New York City of Technology, CUNY

Department of Hospitality Management

Janet Lefler Dining Room

**MEMORANDUM**

To: Professor Abreu, Director of Service

From: Your, Student

Date: 2/27/20

RE: New York Times Restaurant Review

Last week 2/18/20 Pete Wells reviewed Caleta 111 Cevicheria a Latin restaurant serving dishes from the culture but with a twist. Caleta located in Jamaica, Queens is known for their innovative ceviche. This restaurant is $$ rated so consumers can expect to spend between $25-40. The review seemed to feature the theme of unexpected in terms of food and service. Pete Well’s starts off describing the location of Caleta. It a small square foot window restaurant. The surroundings seem to be unappealing and unexpected for a restaurant with great food. Under the train track of the J train is where you can find Caleta however it is not the only Peruvian restaurant located there. Although, that doesn’t seem to stop chef Luis Cabellero from breaking the norms. The odd expectation Pete Well’s experienced was the sight of Chef Luis cooking. In most restaurants he’s been to, it’s not easy to see the chef because most times the kitchen is in a discrete area. Luis seems to embrace the size of his restaurant with seating of 20 and has no problem cooking up food close where guest can see him. Chef Cabellero is also wearing a “panama” style flat brim hat instead of a toque and stiff yet clean chef jacket with his name stitched into the fabric. The restaurant sort of has a theme of lime, a repetitive ingredient in all his dishes. Its put in causas, choritas a la Chalaca, all ceviches and the very popular “tigers milk”. Tiger’s milk is a main ingredient that makes Chef Cabellero’s ceviche stand out from others. It is Lime juice, milk, ginger, cilantro, garlic, rocoto and chile peppers. Caleta purposely uses the “tiger’s milk” in every dish because it allows the ceviche to soak just enough to tenderize the seafood’s texture. Pete seemed to like that the restaurant has such a diverse ceviche selection in which you can even personalize your own. The only two dishes he didn’t enjoy is the squid ceviche and arroz con mariscos. The squid isn’t appealingly plated and all dishes seem to have the same presentation of plantain chips, sweet potato chunks, toasted corn, and cancha. The arroz con mariscos went wrong when one of the star ingredients “rice” was overcooked making it offsetting to eat. Caleta is known for their ceviche but they do sell other dishes that tend to be out shined by the ceviche. Pete did approve of the seafood stew which seems to be the only slight competition with the ceviche. He also approved of a tamal filled pork. Both dishes featured intense yet pleasing well rounded ingredients. I personally never tried ceviche but the way some of them were presented were appealing to me and I wouldn’t mind trying a new dish. The tiger’s milk also caught my attention and the ingredients sound versatile enough to be a marinade on other proteins. The other dishes like pork filled tamal sounds like something I would enjoy. It is also not a pricey restaurant so yes, I would love to try Caleta 111’s food.

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