

FOR THE TABLE

GUACAMOLE, single or double order prepared tableside - avocado / tomato / onion / cilantro / chile serrano	10.95 18.95
GUACAMOLE DE LA COSTA, single or double order prepared tableside- avocado / crab meat / radish / serranos / tomato / cilantro / lime / sea salt	14.95 24.95
QUESO FUNDIDO melted oaxaca, chihuahua and monterrey cheeses / chile morita / tortillas with chorizo or mushrooms add 1	9.95
LA SANDIA NACHOS fresh corn tortilla chips / cheese sauce / guacamole / crema fresca / black bean puree / pico de gallo with grilled chicken or skirt steak add 2	9.95
GRILLED QUESADILLAS Grilled Chicken - mexican cheeses / roasted tomato / chipotle aioli Crimini Mushroom - mexican cheeses / huitlacoche sauce Steak- mexican cheeses / rajas / roasted tomato / chipotle aioli	9.95 8.95 10.95
CHICKEN TINGA TAMALES steamed in corn husks / avocado / crema fresca / sweet chipotle sauce	8.95
BEEF & CHORIZO EMPANADAS braised beef / chorizo / raisins / oaxaca cheese / almond / crema fresca / chipotle sauce	8.95
CHICKEN FLAUTAS chicken tinga rolled in a crispy corn tortilla / chile morita salsa / cotija cheese / black bean puree / crema fresca	8.95

SHRIMP CEVICHE 11.95
shrimp / creamy citrus-habanero broth / avocado / tomato / pickled onion

SOPES DE CARNITAS 9.95
crispy corn masa cakes / black bean puree / slow roasted pork /
nappa cabbage / blood orange - habanero glaze / pickled onions

GRILLED SKIRT STEAK HUARACHES 10.95
corn masa flatbread / grilled skirt steak / onion / cilantro /
black bean puree / mexican cheeses / salsa roja / crema / cotija

TACOS

Three soft, corn tortilla tacos served with mexican rice and refried black beans-

GRILLED CHICKEN cilantro / onion / lime / salsa roja 12.95

TACOS AL PASTOR adobo marinated pork / grilled pineapple /
cilantro / salsa verde 13.95

CHICKEN TINGA shredded chicken / tomato-chipotle sauce /
pico de gallo / crema fresca 12.95

PORK CARNITAS slow roasted pork shoulder / pickled onion /
spicy habanero salsa 12.95

GRILLED SKIRT STEAK cilantro / onion / lime / salsa roja 14.95

A LA TALLA SNAPPER chipotle aioli / mexican slaw / corn / avocado 14.95

MOLCAJETE TACOS FOR TWO, with shrimp + 5 build your own tacos served in a hot molcajete grilled skirt steak / bacon / rajas / fundido cheese	23.95
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IRON SKILLET FAJITAS

Served with sauteed bell pepper and citrus marinated onion in a
cast iron skillet. With guacamole, mexican rice, charro beans, salsa,
crema fresca and flour tortillas.

GRILLED CHICKEN adobo marinated chicken breast / salsa roja 16.95

GRILLED SKIRT STEAK** achiotte marinated skirt steak / salsa roja 17.95

GRILLED SHRIMP achiotte-citrus-herb marinade / salsa verde 17.95

GRILLED MARKET VEGETABLE refried beans / salsa verde 14.95

COMBINATION your choice of two 17.95

ENCHILADAS

Two enchiladas served with mexican rice and refried black beans -

CHEESE ENCHILADAS 12.95
oaxaca, chihuahua and monterrey cheeses / tomatillo sauce /
crema fresca

CHICKEN ENCHILADAS DIVORCIADAS 14.95
shredded chicken / entomatada sauce / tomatillo sauce / crema fresca

BEEF BARBACOA ENCHILADAS 15.95
house smoked shredded beef / entomatada sauce / crema fresca

JALISCO SHRIMP ENCHILADAS 16.95
oaxaca cheese / corn / rajas / crema fresca
served with plantains and cilantro rice

Executive Corporate Chef Gama Coronado

**consumption of raw or uncooked foods may be hazardous to your health

18% gratuity for parties of 6 or more

A RICHARD SANDOVAL RESTAURANT

SOUPS & SALADS

TORTILLA SOUP 6.95
guajillo / crema fresca / avocado / crispy tortilla
with chicken add 1

