

La SANDIA

GUACAMOLE FESTIVAL

APRIL 11TH - MAY 21ST 2016

GUACAMOLE dates back to Aztec times, where traditional Mexican guacamole was comprised of avocado, onion, chiles, fresh tomato and salt. Over time, regions of Mexico began mixing in local ingredients, creating thousands of variations.

Chef Richard Sandoval introduces guests to La Sandia's Annual Guacamole Festival, featuring guacamoles that highlight regional flavors and is a perfect starter to a spring meal!

TOSTADA SAMPLER

a tasting of CHUNKY, HUARACHE
SWEET & SOUR, AND VERDE 15.95

mini tostadas / habanero salsa / tomatillo salsa

CHUNKY GUACAMOLE 11.95

*avocado / heirloom cherry tomato
pickled pearl onion / radish / roasted serrano pepper
fresh lime / micro cilantro / cotija cheese / tlayuda*

HUARACHE GUACAMOLE 12.95

*crispy chorizo / queso panela / roasted corn
radish salad / pickled jalapeño*

SWEET & SOUR GUACAMOLE 12.95

*tamarind & piloncillo / fresh mango
caramelized pineapple / dry apricot
blood orange segments / banana plantain chips*

VERDE GUACAMOLE 13.95

*aguachile sauce / shrimp / fresh jalapeño
baby cucumber / pumpkin seed / green garlic oil
pickled onion / cilantro tortilla chips*



TAKE A PIC OF THAT TASTY GUAC AND POST TO YOUR INSTAGRAM! USE #GUACFEST16 AND @LASANDIARSR FOR A CHANCE TO WIN A DINNER FOR TWO, INCLUDING 2 MARGARITAS DE CASA, 1 APPETIZER, 2 ENTREES AND 1 DESSERT.