



SAN DIEGO
**Restaurant
Week**  2023 

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

Chorizo

A grilled Argentinian beef & pork sausage

Mixta La Boca

Mixed greens, walnuts, baby mandarins, figs, and Roquefort cheese in olive oil & balsamic vinegar

SECOND 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.

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.

DESSERTS

- choose one -

Flan con Dulce de Leche

A homemade custard topped with Argentinian caramel.

Tarta de Chocolate

Chocolate Mousse Pie

Two course menu \$50 per person (plus tax & gratuity)
This special menu cannot be combined with any other offer or discount.
Individual servings - No substitutions