

seattletimes.com
presents



Menu

October 2009
Sundays-Thursdays

**Pick 1 Appetizer, 1 Entree and
1 Dessert for only \$30**
(Tax and Service not included)
Menu for Entire Table Only

Entrantes -Appetizers

Surtido de Tapas
Assortment of Tapas

Ensalada Alabardero
Mesclun Mix, Avocado, Chives, Tomato,
Boiled Egg, Black Olives and Asparagus

Crema de Guisantes con Picatostes
Creamy Green Pea Soup with Croutons

Segundos- Main Courses

Pollo a la Pepitoria con Patatas Fritas
Chicken Fricassee with French Fries

Pescado del Dia a la Navarra
Pan Fried Catch of the Day Stuffed with
Serrano Ham, Navarra Style

Paella de Vegetales
Vegetable Paella (2 person Minimum)

Postres-Desserts

Arroz con Leche de la Tia Margarita
Aunt Margarita's Rice Pudding

Profiteroles Rellenos de Helado de
Vainilla con Sirope de Chocolate
Profiteroles Filled with Vanilla Ice Cream
and Topped with Chocolate Syrup

Fruta Fresca Infusionada con Zumo de
Naranja a la Hierba Buena
Fresh Fruit Infused in Orange Juice with
Spearmint