

Little★Donkey

MEXICAN KITCHEN + BAR
3401 CALIFORNIA AVE SW | SEATTLE WA 98126

WIFI: Donkey Guest
PASSWORD: 3401Donkey



Aderezos

SERVED WITH HOUSEMADE YELLOW CORN TORTILLA CHIPS

SALSA TRIO TRIO OF HOUSE MADE SALSAS	4
GUACAMOLE CRUSHED AVOCADO, LIME JUICE, CHILES, TOMATO, ONION, CILANTRO	9
AGUACHILE LIME CURED PRAWNS, SERRANO PEPPER, CUCUMBER, CILANTRO, ONION, AVOCADO OIL, SEA SALT	14
CEVICHE PRIMAVERA LIME CURED ALASKAN COD, JALAPEÑO, STRAWBERRY, JICAMA, RED AND GREEN ONION, AVOCADO, AVOCADO OIL	13
SIKIL PAK A CREAMY DIP MADE OF ROASTED HABANERO PEPPERS, TOASTED PUMPKIN SEEDS, TAHINI AND SPICES	8

Botanas

ESCABECHE HOUSE PICKLED VEGETABLES, TAJIN, OLIVE OIL	5
BRUSSEL SPROUTS CHARRED BRUSSELS SPROUTS, SWEET AND SPICY SOY-SALSA NEGRA GLAZE, FRIED SHALLOT	10
CAESAR ENSALADA ROMAINE LETTUCE, TOMATO, AVOCADO, PARMESAN, FLOUR TORTILLA STRIPS <i>ADD GRILLED CHICKEN BREAST - \$6</i>	13
ALITAS DE POLLO HALF DOZEN FRIED JUMBO CHICKEN WINGS, HABANERO SWEET AND SOUR SAUCE, GRILLED PINEAPPLE	13
GRILLED CAMARONES PRAWN SKEWERS, MOJO DE AJO, RADISH SPROUT, FRIED SHALLOT	14
PARKING LOT TACOS THREE, GROUND BEEF, HARD SHELL, CHEESE, LETTUCE, TOMATO, PARMESAN	9

Tradicionales

CHOOSE WITH ONE OF THE MEAT OR VEGETARIAN OPTIONS, ADD RICE AND BEANS - \$3 →


6.5 TACOS HAND PRESSED WHITE CORN TORTILLA, A LA CARTE	
17 BURRITO FLOUR TORTILLA, RICE, BLACK BEANS, JACK CHEESE, RED SALSA, AVOCADO CREMA, PICO DE GALLO	
17 QUESADILLA FLOUR TORTILLA, JACK CHEESE, CHIPOTLE CREMA, GRILLED ONION, PICO DE GALLO, COTIJA	
17 TORTA TOASTED BOLILLO ROLL, GUACAMOLE, BLACK BEAN PURÉE, CHOPPED ESCABECHE, LETTUCE, TOMATO	
17 LITTLE DONKEY BOWL RICE AND BLACK BEANS, CHOPPED ESCABECHE, CABBAGE, GUACAMOLE, PICO DE GALLO, SOUR CREAM	
18 ENCHILADA HAND PRESSED WHITE CORN TORTILLAS, JACK & ASADERO, POBLANO CREAM, SALSA, ONIONS, CILANTRO	
15 NACHOS CORN TORTILLA CHIPS, PICKLED VEGETABLES, SPICY QUESO, DICED TOMATO, ONION, SOUR CREAM, GUACAMOLE	
	los opciones
	CARNITAS SHREDDED PORK SHOULDER, BRAISED IN LIME JUICE, SALT AND SPICES
	ASADA MARINATED SIRLOIN, SEARED ON A STEEL PLANCHA, POBLANO PEPPER, ONION
	TINGA SLOW BRAISED CHICKEN BREAST, TOMATO, ONION, PEPPERS, SPICES
	PASTOR SLOW COOKED PORK MARINATED IN CHILES, SPICES, PINEAPPLE, CITRUS, ACHIOTE PASTE
	NOPALES GRILLED CACTUS, YELLOW SQUASH, TOMATO, QUESO FRESCO
	PESCADO FRIO (GF) GOLDEN FRIED BATTERED ALASKAN COD

Plato Fuertes

ALL PLATES ARE SERVED WITH A SIDE OF HAND PRESSED TORTILLAS

CHILE RELLENO ROASTED POBLANO PEPPER STUFFED WITH SPINACH AND MUSHROOMS, FOUR CHILE SALSA, ASADERO, JACK AND QUESO FRESCO, BLACK BEANS	18
POZOLE SPICY BRAISED PORK AND HOMINY STEW, TOSTADAS, CABBAGE, RADISH, ONION, OREGANO	17
MOLE COLORADITO GRILLED CHICKEN BREAST, SPICY RED MOLE SALSA, RAINBOW CARROTS, QUESO FRESCO	21
CHULETA ASADA PORK CHOP, ANCHO CHILE RUB, YELLOW MASA GRITS, BRAISED GREENS, BALSAMIC FIG GLAZE	22
CARNE ASADA GRILLED SIRLOIN, TOSTADAS, BLACK BEAN PUREE, GRILLED CACTUS, ESCABECHE, PICO DE GALLO, CHILE PEQUIN CREMA	23

Postres

SPLIT BANANA, BROILED,  MEXICAN CHOCOLATE ICE CREAM, STRAWBERRIES, CARAMELO	11
CHURRITOS CHURRO BITES, CARAMELO	7