

SEATTLE RESTAURANT WE K OCTOBER 18-29



\$50 MENU

AVAILABLE SUN - THUR
11AM - CLOSE

STARTER choice of:

CEVICHE TOSTADA* (GF)

SASHIMI GRADE TUNA, SHRIMP, LIME, ONION,
CILANTRO, CUCUMBER, JALAPENO, AVOCADO,
HOUSE-MADE CORN CHIP

CUP OF CALABAZA SOPA (veg)

CREAMY BUTTERNUT SQUASH SOUP WITH POTATO,
FIRE ROASTED POBLANO, ONION, MUSHROOM, COTIJA CHEESE,
SALSA MOLCAJETE, CILANTRO

MAIN choice of:

SALMÓN CON TAMARINDO* (GF)

GRILLED WILD SOCKEYE SALMON, TAMARIND GLAZE,
MASHED SWEET POTATOES, CIDER GREENS,
TOMATO CALDILLO

BISTEC AL ESTILO CAPITALINO*

GRILLED, ALL NATURAL OUTSIDE SKIRT STEAK,
CHEESE ENCHILADAS, GRILLED ZUCCHINI,
HOUSE MADE MOLE COLORADITO

DESSERT choice of:

BUÑUELOS

DELICATE LATTICE OF CRISPY FRIED DOUGH
DUSTED IN CINNAMON & SUGAR

FLAN TRADICIONAL (GF)

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



SORRY, NO SUBSTITUTIONS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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