

ANDALUCA RESTAURANT & BAR FACT SHEET

Proprietors:	Birney & Marie Dempcy
Chef:	Wayne A. Johnson
Architect:	Bob Mesher, Mesher Shing
Food & Beverage Manager:	Steve Johansson
Restaurant Manager	Kamyar Khoshdel
Concept:	Fresh, seasonal Northwest cuisine influenced by the tastes and flavors of the Mediterranean.
Menu Highlights:	Sharable small plates, platters. Innovative entrees and homemade desserts. Specialties include: Zarzuela shellfish stew, Lamb Dolmas, Dungeness Crab, Avocado Tower and Filo and Mixed Nut Baklava.
Special Suppliers:	Hand-painted mural by Robert Williamson & Irene Ingalls, Eclectic Surfaces. Sconces and chandeliers by Charles Loomis, Loomis Design.
Seating Capacity:	70
Square Feet:	1,600
Graphic Design:	The Leonhardt Group
Public Relations:	Stacia Williams, Director of Marketing & Communications Phone: 206-382-6991, Fax: 206-382-6996
Address & Phone:	407 Olive Way, Seattle, WA 98101 Phone: 206-382-6999, Fax: 206-382-6997
Parking:	Complimentary valet parking is provided for all guests.
Hours of Operation:	Breakfast: Monday - Friday: 6:30am - 11:00am Saturday-Sunday: 7:00am - 12:00Noon Lunch: Monday - Friday: 11:30am - 2:30pm Dinner: Monday - Thursday: 5:00pm - 10:00pm Friday - Saturday: 5:00pm - 11:00pm Sunday: 5:00pm - 10:00pm