

\$10

# **CHARCUTERIE & CHEESE**

S9 EA MEAT choose any number of the daily offerings. Accompanied by whole grain mustard, cornichons, pickled red onion & house-made bread. S9 EA CHEESE choose any number of the daily offerings. Accompanied by jam, fruit & house-made bread. \$36 CHEF'S PICK Let us make decisions while you relax. Comes with all the good stuff. **TAPAS** COLD shot of wild blueberry soup v \$3 house marinated olives ve \$5 Provençal tapenade w/ bread \$8 \$9 house-made ricotta w/Maldon salt, rosemary honey & bread v lemon garlic hummus & za'atar pita chips ve \$8 smoked salmon spread w/bread \$8 \$11 two big shrimp & cocktail sauce HOT chorizo stuffed dates wrapped with bacon \$10 tikka chick peas w/feta yogurt & fresh herb oil 🗸 \$8 crispy cauliflower w/ harissa salt & sumac sauce v \$10 patatas bravas; saucy spiced potatoes w/lime sour cream v \$9 PEI mussels in sofrito broth & bread \$12 lobster meat over saffron risotto \$20

50 North Main Street Wolfeboro, NH LaBocaLLC.com (603) 569-5595

local lamb empanada, merguez style, herb salad

## **ENTREES**

### Thai red curry with jasmin rice

coconut milk, lemongrass, ginger & garlic, red pepper, peas, mushroom w/veggie/shrimp \$25/\$29

#### Beef with basil

an Asian-style beef sauté, with red bell peppers, fresh whole basil leaves, and a delicious sweet and savory brown sauce that uses fresh ginger, garlic and soy. Served over jasmine rice \$31

#### Seared Atlantic salmon

served over julienne vegetables with a lemon caper butter sauce \$29

## **DESSERTS**

## Belgian Chocolate Mousse (gf)

deep delicious chocolate \$10

### **Key Lime Tart**

smooth & creamy, sweet & tart baked onto a gingersnap crust \$8