



**JUMP
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Lote 23

**SECOND
GENERATION**

2023



DESCRIPTION

Cacau Chocolate House is a restaurant located in Arecibo, PR.

The owners initiated this business in 2020 following an educational trip aimed at deepening their knowledge of chocolate and cacao beans. The concept revolves around utilizing cacao beans and chocolate to craft a diverse range of dishes, encompassing both savory and sweet creations.

PARTICIPANT

Abel Velez | cacauchocolatehouse@gmail.com

The participant does not have culinary studies but has over six years of experience in the food industry.

Why do they want to participate in the program?

They express their hunger to grow and learn. Additionally, they mention that they believe there is no better place to achieve this than under the guidance of experts like the staff at Jump All In!

They do not have a kiosk in Lote 23

WEBPAGE: [HTTPS://WWW.FACEBOOK.COM/CACAUPR/](https://www.facebook.com/cacaupr/)



DESCRIPTION

The owner established Casa Sopas as a comfort food concept in December of 2018. They currently have one location in Toa Baja. The motivation behind this venture was to create a business that would provide every customer with a warm and welcoming experience, akin to feeling at home, through the enjoyment of a delightful bowl of soup.

PARTICIPANT

Samuel Soto | sam@casasopas.com

The participant does not have culinary studies but has over six years of experience in the food industry. Currently, he is an art teacher, but is seeking to focus full-time on his soup business.

Why do they want to participate in the program?

They have the desire to grow and serve their audience by offering soups that are "just like mom used to make at home." They are seeking expert guidance to help them navigate and expand their concept.

They do not have a kiosk in Lote 23

WEBPAGE: [HTTPS://CASASOPAS.COM/](https://casasopas.com/)

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DESCRIPTION

The Soup Chef is a concept devoted to the preparation of soups and creams. They were established in 2012 and have since been offering their delectable soups on the third floor of Plaza Las Americas.

PARTICIPANT

Brian Roque | brian_roque@hotmail.com

The participant has culinary studies and indicates to have been an apprentice of Chef José Abreu and Chef Wilo Benet. Additionally, they have over eight years of experience in the gastronomic industry.

Why do they want to participate in the program?

They would like to participate to put into practice everything they have learned and receive workshops that will greatly assist in their business's growth.

They do not have a kiosk in Lote 23

WEBPAGE: [HTTPS://WWW.FACEBOOK.COM/PEOPLE/THE-SOUP-CHEF/100054554045285/](https://www.facebook.com/people/the-soup-chef/100054554045285/)



DESCRIPTION

Mandorle is a bakery located in the Bairoa sector of Caguas. This bakery was established in 2020 with a dedication to crafting classic European breads and pastries infused with a Caribbean twist.

PARTICIPANT

Natalie Rivera | natalierivera11@hotmail.com

The participant has culinary studies and over six years of experience in the gastronomic industry. She studied in Europe and has deep knowledge of European pastries.

Why do they want to participate in the program?

Interested in the curriculum for now to understand how to grow and expand.

They do not have a kiosk in Lote 23

WEBPAGE: [HTTPS://WWW.FACEBOOK.COM/MANDORLEPR/](https://www.facebook.com/mandorlepr/)

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DESCRIPTION

Panismo is a classic community bakery that was established in 2020 in Bayamón. It places a strong emphasis on fostering a youthful and friendly environment, ensuring that every visitor feels welcomed and at ease.

PARTICIPANT

Kamilah Santiago | kami.bobet@gmail.com

The participant does not have culinary studies but has been in the gastronomic industry for over six years. However, the participant has a degree in business and comes from a lineage of bakers.

Why do they want to participate in the program?

They want to expand and create Panismo hubs in different areas of Puerto Rico.

They will open their kiosk in Lote 23 in September 15th.

WEBPAGE: [HTTPS://PANISMOPR.COM/](https://panismopr.com/)



DESCRIPTION

Ricafrita's concept revolves around the fusion of Puerto Rican and Venezuelan flavors, resulting in a delightful array of baked and fried treats. Since 2019, they have been operating this business out of their home, as they do not currently have a physical store.

PARTICIPANT

Juan Davila | ricafrita@gmail.com

The participant has culinary studies and was an apprentice under Chef Yadira Brancho. Additionally, they report having over six years of experience in the gastronomic industry.

