

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 in olive oil, garlic, parsley, potatoes & paprika

Chorizo – A grilled Argentinian beef & pork sausage

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

Filete de Tomate – One thick slice of tomato topped with creamy Roquefort cheese in a bed of mixed greens

Soup of the day

Main Course, choose one:

Entraña – Our signature Skirt Steak served with Argentinian fries

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

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

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

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

Tarta de Chocolate

Chocolate mousse pie on a cookie crust