



Lunch Menu

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



TO START

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

FIRST COURSE

- choose one -

Ensalada Mixta

Mixed greens, tomatoes and onions

Ensalada Mixta La Boca

Mixed greens, walnuts, mandarins & Roquefort cheese

- in olive oil and balsamic vinegar -

EMPANADA ADD ON

- add one empanada 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 side of 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 \$25 per person (plus tax & gratuity)

Two course menu plus one empanada \$28.50 per person (plus tax & gratuity)

This special menu cannot be combined with any other offer or discount.

Individual servings - No sharing - No substitutions



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**

FAMIGLIA BIANCHI Organic

Made with organically grown grapes, this wine has an intense aromatic expression with red and black fruits, spicy notes, and very subtle vanilla **\$45**

CABERNET SAUVIGNON

CATENA - Mendoza

Complex and fruit-forward while showing notes of vanilla and spice on the finish. **\$12/45**

CHARDONNAY

MARCELO PELLERITI SIGNATURE - Mendoza

Expressive white and tropical fruit aromas Refreshing, elegant and persistent. **\$12/45**

Specialty Drinks

COCKTAILS \$14

Maracujá Caipirinha

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

Spicy Margarita

Spicy Margarita - Teremana Blanco Tequila, fresh serrano chiles, fresh lime juice & Grand Marnier served on the rocks with Tajin on the rim.

Aperol Spritz

Argentinian CHANDON Garden Spritz (orange peel & bitters) Aperol Liquor and sparkling water, 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 FULL LIST