

SELECT

March 17–23

Lunch/Dinner

Hours

Mon–Thu: Lunch 11 a.m.–2:30 p.m. Dinner 5–9 p.m.

Fri: Lunch 11 a.m.–2:30 p.m. Dinner CLOSED

Sat–Sun: CLOSED

Select one entrée, two vegetables/salad, and one starch/grain to build a Balanced Plate.

Weekly Specials

Entrées

Locro de Zapallo Stew

Peruvian Grilled Chicken Quarter

Winter Squash & Chickpea Stew

Vegetables

Green Beans With Lemon & Mint

Roasted Brussels Sprouts

Roasted Butternut Squash

Salad

Peruvian Quinoa Salad

Petit Arugula Salad

Starch/Grains

Jasmine Rice

Brown Rice

Roasted Lemon-Parsley Red Potatoes



Hours of Operation: [hfs.uw.edu–eat](https://hfs.uw.edu/eat)

Additional nutrition information is available upon request but can also be found on NetNutrition and on menus in dining location.

Eating raw or undercooked foods may increase the risk of foodborne illness. Menu subject to change without notice.

Fried Entrées/Sides

Boneless Chicken Chunks

Chicken Chunks & Fries – 6 pieces or 8 pieces

French Fries

Soup

Fiery Two Bean

Native Three Sisters Vegetable Bean

Tomato Basil

Sauce

BBQ Sauce

Dessert

Plant-Based Roz Bel Laban – Rice pudding with rice milk



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