

SPAIN I

- Gazpacho (Cold tomato soup)
- Tortilla de patata (Potato omelette)
- Tapa de camarón al ajillo (Garlic shrimp tapa)
- Tapa de tomate con serrano (Serrano and tomato tapa)
- Tapa de pimiento asado con aceituna (Rosted tomato with olive tapa)

COOKING WORKSHOPS



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PARAGUAY I

- Chanco al horno (Pork tenderloin with spices)
- Chipa Guasu (Corn, cheese and onion caserolle)
- Mbeju (Tapioca flour rounds)
- Ensalada verde (Green Salad)

MEXICO I

- Agua de Jamaica (Jamaica punch)
- Sopa de hongos con chipotle (Mushrooms soup)
- Enchiladas (Chicken tacos with sauce)
- Ceviche de coliflor (Coliflower ceviche)
- Frijoles refritos con totopos (Refried beans with tortilla chips)
- Postre (desert)

COLOMBIA I

- Carne Desmechada (Chives and tomato beef)
- Patacones (Fried plantain)
- Hogao (Tomato and red pepper sauce)
- Arepas (Corn cakes)
- Salpicon (Fruit cocktail)

MEXICO II

- Agua de limón con chia (Chia lemonade)
- Coctel de camarón (Shrimp cocktail)
- Tostadas de frijol con pollo y chorizo (Bean, chicken and chorizo tostadas)
- Salsa de tomate verde (Tomatillo sauce)
- Salsa de jitomate (Tomato sauce)
- Postre (desert)

MEXICO III

- Agua de fruta (Fruit punch)

Taquiza:

(Make your own taco)

- Rajas de poblano con crema (Poblano chile with cream)
- Cochinita pibil (Ashiote pork)
- Arroz rojo (Red rice)
- Pollo con mole (Chicken with mole)
- Guacamole



Practice-Cook-Enjoy!
Cooking Workshops in English or Spanish
Organize your own party of at least 4
participants
\$65.00 per person
3.5 hours long
Flexible schedules!

MEXICO IV

- Agua de horchata (Rice and cinnamon fresh mix)
- Ceviche de pescado (Fish ceviche)
- Chiles poblanos rellenos de queso y frijol (stuffed poblano chiles with cheese and refried beans)
- Arroz blanco (white rice)
- Postre (desert)