Why do they want to participate in the program?

They always strive to engage in activities that support businesses, networking, incubation, and more, as it is essential for their continuous growth. They consider themselves connected, as they highly value these characteristics and see the same values in the JAI brand.

They do not have a kiosk in Lote 23

WEBPAGE: [HTTPS://WWW.FACEBOOK.COM/PROFILE.PHP?ID=100088661551463](https://www.facebook.com/profile.php?id=100088661551463)

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DESCRIPTION

Jeriel Estevez and his business partner launched this concept around 2019 with the intention of creating a space to celebrate their diverse cultural backgrounds. Jeriel, who grew up in NYC with Italian-Dominican parents, joined forces with his business partner, a Mexican-American from LA. The concept they developed is centered around the fusion of two beloved cuisines: Tacos and Wings.

PARTICIPANT

Jeriel Estevez | jerielestevez@gmail.com

The participant does not have culinary studies but reports being an apprentice of Chef Juan Pablo Sato. They also indicate to have four to six years of experience in the gastronomic industry.

Why do they want to participate in the program?

They are looking to expand in order to bring something new to the gastronomic industry.

They do not have a kiosk in Lote 23

WEBPAGE: [HTTPS://WWW.FACEBOOK.COM/PROFILE.PHP?ID=100092365360515](https://www.facebook.com/profile.php?id=100092365360515)



DESCRIPTION

Christian Lacomba and his business partner founded Tasty Lacomba during the pandemic in 2021. Their inspiration came from the memories of enjoying giant cookies during a vacation in NYC, which they desired to recreate in their own kitchen. After sharing their creations with friends and family, their cookies became an instant hit, leading them to pursue their passion for baking and establish Tasty Lacomba.

PARTICIPANT

Christian Lacomba | tastylacomba@gmail.com

The participant has a background in business studies and has four to six years of experience in the gastronomic industry.

Why do they want to participate in the program?

They aim to bring Tasty Lacomba to more people in Puerto Rico and around the world.

They do not have a kiosk in Lote 23

WEBPAGE: [HTTPS://TASTYLACOMBA.COM/](https://tastylacomba.com/)

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DESCRIPTION

Paul Gonzalez initiated Club Mezcal with the purpose of providing a platform to enhance people's understanding of this unique spirit. In their endeavors, they offer informative blogs and host events called "mezcaleadas," providing individuals with the opportunity to taste the spirit and explore its complexity.

PARTICIPANT

Paul Gonzalez | agaveimportspr@gmail.com

The participant has culinary and business studies, as well as over six years of experience in the gastronomic industry.

Why do they want to participate in the program?

They desire to have a physical space where people can taste their products. Additionally, they wish to continue learning in the culinary space.

They have a kiosk Lote 23.

WEBPAGE: [HTTPS://ELCLUBMEZCAL.COM/](https://elclubmezcal.com/)



DESCRIPTION

Luis Bautista, along with his business partner, founded Deep Dish after returning to Puerto Rico from Chicago and craving the delightful Chicago-style pizzas they had enjoyed there. Currently, Deep Dish operates as a takeout-only establishment, but they will start selling from a kiosk in Lote 23 this Summer.

PARTICIPANT

Luis Bautista | luisbautista511@gmail.com

The participant claims to have over six years of experience in the gastronomic industry.

Why do they want to participate in the program?

They see a great opportunity to grow from a ghost kitchen to having a physical location where people can dine in.

They have a kiosk Lote 23.

WEBPAGE: [HTTPS://DEEPPISHPR.COM/](https://deepdishpr.com/)

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DESCRIPTION

Boxlab is a small craft beer brewery situated in the town of Aguadilla. Rene Perez initiated this brewery approximately five years ago, and it has flourished ever since. In addition to the brewery, they also run a tap room known as The Beer Box, located in the same town.

PARTICIPANT

Rene Perez | rpm@delbarril.com

The participant does not have culinary studies but claims to have over six years of experience in the gastronomic industry.

Why do they want to participate in the program?

They are considering opening another sales location in Santurce. They believe that their experience, resilience, and commitment, combined with the mentorship and support from the program, are the perfect mix to take their business to the next level.

They have a kiosk Lote 23.

