

EL ENTREMÉS - APPETISERS

Aceitunas Mixtas ✓ Marinated mixed olives.	3.95
Pan Caliente ✓ Warm bread served with a pot of garlic butter.	4.95
Pan de Ajo ✓ Toasted garlic ciabatta slices, served with salad.	4.50
Pan de Ajo y Queso ✓ Garlic ciabatta slices topped with melted cheese, served with salad.	4.95
Pan con Tomate ✓ Toasted ciabatta slices topped with cherry tomato, garlic & basil sauce, finished with balsamic reduction. Add serrano ham 1.50 extra.	4.95
La Boca Nachos ✓ Nachos topped with melted cheese, jalapeños, guacamole, spicy tomato salsa & sour cream.	7.95 12.95
Plato Compartir A sharing platter for two, with serrano ham, manchego cheese, sliced bread & mixed olives. Served with a blend of extra virgin olive oil, anchovy aioli & side salad.	13.95

LOS BOCADILLO - STARTERS

Ensalada Dulce ✓ Caramelised goats cheese, crunchy salad & strawberry, drizzled in sweet balsamic dressing. Served with toasted ciabatta.	8.95
Empanadas Argentinian pasties filled with spiced beef. Served with salad & homemade barbecue sauce.	7.95
Provoleta ✓ Argentinian cheese, baked gooey with red onion marmalade. Served with toasted ciabatta.	8.95
Pate de Figado de Frango Chicken liver pâté with garlic & honey. Served with red onion jam & toasted ciabatta slices.	8.95
Mejillones a la Crema Black mussels in fresh tomato, parsley, garlic & paprika white wine sauce. Served with toasted ciabatta.	8.95
Calamari de Anchova Lightly battered coated calamari rings. Served with homemade anchovy aioli.	8.95
Gambas con Chimichurri Garlic & chilli king prawns cooked with paprika & chimichurri sauce. Served with toasted ciabatta.	9.95
Fritura Mixta Deep-fried king prawns & squid rings, lightly dusted with sweet paprika flour & served with homemade anchovy aioli.	11.95

LABOCA

CARNE - STEAK

30 days dry aged for best possible taste & flavour. Grilled to your choice & served with rustic fries, chimichurri sauce & grilled mixed peppers. Steaks are gluten free & brushed with our own blend of rosemary & paprika butter. Sauce is served separately.

Sirloin 6oz	18.95
Rump 10oz	22.95
Sirloin 10oz	27.95
Ribeye 10oz	27.95
Fillet 8oz	29.95
T-Bone 16oz	32.95
Tomahawk 1.1kg /39oz	69.95

SALSA - STEAK SAUCE 3.95 each

Salsa Especial Spicy tomato sauce with garlic & chimichurri. A traditional Argentine spicy sauce with parsley, garlic, olive oil, paprika & chilli flakes.
Perejil y Queso Azul Blue cheese & parsley in a creamy sauce.
Salsa de Pimienta Green peppercorns in a creamy sauce.
Salsa Diane Creamy mushroom & brandy.
Jugo de Vino Tinto A rich jus made with beef stock, red wine & redcurrants.

STEAK & WINE

Enjoy a 30-day dry-aged 39oz (approx 1.1kg) TOMAHAWK STEAK served with double fries, chimichurri & salad, plus a bottle of prosecco or house wine...
Share it or 'GO SOLO'! 84.95

CARNE A LA BRASA - MIXED GRILL

Pollo y Chuleta de Cordero	25.95
Mixed platter of grilled lamb chop, spicy chicken wings, chicken skewers & chorizo. Served with grilled mixed peppers & onion, rustic fries & chimichurri sauce.	
Plato de La Boca	32.95
Mixed meat platter with 6oz Sirloin*, lamb chop, spicy chicken wings, chicken skewers & chorizo. All grilled & served with grilled mixed peppers & onion, rustic fries & chimichurri sauce. *Upgrade the 6oz steak for 8oz fillet for an additional £12.	

FUERA DE LA PARILLA - MAINS

Cannelloni de Queso y Espinacas ✓	14.95
Pasta tubes filled with spinach, goats cheese & sundried tomatoes. Baked in a creamy & cheesy tomato sauce.	
Risotto de Bife	17.95
Creamy risotto paired with slow-cooked beef, tomato & manchego cheese. Served with garlic bread.	
Panceta de Cerdo	17.95
Slow-roasted belly of pork cooked with chilli, ginger, garlic, onion & celery. Served with creamy mashed potato & a honey sauce.	
Pollo a la Parilla	18.95
Marinated and grilled breast of chicken, served alongside spicy chicken wings. Served on garlic mushrooms, bacon & green beans.	
Lubina con Gamba	21.95
Pan-fried sea bass fillet served on a bed of creamy dill sauce with king prawns & mussels. Served with green beans & toasted pine nuts.	
Risotto de Mare	21.95
Creamy risotto with king prawns, mussels & manchego cheese topped with pan-seared sea bass. Served with garlic bread.	

