

# 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 Restaurant 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