

# BON APPÉTIT

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## RICHARD SANDOVAL >>

### RESTAURATEUR

If things had gone differently, Richard Sandoval might have ended up serving tennis balls instead of *tampiqueña*. As a youth, Sandoval was a good enough tennis player to compete for the University of New Mexico and on the satellite circuit in Europe. There, the Mexican-born chef realized that he wasn't going to make it on the courts, but he could make an impact in the kitchen. Since the 1997 opening of Maya in New York when he was 30, Sandoval's restaurant empire has grown to ten restaurants in seven cities. Many of Sandoval's dishes were inspired by his grandmother, and he credits his success to an "old ways in new hands approach," using contemporary techniques and ingredients for traditional recipes. Next up: a hotel in Mexico City and a branch of Maya in Dubai. >

