

# La SANDÍA

## TAMAL FESTIVAL

**TAMAL:** From Mayan origin, meaning ‘wrapped;’ A traditional Latin American dish made of stuffed masa wrapped in corn husks or banana leaves, that is steamed or boiled. Viewed as a comfort food, tamales are enjoyed throughout all parts of the day.

Dating back to 1200 BC, tamales have traditionally been prepared for feasts and celebrations. Mexican tradition states that on Dia de Reyes, all enjoy a special bread, containing a hidden doll. He who finds the doll hosts a Tamal Party in February.

Over time, tamales have taken on regional influences, resulting in hundreds of varieties of fillings and wrappings found throughout Latin America.

Inspired by this tradition and a variety of regions throughout Mexico, we are excited to introduce guests to La Sandia’s Tamal Festival, a celebration of culinary heritage designed by Chef Richard Sandoval.

### COCKTAILS

**FRESH POMEGRANATE MARGARITA** \$8.95  
blanco tequila / pomegranate puree / citrus

**PASSIONFRUIT MEXICAN MOJITO** \$8.95  
blanco tequila / passion fruit / mint / lime / citrus

**TAMALES TRADICIONALES** \$12.95  
*assorted tamales served family style*

fried chicken tamal with tomatillo salsa / sweet corn tamal with queso fresco / mole pork tamal / frijol con queso with entomatada salsa

### ENTREES

**TORTA DE TAMAL MEXICO CITY\*** \$10.95

*\*served exclusively during lunch*  
mexico city style sandwich / chicken tamale / lettuce / tomato / onion / chipotle aioli / salsa verde / chile ancho fries

**CHILE RELLENO DE TAMAL DURANGO** \$15.95

stuffed chile poblano with chicken tamal / chihuahua cheese / chorizo black beans / salsa jalisco / crema fresca / cotija

**TAMAL DE PESCADO A LA CAMPECHE** \$19.95

*served in a molcajete*  
mahi mahi tamal in banana leaves / epazote / tomato / masa / serrano / cilantro / plantains / grilled yellow squash

**PORK TAMAL ESTILO OAXACA** \$15.95

pork tamal in banana leaves / mole / charro beans / pibil rice / plantains / salsa fresca

**TAMALES FRITOS TOLUCA** \$14.95

fried chicken tamal / refried black beans / mexican rice / poblano salsa / crema fresca / tomato / citrus lettuce mix / guacamole

**TAMAL DE FRIJOL CON QUESO** \$13.95

bean and cheese tamales / mexican rice / guacamole / entomatada salsa / poblano crema

### DESSERT

**TAMALES DE DULCE** \$4.95

sweet corn tamales / crema dulce / raisins / café de hoya