

For Immediate Release  
Contact: Heather Freeman (800) 987-9806  
[Heather@Heatherfreeman.com](mailto:Heather@Heatherfreeman.com)

Lindley Thornburg (703) 593-5503  
[Lindley@Heatherfreeman.com](mailto:Lindley@Heatherfreeman.com)

**Chef Richard Sandoval brings Authentic Mexican Comfort Food & 200 Tequilas to DC**  
*El Centro, D.F. Taqueria & Tequileria Opens This May*

Washington, D.C., (April 20, 2011) — Internationally acclaimed Chef Richard Sandoval will serve authentic Mexican comfort food at his newest restaurant, El Centro D.F., opening this May at 1819 14<sup>th</sup> Street, NW. Upon first glance, guests are greeted by an unsuspecting Taqueria; however, the restaurant spans three floors. The ground floor Taqueria, lower level Tequileria and Rooftop each feature a unique ambiance inspired by a different dining experience in Mexico City.

“Life in Mexico City is fast and lively, but locals always take time to gather and unwind over comfort foods and fine tequilas,” says Chef Richard Sandoval. “El Centro D.F. captures the energy of some of my favorite eateries in Mexico City. The restaurant’s menu is based on traditional dishes. From authentic chiles and cheeses, to fresh tortillas, to house-made sauces such as adobo, entomatada and tomatillo, the cooking at El Centro showcases the unique flavors of Mexico.”

For this project, architect and designer, Brie Husted, drew inspirations from Mexico’s dynamic city scenes: “El Centro D.F. features three unique spaces that co-exist side by side, reminiscent of neighboring shops along a bustling side street.” The design’s authentic interior is enhanced with reclaimed wood, vintage Mexican newspapers, rough concrete surfaces and antique chandeliers.

The ground-level Taqueria offers casual dining and tacos-to-go. The space is energized by a lively open kitchen, which creates classic dishes with high quality ingredients, authentic seasonings and traditional techniques. Signature dishes include: Tacos al Pastor with adobo marinade pork belly, cilantro, onion and grilled pineapple; Jalisco Shrimp & Crab Enchiladas with oaxaca cheese, corn, rajas and crema fresco, as well as Carne Asada with grilled skirt steak, sautéed chile poblano, chimichurri, chile morita sauce, sweet corn tamale and charro beans.

In the underground Tequileria, Chef Sandoval’s menu of comfort food is served alongside 200 tequilas and mezcals. The collection was curated by Danielle Griffin, Chef Sandoval’s accredited Tequila Sommelier, and Courtenay Greenleaf, who manages North America’s largest list of Tequilas at Chef Sandoval’s Biblioteca de Tequila in New York City. Tasting flights allow guests to compare and contrast the many nuances of these spirits. Mixologist Brennan Adams will work closely with the Tequila experts on the Tequileria’s cocktail menu. He will merge classic and modern techniques to craft Mexican-inspired drinks with traditional herbs and botanicals, and fresh, locally sourced ingredients. Flavored sodas, bitters and pickled garnishes will also be made in-house. Toast with the *Gutierrez*, where a mezcal takes the place of gin in

our variation of the classic Martinez cocktail or the *Michelada Tochino*, where house-smoked bacon forms the backbone in this variation of a traditional Mexican beer cocktail.

On the Rooftop, guests can enjoy handcrafted margaritas and Latin cocktails, served from two outdoor bars. Later this summer, this upper level will launch a signature menu of dishes baked *a la lena* in the Rooftop's brick oven.

Behind the scenes, El Centro D.F. is a collaboration between partners Richard Sandoval, Kaz Okochi, and Ivan Iricanin, who also partnered on the neighboring Masa 14. El Centro, D.F. is located at 1819 14<sup>th</sup> Street, NW. Lunch will be served at the Taqueria and take-out window from 11 AM to 2 PM daily. Dinner will be served in the Taqueria and Tequileria from 5 PM to 11 PM daily; the late night menu is available Sunday through Thursday from 11 PM to 2 AM; Friday and Saturday 11 PM to 3 AM. For reservations or additional information please call (202) 328-3131 or visit [www.elcentrodf.com](http://www.elcentrodf.com).

**About Richard Sandoval Restaurants** Richard Sandoval Restaurants is a leading international restaurant group with outlets in Denver, Las Vegas, New York City, Santa Monica, Washington DC, Mexico, Dubai and Qatar. Owned by acclaimed Chef Richard Sandoval, the group includes Tamayo in Denver; Zengo in Denver, Washington DC, New York City and Santa Monica; La Sandia in Denver, Washington DC metro area and Santa Monica; Maya in New York City and Dubai; Pampano in New York City and Qatar; Masa 14 in Washington DC; Venga Venga in Snowmass Village. Chef Sandoval has developed custom menus for Raya at the Ritz-Carlton, Laguna Niguel; Ketsi at the Four Seasons, Punta Mita; La Hacienda at the Fairmont Princess, Scottsdale; Brasserie La Moderna at Hotel Brick, Mexico City; T&T at the Luxor, Las Vegas. For more information visit [www.richardsandoval.com](http://www.richardsandoval.com).