

**SEATTLE
RESTAURANT
WE ****DINNER | 65****BEVERAGE PAIRING | 25**

full table participation required

/// AMUSE**Tarta PNW***

shrimp, ikura, maiz acebichado, avocado

/// CEBICHERIA**Cebiche Chalaco***

shrimp, calamari, octopus, rocoto leche de tigre, cancha

SOLÉNA, WILLAMETTE VALLEY, PINOT GRIS 2025**/// PIQUEOS****Chicharrón de Pollo**

crispy chicken, anticuchera, chimichurri, botija olive aioli

RAINIER, WASHINGTON LAGER BEER**/// LOS PLATOS****Adobo**

beef cheeks, panca adobo, ají amarillo mash, chalaca

POLLARD, YAKIMA VALLEY, CABERNET FRANC 2022

-or-

Salmón con Kabocha

salmon, kabocha squash, miso-roasted potatoes, peas

GÅRD VINTNERS, "FREYJA," ROYAL SLOPE, WHITE WINE 2025**/// LOS DULCES****Mazamorra**

corn compote, apple, pineapple, cinnamon, arroz con leche

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TO HELP OFFSET STATE WAGE AND BENEFITS INITIATIVES, A 2.5% SURCHARGE SUPPORTS OUR COMMITMENT TO PROVIDE
HEALTHCARE AND COMPETITIVE WAGES FOR OUR TEAM, THIS SURCHARGE WILL BE RETAINED ENTIRELY BY LA MAR BELLEVUE, THIS
IS NOT A GRATUITY.

20% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF 6 OR MORE