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Mixtura

148 Lake St S
Kirkland, WA 98033
(425) 803-3310

Avg Rating:  1 Reviews

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BEST OF SEATTLE

Mixtura has been selected as a best restaurant by a major publication or website.

Seattle Magazine Restaurant Awards 2006 - Best Pre-Columbian/Postmodern

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CRITICS AND CUSTOMER REVIEWS

Listed below are links to reviews of Mixtura from around the web.

[culinaryfool.spaces.live.com review](#) [\[report bad link\]](#)

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"The one challenge I think this place will face is it's location. Â You would think it was a good spot but Szmania's which morphed into Jaeger, had trouble here...."

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"The one challenge I think this place will face is it's location. Â You would think it was a good spot but Szmania's which morphed into Jaeger, had trouble here..."

[edb.seattletimes.nwsourc.com review](#)

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"At this stylish restaurant, chef Emmanuel Piqueras and crew create a magical mosaic of modern Peruvian cuisine that melds indigenous ingredients with artful technique. You could make a meal from a long list of "mixturas" (small plates whose highlights inc..."



1 reviews

[seattlemet.com review](#)

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"From the fertile culinary imagination of Peruvian native and former Portland chef (Andina) Emmanuel Piqueras Villar n comes this refined and classy candlelit dining room along Kirkland's lakeshore strip. Goodness knows Seattle could use a Peruvian restaur..."

[seattlepi.nwsourc.com review](#)

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"Elegance meets equality at Mixtura, the "novo-Andean" kitchen of chef Emmanuel Piqueras. The chef-owner, who won major plaudits for similarly themed fare at Andina in Portland, primps humble ingredients such as quinoa and potatoes here into elegant dresse..."

[seattleweekly.com review](#)

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"Emmanuel Piqueras' "new Andean cuisine" combines the Pacific Northwest love for fresh fish and fried food with South American grains, chiles, and potatoes most of us have never seen before. He reinvents stick-to-your-ribs classics like causa (mashed blue..."

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"Emmanuel Piqueras' "new Andean cuisine" combines the Pacific Northwest love for fresh fish and fried food with South American grains, chiles, and potatoes most of us have never seen before. He reinvents stick-to-your-ribs classics like causa (mashed blue..."

[spaces.msn.com review](#)

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"The one challenge I think this place will face is it's location. Â You would think it was a good spot but Szmania's which morphed into Jaeger, had trouble here..."

[thestranger.com review](#)

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"The ceviche, is, as it should be at a Peruvian restaurant, scrumptious. One version is a mix of seafood neatly arranged in a giant scallop shell with delicate tuna slices placed on top to keep them from getting tough in the punchy lime marinade (\$12)...."

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