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La Comida Restaurant Review

: This creation of Michael Morton and the Morton Group dishes up authentic Mexican cuisine via executive chef Pablo Sanchez-Ortiz, who brings his recipes and stylings from his native Michoacán, Mexico. The restaurant's focal point is a bar showcasing 100-plus tequilas, and an eclectic [décor](#) is comprised of stained glass and pews salvaged from a church, with additional touches of rosaries, statues, rustic wood flooring and tables, colored light bulbs and natural lighting. Begin with the non-traditional tostada de atun, the chef's own version of spicy tuna. We also like the queso fundido, loaded with Oaxacan melted cheese, pumpkin seeds, chorizo, roasted poblano and truffle honey oil. A taste of Michoacán can be found in the pollo al horno --- chicken slow cooked in banana leaf with roasted poblano, onions, Mexican squash and anchoite sauce; or puerco ahumado --- mesquite-smoked pork shoulder with adovada sauce and plantain chips. The extensive tequila collection is put to good use through several signature margaritas, including the Siempre Caliente made with Chamucos Blanco, passion fruit, fresh house sour mix and special hot sauce. Finish with tres leches cake or platanos fritos --- fried cinnamon-and-sugar-coated bananas topped with 1921 Crema de Tequila. Read more at http://www.gayot.com/restaurants/la-comida-las-vegas-nv-89101_4lv130702.html#5kY4AKU03O22Tmif.99