

English Blackwell
73 LUXURY HOME MARKETING AND SALES



SAMPLE BUSINESS FOR

AMIGOS FUSION CANTINA

**702 MARCELLA ST
HOUSTON, TX 77091**

LIVE UP/WORK DOWN SPACE | 4 BEDROOMS | 2.2 BATHS | 6675 SQFT
| 8233 SQFT LOT | BUILD OUT FOR STORE/RESTAURANT/LANDMARK |
BUSY INTERSECTION OF MARCELLA AND 5427 SHEPHERD DRIVE

CONTACT FOR PRICING ON PROPERTY
JAMION@ENGLISHBLACKWELL.COM | 832.308.0597 | WWW.ENGLISHBLACKWELL73.COM

DESIGN, PHOTOGRAPHY, AND CONCEPT BY ENGLISH BLACKWELL REALTY GROUP



OUR STORY

Once upon a time, in the heart of Houston's bustling Hispanic community, a group of friends with a deep appreciation for their rich Mexican heritage and a passion for culinary creativity came together with a shared vision. They dreamed of creating a dining experience that would honor their roots while embracing the diverse culinary influences they had encountered throughout their lives.

These friends hailed from various regions of Mexico, each bringing with them treasured family recipes and a love for using only the finest, freshest ingredients. They believed that the essence of Mexican cuisine lay in the quality and authenticity of the elements used to craft each dish.

Drawing inspiration from their diverse backgrounds, they set out on a journey to blend traditional Mexican flavors with international culinary techniques. This fusion of tastes would become the heart and soul of their soon-to-be-born restaurant - Amigos Fusion Cantina.

Their commitment to using high-quality ingredients was unwavering. They sought out local farmers and artisanal producers to ensure that every element of their menu, from the vibrant vegetables to the succulent meats and the aromatic spices, were sourced responsibly and sustainably.

As the plans for Amigos Fusion Cantina took shape, the friends meticulously crafted a menu that showcased their passion for innovation and homage to tradition. Their unique fusion dishes combined the warmth of Mexican hospitality with the excitement of culinary exploration.

The day finally arrived when we opened its doors to the world. The restaurant's cozy ambiance reflected the warmth of their friendships and the vibrant spirit of Mexican culture. As guests entered, they were greeted with the inviting aroma of freshly prepared dishes and the infectious laughter of the friends, now partners in their culinary adventure.

Word spread quickly about the exceptional dining experience Amigos offered. Locals and visitors alike flocked to savor the Tequila-Lime Shrimp Tacos, the aromatic Mole

Poblano Duck Confit, and the delectable Lobster Enchiladas with Saffron Cream Sauce. Each dish showcased the restaurant's commitment to both heritage and innovation.

As we, the bonds between the friends grew even stronger. They marveled at how their diverse backgrounds had come together in perfect harmony, just like their flavors. They realized that they weren't just a team; they were a family united by their love for food and their heritage.

Today, Amigos Fusion Mexican Restaurant stands as a testament to the enduring power of friendship, heritage, and quality ingredients. It continues to be a beloved gathering place in the heart of Houston's Hispanic community and beyond, where the legacy of these amigos lives on in every dish served and every smile shared.

And so, our story lives on, a testament to the power of passion, friendship, and culinary creativity that continues to delight and unite people from all walks of life. The journey of these amigos is a reminder that food has the unique ability to bring us all together as one big family, sharing love, laughter, and delicious flavors from across the world.

Our Famous Tequila-Lime Shrimp Tacos!

