



## Seattle Restaurant Week

Enjoy 3 courses for \$50  
Choose one option from each course

### Appetizer

**\*kelewele & peanut**, w/ cilantro sauce || contains dairy, gf, ve

**beef or veggie hand pie** AKA empanada w/ cilantro sauce || contains dairy

**kosua ne meko** (egg & pepper sauce) || gf, df || plus \$3

### Main

**fufu & goat peanut soup**, w/ ground ginger, okra, pepper || gf

^**waakyé** pronounced wah-chéé, rice and black-eyed peas, beef stew, spaghetti, \*shito (shrimp pepper sauce), fried plantain, gari, cabbage slaw, soft-boiled egg || 1½ bone-in fried fish plus \$8 || vegan upon request

**attieke** - grilled whole branzino (bone-in) , fried plantains, sautéed bell peppers, onions and tomatoes, and a fiery sweet pepper sauce on a bed of attiéké (grated cassava pearls), || gf

### Dessert

**coconut dégué brûlée**, millet pearls, seasonal fruit, toasted coconut || ve, gf

\*contains peanuts

^Shito contains shrimp & fish

menu contains peanuts, soy, egg, and dairy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness