



SEATTLE RESTAURANT WEEK MENU
BOCA at Queen City Grill

FIRST COURSE

EMPANADAS (2)

The quintessential Argentine appetizer, your choice of beef, chicken, Swiss chard or corn

MAR DEL PLATA SALAD

Grilled romaine hearth, creamy tarragon dressing and topped with wild caught Patagonian shrimp, homemade croutons

MEJILLONES PROVENZAL CON FRITAS – MUSSELS AND FRIES

Pacific Northwest mussels, sautéed with garlic, white wine and parsley, served with fries

SECOND COURSE

CANELONES

Egg crepes filled with sauté swiss chard, shallots ricotta and bechamel, baked in salsa rosa

ENTRANA

A flavorful grass feed skirt steak, a BOCA Restobar's favorite, 12 oz

FILETE ROMANO

Wild caught Canadian rock fish, dipped in egg batter and dusted in flour, pan fried and topped with chimichurri

THIRD COURSE

FLAN

Three milk custard made with our family recipe

CHOCOLAQTE CAKE

Tradition chocolate cake layered with dulce de leche

DON PEDRO

Vanilla ice cream with a shot of whiskey

UPGRADE TO \$50 choice

SECOND COURSE

PARRILLADA FOR ONE PERSON

A select mix of beef cuts, chicken and homemade sausages