



**A culinary dining room experience
in a classroom setting**
Portugal, Brazil and Spain

Combination Appetizer

Gambas al Ajillo
(Spanish Garlic Shrimp)
Croquetas de Jamon
(Spanish Ham Croquette)
Sopa de Palmito
(Brazilian Hearts of Palm soup)

Choice of Entrees:

Paella Valenciana
(Spanish Seafood Paella)

Chicken Peri -Peri
(Spicy Portuguese chicken dish)

Pincitas
(Andalusian grilled pork skewer with Ras El Hanout)

All Entrées Served With

Minestra de verduras
Sauteed Swiss Chard with raisins and pine nuts

Patatas Bravas
Potatoes in spicy, smokey tomato sauce

Chef's Choice of Dessert

Lunch \$7.00 | Dinner \$11.00

FSCJ Cafe Frisch is a simulated restaurant lab, operated as part of the culinary arts and hospitality management program by students and professors. Gratuities are appreciated and are utilized for special student activities carried out by the classes at the end of each term. We appreciate your interest and patronage.
Reservations can be made at: cafefrischreservations@fscj.edu.

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