

Food Service Establishment Plan Review.

MENU.

APPETIZERS

- * Patacou (Green plantain) with Guacamole (avocado)
It's fried plantain with guacamole on top.
- * Sweet plantains with cream
It's fried plantain with sour cream on top.
- * Arepas rellenas. (Corn cake).
Stuffed corn cakes options: Meat
Chicken
Cheese
- * Sweet plantain with Guaba and cheese
It's fried plantain with guaba and cheese inside.
- * Yuca with belly pork and Guacamole.
It's fried yuca and fried pork and served with guacamole on the side.
- * Empanadas
Come with meat, chicken or cheese inside.

Colombian Fast Food.

* Hamburgers style Colombian.

- Regular hamburger bread.
- Meat hamburger.
- Tomatoes.
- Lettuce
- Ketchup
- Mustard.

* Hot dog.

- Regular hot dog bread.
- hot dog.
- ketchup
- Mustard
- Potato chips
- Pineapple. (optional).

* Panini style Cuban Sandwich.

- Cuban bread.
- Smoked ham.
- Genoa Salami
- Swiss cheese
- Pickle chips
- Mustard.

We heat sandwich in press panini machine.

* Colombian Grilled cheese Sandwich. (optional with guava).

- Regular bread. to sandwich.
- Mozzarella cheese slice
- Guava

We heat the sandwich in press panini machine.

Soups. We make 1 per day.

* Pozole → Corn soup with chicken.

- White corn → white corn.
- chicken.
- We make the regular chicken soup and we add to serve, Guacamole, belly pork chips, cilantro, onions.

* Lenties soup

- Lenties
 - pork sausage
 - potatoes.
- ~~is~~ served with cilantro.

* Mondongo soup

- Pork or beef
- onion, celery, garlic, bell pepper, plum tomato, oregano dry, potatoes, carrots.

served with cilantro

* Green plantains soup.

- beef
 - onion, garlic, carrots, potatoes, green plantains, green beans.
- served with cilantro.

* Ajiaco.

- Soup of yellow and ~~(white)~~ white potatoes.
- chicken
- Green beans
- Arracacha
- Corn. → sweet corn,
served with cilantro.

* Sancocho,

Soup of chicken or beef.
with.

- Potatoes
- yuca
- Carrots
- Green beans
- Green Plantain.

Served with cilantro.

PICADAS.

This plates come with different ingredients.

- Fried crackling pork
- Sausage (Fried)
- Green Plantains (Fried).
- potatoes (boil)
- Chicken. (Fried)
- Sweet plantain. (Fried).
- Churrasco steak. (grilled)
- Tortilla corn. (grilled).
- Empanadas.

Seafood.

* Mar y tierra churrasco steak.

It's grilled Churrasco steak.
with. seafood sauce on top.

* Garlic. shrimps.

It's a breaded shrimps

- We used shrimps
- butter
- Garlic
- salt
- Lemon juice.

STEAKS.

* Grilled skirt steak

- olive oil
- honey
- salt and pepper.
- garlic.

* Ribs of pork.

- lemon
- honey or sugar
- garlic
- smoked spanish paprika.
- white cook wine.
- pepper
- salt.

We marinate the pork and we make it in the oven.

* Steak in grill with eggs on the top.

We grilled the steak and we fried eggs and puted on the top.

* Grilled chicken.

- Salt.
- Garlic.
- pepper.

We grilled and served.

Strong and Typical Plates.

* Bandeja Paisa.

- Skinless pork belly (fried)
- Dried. large red beans
- Ground chuck
- Chorizo, Colombran sausage.
- Arepa → tortilla corn.
- rice → white rice. → oil
water.
rice
salt.
- Sweet fried plantain.
- Fried egg.

* Chicken rice.

- Chicken (boiled)
- White rice.
- Green beans
- Garlic
- Carrots
- Colombran sausage
- potatoes.

Mexican Food.

- * Tacos → Tortillas of corn.
with. Chicken
or Beef
or sausage } Grilled.
 - Cilantro
 - Onions
 - Jalapenos

- * Quesadilla.
 - Chicken
 - Cheese
 - Grilled steak.

- * Gorditas
 - refried beans
 - Cheese
 - Chorizo
 - (ground beef and potato mixture).