

"Best Street Food in Seattle"

Gecreëerd door : Cityseeker

📍 7 Locaties in uw favorieten



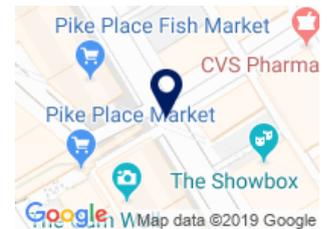
📷 by jules:stonesoup ©

📞 +1 206 467 9262

La Vaca Burrito Express

"Burritos Served Fresh!"

La Vaca Burrito Express, as the name says, is a great option for burrito-lovers. The inexpensive options maintain great quality standards and an unmatched taste. The simple joint is great for take-away, and their service is prompt and fast. Along with chicken and beef, La Vaca also serves vegetarian options. This is definitely a must-visit place for those who like Mexican food.



📍 1429 1st Avenue, Outside Pike Place Market, Seattle WA



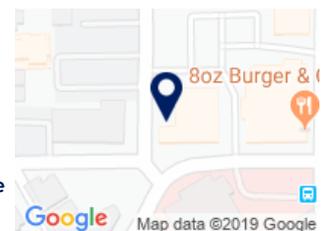
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Marination Station

"Amazing Fusion"

Hawaiian meets Korean at the famous Marination Station. This little joint has food lovers from all over Seattle coming to taste their eclectic food. Locals swear by their spicy pork torta and also the variety of tacos that are enjoyed best with their special nunya sauce. Drop by the Station to relish an exquisite taste or opt for their catering service for your next private event to make your party a hit!



🌐 marinationmobile.com/#about ✉ eat@marinationmobile.com

📍 1412 Harvard Avenue, Upstairs Corner of Pike & Broadway, Seattle WA



📷 by James Willamor ©

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Rancho Bravo Tacos

"Inexpensive Mexican Fare"

Rancho Bravo Tacos serves some of the best burritos in Capitol Hill. Their chicken tacos and burritos have created a steady fan base in the neighborhood. Some of the dishes of Rancho Bravo Tacos that the locals would vouch for include Steak Taco, Bravo Burrito and Pork Tamale. With down-to-earth prices and a friendly atmosphere, this is definitely a must-visit in Seattle.



📍 1001 East Pine Street, Between Nagle Place & 10th Avenue, Seattle WA

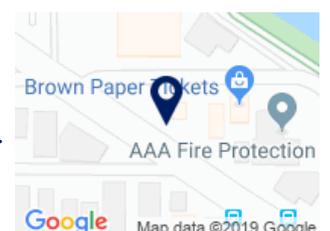


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Cheese Wizards

"Cheese Heaven"

The self-proclaimed cheese connoisseurs at Cheese Wizards are not lying. Using non-greasy kinds of cheeses, this food-truck dishes out some scrumptious grilled cheese with fresh bread, melted cheese and colorful veggies. The Holy-hand Grenade sandwich and the Voldemartadella are as funky as their names. If you are looking for something sweet, then try the Happy Ending Cookie sandwich which is loaded with chocolate chip cookies, home-made vanilla, marshmallow and nutella! This food truck, backed up with amazing food and great service has amassed success in a relatively short period of time, which is only a reflection of its popularity among Wallingford denizens.





by stu_spivack

Hallava Falafel

"Falafel Extraordinaire"

The best falafel in Seattle can't be found at an upscale Middle-Eastern restaurant but at this modest food truck parked in the Georgetown neighborhood, between Homer and Doris. The bright yellow food truck opens its serving counter every morning, serving out hot and delicious falafels, shawarma and double dropped fries. A common lunch spot, there is usually a line of office-goers, locals and even visitors passing by. The creators describe the food as Russo-Turkic but you will be left wondering which is that secret spice or sauce that makes their falafel so good!



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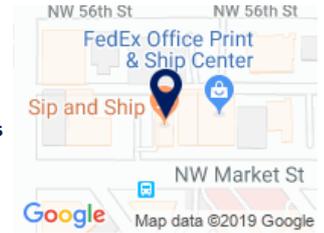


by midiman

Dante's Inferno Dogs

"Hot Dog Mania"

Dante's Inferno Dogs could teach a thing or two to all those miscellaneous NY hot dog stands. A simple thing such as a lightly toasted bun, split down the center, filled with a mishmash of veggies, meat, mustard and cheddar is a specialty at Dante's. This hot dog stand treats its hot dog making process as a traditional art meant to soothe your itching taste buds. Apart from various meat hot dogs, this food stand also offers a few vegetarian options. So, next time you are craving a real hot dog, visit Dante's Inferno Dogs right away!



+1 206 283 3647

dantesinfernodogs.com/

infernodogs@gmail.com

1752 North West Market Street, Seattle WA



by Hugo y Charli

Roasted Corn Stand

"Corn World"

You'll usually find the Roasted Corn Stand at the Kent farmer's market, the owners tending to a crowd of customers, all getting restless while waiting for their desired corn on the cob. Get your choice of toppings sprinkled abundantly and devour your little piece of heaven. With a spray of lemon or a dip in the spicy sauce, or flavored with Mexican cheese and mayonnaise, resisting a cob from Roasted Corn Stand is a rare phenomenon. If you find yourself in the market, then the smell of roasted corns will probably lead you to this stand anyway.



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