

*Puerto La Boca invites you
to join us on*



Valentine's Day

Tuesday, February, 14th

*Dinner includes:
Appetizer, Entrée & Dessert
\$59 per person*




Live Music

Reservations at (619) 234-4900

Three course menu \$59 per person (plus tax & gratuity) – This special menu cannot be combined with any other offer, including Groupon or San Diego Gift Card - No sharing or substitutions – Individual servings -

Happy Valentine's Day

To start:


Bread & Chimichurri  Fresh basket of bread and our homemade chimichurri sauce, olives & butter





1st Course, choose one:


Empanada  A traditional homemade Argentinian turn-over filled with your choice of beef, chicken, ham & cheese, spinach & cheese or corn & cheese

Chorizo  Argentinian beef & pork sausage

Provoleta  Grilled provolone cheese with a slice of tomato, olive oil & oregano

Pulpo la Ribera  Marinated Octopus sautéed with olive oil, garlic, parsley, potatoes & paprika

Rabas Mixtas  Fried Calamari with shrimp & vegetables with a touch of garlic

Mixta La Boca  Mixed greens, walnuts, baby mandarins, figs and Roquefort cheese in olive oil & balsamic vinegar

Ensalada Mixta  Mixed greens, tomatoes & onions in olive oil & balsamic vinegar

Bowl of soup 



2nd Course, choose one:

Entraña ♥ Our signature skirt steak. Served with Argentinian style fries

Bife Ancho ♥ Bone-in Rib eye steak. Served with homemade mashed potatoes

Picana al Roquefort ♥ Northern Argentina's favorite sliced cullote cut, grilled & topped with a Roquefort cream cheese sauce & three shrimps. Served with Argentinian fries

Lomo con Hongos ♥ The leanest and most tender Filet Mignon sautéed in our authentic Porcini Mushrooms & Malbec wine sauce. Served with noisette potatoes & broccoli

Mahi-Mahi con salsa de mango ♥ Fresh Mahi-Mahi sautéed in a fresh mango sauce. Served with mashed potatoes and broccoli

Salmon con Camarones a la Provenzal ♥ Fresh grilled Salmon & Shrimp sautéed in white wine sauce with butter, olive oil, garlic & parsley. Served with mashed potatoes and veggies

Fettuccini Quatro Quesos ♥ Homemade Fettuccini pasta in a Roquefort, smoked mozzarella, parmesan and regiano cheese cream sauce topped with four tiger shrimp



3rd Course, choose one:

Panqueque con Dulce de leche con helado

A homemade crepe filled with Argentinian caramel served flambé with vanilla ice cream

Tarta de Chocolate con helado

Chocolate mousse pie served with vanilla ice cream