

## FOR THE TABLE

### GUACAMOLE 12.95

prepared tableside / avocado / tomato / onion  
cilantro / chile serrano / lime / sea salt

### QUESO FUNDIDO 12.95

mexican oaxaca & chihuahua cheeses / flour tortilla  
chile morita salsa / pico de gallo / guacamole  
with chorizo or mushrooms add 1.50

### VENGA NACHOS 10.95

cheese sauce / guacamole / crema fresca  
black bean purée / pico de gallo / jalapeño  
with chicken or steak add 2.50

### CANTINA WINGS eight for 11.95

chicken wings / achiote chipotle glaze  
serrano peppers / cotija cheese

### GRILLED QUESADILLAS

chicken 12.95  
mexican cheeses / roasted tomato / chipotle aioli  
harris ranch hanger steak 13.95  
mexican cheeses / roasted tomato  
rajas / chipotle aioli  
adobo shrimp\*\* 13.95  
mexican cheeses / black bean purée  
chipotle aioli

### FLAUTAS 10.95

chicken tinga / crispy corn tortilla / chile morita salsa  
cotija cheese / black bean purée / crema fresca

### SHRIMP CEVICHE\*\* 12.95

shrimp / creamy habanero broth / avocado  
pickled red onions / tomato / cilantro

## SOUPS & SALADS

### MEXICAN TORTILLA SOUP 7.95

roasted tomato / chile pasila / crispy tortilla  
panela cheese / shredded chicken

### GREEN CHILE PORK STEW 11.95

slow-roasted pork shoulder / green chile / grilled flour tortilla / chile toreado

### BBQ CHICKEN SALAD 14.95

bbq chicken breast / tomato / corn / panela cheese / black beans  
lettuce mix / crispy tortilla / cilantro ranch dressing

### STUFFED AVOCADO SHRIMP SALAD\*\* 15.95

avocado stuffed with sauteed citrus-adobo shrimp / corn relish  
cilantro pesto / chipotle aioli / lettuce mix / pickled onions

### GRILLED SALMON SALAD\*\* 16.95

lettuce mix / radish / green onion / cilantro / tomato / avocado  
tortilla strips / habanero-orange dressing

## TACOS, SLIDERS & BURGERS

tacos have three soft corn tortillas with mexican rice & refried black beans

### GRILLED CHICKEN TACOS 15.95

cilantro / onion / lime / salsa roja

### AL PASTOR TACOS 15.95

adobo marinated pork / grilled pineapple  
cilantro / salsa verde / onions

### CHICKEN TINGA TACOS 15.95

shredded chicken / tomato-chipotle sauce  
pico de gallo / crema / lettuce mix

### GRILLED STEAK TACOS 16.95

harris ranch hanger steak / cilantro  
onion / lime / salsa roja

### ALAMBRE TACOS 16.95

mexican cheese / chipotle aioli / mexican slaw  
bacon / rajas / choice of: steak or shrimp

### LA HAMBURGUESA 15.95

mexican queso / habanero aioli  
guacamole / lettuce / pickled onion  
pepinillo de casa / tomato / ancho chile fries  
choice of beef or portabella mushroom

### VENGA TORTA SLIDERS 14.95

ancho chile fries / charro beans / mexican slaw  
choice of pork carnitas or chicken tinga

## BURRITOS & ENCHILADAS

### PULLED CHICKEN BURRITO 14.95

chicken tinga / pinto beans / pico de gallo / crema  
fresca / mexican rice / morita salsa / lettuce mix  
with entomatada cheese sauce add 2

### PORK GREEN CHILE BURRITO 14.95

slow-roasted pork / pinto beans / crema fresca  
pico de gallo / mexican rice / lettuce mix  
with entomatada cheese sauce add 2

### CHEESE ENCHILADAS 14.95

melted oaxaca & chihuahua cheeses  
tomatillo sauce / crema fresca / mexican rice  
refried black beans / pickled onions

