FOODIEcations

A food tourism agency for foodies who love to travel and travel to eat.

MISSION: Experience culture through food.
WHAT MAKES US UNIQUE?

We have adopted a holistic business model as a way to approach and innovate in the culinary industry.
We have developed a holistic approach to innovate and execute business philosophies.

- We are developing alternative media outlets to expand the outreach of the culinary industry.
- Exclusive and curated guided tours with the objective of understanding the culture of a particular city through food.
- Professionally curated culinary guidebooks that promote the best culinary experiences from a particular city.
- We have developed a holistic approach to innovate and execute business philosophies.
En Boga Gastrobar

Cuisine Style: Modern Latin
When to eat: Lunch/Dinner
Dress code: Casual
Cost (average): $30pp
Reservations: Not required
Chef: Pedro Torres

Hours operation: Tue–Thu 11:30am–9:30pm
Fri–Sat 11:30am–12:00pm
Website: boga.com
Call them at: (787) 597-2244
316 Ave. Du Prado
San Juan
Neighborhood: Condado
Parking: Complimentary valet

Chef Pedro Torres is a foodie and a world traveler. Every trip and restaurant tasting has served to amplify his vision on Puerto Rican food and bring it to the next level. His take on comida criolla has a new meaning for everyone that experiences his menu. Order everything in half portions so you can taste as much as you can. The restaurant menu has been structured to share, have fun, and delight its guests.

What to order? Mahi-Mahi fillet with pork cracking crust and green pigeon peas risotto.

El Quenepeo

Cuisine Style: Island fine dining
When to eat: Dinner
Dress code: Smart casual
Cost (average): $50pp
Reservations: Recommended
Chef: Scott Cole

Hours operation: Tue–Sat 5:30pm–9:30pm
Website: www.elquenepeo.com
Call them at: (787) 741-1215
107 Calle Flamboyan
Vieques
Neighborhood: Parking: Yes (free)

There is life outside the capital of San Juan, so if you have a few days to spare in your vacation, head over to Vieques, a small island that is part of the Puerto Rican archipelago, reachable in a 30-minute plane ride or a 1-hour ferry ride. Vieques has breathtaking beaches, a glowing bio bay, beautiful people, and a mouth-watering menu at El Q. A real island vibe awaits you.

What to order? Anything that says lobster or the catch of the day.

El Gato Negro Rating (8.5/10):
“This chef is setting the tone for what the local cuisine is going to look like in the not so far away future. The future will be tasty.”

Rate Your Experience:

Food: ☐ ☐ ☐ ☐ ☐ Service: ☐ ☐ ☐ ☐ ☐ Design: ☐ ☐ ☐ ☐ ☐ Cost: ☐ ☐ ☐ ☐ ☐ Date of visit: ___________

Will I return? ☐ YES! ☐ NOPE

El Gato Negro Rating (9/10):
“A true postcard experience. El Quenepeo is unexpected and over exceeds expectations.”

Rate Your Experience:

Food: ☐ ☐ ☐ ☐ ☐ Service: ☐ ☐ ☐ ☐ ☐ Design: ☐ ☐ ☐ ☐ ☐ Cost: ☐ ☐ ☐ ☐ ☐ Date of visit: ___________

Will I return? ☐ YES! ☐ NOPE
OUR GUIDEBOOKS

San Juan, PR
A CURATED FOOD EXPERIENCE GUIDE

Mexico City
A CURATED FOOD EXPERIENCE GUIDE

Medellín
A CURATED FOOD EXPERIENCE GUIDE

Orlando, FL
A CURATED FOOD EXPERIENCE GUIDE

The Frommer’s guide of the food world.
OUR APP’S

Our guidebooks in a digital format.
IMPACT ON SUSTAINABILITY

▪ OUR PROMISE
  We have personally curated every single place we work with.

▪ PLACES WE SHOWCASE
  We prefer restaurants, bars and cafes that use the best work practices.

▪ BUILD
  We strive to create the most accessible, environment friendly and technological savvy tools to enhance the gastronomic experience.