

Reading Restaurant Menus

Talking about restaurants, food, and menus.



1. Discuss

A. Complete the famous dish names with the country adjectives.

- | | | | |
|----------------------------------|-----------------------------------|--------------------------------|----------------------------------|
| <input type="checkbox"/> French | <input type="checkbox"/> Japanese | <input type="checkbox"/> Thai | <input type="checkbox"/> English |
| <input type="checkbox"/> Italian | <input type="checkbox"/> Chinese | <input type="checkbox"/> Irish | <input type="checkbox"/> German |

- A soup made with onions served with bread and cheese on top.
..... onion soup.
- A sausage made from beef or pork.
..... bratwurst.
- Curry spices, coconut milk, meat, seafood, vegetables, or fruit.
..... curry.
- A pie made with lamb or beef, vegetables such as carrots, corn, and peas, topped with mashed potatoes.
..... shepherd's pie.
- An alcoholic drink made of hot coffee and whiskey topped with thick cream.
..... coffee.
- An appetizer made of grilled bread topped with olive oil, tomato, meat, or cheese.
..... bruschetta.
- Specially prepared vinegar rice with a variety of ingredients, usually seafood.
..... sushi.
- Tofu served in a spicy sauce with minced beef or pork.
..... mapo dofu.

B. Discuss the following questions.

- Have you ever eaten any of these international dishes? How were they?
- What famous dish would you recommend to someone visiting your town, city, or country?

2. Vocabulary

A. Match the words to their meanings.

- | | |
|-----------------------------------|---|
| 1. ____ a side dish | a. Money given for good service. |
| 2. ____ a beverage | b. A list of dishes with prices. |
| 3. ____ a menu | c. A country's style of cooking. |
| 4. ____ an appetizer / a starter | d. A dish that isn't on the regular menu. |
| 5. ____ a tip | e. A drink. |
| 6. ____ bill (BrE) or check (AmE) | f. The first course of a meal, usually small. |
| 7. ____ cuisine | g. Extra food you can order with your meal. |
| 8. ____ a special | h. The money you must pay for your meal. |

B. Read the examples and complete 1-3.

	Verb	Object		Utensil (-er)	Adjective + Object
	If you fry	chicken	in a	fryer	it is fried chicken.
	If you grind	coffee	in a	grinder	it is ground coffee.
1.	If you	ginger	with a	<u>grater</u>	it is
2.	If you <u>slice</u>	ham	with a	it is
3.	If you	bread	in a	it is <u>toasted bread (toast)</u>

C. Match the cooking adjectives to suitable objects. You can use words more than once.

- | | | | |
|------------------------------------|---------------------------------------|----------------------------------|----------------------------------|
| <input type="checkbox"/> tossed | <input type="checkbox"/> char-grilled | <input type="checkbox"/> mixed | <input type="checkbox"/> fried |
| <input type="checkbox"/> sun-dried | <input type="checkbox"/> mashed | <input type="checkbox"/> sliced | <input type="checkbox"/> smoked |
| <input type="checkbox"/> melted | <input type="checkbox"/> baked | <input type="checkbox"/> dressed | <input type="checkbox"/> seared |
| <input type="checkbox"/> grilled | <input type="checkbox"/> barbecued | <input type="checkbox"/> grated | <input type="checkbox"/> poached |

Cheese

Potato

Tomato

.....
.....
.....

Steak

Chicken

Egg

.....
.....
.....

3. Practice

Scan Antonio's menu. Choose a starter, pasta dish, and main course and discuss the following.

1. What are the ingredients?
2. How are the ingredients prepared?
3. How are the ingredients cooked?
4. How is the dish presented or served?
5. Do you want to order it?





STARTERS

TOMATO HAM BRUSCHETTA	€6.50	ITALIAN HAM AND ROASTED PEPPERS	€12.90
Toasted bread topped with roasted tomatoes and Italian ham, garlic, melted mozzarella, and basil.		Roasted peppers served with ham, sliced mozzarella, garlic, and drizzled with olive oil.	
SALMON BRUSCHETTA	€8.50	CLAMS ITALIANO	€13.90
Toasted bread topped with mashed avocado and smoked salmon.		Steamed clams and diced salami tossed in a garlic white wine butter sauce, sprinkled with fresh chopped parsley.	
VEGETABLE PLATE	€9.90	SAUTÉED FRESH SPINACH	€9.50
Assorted char-grilled vegetables drizzled with a balsamic dressing served with a tossed salad.		Sautéed spinach in olive oil and garlic.	

PASTA DISHES

All pasta dishes served with toasted garlic bread.