### CHICKEN DIVORCIADAS ENCHILADAS 15.95

shredded chicken / entomatada sauce  
tomatillo sauce / crema fresca / mexican rice  
refried black beans / pickled onions

### JALISCO SHRIMP ENCHILADAS\*\* 16.95

oaxaca cheese / corn / rajas / avocado  
crema fresca / plantains / cilantro rice

## CHEF'S SPECIALS

### CHILE RELLENO 16.95

chile poblano stuffed with mexican cheeses  
and sautéed vegetables / refried black beans  
chile chipotle sauce / crema fresca

### CHICKEN ZARAPE 19.50

bacon / panela / pico de gallo / cotija  
chipotle sauce / crema / avocado  
refried black beans / creamy white rice

### ACHIOTE SALMON\*\* 21.50

grilled salmon / mild spice-citrus marinade  
chile morita sauce / tomatillo-mango salsa  
sweet corn tamal / charro beans

### PORK CARNITAS 19.50

slow roasted pork shoulder / corn tortillas  
guacamole / pickled onion / charro beans  
salsa verde / habanero salsa

### CARNE ASADA\*\* 22.95

grilled harris ranch hanger steak / rajas / onions  
bell peppers / chimichurri / chile morita sauce  
sweet corn tamale / charro beans  
add shrimp for 5

## IRON SKILLET FAJITAS

your choice of grilled fajitas with bell pepper,  
citrus marinated onion, guacamole, mexican rice,  
charro beans & flour tortillas

### CHICKEN 18.95

adoba marinated chicken breast / salsa roja

### STEAK\*\* 20.95

harris ranch hanger steak / achiote marinade  
salsa roja

### SHRIMP\*\* 19.95

achiote-citrus herb marinated shrimp / salsa verde

### PORTABELLA 17.95

refried beans / salsa verde

### COMBINATION OF TWO ITEMS 19.95

## DESSERTS

### MEXICAN DONUT 4.95

cajeta / walnut brittle / cinnamon sugar  
vanilla ice cream / whipped cream

### FLAN 4.95

mexican custard / caramel  
pineapple-strawberry pico

### BANANA EMPANADAS 5.95

cinnamon / sugar / cajeta / coconut ice cream

### ICE CREAM 4.95

vanilla / chocolate / coconut

### S'MORES KITS 14.95

make your own s'mores at our slopeside firepits  
marshmallows / graham crackers / chocolate / skewers

## NEW LATIN FLAVORS \$29.95

Chef Richard Sandoval offers more than  
125 vibrantly seasoned Latin dishes,  
inspired by his popular restaurant fare  
and carefully streamlined for the home  
cook. Specialties like ceviches, arepas  
and enchiladas are offered with Sandoval's  
signature flare and bold flavors.  
Available for purchase at Venga Venga.

## NEW ADVANCED WAITING LIST

Call us ahead and we will put you in  
an advanced wait list to shorten  
your wait time - 970.923.7777

## ABOUT CHEF SANDOVAL

Growing up in Mexico City,  
Richard Sandoval would join his  
grandmother in the kitchen and gather  
around her large table with family to  
enjoy lively Mexican feasts prepared  
from scratch. From his grandmother,  
he learned to use fresh ingredients to  
create vibrant flavors. His passion for  
food led him to study at the Culinary  
Institute of Art in New York and ultimately  
open his own restaurant. Now, with a  
broad range of restaurants in his portfolio,  
Chef Sandoval combines authentic  
Latin ingredients with international  
flavors and inventive techniques to  
create new and unexpected  
concepts and cuisines.

## TRY OUR OTHER COLORADO RESTAURANTS

### TAMAYO

DENVER, CO

### La SANDIA

LONE TREE, CO  
PARK MEADOWS, CO

### LA BIBLIOTECA

DENVER, CO

### ZENGO

DENVER, CO

A RICHARD SANDOVAL RESTAURANT

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