

LA BOCA

Valentines Menu

Starters

- Fritura Mixta** 12.95
Deep-fried king prawns & squid rings, lightly dusted with sweet paprika flour. Served with homemade anchovy aioli.
- Pan Fried Scallop & King Prawn** 12.95
Pan seared scallops with chimichurri marinated king prawns. Served with pea puree, apple batons and pickled beetroot.
- Empanadas** 9.95
Argentinian pasties filled with spiced beef. Served with salad & homemade barbecue sauce.
- Provoleta** 9.95
Argentinian cheese, baked gooey with red onion marmalade. Served with toasted focaccia.
- Goats Cheese & Figs** 9.95

Mains

- Lamb al Asador** 29.95
Chimichurri marinated lamb shank, charred and slow braised. Served with carrot puree, creamy mashed potato, charred asparagus & a rich lamb jus.
- Panceta de Cerdo** 21.95
Slow-roasted belly of pork cooked with chilli, ginger, garlic, onion & celery. Served with creamy mashed potato & a honey sauce.
- Lubina** 27.95
Served with asparagus, baby potatoes, spinach & a creamy dill sauce.
- Lobster Risotto** 34.95
Half a lobster with mussels, creamy risotto & parmesan. Served with toasted garlic bread.

Sides

- Creamy Spinach** 6.95
Wholeleaf spinach with garlic, onion & parmesan.
- Mushrooms** 6.95
Cooked in a creamy garlic & chilli sauce.
- Grilled Chorizo** 7.95
- Fried Halloumi** 8.95
Deep-fried halloumi cheese. Served with a homemade spicy barbecue sauce.
- Mac & Cheese** 7.95
A baked rich & creamy cheese sauce with macaroni.
- Pan Fried Asparagus with Pine Nuts** 7.50
Garlic & herb pan fried asparagus with roasted pine nuts.
- Tenderstem Broccoli & Sesame Seeds** 6.95
Buttered tender stem broccoli topped with toasted sesame seeds.

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, thyme & paprika butter. Sauce is served separately.

- Sirloin 10oz** 29.95
Ribeye 10oz 29.95
Fillet 8oz 31.95
T-Bone 20oz 41.95
Tomahawk 1.1kg /39oz 74.95

Wagyu (Pre order only)

- Sirloin 10oz** 34.95
Fillet 8oz 39.95

Surf & Turf (Additional)

- Half Lobster** 21.95
Full Lobster 39.95

Steak, Wine & Lobster 125.00

Our signature Tomahawk steak served with the decadence of a full lobster, 2 portions of rustic fries, 2 sauces, chimichurri and a side salad. Enjoyed with a bottle of house wine or prosecco.

Steak Sauce

- Salsa Especial** 3.95
Spicy tomato sauce with garlic & chimichurri. A traditional Argentine spicy sauce with parsley, garlic, olive oil, paprika & chilli flakes.
- Perejil y Queso Azul** 3.95
Blue cheese & parsley in a creamy sauce.
- Salsa de Pimienta** 3.95
Green peppercorns in a creamy sauce.
- Salsa Diane** 3.95
Creamy mushroom & brandy.
- Bone Marrow Gravy** 3.95
Slow cooked bone marrow with red wine & spices.

Mixed Grill

- Plato de La Boca** 34.95
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 £10.

Desserts

- Chocolate Pega Joso** 8.95
Homemade chocolate brownie, served warm with salted caramel ice cream.
- Churros con Dulce de Leche** 8.50
Freshly fried doughnuts, rubbed in cinnamon & sugar, served with milk caramel sauce & vanilla ice cream.
- Berry Love** 8.95
Homemade mixed berry cheesecake, beautifully layered and served with raspberry sorbet.