Specialties of Spain and Latin America

Spain

Tortilla española—omelet laced with onions and diced potato, served hot as an entrée or eaten cold as a lunch
Paella valenciana—casserole of chicken and seafood served on a bed of saffron rice
Arroz con pollo—chicken and saffron rice served in a sauce seasoned with onion and garlic and cooked with fresh peas
Flan caramelo—custard served with a sauce of slightly burned sugar
Fresas con nata—fresh strawberries served with sweetened heavy whipped cream

Latin America

Ropa vieja (Cuba)—casserole containing ground beef, chicken, sausage, peppers, onions, and garlic in saffron rice
Chile con carne (Mexico)—ground beef, tomatoes, onion, green peppers, and kidney beans seasoned with chile powder
Churros—long doughnuts served with chocolate
Chocolate (Mexico)—thick hot chocolate often eaten with a spoon or used for dunking churros
Tacos (Mexico)—folded tortillas (corn flour pancakes) often filled with chile-flavored meat, refried beans, lettuce, tomatoes, cheese, and so on

"¡Buen provecho!"—a wish on the part of a friend or host that all the guests may enjoy the meal and eat heartily