

Real Mex Restaurants Introduces Sinigual Contemporary Mexican Cuisine to Beverly Hills

2008-04-29

El Torito Grill, with a fusion of traditional and innovative Mexican cuisine and hospitality, announced the conversion of its Beverly Hills location to Sinigual Contemporary Mexican Cuisine.

Located at 9595 Wilshire Boulevard in the CB Richard Ellis building, Sinigual, the newest concept from Real Mex Restaurants, showcases warm, sophisticated decor that complements creative and innovative Mexican cuisine.

'We are proud to evolve the legacy of El Torito Grill, a pioneer in progressive Mexican cuisine. Now, Sinigual takes all the best El Torito Grill offers and raises the bar even higher for a sophisticated Metro-Mexican experience,' said Fred Wolfe, CEO of Real Mex Restaurants, owner and operator of Sinigual Contemporary Mexican Cuisine. 'We are excited to bring a refreshed concept to Beverly Hills and look forward to enhancing the experiences of the local businesses and neighborhoods.'

Sinigual celebrates a fusion of contemporary and native flavors of Mexico. Even the name itself is a fusion of words, meaning without equal, above the rest and unique. Sinigual artfully blends the traditional and the unexpected. A pleasing palette of colors, textures and tastes that brings to life the very essence of all that Mexico celebrates. Rich culture. Delicious cuisine. Festive gatherings of family and friends.

At Sinigual, guests will receive unparalleled service and taste creative interpretations of nuevo classics prepared with only the freshest and finest ingredients. Dishes are designed to satisfy and surprise. Guests are greeted with handmade flour tortillas, prepared fresh throughout the day and served with fresh salsa quemada, salsa roja and signature honey butter. Sinigual introduces 'Bocaditos,' a new line of small bites, including:

Handmade Jalapeño Rellenos, panko crusted jalapeño peppers filled with succulent crab, creamy jack cheese and grilled corn,

Plantains with BBQ Carnitas featuring citrus-garlic marinated and slow-roasted pork with chipotle barbecue sauce and cilantro crema fresca atop fresh plantains,

Garlic Shrimp Torta, jumbo shrimp sautéed with tomatoes, pasilla chiles, white wine and garlic in a soft telera roll,

Chipotle Barbecue Ribs slow roasted and basted with our signature smoky-sweet chipotle-raspberry tamarind barbecue sauce.

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