MEXICAN CHICKEN SOUP 6.95
shredded chicken / chipotle-chicken broth / mexican rice / avocado /
onion / cilantro / crispy tortilla

ROASTED CORN SOUP 7.95
creamed corn / huitlacoche sauce

LA SANDIA CHOPPED SALAD** 11.95
crispy bacon / roasted corn / tomato / black beans / panela cheese /
chickpeas / green onion / egg / lettuce mix / avocado vinaigrette
with skirt steak or grilled chicken add 2

CHIPOTLE BARBECUED CHICKEN SALAD 13.95
grilled chicken breast / tomato / corn / panela cheese / black beans /
lettuce mix / crispy tortilla / cilantro ranch dressing

SHRIMP AND AVOCADO SALAD 13.95
avocado stuffed with sauteed citrus adobo shrimp / corn relish /
cilantro pesto / chile chipotle aioli

ANCHO SEARED TUNA SALAD** 15.95
mixed greens / anise tomato / orange / avocado /
pumpkin seeds / radish / piloncillo-sesame-chipotle vinaigrette

GRILLED SALMON SALAD** 15.95
lettuce mix / radish / green onion / cilantro / tomato / avocado /
tortilla strips / habanero-orange dressing

CHEF'S SPECIALS

CHILE RELLENO 14.95
lightly egg battered chile poblano stuffed with mexican cheeses
and sauteed vegetables / refried black beans / chile chipotle sauce

CHICKEN MOLE POBLANO 16.95
pan roasted chicken breast / mole poblano / mexican rice /
refried black beans / fried plantains / sesame seeds

CHICKEN ZARAPE 17.95
pan roasted chicken breast / bacon / panela / pico de gallo /
cotija / chipotle sauce / crema / refried black beans /
creamy white rice

PORK CARNITAS 17.95
slow roasted pork shoulder / corn tortillas / guacamole /
pickled onion / charro beans / salsa verde / habanero salsa

ACHIOTE SALMON** 19.95
grilled salmon / mild spice-citrus marinade / chile morita sauce /
tomatillo-mango salsa / sweet corn tamal / charro beans

RED SNAPPER VERACRUZANA** 22.95
pan roasted / olives / capers / peppers / plantains / veracruz-style
sauce / anaheim pepper stuffed with goat and mexican cheeses

CHIPOTLE BBQ RIBS 18.95
slow roasted baby back pork ribs / charro beans / sweet corn tamal /
mexican slaw / smoked chipotle barbecue sauce

CARNE ASADA** 20.95
grilled skirt steak / sauteed chile poblano / chimichurri /
chile morita sauce / sweet corn tamal / charro beans

SMOKED BEEF BRISKET 19.95
slow cooked brisket / sauteed market vegetables / mexican rice /
refried black beans / citrus-achiote pibil sauce

CHIPOTLE PRAWNS 21.95
grilled tiger prawns / creamy achiotte-chipotle pibil sauce /
white rice sauteed with market vegetables / black bean puree

CHILE ANCHO TUNA** 22.95
grilled ahi tuna / chile ancho rub / watermelon-orange salsa /
boniato mash / blood orange-habanero glaze

MAR Y TIERRA TAMPIQUENA** 25.95
grilled guajillo skirt steak / shrimp and oaxaca enchiladas /
guajillo-crema potato / chayote-radish relish

DESSERT

Desserts are served in tasting portions -

BANANA EMPANADA banana turnovers / cinnamon sugar /
vanilla ice cream / cajeta sauce

CARAMEL FLAN mexican custard / caramel / pineapple-strawberry pico

EL TRES LECHEs chiffon cake / house blend of three milks / walnut brittle

CHURROS cinnamon / sugar / cajeta / abuelita chocolate sauce

SOPAPILLAS cajeta sauce / cinnamon sugar / vanilla ice cream

ICE CREAM chocolate / vanilla / cinnamon

SORBET daily selection - please ask your server

LA SANDIA DESSERT TASTING 7.95
Banana Empanada / Caramel Flan / Tres leches