

La Cantina Tortilleria—A PASSION for good food!



Erik and Vanessa's journey began in May 2014 on their first visit to Gotland. Having fallen in love with the island, they began planning for the adventure of a lifetime; to bring authentic Southern California Mexican food to Sweden!

Built on their love and desire to be together, their love of Gotland and a passion for authentic Mexican food they opened Gothen's Cantina Y Casitas in May 2015. Featuring home made tortillas, salsas, hot sauces and slow cooked meats, the restaurant was an immediate success.

The La Cantina Tortilleria arose from the excitement and desire of their guests for authentic Mexican products to take home.

Utilizing the 3,500 year old Mayan process of Nixtamalization using locally sourced corn grown on Gotland with the expertise from Gräne

Gård, La Cantina Tortilleria features a unique product line of authentic hand crafted tortillas and corn flours.

Built on Experience!

Vanessa, a second generation Mexican American raised in Southern California, was taught by her mother traditional and authentic Mexican cooking passed down by generations of the Sepulveda women from Mexicali, Mexico. Hand made tortillas, fresh salsa, and savory meats define her food with authentic and delicious Mexican flavors.



Erik, born and raised in Sweden, spent the majority of his adulthood in the US working as the General Manager for some of the most prestigious Golf and Country Clubs in California, Florida, Texas & Oklahoma; including organizations such as PGA National and American Golf Corporation. With over 20 years experience in the Food & Beverage industry he always longed to run his own business.

An Ancient Process!

What is Nixtamalization and why is it necessary for making tortillas? Corn in it's naturally occurring state is unable to be processed into a flour suitable for making tortillas. The ancient Meso-Americans developed a process, Nixtamalization, to break down the corn using an alkaline solution that allows the corn to be ground into masa, or flour, for making tortillas. Not only does this process enrich the flavor but also improves the dietary benefits by allowing the corn to be more digestible and the protein more absorbable by the body. Using very few ingredients and no preservatives you have a wholesome, healthy and flavor packed food that is also 100% Gluten Free!



Dried Corn



Cook & Steep



Nixtamalized Corn



Grind (Masa)

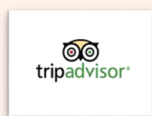


Fresh Corn Tortillas

Our Mission

Focused on providing hand crafted and authentic quality food and products, we believe customer service and customer interaction is critical to our success. In our first season at Gothems Cantina Y Casitas, the restaurant served over 8,000 meals in July alone and built an exceptional following and reputation as being the first Southern California/Mexican restaurant in Sweden featuring our home-made tortillas, corn chips, slow cooked meats and fresh-made salsas and hot sauces. In 2016 we expanded our restaurant portfolio focused on featuring genuine home-smoked American BBQ.

With our unique and authentic cuisine we've also garnered the respect and support from some of Sweden's most prominent chefs and have been mentioned in the below publications.



Bad Wolf BBQ: #5 of 205 restaurants on Gotland (in less than 8 months)

Cantina Y Casitas: #15 of 205 restaurants on Gotland

"Amazing! The best Mexican food in Sweden" - Joharas 2016

"Felt I was in SoCal or New Mexico having a burrito" - Heylas2020702 2015

"Fantastic homemade Mexican food" - IngridT 2016

"AMAZING Little slice of authentic Mexican-American, in Gotland. Spectacular service, awesome beer" - TylerN2016

"Best BBQ on Gotland" - Michael M 2016

Our Products



Corn Tortillas

Hand crafted nixtamalized corn tortillas made from Gotland grown corn. Size 15cm. Qty 8 per package. 100% Gluten Free
Uses: Tacos, Enchiladas, Taquitos
Ingredients: Corn, Salt



Totopos (Corn Chips)

Totopos (corn tortilla chips) fried in rapsolja, from the home-made nixtamalized corn tortillas. They are crispy and firm with the same rich, earthy corn taste as our corn tortillas. 500g. 100% Gluten Free
Uses: Chips & Salsa, Nachos, Chilaquilles
Ingredients: Corn, Salt,



Masa Preparada

Masa Preparada (corn masa) - ground corn dough for tortillas, it is also the base for making tamales. 1kg. 100% Gluten Free
Uses: Tortillas, Tamales
Ingredients: Corn, Salt



Flour Tortillas

Hand crafted flour tortillas
Uses: Burritos, Quesadillas, Sopapillas, Chimichangas, Fajitas
Ingredients: Wheat Flour, Salt, Baking Powder Margarine,

Cantina Y Casitas

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