



For Starts

BREAD & CHIMICHURRI 4.50
Fresh basket of bread and our homemade chimichurri sauce, olives & butter. Per up to 4 people. Extra serving will be complimentary.

EMPANADA 4.25 each
A traditional homemade Argentinian turnover filled with your choice of beef, chicken, ham & cheese, spinach & cheese, or corn & cheese.

CHORIZO 4.75 each
Argentinian beef and pork sausage.

MORCILLA 4.75 each
Argentinian blood sausage.

MOLLEJAS AL JEREZ O A LA PARRILLA 15.95
Choose Sweetbreads sautéed in a reduction of Jerez wine or just grilled.

RABAS MIXTAS 17.95
Fried calamari with shrimp and vegetables with a touch of garlic.

PROVOLETA 10.95
Grilled Provolone cheese with a slice of tomato, olive oil & oregano.

LANGOSTINOS "AL AJILLO" 15.95
Sautéed shrimp in garlic & mild peppers.

CHAMPIGNONES A LA PROVENZAL 10.95
Sliced mushrooms sautéed in white wine, garlic, and a touch of lemon.

PULPO "LA RIBERA" 18.95
Marinated Octopus sautéed with olive oil, garlic, parsley, potatoes & paprika.

SOUP OF THE DAY

Bowl 8.95
Cup 6.95

Salads

Dressing: Olive oil & balsamic vinegar

ENSALADA MIXTA 9.95
Mixed greens, tomatoes, and onions.

ENSALADA MIXTA LA BOCA 10.95
Mixed greens with baby mandarins, figs, walnuts, and Roquefort cheese.

QUINQUELA (serves two people) 21.95
Mixed greens, tomatoes, hearts of palm, carrots, onions, hard boiled eggs and avocado.

FILETE DE TOMATE AL ROQUEFORT 11.95
Two thick slices of tomato topped with a creamy Roquefort cheese over a bed of mixed greens.

From the Grill

PREMIUM AND NATURAL BEEF, GRILLED TO PERFECTION IN AN ARGENTINIAN STYLE ALL 12 OZ. CUTS.

Choose one of these sides: Fries "a la provenzal" (garlic & parsley), homemade mashed potatoes, saffron rice, or steamed vegetables.

CHURRASCO 39.95
Legendary Sirloin Center Cut.

BIFE ANCHO (14oz) 48.95
Bone-in Rib Eye steak.

ENTRAÑA 36.95
Our Signature Skirt Steak.

PICAÑA 34.95
Northern Argentina's favorite Culotte Cut, served sliced.

ASADO DE TIRA 34.95
Grilled Beef Short Ribs, flanken cut and bone-in.

Meant To Be Shared

PREMIUM AND NATURAL BEEF GRILLED TO PERFECTION IN AN ARGENTINIAN STYLE

Choose one of these sides: Fries "a la provenzal" (garlic & parsley), homemade mashed potatoes, saffron rice, or steamed vegetables.

ENTRAÑA 69.95
Our signature skirt steak. Serves two people.

PARRILLADA "EL CONVENTILLO"
A combination of short rib, skirt steak, culotte cut, chicken breast, chorizo sausage, blood sausage and sweetbreads served on a sizzling platter
Serves two people 68.95

CHURRASCO
Legendary sirloin center cut, sliced, and served on a sizzling platter
Serves two people 74.95
For three people add 37.95

PICAÑA
Northern Argentina's favorite whole culotte, sliced and served on sizzling platter
Serves two people 68.95
For three people add 32.95

Old Favorites

PECHUGA DE POLLO 32.95

Grilled chicken breast sautéed in one of our home-made sauces:

- **Al Champignon:** Mushroom & white wine sauce.
- **A la Crema de cilantro:** Cilantro cream sauce.

Served with Noisette potatoes.

PICAÑA “AL ROQUEFORT” (12 oz) 42.95

Northern Argentina’s favorite Culotte cut, grilled to perfection then sliced and topped with a Roquefort cream cheese sauce & three tiger shrimp. Served with Argentinian fries.

LOMO

The leanest and the most tender steak, Filet Mignon grilled and sautéed in one of our authentic sauces:

- **Malena:** Reduction of Malbec wine sauce.
- **Hongos Porcini:** Porcini Mushrooms in a Malbec wine sauce.
- **A la Pimienta:** Black peppercorn in a Malbec wine sauce.
- **Al Roquefort:** Roquefort Cheese cream sauce.

12 oz 48.95

8 oz 42.95

Served with Noisette potatoes.

Pastas

Made with homemade noodles & sauces

RAVIOLES MABEL 18.95

Raviolis filled with your choice of beef or ricotta cheese in a fresh tomato sauce with garlic and basil.

CANELONES 18.95

Cannellonis filled with spinach, mozzarella, and ricotta cheese in a white cream sauce topped with a fresh tomato sauce.

FETTUCCHINI CUATRO QUESOS 21.95

Fettuccini pasta in a Roquefort, smoked mozzarella, parmesan and Reggiano cheese cream sauce.

SPAGUETTI 17.95

Spaghetti pasta in a fresh tomato sauce with garlic and basil or in a white cream sauce.

FETTUCCHINI LA BOCA 19.95

Fettuccini pasta in a fresh tomato sauce topped with pesto (basil, garlic, parmesan cheese, walnut & olive oil).

Complement any pasta with a side:

Grilled chicken breast add 8.95

Grilled skirt steak add 12.95

Shrimp add 11.95

Grilled salmon add 14.95

Milanesas

Served with fries “a la provenzal” (garlic & parsley),

MILANESA DE POLLO O CARNE 21.95

Breaded thin cut of chicken breast or beef.

MILANESA “A CABALLO” 23.95

Breaded thin cut of chicken breast or beef with two fried eggs on top.

MILANESA NAPOLITANA 24.95

Breaded thin cut of chicken breast or beef topped with fresh tomato sauce, ham, and melted mozzarella cheese.

From the Sea

MAHI-MAHI CON SALSA DE MANGO 29.95

Fresh Mahi-Mahi sautéed in a fresh mango sauce. Served with mashed potatoes.

SALMON CON CAMARONES A LA PROVENZAL 32.95

Grilled Salmon & Shrimp sautéed in butter, olive oil, garlic, and white wine. Served with mashed potatoes and vegetables.

CAMARONES “LA BOCA” 34.95

Shrimp stuffed with cheese and red bell pepper & wrapped in bacon. Served over a bed of green onion cream sauce with saffron rice and vegetables.

Extra Sides

Argentinian fries 4.95
Mashed potatoes 4.95
Saffron rice 4.95
Noisette potatoes 4.95

Steamed vegetables 5.95
Asparagus 5.95
Any side of our sauces 4.95

Puerto La Boca Restaurant has been serving San Diego in the beautiful neighborhood of Little Italy since 2005.
We look forward to best serve you! Enjoy it!

DINNER
MENU