soft-boiled eggs
huevos fritos	fried eggs
huevos revueltos	scrambled eggs
huevos escalfados	poached eggs
tortilla de ...	omelette with ...
sufilé	soufflé

Carne (meat)

Ternera (veal)

ternera asada	roast veal
ternera borracha	veal strips in white wine
ternera en adobo	marinated veal
ternera rellena	stuffed veal

biftec de ternera
escalope de ternera
chuletas de ternera
escalopes Vienesa

escalopes Milanesa

escalopes cordon bleu

ternera al jerez
ternera jardinera
riñones

Vaca (beef)

filete
entrecote
solomillo
tournedos
biftec
rosbif
chuletas de res
churrasco
albóndigas
hígado
lengua

Cerdo (pork)

lomo de cerdo
chuletas de cerdo
lomo relleno
cerdo asado
filete de cerdo
asado de cerdo
costillas de cerdo
cochinillo asado
jamón

Cordero (lamb)

chuletas de cordero
pierna de cordero
cordero asado
cordero estofado
brochetas de filete

veal steak
veal cutlet
veal chops
breaded cutlet with
anchovy butter
breaded cutlet with egg
and cheese
veal stuffed with ham
and cheese
veal in sherry
veal with vegetables
kidneys

filet
boneless rib steak
sirloin
tenderloin
steak
roast beef
prime ribs
charcoal-grilled meat
meat balls
liver
tongue

pork loin
pork chops
stuffed pork loin
pork roast
pork tenderloin
roast pork
spareribs
roast suckling pig
ham

lamb chops
leg of lamb
roast lamb
casserole of stuffed lamb
shish kebab

Aves y Caza (poultry and game)

pollo	chicken
pato	duck
pavo	turkey
pollo asado	roast chicken
pollo a la cazuela	chicken casserole
pollo al jerez	chicken in sherry
liebre	hare
conejo	rabbit
faisán	pheasant
perdiz	partridge
codorniz	quail
venado	venison

Pescado y Mariscos (fish and seafood)

trucha	trout
lenguado	sole
bacalao	cod
platija	flounder
merluza	hake
arenque	herring
pargo	snapper
atún	tuna
cangrejo	crab
calamares	squid
gambas	prawns
camarones	shrimp
mejillones	mussels

Ensaladas (salads)

ensalada de lechuga	lettuce salad
ensalada de frutas	fruit salad
ensalada de legumbres	vegetable salad
ensalada de tomates	tomato salad
ensalada de patatas	potato salad
ensalada de pepinos	cucumber salad
ensalada mixta	mixed salad
ensalada del tiempo	seasonal salad
ensalada corriente	seasonal salad
ensalada de pollo	chicken salad
ensalada remolacha	red beet salad