

# ANDALUCA



## RESTAURANT & BAR FACT SHEET

<b>Proprietors:</b>	Birney & Marie Dempcy
<b>Chef:</b>	Tiffany Layco
<b>Architect:</b>	Bob Mesher, Mesher Shing
<b>Food &amp; Beverage Director:</b>	Kamyar Khoshdel
<b>Concept:</b>	Fresh, seasonal Northwest cuisine influenced by the tastes and flavors of the Mediterranean.
<b>Menu Highlights:</b>	Sharable small plates. Innovative entrée's and homemade desserts. Specialties include: Paella, Crab Tower and Liquid Chocolate Cake.
<b>Special Suppliers:</b>	Hand-painted mural by Robert Williamson & Irene Ingalls, Eclectic Surfaces. Sconces and chandeliers by Charles Loomis, Loomis Design.
<b>Seating Capacity:</b>	70
<b>Square Feet:</b>	1,600
<b>Graphic Design:</b>	The Leonhardt Group
<b>Public Relations:</b>	Stacia Williams, Director of Marketing & Communications Phone: 206-382-6991, Fax: 206-382-6996 Stacia@Mayflowerpark.com
<b>Address &amp; Phone:</b>	407 Olive Way, Seattle, WA 98101 Phone: 206-382-6999, Fax: 206-382-6997 Andaluca@Andaluca.com
<b>Parking:</b>	Complimentary valet parking is provided for all guests.
<b>Hours of Operation:</b>	<b>Breakfast:</b> Monday - Friday: 6:30am - 11:00am Saturday - Sunday: 7:00am - 12:00Noon <b>Dinner:</b> Tuesday - Thursday: 5:00pm - 9:00pm Friday - Saturday: 5:00pm - 10:00pm