Sofinancira
Evropska unija

SREDNJA ŠOLA
ZA GOSTINSTVO IN TURIZEM CELJE

*Erasmus+ mobilnost*

# Restavracija El Limon, Tenerife



El Limón

Pripravila: Eva Pirh, 4. a

# Vegeterian Menu

All the dishes are plant-based and prepared according to the "zero waste" principle.



*Their special*

# Breakfast Menu - with SMOOTHIES



Detox: pineapple, cucumber, lemon, orange, chia



Digestive: papaya, pineapple, orange



Refreshing: strawberry, orange

You can also see an example of how to reuse pickling jars.

*Refreshing*

# salads

They have prepared seasonal salads with different seeds and dressings.





*Healthy*

# Lunch

During Summer time it is  it is advisable to eat light meals  - low in fat, high in vegetables.



VEGETABLE





*Something for*

# Cheese lovers

The restaurant had a wide range of dishes, and they wanted guests to be more than just vegetarians. They also have dishes for omnivores on the menu.

# Delicious Soups

Especially in summer, it is very important to stay well hydrated. Tasty soups can help us get the nutrients and fluids we need.





# Something

*for burger lovers...*

made of tofu, soya and other meat substitutes





# It was an amazing experience

El Limón

My typical workday was from 13:00 to 19:00 and I usually put the plates and drinks on the tables and after they're finished I clean the tables. When I have time I have cleaned the dishes and put them in the dishwasher, then I dried off the plates and cups and put them on their place. I also cut some cakes when they need them, and help in the kitchen when I didn't have much work. In the kitchen, I usually helped Anđela to make the croquettes and soy patties. I also helped my co-worker with cutting the fruit and vegetables for the natural juices. I also made sure that the bar was clean and tidy. I liked working and enjoyed in it the team, because co-workers were really kind and always made sure we were not hungry.

