

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[✓]

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

Pan de Ajo y Queso[✓]

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[✓]

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.

sunday lunch

Sunday from 12pm–5pm
Last sitting 3:30pm

MAIN COURSE

Sirloin of Beef **£17.95**

Accompanied with either mashed or roast potatoes, a selection of roasted carrots, red onion & seasonal greens. Served with a homemade Yorkshire pudding & rich gravy made with beef stock, red wine & redcurrants.

Slow-Roasted Pork Belly **£17.95**

Accompanied with either mashed or roast potatoes, a selection of roasted carrots, red onion & seasonal greens. Served with a homemade Yorkshire pudding & rich jus made with a fruity pork stock.

Chicken Breast **£17.95**

Stuffed with spinach, Argentine provolone cheese & sun-dried tomatoes, accompanied with either mashed or roast potatoes, with a selection of roasted carrots, red onion & seasonal greens. Served with a homemade Yorkshire pudding and a choice of either a rich gravy made with beef stock, red wine & redcurrants or a rich jus made with a fruity pork stock.

French-Trimmed Lamb Chops **£19.95**

Accompanied with either roast or mashed potatoes, a selection of roasted carrots, red onion & seasonal greens. Served with a homemade Yorkshire pudding & a rich gravy made with beef stock, red wine & redcurrants.

[✓] Suitable for vegetarians.

EXTRA SIDES

Homemade Yorkshire Pudding & Gravy **£4.95**

Roasted Vegetables[✓] **£4.95**

Additional side of roasted vegetables consisting of roasted carrots, red onion & seasonal greens.

DESSERT

Churros con Dulce de Leche **£4.95**

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

Chocolate Pega Joso **£4.95**

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