

set menu

2 course **£21.95** | 3 course **£27.95**
Monday–Thursday from 3pm
Saturday 12pm–4pm

**30-DAY
DRY-AGED
STEAKS**

**STEAK
SAUCE**

*Salsa Especial
Perejil y Queso Azul
Jugo de Vino Tinto
Salsa de Pimienta
Salsa Diane*

£3.95

STARTERS

La Boca Nachos^v

Nachos topped with melted cheese, jalapeños, guacamole, spicy tomato salsa & sour cream.

Pan de Ajo y Queso^v

Garlic ciabatta slices topped with melted cheese, served with salad.

Pâté de Figado de Frango

Chicken liver pâté with garlic & honey. Served with red onion jam & toasted ciabatta slices.

Empanadas

Argentinian pasties filled with spiced beef. Served with salad & homemade barbecue sauce.

Gambas con Chimichurri

Surcharge **£4.95**

Garlic & chilli king prawns cooked with paprika & chimichurri sauce. Served with toasted ciabatta.

MAINS

Sirloin 6oz

Sirloin 10oz

Surcharge **£6.95**

Rump 10oz

Surcharge **£3.95**

Ribeye 10oz

Surcharge **£6.95**

Burguesa de Humo

Dry-aged beef steak mince burger. Served on a glazed brioche bun with smoked bacon, manchego cheese, lettuce & tomato. Served with rustic fries.

Risotto de Bife

Creamy slow-cooked beef risotto with tomato & manchego cheese. Served with garlic bread.

Panceta de Cerdo

Slow-roasted pork belly cooked with chilli, ginger, garlic, onion & celery. Served with honey sauce & mashed potato.

Cannelloni de Queso y Espinacas^v

Pasta tubes stuffed with spinach, goats cheese & sun-dried tomato, baked with creamy tomato & mozzarella cheese.

DESSERT

La Leche Helada

Any two scoops of vanilla, chocolate or salted caramel ice cream.

Churros con Dulce de Leche

Freshly fried doughnuts, rubbed in cinnamon & sugar. Served with milk caramel sauce & strawberry.

Chocolate Pega Joso

Homemade chocolate brownie, served warm with salted caramel ice cream.