HAMBURGUESA - BURGERS

Glazed brioche bun served with rustic fries...	
Burguesa Azul	17.95
Dry-aged beef steak mince, topped with red onion marmalade, blue cheese & fresh mixed leaves.	
Burguesa de Humo	17.95
Dry-aged beef steak mince, served with smoked bacon, melted cheddar cheese, lettuce & tomato.	
Burguesa de Pollo	15.95
Breaded & deep-fried chicken breast with melted cheddar cheese, lettuce, tomato & creamy Chipotle sauce.	
Burguesa de Halloumi ✓	15.95
Breaded & deep-fried halloumi pattie with lettuce & spicy tomato chutney.	

ALLERGY STATEMENT

Food or drink we serve may contain, or come into contact with, gluten, dairy or nuts. Please inform us of any food allergies before ordering - so we may take extra care to avoid cross contamination. Some dishes may be made dairy free, please ask.
✓ Suitable for vegetarians.

GUARNICIÓN - SIDES

Mixed House Salad ✓	3.95
Rustic Skin on Fries ✓	3.50
Sweet Potato Fries ✓	4.95
Mashed Potato ✓	4.95
Roast Potatoes ✓	4.95
Papas Fritas Desordenadas	6.95
Fries covered with melted cheese & bacon.	
Vegetable Medley ✓	6.95
Pan-seared green beans, peppers, carrot & red onion.	
Creamy Spinach ✓	6.95
Wholeleaf spinach with garlic, onion & Manchego cheese.	
Mushrooms ✓	6.95
Cooked in a creamy garlic & chilli sauce.	
Grilled Chorizo	6.95
Chicken Wings	6.95
Spicy fried chicken wings.	
Ensalada de Aguacate ✓	7.95
Fresh avocado, cherry tomatoes, cucumber, red onion, herbs & homemade dressing.	
Fried Halloumi ✓	8.95
Deep-fried halloumi cheese. Served with a homemade spicy barbecue sauce.	
Chicken Skewers	8.95
King Prawns	9.95
Cooked with chilli & garlic.	
Lamb Chops	11.95

EL POSTRE - DESSERT

All our desserts are home made.	
Chocolate Pega Joso	8.95
Homemade chocolate brownie, served warm with salted caramel ice cream.	
Pastel de Ferrero Rocher	8.95
Bailey's infused baked cheesecake, coated in chocolate & hazelnuts. Served with Madagascan vanilla ice cream.	
Churros con Dulce de Leche	6.95
Freshly fried doughnuts, rubbed in cinnamon & sugar, served with milk caramel sauce & strawberry.	
La Leche Helada	5.95
Any two scoops of Madagascan vanilla, salted caramel or chocolate ice cream.	
Sorbet	5.95
Any two scoops of lemon or raspberry sorbet.	

LUNCH MENUS

Lunch	from £7.95
Available Monday to Saturday: 12-5pm.	
Sunday Lunch	from £16.95
Available Sunday: 12-5pm.	

LA BOCA STEAKHOUSE | 1 NETHER HALL ROAD | DONCASTER | DNI 2PH

TEL: 01302 957924 EMAIL: eat@labocadoncaster.co.uk WEBSITE: www.labocadoncaster.co.uk

PLEASE NOTE: A discretionary service charge of 10% is added to your bill, which is shared between staff - thank you for understanding.

Please rate us on
TripAdvisor or find us on
social media:
@LaBocaDoncaster



SPARKLING WINE & CHAMPAGNE

Prosecco³	125ml 7.95	75cl 27.95
Sparkling Italian Rosé³	75cl 29.95	
Brut Imperial - MOET & CHANDON	75cl 64.95	
<i>Slight apple & yeasty nose with long rich flavours of biscuit, toasty fruits.</i>		
Special Cuvee Brut¹ - BOLLINGER	75cl 79.95	
<i>Stylish & concentrated with quite a weight of pinot fruit on the palate.</i>		
Cuvee Rosé² - LAURENT PERRIER	75cl 99.95	
<i>French champagne. Fresh & zingy, soft fruit flavour using the Pinot Noir grape.</i>		

