

LUNCH MENU

La SANDIA

MEXICAN KITCHEN & TEQUILA BAR

Chef Richard Sandoval

Growing up in Mexico, my grandmother's table and father's restaurants gave me a love and understanding of the bold flavors and complexity of Mexican cooking. Culinary school and global travel introduced me to new methods, inspiring me to prepare authentic Mexican recipes with techniques from around the world. The results are light and colorful with vibrant, contrasting flavors.

✧ *Destination: Mexico City* ✧

Our Destination menu delves into a region of Mexico that has influenced me through its food and heritage. Twice per year, my corporate chefs and I will travel to a different region to research the area's culinary heritage and celebrated foods. Upon return, we taste and test to create dishes that show the story and experience of Mexico's bold flavors. Come with me on my latest journey!

8419 PARK MEADOWS CENTER
LONE TREE, CO 80124

consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

85% of our menu is gluten-free
please ask your server for additional information

RICHARDSANDOVAL.COM

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ANTOJITOS

GUACAMOLE TRADICIONAL 10.25
avocado / tomato / onion
cilantro / lime / chile serrano

✧ CHUNKY GUACAMOLE 11.95
avocado / heirloom cherry tomatoes
pickled pearl onion / radish / micro cilantro
roasted serrano pepper
*add grasshoppers (chapulines) for \$3.55

MOLCAJETE CHEESE DIP 10.25
hot lava stone / chipotle en adobo
poblano pepper / red bell pepper

QUESO FUNDIDO 10.25
melted oaxaca and chihuahua cheese
chile morita salsa / flour tortillas
*add chorizo or mushrooms for \$2

CANTINA NACHOS 7.95
cheese sauce / guacamole / crema fresca
black bean purée / pico de gallo / jalapeño
*add chicken tinga or steak for \$3.50

✧ CRISPY MASA BATTERED
CALAMARI 13.55
tajin / pickled mango salsa / cascabel salsa
jalapeño aioli

✧ CHICHARRON GORDITA 12.95
fresh corn masa / romaine lettuce
panela cheese / pico de gallo
chile cascabel salsa / crema fresca

✧ VUELVE A LA VIDA 14.95
shrimp / octopus / mahi mahi / bay scallop
avocado / onion / cilantro / vinagre de brujas

SOUPS & SALADS

MEXICAN TORTILLA SOUP 6.95
roasted tomato / chile pasilla / crispy tortilla
panela cheese / shredded chicken / crema fresca

CHILE VERDE PORK STEW 9.95
slow-roasted pork / green chile / flour tortilla

LA SANDIA CHOPPED SALAD 10.95
crispy bacon / roasted corn / tomato / panela
black beans / chickpeas / green onion / egg
lettuce mix / avocado vinaigrette
*add skirt steak or grilled chicken for \$4

LA SANDIA BBQ CHICKEN SALAD 12.95
BBQ grilled chicken breast / tomato / corn
panela cheese / black beans / lettuce mix
crispy tortilla / cilantro ranch dressing

✧ GREEN SALAD 10.95
mixed greens / jicama / carrot / grilled panela
red onion / radish / pumpkin seeds / cucumber
charred lemon vinaigrette
*add shrimp for \$4.50

STREET TACOS

three soft corn tortilla tacos served
with mexican rice & refried black beans

CHICKEN TINGA 12.95
lettuce / pico de gallo / crema fresca

HARRIS RANCH HANGER STEAK 13.95
crispy cheese / onion & cilantro / salsa roja

BRAISED BEEF 14.95
crispy cheese / grilled scallion / salsa verde

BAJA FISH 13.95
pan-seared tilapia / mexican slaw / chipotle aioli

VEGGIE 12.95
crispy cheese / mushroom / squash / corn
grilled scallion

QUESADILLAS

CHIPOTLE CHICKEN 9.55
mexican cheeses / tomato / chipotle aioli

GRILLED STEAK 10.55
mexican cheeses / rajas / tomato
chipotle aioli

✘ MERCADO 11.95
huitlacoche corn masa / mushroom, corn &
oaxaca cheese filling / poblano vinaigrette

