

ANDALUCA



**SEATTLE
RESTAURANT
WE  K**

**Three-Course Dinner Menu
\$35 per person**

(choose one item from each course*)

ENTREE

Andaluca Paella

*saffron-scented arborio rice w/ braised chicken, dry-cured chorizo, prawns, peas, asparagus & harissa.
cooked with a layered saffron broth*

Spring Risotto

spinach purée, asparagus, roasted mushrooms, ricotta, toasted pine nuts

Pan Roasted Lemon-Aleppo Chicken

*idiazabal mashed potatoes, preserved lemon, roasted carrots, savory herbs, pan sauce w/ castelvetro
olives*

STARTERS

Burrata Spring Salad

tender greens, peas, asparagus, rhubarb, radish, lemon, olive oil, flaked sea salt

Roasted Beet & Citrus

marinated beet, seasonal citrus, cucumber, celery, horseradish crème fraiche, toasted walnuts

Potato-Lentil Croquettes

ras-el-hanout, guajillo peppers & sherry vinegar, zhoug (cilantro-chili) sauce

DESSERTS

Mascarpone Panna Cotta

rhubarb-rose water preserve, crushed pistachios

Orange Blossom Fritters

blood orange & orange blossom water preserve

(*menu items are subject to change at any time)