

# ANDALUCA



seattle  
RESTAURANT  
WEEK

## Dinner

### STARTER

Choice of one:



#### **Pear Salad**

Mixed organic greens, blue cheese, toasted hazelnuts, balsamic vinaigrette

#### **Turkish Chicken Kebab**

Clove-sumac marinade, red pepper paste, yogurt-dill sauce, cucumber

### Soup du Jour

Ask your server for today's selection

### ENTRÉES

Choice of one:



#### **Pan Roasted Arctic Char**

Savoy cabbage, lardons, nettle puree, amaranth-buttermilk sauce

#### **Za'atar Rubbed Pork Tenderloin**

Tamarind-brined & grilled, creamy polenta, grilled pickled onions, cherry mostarda

#### **Spring Risotto**

Spinach puree, peas, asparagus, foraged mushrooms, farmer's cheese, lemon, garlic butter

### DESSERT

Choice of one:



#### **Liquid Chocolate Cake**

Crème caramel gelato, black lava salt, caramel sauce, cocoa nib tuile

#### **Lemon Mascarpone Panna Cotta**

Mango-saffron preserve, tahini cookie

#### **Choice of Gelato or Sorbetto**

Ask your server for a selection of local and seasonal flavors

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**Prix fixe menu price - \$ 35.00 per person plus tax**

*Tiffany Layco*

Executive Chef



Please inform your server of any food allergies, so that we may accommodate you.

\*A friendly message from the health department: Certain items may contain raw or undercooked animal products or may be un-pasteurized. Such items may increase your risk of food borne illness, especially if you have certain medical conditions.

**19% gratuity will be added to parties of six or more.**