

# ANDALUCA



## SEATTLE RESTAURANT WEEK

(choose one item from each course)

### ENTREE

#### **Za'atar Rubbed Pork Chop**

*tamarind-brined & grilled, soft polenta, grilled pickled onions, cherry mostarda*

#### **Vegetarian Tagine**

*aromatic stew of tomato, roasted eggplant, ginger & garlic w/ Moroccan-spiced lentils, seasonal vegetables & couscous*

#### **Pan Roasted Lemon-Aleppo Chicken**

*idiababal mashed potatoes, preserved lemon, roasted carrots, savory herbs, pan sauce w/ castelvetrano olives*

### STARTERS

#### **Pear Salad**

*mixed organic greens, blue cheese, toasted hazelnuts, balsamic vinaigrette*

#### **Caesar Salad**

*crisp romaine, house-made Caesar dressing, parmesan, fennel-dusted croutons, lemon*

#### **Potato-Lentil Croquettes**

*ras-el-hanout, guajillo peppers & sherry vinegar, cilantro-chili sauce*

### DESSERTS

#### **Mascarpone Panna Cotta**

*paired with a comice pear & cardamom preserve*

#### **Orange Blossom Fritters**

*apricot & orange blossom water preserve*