



SEATTLE



RESTAURANT WEEK

- \$35 PRIX FIXE MENU -

SOPAS Y ENSALADA (SOUPS & SALAD)

ensalada de la casa - romaine & iceberg lettuce, red cabbage, pepitas, panela cheese, nopales, citrus vinaigrette

sopa de tortilla - braised mary's chicken, poblano chiles, tomatillos, onion, garlic, fresno chile crema, fried tortilla strips, cilantro

PLATOS GRANDES (ENTREES)

enchilada suizas - chicken, green chiles, tomatillo cream, chihuahua & cotija cheese, iceberg lettuce, pickled onion
(vegetarian options available)

fried kurotoba pork shank - bacon braised pinto beans, watercress, pico de gallo, chicharrones

POSTRES (DESSERT)

churros - cinnamon-sugar dusted fried pastries, cinnamon-almond chocolate fondue

coconut flan - caramelized coconut custard, whipped cream, chocolate

- please let your server know if you have any food allergies -

†king county health department would like to inform you that consuming raw or undercooked food may contribute to your risk of food-borne illness.