



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



New Wines

FROM ARGENTINA



MALBEC

1853 SELECTED PARCEL - Valle de Uco, Mendoza

Saucy and leathery savory blackberry aromas. Black tea notes share space on the flavor profile with black cherry and charcoal notes **\$ 13/49**

UNO - Mendoza, Argentina

Delicious plum, strawberry, and blackberry flavors with enticing hints of violets, vanilla, and milk chocolate. Brightened by carefully protected natural acidity, this violet-red wine has a silky texture and provides an agreeably persistent finish **\$10/37**

1853 HERITAGE GRAN RESERVE - Valle de Uco, Mendoza

The year Malbec was introduced to Argentina from France. Dense palate, very dominant oak aroma, while keeping in the background a variety of sweet dark fruits, firm tannin, cacao and spicy notes **\$74**

CABERNET SAUVIGNON

TERRAZAS RESERVA - Mendoza

Embodies enchanting and spicy aromas of vanilla and cacao with intense plum flavor. Aromatic and luxurious red wine with a beautiful structure framed by rich tannins **\$12 / 45**

New Drinks

COCKTAILS

Maracujá Caipirinha

Brazilian's favorite, Leblon Cachaça, passion fruit pulp and sugar. Served on the rocks **\$14**

Spicy Margarita

21 Seeds Cucumber & Jalapeño infused Tequila, fresh lime juice, Grand Marnier served on the rocks **\$14**

Maracuyá Sour

Barsol Pisco Liqueur, maracuyá pulp, lime juice, angostura bitters. Shaked and served straight up **\$14**

Aperol Spritz

Argentinian CHANDON Garden Spritz (orange peel & bitters) Aperol Liqueur and soda water served on the rocks **\$14**

Pomerita

La Pinta Pomegranate Liqueur, fresh lime juice and agave nectar. Served on the rocks **\$14**

Midnight Stinger

Woodinville Bourbon Whiskey, Fernet-Branca, lemon juice and sugar syrup shaken and served on the rocks **\$14**

FOR MORE OPTIONS CHECK OUR DRINKS MENU