WEBPAGE: [HTTPS://BOXLABPR.COM/](https://boxlabpr.com/)



DESCRIPTION

The chef, with extensive cooking experience in various restaurants throughout the Caribbean, decided to open this concept with the intention of offering dishes that combine the flavors he has encountered and savored throughout his culinary career.

PARTICIPANT

Rafael Lopez | palcilantro@gmail.com

The participant does not have culinary studies but claims to have been an apprentice under the following chefs: Scott Hunnel, Matthew Sower, Hector Crespo, and David Semidey. Additionally, they have over six years of experience in the gastronomic industry. He also spearheaded international kitchens for movie chain Caribbean Cinemas.

Why do they want to participate in the program?

They desire to help their business grow with the knowledge and mentorship provided by Jump All In.

They have a kiosk Lote 23.

WEBPAGE: [HTTPS://WWW.FACEBOOK.COM/PAL-CILANTRO-101189112240910](https://www.facebook.com/pal-cilantro-101189112240910)

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DESCRIPTION

Go Fresh was created by Arturo Romero with the aim of providing a healthy alternative to traditional fast food establishments. At Go Fresh, they offer the option to create your own bowls and wraps, with a wide variety of bases and toppings to choose from.

PARTICIPANT

Arturo Romero | gfhealthyfastfood@gmail.com

The participant has a business background and four to six years of experience in the gastronomic industry.

Why do they want to participate in the program?

They are aiming to grow in Lote 23, learn and expand into the Santurce area.

They have a kiosk Lote 23.

WEBPAGE: [HTTPS://GFHEALTHYFASTFOOD.WIXSITE.COM/GOFRESH](https://gfhealthyfastfood.wixsite.com/gofresh)



DESCRIPTION

Daniel Martinez embarked on the venture of Mister Flautas after gaining years of experience working in Mexican restaurants. His goal is to shine a spotlight on what he believes is the often overlooked element in Mexican menus: the flauta.

PARTICIPANT

Daniel Martinez | savorysolution@gmail.com

The participant has a business background and over 10 years of experience in the gastronomic industry.

Why do they want to participate in the program?

They are seeking assistance in growing their first restaurant business. They wish to take advantage of the support and assistance offered by the program.

They have a kiosk Lote 23.

WEBPAGE: [HTTPS://WWW.FACEBOOK.COM/PROFILE.PHP?ID=100091899001440](https://www.facebook.com/profile.php?id=100091899001440)

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DESCRIPTION

Luis Rodriguez, a chef with over six years of experience in the industry, conceived Come y Calla as a creative burger establishment. His vision was to infuse intriguing flavors into the timeless classic of a hamburger, resulting in a unique culinary experience.

PARTICIPANT

Luis Rodriguez | comeycallahc0316@gmail.com

The participant has culinary studies and claims to have been an apprentice of chefs Natalia Rivera, Jose Cruz, Juan Jose Cueva, Elvin Rosado, and Jose Javier Malave. Additionally, they have over six years of experience in the gastronomic industry.

Why do they want to participate in the program?

They have a strong desire to move forward and continue growing. They would like to hear from mentors about any areas where they may be falling short, in order to make adjustments and take Come y Calla to the next level.

They have a kiosk Lote 23.

WEBPAGE: [HTTPS://WWW.FACEBOOK.COM/COMEYCALLAHC](https://www.facebook.com/comeycallahc)



DESCRIPTION

CRU Wine Shop was established with the intention of creating a space where people can savor wine in a similar manner to how they enjoy coffee in a coffee shop. Currently located on Calle del Parque, just behind Lote 23, they provide a welcoming environment for wine enthusiasts to indulge in their passion.

PARTICIPANT

Xavier Ramos | cruwineshop.pr@gmail.com

The participant has culinary studies and has additionally been an apprentice at Alameda in San Sebastián, Spain, and under Ariana Camayd, one of the owners of Cru del Parque. They also have over six years of experience in the gastronomic industry.

Why do they want to participate in the program?

They want to share their knowledge of wine with more people.

They have a kiosk Lote 23.

WEBPAGE: [HTTPS://WWW.CRUWINESHOPPR.COM/](https://www.cruwineshoppr.com/)

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THANK YOU FOR HELPING OUR ENTRPENEURS JUMP ALL IN!

