



*Seattle Restaurant Week*

# MENU

*Mezcaleria*

**El Sirenito**

**\$35**

## **4 Course Tasting Menu**

### **Montaditos**

two toasted bread slices with goat cheese za'atar spread, radish, cucumber and parsley

### **Tiraditos de Atún**

thinly sliced Ahi tuna with soy sauce, vinegar, sesame oil and seeds, lemon, serrano peppers, cucumber and avocado

### **Gordita de Chicharrón**

corn masa pocket filled with pork skin braised in salsa verde, sour cream, queso fresco, onion and cilantro

### **\*Aguachile Sampler**

Gulf of Mexico wild prawns brined in lime juice with thinly sliced cucumber, red onion, avocado, salsa of your choice. Served with chips  
Verde- cilantro, serrano, tomatillo, lime  
Rojo- chile guajillo and arbol, lime

\* The King County Health Department advises that eating raw or undercooked meat or shellfish could be hazardous to your health.