

SAN DIEGO
Restaurant
Week 
SEPT 26 - OCT 3

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, spinach & 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, 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 a bed of mixed greens

Main Course, choose one:

Entraña – Our signature skirt steak served with Argentinian fries.

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

Three course menu \$50 per person (plus tax & 18% gratuity) – This special menu cannot be combined with any other offer including Groupon, Entertainment or Birthday Club - No sharing or substitutions – Individual servings –