RED WINE

House Red	175ml 5.95	250ml 6.95	75cl 18.95
Merlot^c	175ml 6.95	250ml 7.95	75cl 19.95
<i>Italy - This Italian Merlot derives its name from the homonymous vine. Ruby red colour, intense winery fragrance, dry full & well balanced taste.</i>			
Shiraz^c	175ml 7.50	250ml 8.50	75cl 21.95
<i>SPEARWOOD Australia - Youthful & juicy with lots of berry fruit & touch of spice.</i>			
Rioja^D	175ml 8.50	250ml 9.50	75cl 24.95
<i>MEDIEVO CRIANZA Spain - A concentrated & brooding mid- to full-bodied red wine that has a solid structure of tannin.</i>			
Malbec^c	175ml 8.75	250ml 9.75	75cl 25.95
<i>DEAD MAN'S DICE Mendoza, Argentina - Deep & vibrant with an intense aroma of plum, damson & dark chocolate.</i>			
Cabernet Sauvignon^c			75cl 21.95
<i>LAS ONDAS Chile - Impressive dark wine full of mint & blackcurrant on the palate.</i>			
Malbec^c			75cl 29.95
<i>ANDEAN VINEYARDS Argentina - A mid-bodied, warm red with a good attack of damson & spice aromas. Characterised by dark fruit notes & herbal aroma.</i>			

WINE TASTE GUIDE

White & Rosé
Scale of 1-9: 1 being very dry, through to 9 having dessert wine level of sweetness.

Red Wine
On a scale of A-E: A being lighter through to E being full-bodied.

SPECIALITY WINES

Please ask your server for our specialist wine list.

GIN CORNER Mixers not included.

Gordon's	3.95	Tanqueray Sevilla	4.95
Gordon's Pink	4.25	Whitley Neil	4.50
Bombay Sapphire	4.25	<i>Raspberry; Rhubarb & Ginger; Parma Violet.</i>	
Bombay Bramble	4.50	Bloom	4.75
Tanqueray	4.25	Hendrick's	5.95
Tanqueray No.10	4.95	Monkey 47	6.95

LABOCA

WHITE WINE

House White	175ml 5.95	250ml 6.95	75cl 18.95
Pinot Grigio¹	175ml 6.95	250ml 7.95	75cl 19.95
<i>CA NOVA Italy - Crisp, fresh white wine with touches of ripe pear & apple.</i>			
Sauvignon Blanc²	175ml 6.95	250ml 7.95	75cl 19.95
<i>LAS ONDAS Chile - Fresh citrus on the nose with clean acidity on the palate.</i>			
Sauvignon Blanc²	175ml 8.95	250ml 9.95	75cl 27.95
<i>MARLBROUGH New Zealand - Zesty white with ripe tropical notes & a smooth palate.</i>			
Chardonnay²			75cl 21.95
<i>GRAPEFUL DEAD Australia - Dry & lively with some pear & spice aromas on the palate.</i>			
Gavi¹			75cl 29.95
<i>TERRE DEL BAROLO Italy - Crisp, dry white wine, light & elegant with a long nutty finish.</i>			

ROSÉ WINE

House Rosé	175ml 5.95	250ml 6.95	75cl 18.95
Tempranillo²	175ml 6.95	250ml 7.95	75cl 19.95
<i>CASTILLODE PIEDRA Spain - Off-dry rosé with tempting strawberry fruit flavours.</i>			
Zinfandel³	175ml 7.50	250ml 8.50	75cl 21.95
<i>BAD EYE DEER USA - Medium sweet & bursting with summer berry fruit flavours.</i>			

BEER & CIDER

Estrella Damm	1/2 Pint 3.50	Pint 5.75
La Boca Lager	1/2 Pint 2.95	Pint 4.95
La Boca Ale	1/2 Pint 3.25	Pint 5.50

San Miguel	660ml Bottle 6.95
Peroni	330ml Bottle 3.95
Corona	330ml Bottle 3.95
Budweiser	330ml Bottle 3.50
Brooklyn	330ml Bottle 3.50
<i>Low alcohol</i>	
Magners	568ml Bottle 5.95
<i>Original</i>	
Kopparberg	500ml Bottle 6.95
<i>Mixed Fruit</i>	

SOFT DRINKS

Draught	Small 2.50	Large 3.95
<i>Pepsi; Diet Pepsi; Lemonade.</i>		
Fruit Juice	Small 2.50	Large 3.95
<i>Orange; Apple; Pineapple; Cranberry.</i>		
Appletiser	275ml 3.45	
J20 Orange & Passionfruit;	275ml 3.45	
<i>Apple & Mango; Raspberry & Apple.</i>		
Fever-Tree Tonic	200ml 1.50	
<i>Classic Tonic or Slimline.</i>		
Harrogate Water	330ml 2.50	750ml 3.95
<i>Still or Sparkling.</i>		

