



For more information contact:

Melanie Carroll, Food Concepts International
806-785-8686, ext. 149 or 806-789-7695(cell)
melaniec@food-concepts.com

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Abuelo's Debuts New Chef's Features Specialty Items
Newest Menu Additions Available for a Limited Time Only

LUBBOCK, Texas -- Abuelo's Mexican restaurants, one of the nation's leading Mexican dining concepts, has introduced several new signature items as it continues to bring creative and authentic Mexican cuisine to its guests. Abuelo's new menu items, which include two new appetizers, four entrées and two new drinks, are available now through April 15, 2011.

Created by Corporate Chef Luis Sanchez, Abuelo's newest entrées are Pescado Mazatlán, Pollo Presidente, Carnitas Mexicana and Carne Asada a la Tampiqueña. In addition, Abuelo's two new appetizer selections include Jalapeño Cheese Fritters, minced jalapeno and cheese fritters served with ranch dressing and Crutónes de Camarón, toasted baguettes topped with mixed cheeses, shrimp and a light lemon wine sauce.

Abuelo's new entrées capture the essence of Mexican cuisine and feature an array of fresh flavors. Pescado Mazatlán is made with wood-grilled Haddock filets served with shrimp and sea scallops in a light lemon wine sauce and topped with a cool cucumber salsa. The new Pollo Presidente features sautéed chicken breast topped with a creamy brandy mushroom sauce and Carnitas Mexicana features slow roasted, pulled pork with fresh pico de gallo and served with a choice of flour or corn tortillas.

The Carne Asada a la Tampiqueña is a mouth-watering Mexican combination featuring wood-grilled skirt steak, cooked to order, and served on a bed of grilled onions. It is served with a cheese enchilada topped with Ranchera sauce, a cheese quesadilla and fresh guacamole.

"With coastal and central Mexico as our inspiration, we're always exploring new ways to turn fresh and simple ingredients into dishes that are bursting with texture, color and flavor," said **Bob Lin**, president of Food Concepts International, Abuelo's parent company. "Chef Luis' passion for creative Mexican cuisine prepared with the freshest ingredients is truly reflected in these new items."

Abuelo's has also introduced two new cocktails, just in time for warmer weather. Abuelo's new Blood Orange Margarita is a blend of Patrón Tequila, Citrónge, sweet lime and sweet-tart Blood Orange purée. The new Ginger Cooler is a refreshing blend of Skyy Ginger Vodka and sweet lime, served on the rocks.

"We know our guests will be pleased with are our new items," added Lin. "Our new features are very creative and tasty dishes, and as with all Abuelo's dishes, are made from scratch with fresh, high quality ingredients that highlight the distinctive flavors of Mexico."

Abuelo's new Chef's Features will be offered in all of its Abuelo's restaurants nationwide.

About Abuelo's Mexican Restaurants

Since its first opening in 1989, Abuelo's has consistently been on the leading edge of Mexican cuisine, combining menu creativity, outstanding food and beverage quality, colorful plate presentations and superior service in an impressive Mexican courtyard-themed atmosphere. Owned and operated by Food Concepts International of Lubbock, Texas, Abuelo's has received national accolades as the top-ranked Mexican food restaurant, one of America's top chains, and for offering great meals for less than \$20. The company currently has 40 restaurants located in 15 states throughout the United States. For more information, visit www.abuelos.com.

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