

Abuelo's Brings the Flavor of Mexico to Chesapeake

Abuelo's Opens Second Virginia Restaurant in Chesapeake

CHESAPEAKE, Va. – Abuelo's, known for its classical Mexican style and top-quality cuisine, opened its first restaurant in Chesapeake on Monday, August 11, 2008. The restaurant, located at Greenbrier Mall, 1712 Ring Road (in front of Macy's), is Abuelo's second location in Virginia and the company's 40th site nationwide. Abuelo's also has a location in Roanoke.

The design of the 7,700-square-foot Abuelo's restaurant, which seats approximately 240 guests and employs a staff of 130, is based on classical Mexican architecture and artistic influences. The restaurant's interior features hand-painted murals depicting Mexico's rich and colorful history, as well as imported stonework and statues that are hand-carved by artists in the villages around Guadalajara, Mexico. The restaurant's main dining area features an open-air courtyard atmosphere and the exterior finishes include cantera stone trim.

"We designed Abuelo's to have a gracious, yet friendly environment that's compatible with our authentic, creative dishes," said Matt Schultz, general manager of Abuelo's Chesapeake. "We are very pleased to bring our unique Mexican concept to Chesapeake and we look forward to being an active part of the community."

As part of its grand opening, Abuelo's donated proceeds from its pre-opening training services, held August 7, 8 and 9, to CHIP/Healthy Families of Chesapeake, a not-for-profit organization whose mission is to improve young children's health and promote wellness and self-sufficiency in low-income families, through partnerships with local communities. Abuelo's executives and staff presented representatives from CHIP/Healthy Families with a \$5,000 check following the pre-opening events.

Abuelo's, which blends the best of Mexico through art and fine dining, is famous for its creative, made-from-scratch Mexican cuisine, superior service and affordable prices. Abuelo's menu selections combine authentic standards with the rich, subtle flavors of coastal and interior Mexican cuisine. Abuelo's House Specialties, which combine beef tenderloin, jumbo shrimp, mahi mahi, salmon and other top-quality ingredients with unique, homemade sauces and side dishes, have earned a reputation for "raising the bar" of Mexican food restaurants. The menu also features an impressive selection of wood-grilled fajitas, enchiladas, tacos, chile rellenos, quesadillas, chimichangas and tamales. Desserts include Abuelo's award-winning traditional Mexican flan and margarita pie with tequila cream sauce, among others.

"Our theme is 'beyond Tex-Mex,'" added Robert Lin, president of Food Concepts International, Abuelo's parent company. "At Abuelo's, our goal is to offer our guests an opportunity to experience the diverse and distinct flavors of Mexico in a beautiful setting with superior service at a great value. In interior and coastal Mexico, the cuisine is really Continental with Spanish,

French and Italian influences. We want our customers to be able to experience that aspect of Mexican cuisine in addition to more traditional fare.”

Meals at Abuelo’s are reasonably priced, with an average dinner cost of \$10 to \$14 and lunch costs of \$6 to \$8. All major credit cards are accepted. Restaurant hours are Sunday through Thursday from 11 a.m. to 10 p.m., and Fridays and Saturday from 11 a.m. to 11 p.m. For more information, call (757) 961-7610.

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