

Types of meat: Carne

- 1. pork: *puerco, cerdo, lechón*
- 2. chicken: *pollo*
- 3. turkey: *pavo*
- 4. fish: *pescado*
- 5. ham: *jamón*

Some popular Mexican dishes:

Tostada: toasted tortilla with toppings
Gorditas: stuffed cornflour pancakes
Ceviche: marinated seafood dish
Chile relleno: stuffed peppers deep-fried

Some side dishes:

- 1. fries: *papas fritas*
- 2. chips: *papitas*
- 3. potatoes: *papas*
- 4. vegetables: *verduras*
- 5. rice: *arroz*
- 6. beans: *frijoles*
- 7. salad: *ensalada*

Now for beverages:

- 1. soda: *refresco*
- 2. flavoured water: *agua fresca* *
- 3. juice: *jugos*
- 4. beer: *cerveza*
- 5. water: *agua - agua con gas* (sparkling water) or *agua sin gas* (regular water).

*Made by blending fresh fruit, water and a bit of sugar.

Talking about allergies and diets:

Does it have cheese? *¿Lleva queso?*
 Does it have nuts? *¿Lleva nueces?*
 Is it too spicy? *¿Pica mucho?*
 I'm a vegetarian. *Soy vegetariano/a.*

Expression in Mexico:

A full stomach makes for a happy heart!
¡Barriga llena, corazón contento!

Buenas noches, una mesa para dos por favor.
 Good evening, a table for two please.

¿Tiene un menú en inglés?
 Do you have a menu in English?

¿Hay algún plato especial hoy?
 Is there a special today?

¿Están listos para ordenar?
 Are you ready to order?

Quiero una tostada, por favor.
 I want a tostada please

Me trae la ensalada, por favor.
 Could you bring me a salad, please.

¿Sería todo?
 Will that be all?

Sí, es todo.
 Yes, that's it.

Buen provecho
 Enjoy your meal

Una botella de agua, por favor
 A bottle of water, please

Una cerveza, por favor.
 A beer, please.

¿De beber?
 To drink?

¿Todo bien?
 Is everything alright?

Sí, todo está delicioso.
 Yes, everything is delicious.

Este platillo está muy rico, gracias.
 This dish is very tasty, thank you.

Disculpe, la cuenta, por favor.
 Excuse me, the bill please.

¿Aceptan tarjeta?
 Do you accept credit cards?

Five new Spanish words I have learnt today:

Spanish Language Series: De la Milpa a la Mesa: A Mexican Food Journey

Language Lesson Plan

Topic:	Mesa Table: Ordering Food in Spanish
Language focus:	Vocabulary and speaking
Level:	Beginner to elementary
Time:	40 minutes
Materials:	Download a worksheet, one for each student. You will also need the menu's from Eduardo Garcia's restaurant <i>Maximo</i> , attached to this worksheet. Print with Spanish on one side and English on the other.

1. Vocabulary (15mins)

Go over the food vocabulary at the top of the worksheet. Extend by eliciting from students other dishes, drinks and side dishes that students like to eat.

2. Conversation (10mins)

Go over the conversation as a class, checking pronunciation. Model with two strong students (you as the waiter and the students as customers). Put students in groups of three to practice the conversation, each having a turn at being the waiter.

3. Roleplay (15mins)

Tell students they are in Mexico City at Eduardo Garcia's restaurants (seen in the Mesa segment of the exhibition). Handout a menu for his restaurant *Maximo*. Go over any new vocabulary. In pairs, students role play choosing something from the menu, taking turns to be the customer. Have one pair model their conversation for the whole class.

Extension:

Download menu for Eduardo Garcia's *Lalo Bistro* (<http://eat-lalo.com/menu/>). Ask students to compare menus and ask them what is different (*Maximo Bistro* serves more expensive, fusion high-end dishes and *Lalo* sells food similar to restaurants in New Zealand, like pizza and fries). Discuss with students how these restaurants compare to restaurants in New Zealand, which one would they like to eat at, what dish they would like to try.

Students find a dish in the Mesa segment of the exhibition and write down it's ingredients and how to prepare it.

Back in the classroom, students could write their own menu and roleplay with their own menus.

Maximo

Menú 11 de Febrero del 2021

Pollo frito \$280

Sopa de alcachafa de Jerusalén, ajo negro, macadamia \$210

Tlayuday de cangrejo moro, nopales, salsa de chiles secos, guacamole, rábanos \$250

Ensalada verde, vinagreta del queso azul, eneldo, queso de oveja \$195

Cebolla cocida en Suero, gratinada con queso Comté, brioche \$290

“Vuelve a la vida” de mariscos \$350

Laminado de atún aleta amarilla, Kimchi, vinagreta de soya jengibre, ajo tostado \$290

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Ravioles rellenos de hígado de pollo orgánico, cebolla al balsámico blanco, requesón \$350

Tagliatelle, cangrejo moro, jitomate y chile árbol \$490

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Doble cheeseburger de res Wagyu \$420

Filete de lobina rayada, cangrejo moro, jitomate orgánico, salsa bouillabaisse \$425

Pechuga de pollo rellena de champiñones y sourdough \$430

Lomo de cordero a la brasa, puré de coliflor, jus de romero \$425

Flat Iron Steak de res Wagyu a las brasas, espinaca cremosa, gratin de papa, jus de ternera \$405

Rib eye de res Wangus a las brasas, puré de papa, champiñón rostizado, jus de cebolla \$690

Cangrejo Moro a la mantequilla \$950

Maximo

Menu February 11th 2021

Fried chicken \$280

Jerusalem artichoke soup, black garlic, macadamia nut \$210

Stone crab “tlayuda”, cactus pads, guacamole, radish \$250

Green salad, blue cheese vinaigrette, dill, sheep milk cheese \$195

Sweet onion cooked in whey, Comté cheese, brioche \$290

Seafood “Vuelve a la vida” \$350

Tuna sashimi, “Kimchi”, toasted garlic, ginger soy vinaigrette \$290

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Organic chicken liver stuffed Ravioli, white balsamic onion, ricotta cheese \$350

Tagliatelle, stone crab, tomato, *chile árbol* \$490

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Double cheeseburger, Wagyu \$420

Chargrilled striped bass filet, shrimpballs, bouillabaisse \$425

Stuffed chicken breast, mushrooms, sourdough \$430

Chargrilled lamb loin, cauliflower purée, rosemary jus \$425

Chargrilled Wangus Flat Iron Steak, veal jus, creamed spinach, potato gratin \$405

Chargrilled Wangus Rib Eye, potato purée, roasted mushroom, onion jus \$690

Butter Stone crab \$950

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