

SEATTLE RESTAURANT WE K OCT 26 - NOV 8



\$35 DINNER MENU

AVAILABLE 3PM-CLOSE

STARTER choice of:

CHIPS AND SALSA (GF) (VEG)

TAMAL VERDE (GF)

SLOW COOKED SHREDDED PORK, COTIJA CHEESE,
LIGHT TOMATILLO CREAM SAUCE

MAIN choice of:

CHILI EN NOGADA (GF) (VEG)

ROASTED POBLANO PEPPER, QUESO OAXACA,
PLANTAINS, WALNUT, POMEGRANATE
SHERRY~ALMOND CREAM SAUCE

BABY BACK RIBS (GF)

BRAISED BABY BACK RIBS, MOLE ROJO,
JASMINE RICE WITH ROASTED CORN AND
SWEET RED PEPPER

DESSERT choice of:

MEXICAN CHOCOLATE MOON PIE

SPICED MEXICAN CHOCOLATE COOKIE SANDWICH
WITH ORANGE CREAM FILLING

FLAN TRADICIONAL (GF)

TRADITIONAL CUSTARD FROM THE EL BAJÍO REGION OF
CENTRAL MEXICO. SERVED IN ITS OWN CARAMEL.

SORRY NO SUBSTITUTIONS

*FOR PARTIES OF 8 OR LARGER, A 20% SERVICE CHARGE WILL
BE ADDED TO YOUR TOTAL BILL. 100% OF THIS SERVICE
CHARGE GOES TO OUR EMPLOYEES*