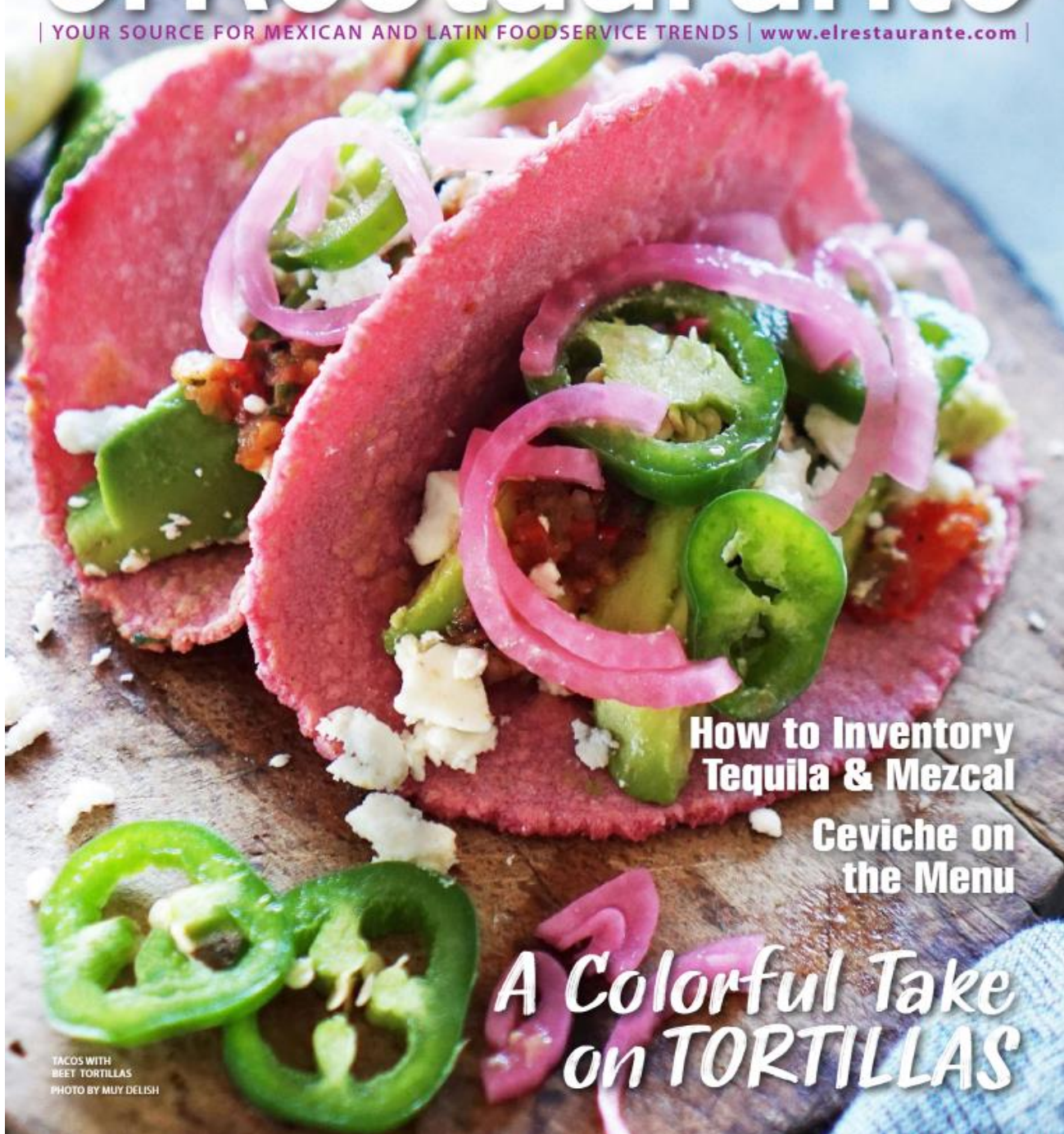


# el Restaurante

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TACOS WITH  
BEET TORTILLAS  
PHOTO BY MUY DELISH

AMERIKAS  
CEVICHEHASTA  
MAÑANA  
CEVICHE

# Ceviche on the Menu

| **BY KATHLEEN FURORE** | Ceviche is trending on restaurant menus (42,439 restaurants currently offer it, and social conversations about the dish known as the national dish of Peru have increased by 7.5 percent over the past year, according to *Tastewise's 2024 analysis of ceviche trends*). *el Restaurante* reached out to chefs at three Mexican restaurants to find out about the ceviches (and their cousins, aguachiles) they offer.

## CHEF AND OWNER Armando Gonzales, AMERIKAS, Oak Park, Illinois

We currently have one ceviche on the menu, and it is an extremely impressive dish. Amerikas Ceviche is presented over dry ice, garnished with edible flowers and a side of house-made plantain chips, which serve as a perfect vessel for dipping and enjoying. The idea for our ceviche came from experimenting with different flavors and textures, ensuring that every ingredient included complemented each other. We have two types of fish, and many different flavors our guests can experience while enjoying, from sweet pineapple to floral notes of coconut milk. We only have one ceviche currently on our menu, but we do offer an array of delectable vegetarian dishes, so we might look into incorporating a vegetarian ceviche in the future!

My best advice would be to work with a great supplier, one

that you can trust will deliver you the best product possible. At Amerikas, we work with Supreme Lobster and Seafood, a leading regional and national wholesale seafood distributor. Having a partnership with the distributor helps ensure I never have to worry about the quality of seafood we receive, especially being located in the Chicago area.

See Gonzales' recipe for Amerikas Ceviche on page 47.

## EXECUTIVE CHEF Kevin Templeton, HASTA MAÑANA, San Diego

We have two ceviches that are more on the traditional side of things. Our Traditional Ceviche is made with local caught white fish, typically halibut, while our Shrimp Ceviche features jicama and green papaya mixed in for a unique flavor and texture. We also have a Ceviche de Hongo for anyone looking for