LAMB FETTUCCINE	€18.90	TOMATO SPAGHETTI	€11.90
Slow-cooked, pulled lamb tossed in fettuccine noodles with a red wine and herb sauce.		Sun-dried roasted tomatoes served on a bed of spaghetti, drizzled with olive oil and sprinkled with chopped parsley and Parmesan cheese.	
SPINACH AND RICOTTA RAVIOLI	€9.90	SHRIMP PUTTANESCA	€16.90
Pasta stuffed with spinach and ricotta cheese covered in a tomato and basil sauce topped with shaved Parmesan cheese.		Angel hair pasta tossed in an oil and garlic sauce topped with sautéed shrimp, diced tomatoes, garlic, capers, black olives, and basil.	
CREAMY CARBONARA	€9.60		
Cured ham tossed in spaghetti and a cream sauce served with ground black pepper and shaved Parmesan cheese.			

MAIN COURSES

GRILLED CHICKEN	€15.50	ENGLISH SHEPHERD'S PIE	€18.50
Char-grilled chicken breast with a mixed salad dressed in a lemon dressing served with a baked potato.		Beef and vegetables with a thick gravy, topped with mashed potatoes and covered in cheese.	
JAPANESE SIRLOIN STEAK	€23.00	SEARED CANADIAN SALMON	€18.50
Aged sirloin steak, covered in garlic butter and served with a tossed salad and mashed potato.		Seared salmon fillet with a lemon and garlic mayonnaise served with roasted seasonal vegetables.	

BEVERAGES

Sparkling Water	€3.50
Fresh Squeezed Florida Orange Juice	€4.50
Glass of Beer	€7.50
House Red Wine	€9.50
House White Wine	€9.50
Coffee	€4.50
Hot Chocolate	€5.50
Irish Coffee	€7.50

DESSERT

TIRAMISÙ	€6.50
A chocolate mountain stuffed with mascarpone cheese, coffee-soaked sponge cake, with a hot chocolate and espresso sauce.	
ICE CREAM	€5.00
Two scoops of chocolate or vanilla ice cream drizzled with chocolate sauce and sprinkled with crushed nuts.	

Reading Restaurant Menus



Level: Elementary: A2
Pre-Intermediate: A2+

Updated: Jul 22, 2022

Language: Function: Comprehending text.
Forms: Adjectives.

Teaching time: 90 minutes.

Overview: Choosing something off a menu without pictures can be difficult. Students learn and practice vocabulary, in particular adjectives used on restaurant menus. Students will be able to understand the dish ingredients, visualize the preparation, cooking method, and presentation of menu items as well as discuss them.

1. DISCUSS

A. In pairs, students read the descriptions of famous dishes from around the world and complete the names with the correct country adjective. Answer any questions about vocabulary. Check answers with the class and discuss if necessary.

1. French onion soup.
2. German bratwurst.
3. Thai curry.
4. English shepherds' pie.
5. Irish coffee.
6. Italian bruschetta.
7. Japanese sushi.
8. Chinese mapo tofu.

B. In pairs or as a class, ask and answer the questions about student's experience and discuss. Encourage students to talk about their experiences, positive or negative, and recommend famous dishes from their city or country. Elicit answers from student pairs to share with the class.

2. VOCABULARY

A. In pairs, students match the vocabulary on the left with the meaning on the right. If students ask, (BrE) means British English and (AmE) means American English. Check answers with the class.

1. g. Extra food you can order with your meal.
2. e. A drink.
3. b. A list of dishes with prices.
4. f. The first course of a meal, usually small.
5. a. Money given for good service.
6. h. The money you must pay for your meal.
7. c. A style or method of cooking.
8. d. A dish that isn't on the regular menu.

B. Understanding the vocabulary used on menus without pictures will help your students visualize the dishes. Model the example sentences on the board and elicit examples if appropriate otherwise have students read the examples. Individually or in pairs, students complete 1-3 following the pattern in the examples. There is no need to construct sentences; only the relevant word is required. Check understanding with the class and discuss if necessary.

1. If you **grate** ginger with a grater it is **grated** ginger.
2. If you **slice** ham with a **slicer** it is **sliced** ham.

3. If you **toast** bread in a **toaster** it is **toasted** bread (toast).

C. Read the adjectives in the box and have students repeat after you. Model pronunciation and syllable stress. In pairs, students match the adjectives for food preparation and cooking methods to the foods. Explain that adjectives can be used more than once. Encourage students to imagine how the foods are prepared or served in that way using gestures. Answers may vary. Have students share their matches with the class.

Cheese

sliced, smoked, grated, mixed, melted

Steak

char-grilled, barbecued, seared

Potato

mashed, baked, fried

Chicken

grilled, fried, smoked, poached

Tomato

sun-dried, sliced, grilled

Egg

grilled, sliced, fried, poached

3. PRACTICE

In pairs, students scan Antonio's Italian menu and choose a starter, pasta dish, and main course and discuss the questions 1-5. Encourage students to picture the dishes and underline the vocabulary they learned in Part 2B and 2C in this handout.

Many Western menus use French, Spanish, and Italian words to name and describe their dishes. English speakers know these words. If smart phones are permitted in your classroom, students can search for the dishes online. Insist they search in English. Listen to the discussions and participate if students struggle with the questions. If time permits, repeat questions 1-5 with different menu items. Have students present the meal they would order to the class.