

# DINNER MENU

## Entrees

### Tilapia LaBoca

Pan seared tilapia with steamed potatoes,  
french beans topped with fresh tomatoes, black olives,  
capers and lemon butter sauce \$ 17.00

### Salmon a la Naranja

Grilled salmon served with white rice, asparagus and  
ginger orange sauce \$ 21.00

### Atun Quinquela

Pan seared tuna served with vegetables ratatouille  
and soy sauce reduction \$ 23.00

### Pollo Grill Conventillo

Grilled boneless chicken breast served with the side order of your  
choice, mashed potatoes or french fries \$ 16.00

### Pollo Vuelta de Rocha

Stir fried chicken cubes sauteed with mixed peppers,  
Onions in teriyaki sauce accompanied with jasmine rice  
and toasted sesame seeds \$ 17.00

### Milonga de pollo

Breaded chicken breast served with the side of your choice  
French fries, mashed potatoes or salad \$ 15.00  
Add Napolitana \$ 3.00

### Milanesa de carne la viruta

Breaded beef served with the side of your choice \$ 16.00

### Entrana Caminito

Grilled skirt steak served with  
a side order of your choice \$ 21.00

### Lomo a la Gardel

Grilled Filet mignon accompanied with roasted sweet  
potatoes and our delicious sauteed spinach, topped  
with a malbec demiglace reduction \$ 32.00

### Ojo de bife a la Parrilla

Grilled rib eye steak served with our golden  
French fries potatoes and asparagus \$ 32.00

## Pastas

### Penne Napolitano

Penne sauteed with diced tomato, garlic, basil, fresh  
mozzarella, eggplant and a touch of tomato sauce \$ 15.00

### Gnocchi con Jamon Serrano

Potato dumplings served with serrano ham, rucula  
and shaved parmesan cheese \$ 17.00

### Ravioles de Espinaca

Spinach ravioli served with the sauce of your choice,  
tomato, creamy parmesan cheese, vodka pink sauce or pesto sauce \$ 17.00

### Spaghetti con Albondigas

Spaghetti with meat balls in a tomato sauce \$ 15.00

### Ravioles de Langosta

Lobster ravioli in pink vodka sauce \$ 21.00

### Side order \$ 6.00

mashed potatoes, jasmine rice, vegetables (sauteed or steamed)  
french fries, asparagus, roasted sweet potatoes



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## Appetizer

Sopa de Disepoli  
vegetables soup \$ 6.00

Chorizos a la Parrilla  
Argentinian grilled sausage served with chimichurri sauce \$ 6.00

LaBoca Empanadas  
The famous argentinian dish with  
your choice of two homemade turnover  
ham & cheese, spinach, chicken or beef \$ 9.00

Tartar de Atun  
Ahi tuna tartar marinated in light  
citric Soy sauce over fresh avocado  
topped with toasted pistachio \$ 15.00

Tabla Espanola  
Cheese board:  
manchego, fontina, grana padano, roquefort, prosciutto  
di parma, grapes and peanuts \$ 24.00

Picada de Barrio  
Our grilled dish made with skirt steak, chicken, molleja  
Sausage, onions and red pepper \$ 25.00

## Salads

Mixtura de Verdes  
Mixed greens, cherry tomatoes served with  
lemon and olive oil vinaigrette \$ 7.00

Ensalada Caprese  
Fresh mozzarella, tomatoes and balsamic vinegar \$ 9.00

Ensalada Griega  
Greek salad, romaine lettuce, feta cheese, kalamata olives  
Cucumber, red pepper and cherry tomatoes \$ 9.00

Ensalada Caesar  
Romaine lettuce, savory croutons, parmesan cheese  
served with caesar dressing \$ 9.00

Ensalada del Puerto  
Mixed greens, arugula, blue cheese, walnuts, grapes  
Served with red tangerine vinaigrette \$ 9.00

Add to your salad with:  
Chicken \$5.00, Shrimps \$6.00, Tuna \$6.00, Beef \$8.00

Consuming raw or undercooked meat, eggs, poultry or  
Seafood increase your risk of contracting a foodborne  
Illness-especially if you have certain medical conditions.

