



PINK SALT

PERUVIAN INSPIRED

SEATTLE RESTAURANT WEEK

APPETIZERS

CEVICHE CLASICO

Fresh Rockfish marinated in leche de tigre (citrus marinated) served with corn nuts and sweet potatoes

ENSALADA CESAR

Caesar salad with romaine lettuce tossed in a home made anchovy-mustard dressing topped with fresh grated parmesan cheese and croutons.

PAPA A LA HUANCAINA

Golden potatoes covered in a creamy-medium spiced and bright sauce (huancaina) made with aji amarillo topped with hard boiled eggs and olives.

MAIN COURSES

ARROZ CON PUERCO A LA NORTENA (PORK WITH RICE)

Jasmine rice sauté in a red sauce with carrots, peas and corn served with a deep fried pork belly and sarza criolla (spicy onions).

LOMO SALTADO

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.

PESCADO AHUMADO WITH RISOTTO

Fresh smoked panko black cod fillet served with wild mushroom italian risotto, garnished with seasonal grape tomatoes.

DESSERTS

FLAN DE COCO

homemade coconut custard drizzled with dark chocolate and topped with whipped cream.

ALFAJORES

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

PISTACHIO AND RICOTTA CAKE

Delicious pistachio and ricotta cheese cake topped with whipped cream and garnished with fresh strawberry.

3 courses for \$35 Sunday through Thursday , \$50 Friday and Saturday , the difference in prices are base on the portions sizes, tips not included, taxes not included, no substitutions, no splits, 20% gratuity will be added on parties of 5 or more.

