

# La SANDIA

MEXICAN KITCHEN & BAR

**TYSON'S RESTAURANT WEEK**  
**APRIL 12-18, 2021**

3-COURSE DINNER | \$35 PER GUEST

## ❄️ APPETIZERS ❄️

choose one

### TRADITIONAL GUACAMOLE <sup>GF, V</sup>

tomato / onions / cilantro / lime juice

### CHORI-QUESO GUACAMOLE <sup>GF, V</sup>

melted oaxaca cheese / spicy chorizo / chile morita salsa

### QUESO FUNDIDO <sup>V</sup>

melted oaxaca and chihuahua cheese / chile morita salsa  
flour tortillas

### CHICKEN TORTILLA SOUP <sup>D</sup>

pulled chicken / avocado / crema fresca / crispy tortilla  
panela cheese

## ❄️ ENTREES ❄️

choose one

### CATCH OF THE DAY TACOS

mexican chipotle slaw / mango salsa / tomatillo sauce

### HARRIS RANCH STEAK TACOS <sup>GF</sup>

crispy cheese / onion / cilantro / salsa roja

### PORK CARNITAS TACOS <sup>GF</sup>

slow-roasted pork / pickled onion / cochinita sauce  
mexican rice / beans

### CHICKEN ZARAPE

bacon / cheese / pico de gallo / zarape sauce  
crema fresca / creamy white rice

### CHICKEN FAJITAS

bell peppers / onions / guacamole / flour tortillas  
mexican rice / beans

### VEGGIE ENCHILADAS <sup>GF, V</sup>

sautéed mushrooms / onion / squash / corn  
chile poblano / mexican rice / beans

## ❄️ DESSERT ❄️

choose one

### CHURROS <sup>V</sup>

cinnamon / sugar / cajeta / chocolate sauce

### PASSION FRUIT FLAN <sup>V</sup>

strawberry salsa / caramel sauce

(V) – Vegetarian | (GF) – Gluten-Free | (D) – Contains Dairy

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.