



SEATTLE RESTAURANT WEEK

THREE COURSES FOR \$35

DINNER MENU

FIRST COURSE

Choice of

SOPA DE FRIJOLLES

Three bean soup with black beans, pinto beans, garbanzos, corn, smoky tomato broth, avocado, tortilla strips, sour cream and cilantro. (V)

BLACK BEAN TOSTADA

A crisp, fried tortilla topped with black beans, shredded lettuce, cotija cheese, crema, tomato, and pickled jalapeño. (V)

PEAR & ARUGULA SALAD (V)

Bosc pear, arugula, lemon, queso fresco, olive oil, and crushed pistachios.

SECOND COURSE

Choice of

STEAK TACOS

Thinly sliced Toro beef on white corn tortillas with avocado, onion, cilantro, and lime. Served with rice and beans.

CALABACITAS ⌘ (S)

Sautéed yellow squash, zucchini, corn, roasted poblano rajas, onion, garlic, and cumin in a cashew crema sauce. Served with rice, beans, and warm corn tortillas. CONTAINS NUTS

THIRD COURSE

Choice of

CHURROS (V)(G)

Fried dough sprinkled with cinnamon sugar. Served with caramel sauce on the side.

FIG FLAN (V)

Traditional flan with dried figs rehydrated in red wine syrup. Served with whipped cream.

(S) spicy! (V) vegetarian ⌘ vegan
(G) contains gluten