

SAN DIEGO Restaurant Week

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.

Chorizo – A grilled Argentinian beef & pork sausage.

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

Main Course, choose one:

Entraña – Our signature skirt steak served with Argentinian fries.

Fettuccini Cuatro Quesos – Homemade Fettuccini pasta in a Roquefort, smoked mozzarella, parmesan & Reggiano 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:

Flan con Dulce de leche

A homemade custard topped with Argentinian caramel

Pastel de Chocolate

Chocolate cake

Three course menu \$40 per person (plus tax & 18% gratuity) – This special menu cannot be combined with any other offer
- No sharing or substitutions – Individual servings –