FAJITAS

served with mexican rice, charro beans
guacamole & flour tortillas

CHICKEN 15.95
green peppers / citrus onion / salsa roja

HANGER STEAK 16.95
harris ranch hanger steak / green peppers
citrus onion / salsa roja

CHICKEN & STEAK COMBO 16.95

SHRIMP 17.95
green peppers / citrus onion / salsa verde

ENCHILADAS

served with mexican rice and
refried black beans

CHICKEN DIVORCIADAS 13.95
entomatada sauce / tomatillo sauce / crema

CHEESE 12.95
oaxaca & chihuahua cheese / crema
tomatillo sauce / onion

BRAISED BEEF 14.95
entomatada sauce / crema / onion

CHEF ENTREES

CHICKEN ZARAPE 15.95
pan-seared / bacon / panela / pico de gallo
chipotle cream sauce / refried black beans
creamy white rice

SKILLET PORK CARNITAS 16.95
slow-roasted / corn tortillas / guacamole
rice / pickled onion / charro beans
salsa verde / habanero

VEGGIE CHILE RELLENO 15.95
lightly egg battered chile poblano stuffed with
mexican cheeses & sautéed veggies
refried black beans / chipotle sauce

✘ EL MACHETE 23.95
grilled harris ranch hanger steak / huitlacoche
quesadilla / epazote / oxaca cheese
mushrooms / truffle oil / pasilla & guajillo sauces

✘ SALMON ADOBADO 18.95
corn esquites / habanero aioli / green salad
salmon skin chicharron / charred lemon

LUNCH TRIOS

served with mexican rice and refried beans

ENCHILADA / TACO / SOUP 12.95
cheese enchilada / chicken tinga taco
mexican tortilla soup

CHILE RELLENO / ENCHILADA /
QUESADILLA 15.95
stuffed anaheim pepper / braised beef
enchilada / chicken tinga quesadilla

QUESADILLA / SOUP / SALAD 11.95
chicken quesadilla / mexican tortilla soup
house salad

SIDES

CREAMY COTIJA RICE 3.55
SWEET CORN TAMAL 3.95
CHARRO BEANS 3.55
SWEET PLANTAINS 3.95

LATIN LIGHT

under 500 calories

TACO PLATTER 14.95
served with pico salad, pinto beans & guacamole
- achiole chicken breast / lettuce wraps
onion / salsa roja (482 calories)
- harris ranch hanger steak / lettuce wraps / onion
chimichurri / cilantro / salsa roja (395 calories)

FAJITA PLATTER 17.50
served with lettuce wraps / citrus onion & peppers
pico salad / pinto beans / guacamole / crema
- achiole chicken breast / salsa roja (415 calories)
- harris ranch hanger steak / chimichurri
salsa roja (332 calories)

HEALTHY TRIO 14.55
two lettuce wrap fish tacos / pinto beans / cheese
jicama salad / salsa verde / guacamole (326 calories)

BURRITO & PAMBAZO

✘ PAMBAZO (DF BURGER) 13.95
chorizo patty / potato hash / house blend cheese
romaine lettuce salad / salsa verde / mushroom
truffle crema

CHICKEN TINGA BURRITO 12.95
pinto beans / pico de gallo / mexican rice
lettuce mix / crema fresca / morita salsa

POSTRES

CHURROS 4.95
cinnamon / sugar / cajeta / abuelita chocolate sauce

CHOCOLATE TRES LECHES 4.95
chiffon cake / house blend of three milks
strawberry / whipped cream / walnut brittle

MEXICAN DONUT 4.95
cajeta / walnut brittle / cinnamon sugar
vanilla ice cream / whipped cream

ICE CREAM / SORBET 4.95
daily selection

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Contact us at DenverEvents@richardsandoval.com