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**Aye Delicioso**

Taste of Spain Project

Locacion General

* Oviedo porque es en España el noreste y muy tranquilo
* Museo de Bellas Artes de Asturias, Salsipuedes, Plaza del Fonton están en Oviedo y es muy famoso en Espana.
* Ca Suso, Café colonial, Casa Laure, son resturantes en Oviedo Espana.
* Nuestra Restuarunte havo mesas adentro y afuera y sero elegante y barato.

El Menu



Plato Principales

* [Calamares a la romana](http://en.wikipedia.org/w/index.php?title=Calamares_a_la_romana&action=edit&redlink=1) (Fried squid)
* [Cocido](http://en.wikipedia.org/wiki/Cocido) (a chickpea and meat stew of sorts)
* [Cocido montañés](http://en.wikipedia.org/w/index.php?title=Cocido_monta%C3%B1%C3%A9s&action=edit&redlink=1) typical from [Cantabria](http://en.wikipedia.org/wiki/Cantabria)
* [Chorizo](http://en.wikipedia.org/wiki/Chorizo) (spicy sausage)
* [Chuletillas](http://en.wikipedia.org/w/index.php?title=Chuletillas&action=edit&redlink=1) (grilled chops of [milk-fed lamb](http://en.wikipedia.org/wiki/Domestic_sheep))
* [Gazpacho](http://en.wikipedia.org/wiki/Gazpacho) (cold bread and tomato soup)
* [Gooseneck barnacles](http://en.wikipedia.org/wiki/Pollicipes_pollicipes) typical from [Galicia](http://en.wikipedia.org/wiki/Galicia_(Spain))
* [Hake](http://en.wikipedia.org/wiki/Hake) (fish)
* [Fabada asturiana](http://en.wikipedia.org/w/index.php?title=Fabada_asturiana&action=edit&redlink=1) (bean stew)
* [Jamón serrano](http://en.wikipedia.org/wiki/Jam%C3%B3n_serrano) (cured ham)
* [Butifarra](http://en.wikipedia.org/wiki/Butifarra)
* [Lechazo](http://en.wikipedia.org/wiki/Lechazo) asado (roasted [milk-fed lamb](http://en.wikipedia.org/wiki/Domestic_sheep))

Postres

* [Peladillas](http://en.wikipedia.org/w/index.php?title=Peladillas&action=edit&redlink=1), Sugared almonds, typical from [Valencian Community](http://en.wikipedia.org/wiki/Valencian_Community) (especially, [Casinos](http://en.wikipedia.org/wiki/Casinos,_Valencia)).
* [Turrón](http://en.wikipedia.org/wiki/Turr%C3%B3n), a type of [nougat](http://en.wikipedia.org/wiki/Nougat) with almonds and honey, typical at Christmas
* [Polvorón](http://en.wikipedia.org/wiki/Polvor%C3%B3n), a type of Spanish shortbread, typical at Christmas
* [Tortas de aceite](http://en.wikipedia.org/wiki/Tortas_de_aceite), from [Seville](http://en.wikipedia.org/wiki/Seville), a sweet olive oil pastry
* [Olla podrida](http://en.wikipedia.org/wiki/Olla_podrida)

Entradas

* [Gofio](http://en.wikipedia.org/wiki/Gofio), roasted flour used in a type of [porridge](http://en.wikipedia.org/wiki/Porridge) in the [Canary islands](http://en.wikipedia.org/wiki/Canary_islands).
* [Butifarra](http://en.wikipedia.org/wiki/Butifarra)
* [Lechazo](http://en.wikipedia.org/wiki/Lechazo) asado (roasted [milk-fed lamb](http://en.wikipedia.org/wiki/Domestic_sheep))
* [Shellfish](http://en.wikipedia.org/wiki/Shellfish)
* [Marmita](http://en.wikipedia.org/wiki/Marmita) typical from [Cantabria](http://en.wikipedia.org/wiki/Cantabria)
* [Paella](http://en.wikipedia.org/wiki/Paella) (saffron rice)
* [Fideuà](http://en.wikipedia.org/wiki/Fideu%C3%A0)

Bebidas

* Cava
* Pacharon
* Coca-Cola
* Lemonade
* Agua
* Leche
* Margarita



