



SEATTLE RESTAURANT WEEK

SUNDAY-THURSDAY

to start

TRIO OF SALSA

Roasted tomato and jalapeno, roasted tomatillo and onion, guacamole. Served with chips. (V) 🌿

first course

choice of

ROASTED BROCCOLI SALAD

Red onion, golden raisins, cascabel chile vinaigrette, pepitas, sikil pak (mayan pumpkin seed dip). (V) 🌿

HOUSE SALAD

Mixed greens, shaved cucumber, carrot, grape tomatoes in a honey-lime-serrano vinaigrette. (V)

second course

CARNE ASADA

6oz guajillo-marinated skirt steak, pinto beans, grilled jalapeno, pico de gallo, and cilantro. Served with rice and tortillas.

dessert course

choice of

CHURROS

Traditional Mexican fried doughnuts served with cajeta (caramel sauce) (V) (G)

ORANGE-SCENTED FLAN

Whipped cream, pecan streusel (V)

\$35

(S) - spicy! (V) - vegetarian (G) - contains gluten 🌿 - vegan