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Richard Sandoval Hospitality Group Debuts dLeña

New Wood-Fire Mexican Cocina & Mezcaleria Opens May 10

Washington, D.C. (April 30, 2021) - Richard Sandoval Hospitality, the group behind internationally acclaimed El Centro D.F, Toro Toro, La Sandia, and more, is thrilled to announce the debut of **dLeña Wood-Fire Mexican Cocina & Mezcaleria**. Set to open its doors on Monday, May 10, at 476 K Street NW, the concept will offer authentic Mexican cuisine with a modern twist under the direction of Executive Chef Carlos Camacho.

Situated in the heart of Mount Vernon Triangle neighborhood, dLeña will offer diners over 250 seats in its 5,000 square-foot indoor and outdoor space. The new restaurant is designed to blend old-world forms and refined modern design. Diners will feel the traditional, rustic wood-burning cooking hearths of time past throughout the space.

dLEÑA



dLeña will debut on May 10 and can be found on K St NW
Photo Credit: Zeph Colombatto; Concept by PeterMax Co.

“As someone who has always gravitated back towards this incredible city, I am thrilled to introduce the nation’s capital to another exciting concept from Richard Sandoval Hospitality,” said Chef Richard Sandoval. “I am even more honored to work with Chef Carlos Camacho on this project and offer a creative take on the flavors and dishes that have shaped our lives.”

Chef Carlos Camacho will bring valuable experience to dLeña that will allow him to fully execute Chef Sandoval's exciting vision. Camacho’s celebrated career includes Executive Chef at La Puerta Verde, Regional Executive Chef for Richard Sandoval Hospitality concepts El Centro D.F, Toro Toro, as well as a tenured career at Great American Restaurants.

“I’m thrilled to bring to life dLeña alongside Chef Sandoval this Spring,” said Chef Camacho. “Our goal at dLeña will be to transport our diners to our Mexican home, through curated food and beverage offerings. This is a unique opportunity to showcase the passion within our culture.”

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Executive Chef Camacho

Photo Credit: Richard Sandoval Hospitality

Diners will travel to Oaxaca, Mexico, through a multi-sensory experience in every bite of Chef Camacho's signature smoked large plates, grilled on the restaurant's signature wood-burning grill. Dishes include **Wagyu Steak a la Piedra** (\$48) served with poblano pepper, caramelized onions, homemade salsas, and made-to-order tortillas; **Camarones a la Diabla** (\$30) smoked chili marinated shrimp with chipotle sauce and grilled spring onion; **Coliflor a la Leña** (\$16) charred cauliflower with a chimichurri and watercress lemon salad.

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Experience a modern approach on classic Mexican fare at dLeña. Diners can expect perfectly grilled large plates and refreshing cocktails that will transport their senses to Oaxaca, Mexico.

Photo Credit: Dillon Burke, FRONT OF HOUSE NYC

Opening for dinner service, diners can expect starters such as **Guacamole De Bonito** (\$18) a tuna tartare served on charred tostada and topped with chili árbol salsa macha, and jicama salad; **Ostiones a la Leña** (\$22) grilled oysters with chipotle mignonette and smoked bacon relish; **Ceviche de Setas** (\$13) wild mushroom ceviche served with green aguachile broth, red onions and topped with fresh cilantro.

An array of tacos that include **Short Rib Tacos** (\$16) with chili árbol peanut sauce, arugula salsa cruda, served with flour tortillas; **Lechoncito Tacos** (\$12) suckling pig with sautéed onion and green tomatillo salsa; **Camarón Tacos** (\$14) crispy shrimp served on jicama tortillas and topped salsa - verde aguacate.

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Dessert highlights include **Carajillo Crème Brulée** (\$12) made with liqueur 43 and espresso; **Pastel de Elote** (\$10) a grilled corn cake served with caramel-cajeta ice cream and topped with hibiscus-mezcal sauce.



dLeña will open with an extensive tequila and mezcal selection. Elevate your dining experience with the flavors of a handcrafted margarita.

Photo Credit: Dillon Burke, FRONT OF HOUSE NYC

For more photos: <http://bit.ly/dLeña>

Embracing its Mexican and Latin American heritage, dLeña will also debut a beverage program that highlights wine, tequila, and mezcal distributors. Diners can expect beverage offerings such as the **Ceviche de Setas** (\$14) to **Vertical or Horizontal Tequila/Mezcal Flights** (ranging from \$22-\$27), the beverage program collectively elevates any dish on dLeña's menu and introduces diners to artfully crafted flavors.

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Overseeing day-to-day operations will be **General Manager Josh Gray**. As a veteran hospitality operator, Gray led a diverse group of fine dining concepts spanning chocolate, Japanese, and Modern Mexican cuisine. Supporting Gray as **assistant general manager** is seasoned hospitality manager, **Michael McDonald**. Both Gray and McDonald will ensure that throughout the early stages of opening, dLeña's priority remains the security and well-being of patrons and executing all safety measures that the CDC and local government have implemented.

In celebration of its debut, during its opening week the restaurant will donate proceeds to [Dreams For Kids DC](#), a 501(c)(3) nonprofit organization dedicated to empowering children with physical and developmental disabilities to unite with their peers and realize their potential.

Starting Monday, May 10, dLeña will open for dine-in service and takeout Sunday through Thursday: 5pm to 10pm; Friday through Saturday: 5pm to 11pm. Diners will be able to find the restaurant on Doordash, GrubHub, Uber Eats, and Postmates two weeks after its debut. Restaurant may soft open prior to opening date. Dinner reservations are available through [OpenTable](#).

For more information on dLeña's offerings and reservations, please visit [dlenadc.com](#), follow Instagram and Facebook. For press inquiries contact Kenia Najera at kenia@lindarothpr.com.

About dLeña

dLeña Wood-Fire Mexican Cocina & Mezcaleria is a modern Mexican restaurant located in the heart of Washington D.C's Mount Vernon neighborhood. The chef driven concept proudly offers a fresh take on Mexican cuisine and embraces their heritage and culture through an elevated dining experience. For more information on dLeña, visit [dlenadc.com](#). For additional updates, follow dLeña on [Instagram](#), [Facebook](#), and [Twitter](#).

About Richard Sandoval Hospitality

Richard Sandoval Hospitality is a leading restaurant group founded by Mexican-born chef/restaurateur Richard Sandoval. Known for offering guests an unparalleled culinary experience, this internationally recognized contemporary Latin restaurant group successfully owns and operates over 45 restaurant concepts around the globe. US restaurant locations span 10 states and the District of Columbia – as well as internationally in 7 countries including Costa Rica, Mexico, Nevis, Qatar, Serbia, Turkey and the UAE.