

SYMPHONY PARK™

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La Comida: A vibrant new restaurant serving up authentic Mexican cuisine

La Comida is already invigorating the Downtown Las Vegas dining scene with unique and authentic Mexican cuisine. Inspired by the cosmopolitan fare of Mexico City, it is the latest creation by the Morton Group and is led by restaurateurs Jenna and Michael Morton. La Comida blends authenticity and tradition with a delightfully funky vibe.

"In the restaurant industry 'comida' is the meal shared by staff before they begin their service. We call it 'family meal,'" says Michael Morton. "La Comida was designed to recreate that feeling of camaraderie in a fun, eclectic atmosphere with fresh drinks and Mexican food we all love."

The menu offers familiar Mexican cuisine using true traditional ingredients and cooking styles from various regions in Mexico with the sophisticated influence of Mexico City.

Appetizer selections include Tostada De Atun served with tuna, red onions, micro greens and aji Amarillo dressing; classic Pozole prepared with hominy, pork, avocado and shredded cabbage; and Elotes Asados which is Mexican street corn flavored with cotija cheese and chile lime butter. La Comida's executive chef, Pablo Sanchez-Ortiz, grew up in Mexico City and Sahuayo Michoacán, Mexico and learned how to cook from his grandmother when he was seven years of age. His family owned restaurants in both cities, inspiring his desire to work in the family business from an early age. He still uses authentic preparation methods for the cuisine at La Comida.

La Comida's signature fresh fruit margaritas were inspired by a dinner the Mortons had in Cabo San Lucas when the bartender pulled a tamarind from a tree to make a margarita for Michael, creating what he believes was the best margarita he had ever tasted. La Comida brings the same quality to its signature cocktails using fresh fruit purees made from guava, prickly pear, passion fruit, pomegranate, tamarind, mint leaves, lime, basil and tajin spice.



La Comida's drink menu boasts more tequilas than it has seats in the restaurant and outdoor patio. Tequila offerings feature varieties from around the world including Cabrito, El Tesoro, Milagro, Partida and more. As Michael says, "A tequila for every toast."

La Comida is open Sunday through Thursday from 11 a.m. to 11 p.m., Friday through Saturday from 11 a.m. to 2 a.m., and the brunch menu is available on Saturday and Sunday from 11 a.m. to 3:30 p.m. More information is available at [Facebook](#), [Twitter](#) and [Instagram](#).