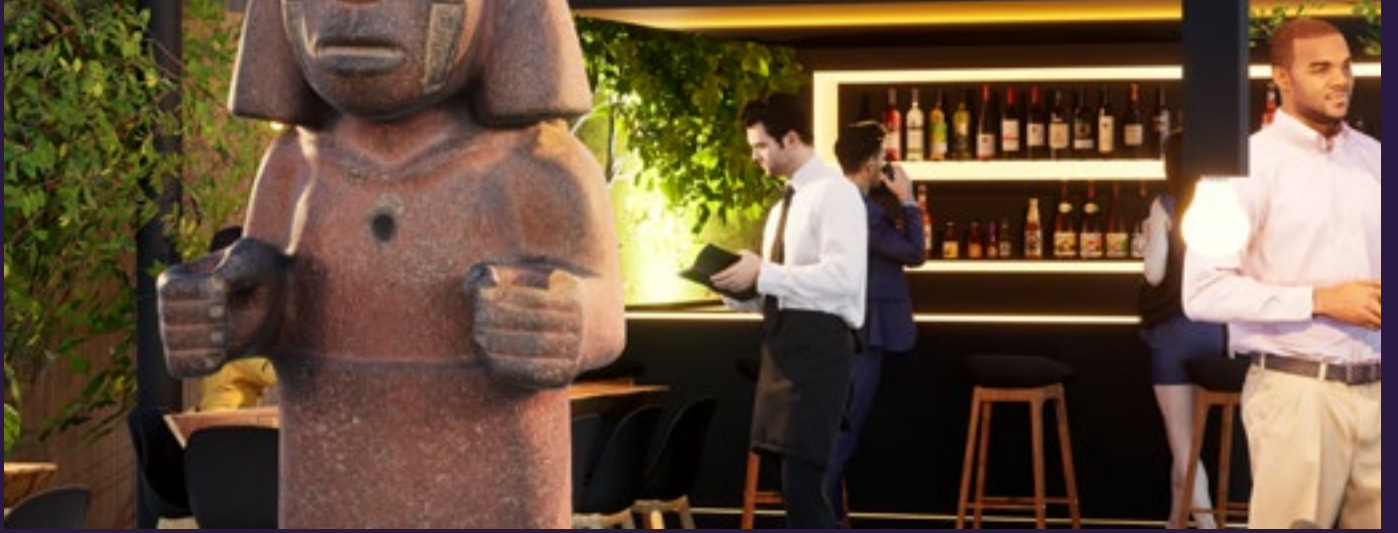
Succulent shrimp marinated in tequila and lime, served on our soft corn tortillas made in-house with shredded cabbage, pico de gallo, and chipotle aioli





OUR LOCATION







OUR MENU

Appetizers:

1. Mexi-Tex Guacamole: Creamy avocado mashed with a hint of smoky chipotle, served with crispy tortilla chips and a side of Texas queso for a perfect fusion dip.
2. Jalapeño Popper Empanadas: Flaky empanadas stuffed with a blend of jalapeños, cream cheese, and shredded chicken, accompanied by a tangy salsa verde.
3. Chorizo-Stuffed Mushrooms: Savory mushrooms filled with spiced chorizo, queso fresco, and fresh herbs, oven-baked to perfection.

Soups and Salads:

4. Sopa de Tortilla: Traditional Mexican tortilla soup with tender shredded chicken, crispy tortilla strips, avocado, and queso fresco.
5. Ensalada de Mango: A refreshing salad featuring sweet mangoes, jicama, cucumber, and lime-cilantro dressing for a burst of tropical flavors.

Main Courses:

6. Tequila-Lime Shrimp Tacos: Succulent shrimp marinated in tequila and lime, served in soft corn tortillas with shredded cabbage, pico de gallo, and chipotle aioli.
7. Smoked Brisket Enchiladas: Slow-smoked brisket wrapped in corn tortillas, topped with a rich mole sauce, and garnished with toasted sesame seeds.
8. Chicken Mole Poblano: Grilled chicken breast smothered in a velvety mole sauce made with a blend of chilies, nuts, chocolate, and spices, served with cilantro-infused rice.
9. Sizzling Fajita Trio: A sizzling platter featuring marinated grilled steak, chicken, and shrimp, served with sautéed bell peppers, onions, flour tortillas, guacamole, sour cream, and pico de gallo.

Signature Dishes:

10. **Tamale Pie:** Layers of tender masa, slow-cooked shredded pork, and poblano peppers, topped with a zesty roasted tomato salsa and queso fresco.
11. **Mexican-Style Lobster Risotto:** Creamy lobster-infused risotto complemented with roasted corn, cilantro, and a hint of lime, providing an elegant twist on traditional flavors.

Side Dishes:

12. **Mexican Street Corn:** Grilled corn on the cob coated with lime-infused crema, queso fresco, and a sprinkle of Tajín chili powder.
13. **Cilantro-Lime Rice:** Fragrant rice cooked with fresh cilantro and lime zest, a perfect accompaniment to any main course.

