



Lunch Menu

SAN DIEGO
**Restaurant
Week**

MON-SAT 11:30 AM - 3:00 PM

TO START

Fresh basket of bread, homemade chimichurri sauce, olives & butter

FIRST COURSE

- in olive oil and balsamic -

Ensalada Mixta

Mixed greens, tomatoes and onions

Ensalada Mixta La Boca

Mixed greens, walnuts, mandarins & Roquefort cheese

EMPANADA ADD ON

- add one for an additional \$3.50 -

A Traditional homemade turnover filled with your choice of: beef, chicken, spinach & cheese, corn & cheese, or ham & cheese

SECOND COURSE

- choose one -

Entraña

Our signature skirt steak, served with Argentinian style fries.

Raviolis

Homemade raviolis filled with your choice of beef or ricotta cheese in a fresh tomato sauce with garlic & basil topped with grilled chicken

Salmon a la Provenzal

Grilled Salmon sautéed in white wine, butter, olive oil, garlic and parsley sauce served with vegetables

Two course menu \$20 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 \$14

Maracujá Caipirinha

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

Spicy Margarita

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

Maracuyá Sour

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

Aperol Spritz

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

Pomerita

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

Midnight Stinger

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

FOR MORE OPTIONS CHECK OUR DRINKS MENU