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, baby 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 & 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