Desserts:

14. **Tres Leches Cake:** A moist sponge cake soaked in three types of milk, topped with whipped cream and a drizzle of dulce de leche.
15. **Churros with Spicy Chocolate Sauce:** Golden churros served with a decadent dark chocolate sauce infused with a hint of spicy chili.

Beverages:

16. **Mango-Habanero Margarita:** A tantalizing fusion of sweet mango and fiery habanero, shaken with tequila and lime, served over ice.
17. **Horchata Latte:** A creamy blend of traditional horchata and espresso, dusted with cinnamon for a unique coffee delight.

Experience the best of traditional Mexican flavors infused with a modern twist at Amigos Fusion Cantina. Our gourmet dishes are crafted with passion and creativity, bringing together the richness of Mexican cuisine and the spirit of Texas. Buena comida, buenos amigos! (Good food, good friends!)

OUR MENU

APPETIZERS

Mexi-Tex Guacamole: Creamy avocado mashed with a hint of smoky chipotle, served with crispy tortilla chips and a side of Texas queso for a perfect fusion dip.

Jalapeño Pepper Empanadas: Flaky empanadas stuffed with a blend of jalapeños, cream cheese, and shredded chicken, accompanied by a tangy salsa verde.

Chorizo-Stuffed Mushrooms: Savory mushrooms filled with spiced chorizo, queso fresco, and fresh herbs, oven-baked to perfection.

Soups and Salads

Sopa de Tortilla: Traditional Mexican tortilla soup with tender shredded chicken, avocado, and queso fresco.

Ensalada de Mango: A refreshing salad featuring sweet mangoes, jicama, cucumber, and dressing for a burst of tropical flavors.

MAIN COURSES

Tequila-Lime Shrimp Tacos: Succulent shrimp marinated in tequila and lime, served on soft corn tortillas with shredded cabbage, pico de gallo, and chipotle aioli.

Smoked Brisket Enchiladas: Slow-smoked brisket wrapped in corn tortillas, topped with enchilada sauce, and garnished with toasted sesame seeds.

Chicken Mole Poblano: Grilled chicken breast smothered in a velvety mole sauce of chiles, nuts, chocolate, and spices, served with cilantro-infused rice.

Sizzling Fajita Trio: A sizzling platter featuring marinated grilled steak, chicken, and sautéed bell peppers, onions, flour tortillas, guacamole, sour cream, and pico de gallo.

SIGNATURE DISHES

Tamale Pie: Layers of tender masa, slow-cooked shredded pork, and poblano peppers, topped with melted cheese and queso fresco.

Mexican-Style Lobster Risotto: Creamy lobster-infused risotto topped with fresh cilantro and a hint of lime, providing an elegant twist on traditional flavors.

Side Dishes

Mexican Street Corn: Grilled corn on the cob coated with lime-infused butter and topped with cotija cheese and chili powder.

Cilantro-Lime Rice: Fragrant rice cooked with fresh cilantro and lime, served as a side dish.

DESSERTS

Tres Leches Cake: A moist sponge cake soaked in three types of milk, topped with whipped cream and a drizzle of dulce de leche.

Churros with Spicy Chocolate Sauce: Golden churros served with a rich chocolate sauce, topped with a dusting of powdered sugar.

BEVERAGES

Mango-Habanero Margarita: A revitalizing fusion of sweet mango, tequila, and lime, served over ice.

Horchata Latte: A creamy blend of traditional horchata and espresso, topped with a dusting of cinnamon.

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OUR BIZ PLAN

1. Executive Summary:

Amigos Gourmet Fusion Mexican Restaurant aims to become the go-to dining destination in the heart of Houston's Hispanic community. Our restaurant will offer a unique and upscale dining experience that combines traditional Mexican flavors with a touch of international culinary innovation. With a prime location, experienced chefs, and a strong commitment to customer satisfaction, Amigos seeks to establish itself as a prominent player in the Houston food scene.

2. Business Description:

Amigos Gourmet Fusion Mexican Restaurant will be a full-service dining establishment, offering a diverse menu that blends the best of Mexican cuisine with gourmet culinary techniques from around the world. We will create a welcoming and stylish atmosphere that celebrates Mexican culture while appealing to the discerning tastes of our diverse clientele.