COCKTAILS

Che!	8.95
<i>Amaretto, vodka, cranberry & lime.</i>	
Amaretto Sour	8.95
<i>Citrus elements blended with Amaretto.</i>	
La Posta Margarita	8.95
<i>Tequila, Blue Curaçao & lime.</i>	
Strawberry Daiquiri	8.95
<i>Rum, strawberry purée & lime.</i>	
Aperol Spritz	8.95
<i>Prosecco, Aperol & soda.</i>	
Piña Colada	8.95
<i>White rum with pineapple juice, coconut syrup & milk/cream.</i>	
Caipirinha	9.95
<i>Cachaça, brown sugar & fresh lime.</i>	
Bahia Blanca	8.95
<i>Blue Curaçao, vodka, pineapple juice & coconut syrup.</i>	
Buenos Aires	8.95
<i>Malibu with rum, cranberry & pineapple juice.</i>	
Bahama Mama!	8.95
<i>Malibu & rum with orange juice, pineapple juice, grenadine syrup & coconut.</i>	
Mojito	8.95
<i>Cocktail royalty, blending white rum, lime juice, sugar, soda water & fresh mint.</i>	
Strawberry Mojito	8.95
<i>White rum, strawberry syrup, lime juice, sugar, soda water & fresh mint.</i>	
El Jefe	8.95
<i>Tanqueray No.10, lemon, grapefruit & orange bitters.</i>	
Maracuya	9.95
<i>Tanqueray, lemon, passionfruit & Prosecco.</i>	
La Fresa	8.95
<i>Gin, elderflower, lemon & strawberry syrup, fresh strawberries & lemonade.</i>	
El Baya	9.95
<i>Bombay Bramble, Crème de cassis, fresh berries & lemon.</i>	
Espresso Martini	8.95
<i>Tia Maria, vanilla syrup & shot of espresso.</i>	
Porn Star Martini	8.95
<i>Vodka, passionfruit syrup, vanilla syrup, pineapple juice & a shot of Prosecco.</i>	
Antiquado	9.95
<i>Our take on the classic 'Old Fashioned' cocktail.</i>	
Long Island Ice Tea	9.95
<i>75ml of mixed spirits, lemon & dash of cola.</i>	

MOCKTAILS

Gringo	6.95 each
<i>Orgeat syrup, lime juice, pineapple juice & grenadine.</i>	
Los Agrios	
<i>Lemon juice, orange juice, passionfruit syrup & grenadine.</i>	
Piña Colada	
<i>A blend of pineapple juice, coconut syrup & milk/cream.</i>	
Virgin Mojito	
<i>Lemonade, fresh mint, fresh lime & brown sugar.</i>	
Strawberry Mojito	
<i>Lemonade, strawberry purée, fresh mint, fresh lime & brown sugar.</i>	

WHISKEY Mixers not included.

Southern Comfort	3.95	Bulleit Bourbon	5.50
Famous Grouse	3.50	Wild Turkey	5.95
Jack Daniels	3.95	Bulleit Rye	6.50
J.D. Honey	4.50	Auchentoshan	6.50
Jameson	4.50	Chivas Regal	6.95
Jim Beam	4.50	Laphroaig	6.95

VODKA Mixers not included.

Smirnoff Red	3.95	Grey Goose	6.95
Absolut	4.50	Belvedere	6.95
Absolut	4.95	AU Vodka	6.95
<i>Mandarin, Mango or Raspberry.</i>		<i>Raspberry, Red Cherry, Black Grape or Blue.</i>	
Ciroc	5.25		
<i>Mango, Red Berry or Summer Fruits.</i>			

RUM Mixers not included.

Malibu	3.50	House Brandy	3.95
Bacardi	3.95	Courvoisier	7.95
House Spiced	3.95	Remy Martin Cognac	8.95
Captain Morgan	3.95	XO Brandy	11.95
Sailor Jerry	4.50		
Old J Spiced	4.95		
Mount Gay	4.95		
Kraken Black	4.95		
Havana Club 7	5.95		

BRANDY Mixers not included.

HOT DRINKS

Espresso	1.95
Double Espresso	2.50
Americano	2.95
Macchiato	2.75
Cappuccino	3.50
Café Latte	3.50
Mocha	4.25
Hot Chocolate	4.25
<i>With optional whipped cream.</i>	
Regular Tea	1.95
Green Tea	2.50
Peppermint Tea	2.50

LIQUEUR COFFEE

Liqueur (50ml) infused fresh black coffee with sugar syrup & topped with double cream...

Irish Coffee; Baileys; Brandy; Tia Maria; Jamaican Tia Maria & Rum.	£7.95 each
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PORT

Cockburn's	4.95
Sandeman	5.95
Taylor's Reserva	9.95