



Menu

Starters:

- **Soup of the day** – 35 NIS
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- **Fresh Sea Fish Ceviche** – 65 NIS
- **Peruvian-Style Sashimi** – slices of fish, served with fennel, radish, baby leaf greens and cherry tomatoes.-66 nis
- ***Recommended by the Chef: a shot of authentic Arak on the side** – 15 nis
- **Foie Gras** – served on brioche bruschetta, with fruit carpaccio in toffee sauce – 78 NIS.
- **Mexican Chicken Salad** – with apple vinaigrette – 49 NIS.
- **Baby Leaf Green Salad** – cranberries, roasted almonds, apples in balsamic dressing and roasted coconut – 41 NIS.
- **Bruschetta de Asado** – caramelized asado in Texan sauce – 56 NIS.
- **Tortellini de Joao** – beef tortellini served with cream of artichoke – 46 NIS.
- **Tortilla de La Boca** – vegetarian, filled with hardboiled egg, guacamole and vegetables – 49 NIS.
- **Hot Mushroom Salad** – a mushroom mix sautéed with sweet chili cream – 52 NIS.
- **Chicken Enchilada** – filled with chicken strips and vegetables – 58 NIS.
- **Cocktail Chorizo** – Argentinian chorizo (sausages), cherry tomatoes, green onion, pesto, olive oil and balsamic vinegar – 45 NIS.
- **Mollejas** (sweetbreads) – eggplant carpaccio, balsamic vinegar, a hint of tahini and roasted almonds – 59 NIS.
- **Liver Pâté Macaron** – with seasonal fruit marmalade – 48 NIS.
- **Our House focaccia** – served with dips by the Chef – 18 NIS.
- **Sirloin Carpaccio** – served with radish, peanuts and arugula – 55 NIS



Menu

- **Entrées:**
- **Bife (Beef) Ancho** – entrecote cut, served with crispy potatoes, garlic confit and demi-glace sauce – 127 NIS.
- **Bife (Beef) De Chorizo** – a 250 gr. cut of dry-aged sirloin, served with a cream of orange root vegetables, along with Portobello mushrooms – 124 NIS.
- **Pullet Chicken Cuts** – with Brazilian sauce, served with sautéed rice and vegetables – 72 NIS.
- **Lamb Spare Ribs** – served with paella (Spanish rice) – 98 NIS.
- **Asado Feedlot** – served with Texan barbeque sauce – 95 NIS.
- **Hamburguesa (Hamburger)** – served with pickled jalapeño, cornichons, basil aioli and crispy potatoes – 65 NIS.
- **Breast of Mallard** – served with a cream of orange root vegetables and mango chutney – 98 NIS.
- **Pappardelle Melanzane** – with roasted eggplant, roasted bell peppers, cherry tomatoes and garlic confit, in pomodoro sauce – 59 NIS.
- **Mixed Parrilla for Two** – mixed grill: entrecote, lamb chops, pullet chicken and chorizo. Served with crispy potatoes and a green leaf salad – 269 NIS.
- **Ravioli Trio** – 3 types of ravioli (eggplant, sweet potato and artichoke) with a vegetable broth-based sauce – 64 NIS.
- **La Boca Fish** – served with chimichurri sauce – 98 NIS.
- **Salmon** – playa de Carmel style fish – 94 NIS.
- **Gnocchi Mollejas** – curry, chestnut and mushroom gnocchi with a spicy yellow curry sauce – 99 NIS.

- **Chef's Sample Meal: Tapas by the Chef**
- **225 NIS**
- **The meal requires the consent of all diners.**