3. Target Market:

Our primary target market will be the local Hispanic community in Houston, which constitutes a significant portion of the city's population. We will also cater to food enthusiasts, tourists, and individuals seeking a fresh and innovative take on traditional Mexican dishes.

4. Menu and Cuisine:

Amigos will present an extensive and refined menu featuring a variety of gourmet fusion dishes. Examples of our unique offerings include Tequila-Lime Shrimp Tacos, Lobster Enchiladas with Saffron Cream Sauce, and Cilantro-Lime Risotto. Vegetarian and vegan options will also be available to cater to diverse dietary preferences.

5. Location:

We will strategically position Amigos Gourmet Fusion Mexican Restaurant in the heart of Houston's Hispanic community, ensuring easy accessibility for our target market. The selected location will be in close proximity to cultural events, shopping centers, and local attractions to attract both locals and visitors.

6. Marketing and Promotion:

To generate buzz and attract customers, we will implement a multi-faceted marketing strategy. This will include social media marketing, targeted advertising, local event sponsorships, and collaborating with influencers to spread the word about our unique fusion concept. We will also offer special promotions, happy hours, and loyalty programs to encourage repeat business.

7. Operational Plan:

Amigos will operate seven days a week, serving lunch and dinner. We will emphasize exceptional customer service and invest in well-trained staff to ensure a positive dining experience. The kitchen will be equipped with modern appliances, allowing our skilled chefs to create innovative dishes with precision and efficiency.

8. Financial Projections:

Our financial projections estimate steady revenue growth over the first three years of operation. The initial investment will cover restaurant setup, staff training, marketing, and working capital. We anticipate reaching profitability within the first year and achieving a healthy return on investment (ROI) by the end of year three.

9. Sustainability Initiatives:

At Amigos, we are committed to sustainability and minimizing our environmental impact. We will source fresh, locally-produced ingredients whenever possible and implement recycling and waste reduction measures. Additionally, we will promote eco-friendly practices throughout our restaurant operations.

10. Conclusion:

Amigos Gourmet Fusion Mexican Restaurant is poised to become a culinary gem in Houston, delivering delightful and inventive Mexican fusion dishes to the vibrant Hispanic community and beyond. Through our commitment to quality, creativity, and exceptional service, we aim to create an unforgettable dining experience that keeps customers coming back for more.

Please note that this business plan is a concise overview of the concept for "Amigos Gourmet Fusion Mexican Restaurant." For a comprehensive business plan, it is essential to include detailed financial projections, market analysis, competitive research, and operational strategies.

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LOCATION AND OPPORTUNITY

Don't miss this exceptional opportunity to become the proud owner of a one-of-a-kind Live/Work creative space in the heart of Independence Heights, just north of downtown Houston, TX. This remarkable property sits on a spacious corner lot with low taxes, offering a wide variety of potential uses.

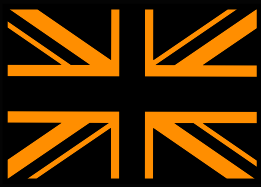
The property boasts a perfect blend of residential and commercial space, making it an ideal haven for artists, business owners, and creators. Upstairs, you'll find a spacious and private 4-bedroom/2-bathroom residence, complete with a large open kitchen and living area. The rooftop provides breathtaking panoramic views, perfect for relaxation and inspiration.

The ground floor is a creative paradise, featuring workspace studios and units, alongside a well-equipped commercial kitchen and two half bathrooms. Enjoy the privacy and security of a high, steel-fenced front patio garden with ample natural light streaming through large windows.

Furthermore, the rear workshop/garage is a dream come true for creators, offering a generous work area suitable for fabrication, design, and more. With a 6-car tandem garage/shop, there's plenty of room to park multiple vehicles, catering trucks, and projects. Located in a highly desirable area, Independence Heights is thriving with new construction and modern architecture. Plus, the property is thoughtfully situated outside of the 100-year floodplain, ensuring peace of mind.

This Live/Work creative space presents a unique opportunity for artists, entrepreneurs, and anyone seeking a vibrant and inspiring environment. Don't wait to seize this chance to own a property that truly embraces the essence of creativity and ingenuity.

ROUGHLY 2 MILES FROM THE HEIGHTS, NEAR MANY BUSINESSES AND POTENTIAL CUSTOMERS WITH LARGE SIGN, CORNER LOCATION, AND FRONTAGE.



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