

Restaurant Week Lunch Menu

To start: Fresh basket of bread, homemade chimichurri sauce, olives & butter

1st Course, choose one:

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

Champignones a la Provenzal – Sliced mushrooms sautéed in white wine, garlic and a touch of lemon.

La Boca Salad – Spinach, walnuts, mandarins, figs and Roquefort cheese in olive oil & balsamic vinegar

Ensadada Mixta – Mixed greens, tomatoes and onions in olive oil & balsamic vinegar

Soup of the day

2nd Course, choose one:

Entraña – Our signature skirt steak (8 oz.). Served with Argentinian style fries

Picana – Sliced culotte cut (8 oz.). Served with mashed potatoes

Canelones – Homemade cannellonis filled with spinach, mozzarella & ricotta cheese in a white cream sauce topped with a fresh tomato sauce.

Ravioles “Mabel” – Raviolis filled with beef or ricotta cheese in a fresh tomato sauce with garlic & basil

Pechuga de Pollo – Grilled chicken breast with lemon, garlic and fine herbs served with mashed potatoes.

Salmon a la Provenzal – Grilled Salmon sautéed in butter, olive oil, garlic, parsley and white wine served with vegetables.

Two course menu \$15 per person (plus tax & 18% gratuity) – Wine not included – This special menu cannot be combined with any other offer including Groupon, Local Flavor or Restaurant Gift Card

– No sharing or substitutions – Individual servings –

Lunch is served only Monday – Saturday from 11:30 am – 3:30 pm

Restaurant Week Dinner Menu

To start: Fresh basket of bread, homemade chimichurri sauce, olives & butter

First Course, choose one:

Empanada: A Traditional homemade turnover filled with your choice of: beef, chicken, spinach & cheese, corn & cheese or ham & cheese

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

Chorizo – A grilled Argentinian beef & pork sausage

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

Filete de Tomate – One thick slice of tomato topped with creamy Roquefort cheese in olive oil & balsamic vinegar

Soup of the day

Main Course, choose one:

Entraña – Our signature skirt steak served with Argentinian fries, mashed potatoes or veggies.

Picana – Northern Argentina's favorite cullote cut, grilled to perfection then sliced and topped with a Roquefort cream cheese sauce & three tiger shrimp. Served with Argentinian fries

Lomo con Hongos – The leanest and most tender Filet Mignon grilled and sautéed in an authentic Malbec wine & porcini mushrooms sauce. Served with noisette potatoes

Fettuccini Cuatro Quesos – Homemade Fettuccini pasta in a Roquefort, smoked mozzarella, parmesan & regiano cream cheese sauce topped with shrimp

Pechuga de Pollo – Grilled chicken breast sautéed in a Mushroom and white wine sauce served with noisette potatoes

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

Dessert 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

Three course menu \$40 per person (plus tax & 18% gratuity) – Wine not included – This special menu cannot be combined with any other offer including Groupon, Local Flavor or Synergy Gift Card - No sharing or substitutions – Individual servings –
Dinner is served Monday - Thursday 3:30 pm – 10:00 pm, Fri & Sat 3:30 pm – 11:00 pm and Sunday 1:00 pm – 8:30 pm