

PINK SALT

P E R U V I A N I N S P I R E D

SEATTLE RESTAURANT WEEK DINNER MENU

Entradas

Carrots a la Huancaína

baby carrots served with huancaína sauce, a blend of aji amarillo, queso fresco, and milk

Ocopa

traditional Ocopa sauce made with fresh black mint, queso fresco, and seasoning served over fingerling potatoes

Quinoa Mango Salad

quinoa, asparagus, crimini mushrooms, cherry tomatoes, mango

Platos Principales

Lomo Saltado

Silver Fern Farms 100% grass-fed, pasture-raised angus beef tenderloin sauteed and served with stir-fried red onions, tomato, served with jasmine rice and fried potatoes.

Pescado Ahumado

Smoked black cod served atop wild mushroom risotto, garnished with organic heirloom tomatoes and basil.

Portobello Quinoa Burger

A delicious homemade vegetarian burger dressed like its meatier brother. Served with papas fritas.

Postres

Flan

your choice of coconut flan or passionfruit flan

Alfajores

Shortbread cookies with dulce de leche filling

3 courses for \$35 not including tax or gratuity. Choose one item from each category. No substitutions.