

La Boca Dinnertime

Our to-go adaptation for feeding our community
Check out our weekly specials on the website!

Starters

Crispy Cauliflower \$9

with harissa salt and served with sumac dipping sauce

Jonah Crab Dip \$12

Stonington, Maine Jonah crab meat, soft cheese, lemon, bay & parmesan served with our bread

Taste of Spain \$14

Thinly sliced Redondo Iglesias Jamón Ibérico, Manchego cheese, Quince paste & La Boca bread

Organic Greens \$9

balsamic vinaigrette, marinated feta cheese, bacon, roasted sunflower seeds & pickled red onion

Kale Caesar \$9

chopped kale, crunchy croutons, zippy Caesar dressing with shredded Parmesan & white anchovy

PLUS

side shoestring fries \$4

loaf of bread \$6 (see our workshop menu for more info)

Chilled Wild Blueberry Soup \$12 (see our workshop menu for more info)

**La Boca Butters make everything taste better,
see our workshop menu for all varieties!**

Procedure for Our Hands-Free Ordering

Please let us know when you place your order if anyone in your party has **allergies** or **ingredients they avoid**.

Much of this menu can be prepared without gluten,
and we also have vegetarian and even some vegan options- just ask!

#1) Give us a ring **BEFORE** the night you want to order. Days in advance are great! Orders placed after 3pm may not be possible. If you don't receive a call or text back promptly, we won't be able to cook for you tonight. We will do our best to answer your call,

but we're only two people ☺ and trying to provide the best customer service we can.

#2) We are practicing what we call "HANDS-FREE" payment and pick-up/delivery. When you order we will establish an invoice and email it to you, also confirming the time for pick-up on the invoice.

Please provide your EMAIL address when you place your order and complete this prior to pick-up or delivery...full instructions on our website menu page.

Entrées

Thai Red Curry

Traditional coconut milk sauce with red curry, lemongrass and ginger mushrooms, green peas and red pepper over jasmine rice and: julienne vegetables \$18 / shrimp \$21 / beef tenderloin \$23

please note: our sauce contains shrimp ingredients! This dish is not suitable for people allergic to shellfish

Roasted Half Chicken

From Common Wealth Poultry in Gardiner Maine, served with shoestring French fries and La Boca Ranch dressing for dipping \$21

Chicken Paella

Saffron rice and tomato sofrito together with marinated chicken thigh, red pepper & peas \$18

Bombay

Seasonal vegetables sautéed in a Tikka Masala sauce made of warming spices, tomato, and onion. Topped with our garlic cloud and fresh green herb oil. Served over jasmine rice (vegan).....\$18....add chicken \$19.....add shrimp \$21

Seared Salmon

Pan-seared salmon served over sautéed julienne carrots and zucchini and summer squashes, topped with a lemon caper butter sauce. \$22

Saffron Risotto with Lobster

Classic arborio rice stirred slowly with saffron, stock and Parmesan cheese topped with a quarter pound of lobster meat gently sautéed in our garlic parsley butter. \$26

Desserts

Key Lime Tart \$7

Smooth, sweet and tart custard baked on top of a gingersnap crust

Triple Berry Shortcake \$10

Tender and buttery lemon zest biscuit, berries tossed with a sprinkle of sugar, fresh whipped cream

Chocolate Mousse \$7

Naturally gluten-free. We use only Belgian chocolate and a couple more ingredients...a chocolate-lover's dream

New York Cheesecake \$7

Creamy & delicious cheesecake baked on a gingersnap crust and drizzled with raspberry puree