



SEATTLE RESTAURANT WE

\$35

salad

choice of

EL CAMINO CAESAR

Organic romaine lettuce, avocado-caesar dressing, cotija cheese, house made tortilla strips

ENSALADA VERDE

Organic field greens, creamy lime-coriander dressing, pipits, jicama, house made tortilla strips

burrito

Large flour tortilla filled with protein of choice, refried beans, Spanish rice, Mexican cheeses with a side of sour cream, shredded lettuce and pico de gallo smothered in accompanying sauce.

BURRITO DE CHICKEN TINGA

All natural free ranch shredded chicken with tomato chipotle tinga sauce

BURRITO DE CARNE ASADA

Grilled Harris Ranch all natural steak with mole coloradito (a classic red mole)

BURRITO DE VEGETARIANO

Roasted butternut squash, poblanos, onion with chipotle tomato sauce

BURRITO DE CAMARONES

Pan-seared shrimp marinated in chipotle and ancho pepper with chipotle-tomato sauce

BURRITO DE CARNITAS

Carlton Farms natural pork carnitas with spicy chile de arbol sauce

dessert

choice of

TRES LECHES

Light and moist shaved coconut, salted caramel and rum cake, crème anglaise and more salted caramel

FLAN DE VANILLA

Traditional custard from El Bajío region of central Mexico. Served with house made caramel sauce

\$50

SURF & TURF ESPECIAL*

starter

CEVICHE VERDE

Tuna, shrimp, red onion, serrano pepper, garlic, jalapeño, cucumber, jicama, fresh lime juice. Served with sliced avocado and house made corn tortilla chips

main

BISTEC AL ESTILO CAPITALINO

Grilled all natural skirt steak, cheese enchiladas, grilled zucchini, mole coloradito

dessert

choice of

TRES LECHES

Light and moist shaved coconut, salted caramel and rum cake, crème anglaise and more salted caramel

FLAN DE VANILLA

Traditional custard from El Bajío region of central Mexico. Served with house made caramel sauce

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.