Nombre: Name Fe

El Restaurante Espantoso



Go to www.euroclub-schools.org. Enter the <u>Spanish Zone</u> or the <u>Food Zone</u>. Click on <u>The Scary</u>

<u>Spanish Restaurant.</u> Find the answers to the following questions by clicking on the various menu titles and reading the information about each food.

1.	Write the Spanish name for a fork that is used to eat snails. <i>un tenedor para caracoles</i>				
	. Name a golden-coloured food that can be spread on bread. <i>la manteca colorá</i> Which ingredient gives it the golden colour? paprika – <i>el pimentón</i>				
3.	. Which animal is cooked in its own blood? the lamprey – <i>la lamprea</i> Name a river where this animal is found. The River Miño in Galicia, north west Spain.				
4.	I. Which part of a chicken is used in the dish called <i>crestas de gallo</i> ? The spiky part on top of the chicken's head: the crest				
	5. Which creature contains 'five yolks'? Write the creature's name in both Spanish and English. a sea urchin – <i>un erizo de mar</i> Write 'five yolks' in Spanish. <i>cinco yemas</i>				
6.	Which food has two versions? One is genuine and expensive and the other is fake and cheap. Write both versions in Spanish. Baby eels (elvers). The genuine version is called <i>las angulas</i> . The fake version is <i>las gulas</i> .				
7.	7. Which traditional dish is made with cubes of congealed chicken blood? La sangre encebollada, also known as la sangre frita.				
8.	B. What does it mean if a food is prepared <i>a la plancha</i> ? It means that a food is cooked on a hot, metal base. Which sauce can be applied to the cooking base to prevent the food from sticking? <i>la salsa Mery</i>				
9.	Find and write the following words in Spanish: Enjoy your meal! - <i>iBuen provecho!</i> roast / in the oven - <i>al horno</i> a cocktail stick - <i>un palillo</i> snails' slime - <i>la baba del caracol</i> rice - <i>el arroz</i>				
10	. Which type of <i>paella</i> contains rabbit meat and snails? <i>el arroz con conejo y caracoles</i>				
	11. In Madrid, what is traditionally served during the festival of <i>San Isidro</i> (Saint Isidore)? It is the tradition to eat fried intestine of lamb or goat. This dish is known as <i>las gallinejas</i>				
12	. Explain the meaning of the food category <i>la casquería</i> . It is the left-over, unwanted pieces of an				

animal that are not really considered to be meat. Instead of discarding these pieces, they are used for food. Examples of food belonging to this category are: intestines, heart, lungs, brain, liver, kidneys,

	s, feet, chicken crests, head, tongue. etc	? roast (young) goat			
	What are the main ingredients of <i>la asadurilla d</i>	de cordero? It is made from l	neart, lungs and liver		
15. (co	What kind of burger is <i>una hamburguesa de pol</i> lt).	tro? It is made from the meat	of a young horse		
16.	5. Which type of fritter contains sesos? los buñuelos de sesos – brain fritters				
17.	. What is the main ingredient of a dish called <i>oreja de cerdo</i> ? pigs' ears				
18.	B. If a sauce is 'picante' what does this mean? hot and spicy				
19.	Find and write the following words in Spanish: the menu – <i>la carta</i> the lungs – <i>los pulmones</i>	blood - <i>sangre</i> scary / frightening - <i>espant</i> the liver – <i>el hígado</i>	lard - <i>manteca</i> oso		
	D. Which dish is traditionally served with rice and toasted bread? <i>la lamprea del Miño -</i> lamprey booked in its own blood				
21.	Which creature has a name that literally means 'a sea hedgehog'? a sea urchin – <i>un erizo de ma</i>				
22.	Which colours are the following foods? Ia salsa Mery – green Ias cinco yemas del erizo de mar – orange or re	<i>la manteca colorá</i> – <mark>orange</mark> , ed	[/] golden		
23.	In your opinion, are there any foods on the scary menu that should <u>never</u> be eaten? If so, please				