



# PINK SALT

P E R U V I A N I N S P I R E D

## SEATTLE RESTAURANT WEEK

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### APPETIZERS

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#### **CAUSA ACEVICHADA**

Whipped beet and potato layered with avocado puree and rockfish ceviche covered in aji amarillo aioli.

#### **ENSALADA MIXTA**

Peruvian salad made with romaine lettuce, tomatoes, carrots, choclo, red onions and hard boiled eggs.

#### **OCOPA AREQUIPENA**

Golden potatoes covered in a creamy spiced sauce made with huacatay, aji amarillo and queso fresco.

### MAIN COURSE

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#### **CARAPULCRA DE CHICHARRON**

Peruvian stew made with pork belly, dried potatoes, peanuts and a blend of peruvian spices and served with jasmine rice.

#### **LOMO SALTADO**

Silver Fern Farms 100% grass-fed, pasture-raised angus beef tenderloin stir-fried and served with red onions and tomato, with a side of jasmine rice and fried potatoes.

#### **SECO LIMENO DE POLLO**

Succulent chicken thighs in a green salsa topped with carrots and green beans and served with quinoa and queso fresco.

### DESSERT

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#### **BUDIN**

Peruvian bread pudding made from bread, milk, eggs, sugar and raisins.

#### **ALFAJORES**

Two Handmade shortbread cookies with dulce de leche (caramel) filling.

#### **HELADO DE LUCUMA**

Handmade gelato ice cream made with lucuma fruit.

3 courses for \$35 Sunday to Thursday, \$55 Friday and Saturday, tip and taxes not included, no substitutions, no splits.

