

Vocabulario imprescindible para camareros en inglés:

Comida – Food (fuud)

Bebida – Drink (drink)

Bebida alcohólica – Alcoholic Drink (alcojolic drink)

Bebida sin alcohol – Non-Alcoholic Drink (nonalcojolic drink)

Agua – Water (wootah)

Agua mineral – Mineral Water (mínerol wootah)

Refresco – Soft Drink (soft drink)

soda, or soda pop or pop

agua con gas - sparkling water, soda water, carbonated water

Camarero – Waiter (weiter)

Camarera – Waitress (weitres)

(or miss)

Camarero de barra – Barman (barman)

bartender

Cocinero – Chef (shef)

Barra – Bar (bar)

La carta – The menu (de meniu)

La carta de vinos – The wine list (de wain list)

La cuenta – The bill (de bill) CHECK

Propina – The tip (de tip)

15% or more

Mesa – Table (teibol)

Silla – Chair (cher)

Mantel – Table cloth (teibol cloz)

Cuchara – Spoon (spuuun)

Tenedor – Fork (fork)

Cuchillo – Knife (náif)

steak knife

Pimentero – Pepper pot (péper pot)

Salero – Salt cellar (soults sela)

sal - salt

Servilleta – Napkin (napkin)

Servir la mesa – To serve the table (tu serf de teibol)

Menú del día – Daily menu (déili meniu)

Carne – Meat (miit)

Pescado – Fish (fish)

Legumbres y verduras – Vegetables (vechitabols)

Pasta – Pasta (pasta)

Plato – Course (cooors)

Plato principal – Main Course (méin coors)

Segundo plato – Second Course (sécond coors)

Postre – Dessert (diseeert)

Helado – Ice cream (áis criim)

vaso - glass

taza - cup

cafe - coffee

te - tea

plato - plate