



SEATTLE RESTAURANT WEEK 2026

CHOOSE ONE ITEM FROM EACH CATEGORY

Starters

BURRATINA

Soft mozzarella w/ strawberry mostarda and crostini

MOROCCAN TUNA BRUSCHETTA

Potatoes, olives, & tomato tossed w/ harissa & aioli

PATATAS RIOJANAS

Roasted fingerling potatoes tossed w/ chorizo in red wine sauce

Second Course

CHIOGGIA BEET SALAD

Red wine braised beets, mixed greens, goat cheese, pistachios, balsamic

CLASSIC CAESAR

Gem lettuce, toasted breadcrumbs, grana padano cheese

Main Course

CHICKEN TAGINE

Tomato braised chicken w/ spring peas, olives, and preserved lemon. Served with pearl couscous

BRAZILIAN SHRIMP CURRY

Coconut, lime, & dende oil broth mixed with peppers, rice, & cilantro

CHARRED PAELLA

Saffron-sofrito rice flipped & seared with mushrooms, asparagus, peppers, & lemon aioli**

Dessert

CITRUS-OLIVE OIL CAKE

with housemade pistachio ice cream

BRIGADEIROS

Chocolate truffles, vanilla whipped cream, red wine glaze

SWEET TEA SORBET

Served with lemon-saffron syrup & candied citrus (vegan/gluten free)

* Gluten-free crackers available upon request.

** These items contain raw/undercooked ingredients.

While delicious, the King Co. Dept. of Health would like to remind you that they may cause illness.