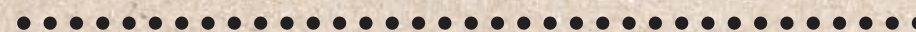


CHOCOTORTA	12
Espresso, caramel and chocolate cake served with macerated mixed berries	
PROFITEROLES WITH HONEY CREAM	12
Cream and honey profiteroles with chocolate ganache	
DULCE DE LECHE FONDUE	12
Traditional caramel fondue with chocolate brownies and banana	



BEVERAGES

COFFEE & TEA

FRESH TEA		4.5
Please see drinks menu for options		
COFFEE	Regular	Large
Please see drinks menu for options		4.5 5
JUICE		4.5
Please see drinks menu for options		
BOTTLED WATER		
San Pellegrino Sparkling Mineral Water 750ml		10
Mt. Franklin Still Water 750ml		10

LA BOCA

BAR AND GRILL

150 North Terrace, Adelaide 5000
Reservations phone 8461 0860
www.laboca.com.au

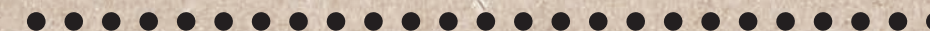
No split accounts. Please note all credit card payments attract a surcharge.
1.25% for Visa / Mastercard and 3.09% for AMEX.



La Boca Bar and Grill is an authentic Argentinean grill house that will change the way you think about barbeque.

Enjoy traditional Argentinean dishes in the heart of the Adelaide CBD. With extensive lunchtime specials and a unique and vibrant atmosphere, we know you will be impressed with this one of a kind dining experience.

La Boca Bar and Grill, the next best thing to being in Argentina.



Open for Lunch and Dinner
Located next door to Stamford Plaza Adelaide

Reservations phone 8461 0860
www.laboca.com.au

PICADA START HERE

PICADA BOARD	18
Local and homemade Charcuterie, smallgoods and cheese board	
SOUTH AUSTRALIAN OYSTERS (4)	15
Fresh South Australian oysters with assorted traditional toppings	
TRADITIONAL BREAD	12
Homemade traditional bread	
WOOD-GRILLED SHEEP CHEESE	14
Wood-grilled sheep cheese and candied almonds	
SOUTH AUSTRALIAN SQUID	18
South Australian grilled squid in garlic, parsley and mild chilli marinade	



The parrilla is our Argentinean grill built over a fire of wood and charcoal that smoulders to infuse the meat with unique flavours.

LA BOCA BURGER	29
Dry aged beef burger with blue cheese aioli, jalapeño relish, grilled bacon and smoked cheddar cheese	
WOOD GRILLED SPACHCOCK	29
Whole grilled spring chicken with traditional lemon and garlic sauce	
LA BOCA PORK RIBS	39
Three-times cooked pork ribs with traditional lemon and garlic sauce	
380 LAMB MIDLOIN	35
380g South Australian lamb mid loin steak	
400 SKIRT STEAK	32
400g South Australian skirt steak	
350 SIRLOIN	34
42 days in-house dry aged South Australian pasture sirloin on the bone	
450 RIB EYE	48
42 days in-house dry aged South Australian pasture rib eye on the bone	

PESCADOS Y VEGETARIANOS

FISH / VEGETARIAN

FISH OF THE DAY	35
Fresh South Australian market fish	
EGGPLANT STEAK	29
Wood grilled eggplant steak with beetroot, baby carrot, spinach and feta salad	



At La Boca Bar and Grill Adelaide, we pride ourselves on offering a traditional Argentinean dining experience. In Argentina people believe in utilising the entire animal so no delicious flavours are wasted. We follow the same ideals with our Asador; your meal will encapsulate the tender meat to enhance your Argentinean dining experience.

ASADOR	40
Your choice of 8-hour wood-fired South Australian Lamb, free range pork or both	
PARRILLADA PLATTER (FOR TWO)	89
South Australian free range pork, lamb asador, skirt steak, traditional pork sausage, saltbush lamb sausage and organic chicken	



GUARNICIONES SIDES

ROOTS SALAD	10
Roasted beetroot and baby carrots warm salad with pine nuts and honey lime dressing	
ROSEMARY FRIES	10
Potato chips seasoned with rosemary salt	
GRILLED CORN ON THE COB	10
Oven roasted corn on the cob with chilli aioli and crispy carrot leaves	

Ask your waiter for our daily specials.

If you have any special dietary requests please speak to the La Boca Bar and Grill staff for further details on menu items options.

HAPPY HOUR MONDAY-FRIDAY

Not just one hour! 4pm - 6pm
\$5 house wine glasses
\$5 local beer pints
\$7 premium beer pints

Enquire about our group bookings for your next event!
Ask your waiter for more details.



AdelaideLaBoca



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La Boca Bar and Grill Adelaide