

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: OAXACA ✂

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, Destination: Oaxaca.

ANTOJITOS

GUACAMOLE TRADICIONAL 10.75
avocado / tomato / onion / cilantro / lime / chile serrano

✂ **CHAPULINES GUACAMOLE 12.95**
avocado / crispy grasshoppers / cherry tomato / cotija cheese

✂ **CRISPY POTATOES & CHORIZO 6.95**
crispy potato confit / crema / chorizo / roasted garlic

QUESO FUNDIDO 10.75
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

BRAISED BEEF FLAUTAS 8.95
blanched shrimp / creamy citrus-habanero broth
cotija cheese / black bean purée / crema

✂ **SHRIMP CEVICHE 10.95**
citrus poached shrimp / cucumber / avocado / cilantro
avocado / tomato / pickled onion

G **EMPANADAS DE PLATANO 7.95**
sweet plantain turnover / queso fresco / black bean
mole poblano / crema fresca / almonds

QUESADILLAS

G **CHIPOTLE CHICKEN QUESADILLA 9.55**
mexican cheeses / tomato / chipotle aioli

G **GRILLED STEAK QUESADILLA 10.55**
mexican cheeses / rajas / tomato / chipotle aioli

SOUP & SALADS

MEXICAN TORTILLA SOUP 7.95
roasted tomato / chile pasilla / crispy tortilla
panela cheese / shredded chicken

LA SANDIA CHOPPED SALAD 10.95
crispy bacon / roasted corn / tomato / black beans / panela / egg
chickpeas / green onion / 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

SHRIMP & AVOCADO SALAD 13.55
avocado stuffed with sautéed citrus adobo shrimp
corn relish / cilantro pesto / chipotle aioli

LATIN LIGHT

under 500 calories

TACO PLATTER 14.95
served with pico salad, pinto beans & guacamole
chicken - achiotte chicken breast / lettuce wraps
onion / salsa roja (482 cal)

harris ranch hanger steak - chimichurri / lettuce wraps
onion / cilantro / salsa roja (395 cal)

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

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

LUNCH TRIOS

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

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

G **QUESADILLA, SOUP, SALAD 11.95**
mushroom quesadilla / mexican tortilla soup / house salad

CHEF ENTREES

CHICKEN ZARAPE 16.95
pan seared / bacon / panela / pico de gallo
chipotle cream sauce / refried black beans / creamy white rice

CARNE ASADA 19.95**
grilled harris ranch hanger steak / chimichurri / charro beans
sautéed chile poblano / chile morita sauce / sweet corn tamal

SKILLET PORK CARNITAS 17.95
slow roasted / corn tortillas / guacamole / pickled onion
charro beans / rice / salsa verde & habanero

✂ **GARLIC SHRIMP TAMAL 18.95**
sweet corn tamal / shrimp in garlic sauce
hazelnut dry mole / cotija cheese

VEGGIE CHILE RELLENO 14.95
lightly egg battered chile poblano stuffed with mexican
cheeses & sautéed veggies / refried black beans / chipotle sauce

✂ **MEZCAL BRINED PORK 17.95**
roasted pumpkin / mole poblano / pepitas
cotija cheese / salsa criolla

STREET TACOS

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

CHICKEN TINGA 13.95
lettuce / pico de gallo / crema fresca

G ✂ **PORK BELLY PIPIAN 14.95**
charred pork belly / pipian sauce / pickled vegetables

HANGER STEAK 14.95
crispy cheese / onion & cilantro / salsa roja

BRAISED BEEF 14.95
crispy cheese / grilled scallion / salsa verde

BAJA FISH 13.95
pan seared / mexican slaw / chipotle aioli

VEGGIE 12.95
crispy cheese / mushroom / squash / grilled scallion

G ✂ **CRISPY SHRIMP 14.95**
mexican slaw / grilled pineapple salsa / chipotle aioli

FAJITAS & ENCHILADAS

G **CHICKEN FAJITA 16.95**
green peppers / citrus onion / salsa roja / guacamole
mexican rice / charro beans / flour tortillas

G **STEAK FAJITA** 17.95**
harris ranch hanger steak / green peppers / citrus onion / salsa roja
guacamole / mexican rice / charro beans / flour tortillas

G **SHRIMP FAJITA** 17.95**
green peppers / citrus onion / guacamole / salsa verde
mexican rice / charro beans / flour tortillas

G **COMBO FAJITA** chicken and steak 17.95**

CHICKEN DIVORCIADAS ENCHILADA 14.95
entomatada sauce / tomatillo sauce / crema fresca
mexican rice / refried black beans

JALISCO SHRIMP ENCHILADA 15.95
oaxaca cheese / corn / rajas / sweet plantain
cilantro rice / crema fresca

CHEESE ENCHILADA 13.95
oaxaca & chihuahua cheese / tomatillo sauce / crema
mexican rice / refried black beans / onion

BRAISED BEEF ENCHILADA 15.95
entomatada sauce / crema / onion
mexican rice / refried black beans

BURRITO & TORTA

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

G **STEAK MILANESA TORTA 12.95**
harris ranch hanger steak / guacamole
black bean purée / lettuce / tomato / chipotle aioli

**are served undercooked - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

G items contain gluten, please ask server for corn tortillas with fajitas for gluten allergies.

MARGARITAS

DE LA CASA 8.55
tequila blanco / agave nectar / fresh lime

TROPICAL FRUIT 9.55
tequila blanco / agave nectar / fresh lime
frozen or rocks
*choice of lime, strawberry,
mango or passionfruit

YUCATAN 9.95
serrano infused blanco tequila
agave nectar / fresh lime / blood orange

LA SANDIA 9.95
watermelon & cucumber infused tequila
blanco / fresh watermelon / fresh lime

PEPINO 10.95
serrano infused tequila blanco
agave nectar / fresh lime
fresh cucumber / tajin

CADILLAC 12.95
tequila reposado / agave nectar
fresh lime / grand mariner

LIME LATIN LIGHT 8.95
(under 150 calories)
tequila blanco / citrus juices
nectreese sugar / lime

SANDIA LATIN LIGHT 9.95
(under 150 calories)
muddled fresh watermelon / tequila blanco
citrus juices / nectreese sugar / lime

LATIN COCKTAILS

MICHELADA 7.55
tecate / house made sangrita / fresh lime

MOJITO TRADICIONAL 8.55
bacardi's castillo / sugar / fresh mint / lime

MANGO MOJITO 8.95
bacardi's castillo / sugar / fresh mint
fresh mango / lime

RED SANGRIA 8.55 | 33.95P
red wine / brandy / fresh fruit

HOUSE INFUSED TEQUILAS

MAKE IT A MARGARITA 9.95ea
MAKE IT A TASTING any three | 21

WATERMELON / CUCUMBER 8.95

SPICY SERRANO 8.95

GRILLED PINEAPPLE 8.95

MANGO HABANERO 8.95

GREEN APPLE 8.95

AGUA FRESCAS Y MAS

AGUA FRESCA 4
fresh fruit waters
ask your server for daily selection

LEMONADE 3
fresh citrus

**MANGO OR STRAWBERRY
LEMONADE 4**
muddled fruit with fresh citrus

HORCHATA 4.5
traditional mexican drink made with
almonds and rice

POSTRES

G **CHURROS 4.95**
cinnamon / sugar / cajeta
abuelita chocolate sauce

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

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

ICE CREAM/ SORBET 4.95
daily selection vanilla ice cream

CHEF MIGUEL MARTINEZ
GM JUAN AVILA
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