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**FOR IMMEDIATE RELEASE**

**RICHARD SANDOVAL'S LA SANDIA TAKES FLIGHT THIS FALL  
AT NORTHFIELD STAPLETON**

**(Denver, CO) October 25, 2006** --- Richard Sandoval will introduce his new restaurant with the opening of **La Sandia Mexican Kitchen and Tequila Bar** (8340 East 49<sup>th</sup> Avenue, Northfield Stapleton, 303-373-9100), in Denver, CO. Located Northfield Stapleton, La Sandia will introduce traditional Mexican cuisine in a modern and casual setting with a moderately priced menu to a broader audience.

La Sandia's menu is approachable, and evolves throughout the day to meet the needs of different customers: families, couples, friends and shoppers. Chef Sandoval's food is authentic yet inspired; contrasting in layers of color, flavors and texture. He attributes his passion for Mexican cuisine for growing up around his father's restaurants in Acapulco. These early experiences also inspired him to attend the CIA (Culinary Institute of America) where his desire to give people an appreciation for the bold flavors and diversity of Mexican food grew deeper.

"I opened my first Mexican restaurant in New York, 'Maya' in 1997 as a result of my passion for flavors and cuisine, little did I know how far things would go. My translation of authentic Mexican ingredients with contemporary cooking techniques started the movement now known as Modern Mexican Cuisine -- lighter dishes with vibrant, contrasting flavors," explains Richard Sandoval, Chef and Owner of Modern Mexican Restaurants. "While my restaurants have come a long way, I am still most driven by the fond memories of family meals at my Grandmother's house and I hope that guests at La Sandia will share these feelings."

The menu features a mix of Chef Sandoval's signature dishes as well as Mexican comfort food. La Sandia features dishes that are perfect for sharing. Diners will enjoy sharing flavors of "Build Your Own" tacos or guacamole de la casa made at the table, and the perfect drink accompaniment: the margarita de jamaica.

Featured items include:

- ~ **Guacamole en la Mesa**, We bring avocado, cilantro, onion, tomato, chile serrano and an authentic molcajete to the table so you can prepare your own guacamole *al gusto!*
- ~ **Mexico City Style Tacos**, Served with corn tortillas, rice and beans, these tacos are each prepared differently. They are served on a specially made lava stone platter with traditional toppings and salsas for you to prepare the tacos *al gusto!*
- ~ **Acapulco Style Mahi Mahi Ceviche**, Mahi Mahi marinated in citrus juices with tomato, cilantro, chile serrano and onion
- ~ **Chicken Pibil**, Pan roasted chicken breast, corn pico de gallo, pickled onion and achiote-chile habanero broth served in an authentic cazuela
- ~ **Chicken Enchiladas Divorciadas**, Corn tortillas filled with shredded chicken in a roasted tomatillo and a tomato-smoked jalapeño sauce



- ~ **Seafood Mariscada**, Shrimp, bay scallops, PEI mussels, served over cilantro rice and plantains with achiote-coconut sauce
- ~ **Churros con Chocolate Caliente**, Traditional churros dusted with cinnamon and sugar served with spiced Mexican chocolate
- ~ **El Tres Leches**, The traditional! Soaked in our house blend of three milks

The vibrant colors of Mexico are interpreted through contemporary design elements to create a dramatic dining experience at La Sandía. The contrast between traditional Mexican folklore and modern design is the main theme in the design. Guests will be bathed in ethereal light filtering through lantern-like room dividers while traditional images of Loteria cards, (a Mexican card game), are featured in wall prints, menus, tabletop items and placed through out the restaurant to encourage discovery. Whimsical proverbs in Spanish and English like *"There is no better sauce than a good appetite,"* promote conversation and reflect the festive environment. The highly respected branding and architecture firm, Gensler, created the authentic yet sophisticated design of La Sandía. The 7,200 square-foot restaurant seats 170 in the main dining room, 17 at the bar and 72 on the terrace.

"It's a rare and exciting opportunity to design a restaurant from scratch," said Gensler design director Lance Boge. "We collaborated with Modern Mexican to create a consistent and holistic experience, where the menu design, the building, the interior and every detail reflects Chef Sandoval's uniquely modern and authentic approach to Mexican food and drink."

Sandoval's says "La Sandía is in many ways a step to my beginnings where I have tried to embrace anew the food and warm spirit of my homeland. The people of Denver have embraced Tamayo and Zengo, and I am especially happy to share my food and these experiences with La Sandía."

#### **About Modern Mexican**

Richard Sandoval's Modern Mexican is a leading international restaurant group with outlets in New York City, San Francisco, Washington DC, Denver, Las Vegas, Mexico City and Dubai. Owned by legendary Chef Richard Sandoval, the group includes Maya in New York City, San Francisco and Dubai; Pampano in New York City; Zengo in Washington DC and in Denver; Tamayo in Denver; Isla in Las Vegas and Hip Kitchen in Mexico City. For more information on Modern Mexican, visit [www.modernmexican.com](http://www.modernmexican.com).

#### **About Gensler**

Gensler is a leading global design, planning, and strategic consulting firm, with more than 2400 people and a network of 30 offices. For over 40 years, Gensler has collaborated with clients to create places that enhance organizational performance, achieve measurable business goals, and enrich people and communities. The recipient of three prestigious Business Week / Architectural Record Awards, Gensler is consistently ranked as the leading architecture and interior design firm in industry surveys. The firm has provided design services and brand strategy to some of the world's leading retail brands including American Girl, Apple, Gap, and Toys "R" Us. [www.gensler.com](http://www.gensler.com).