

50 North Main Street Wolfeboro, New Hampshire 03894 (603)-581-9729

La Boca Dinnertime

Our to-go adaptation for feeding our community

Starters \$9

Crispy Cauliflower

with harissa salt and served with Sumac dipping sauce

Baby Spinach & Artichoke Dip

baked in the oven and served with sliced fresh bread

Provençal Fromage

a blend of warm soft cheeses, garlic and French herbes de Provence; served with bread

Organic Greens

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

Kale Caesar

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

side shoestring fries & ketchup \$4

Entrees on next page! >>>

Check out our beverage menu, and ask about specials- we are happy to bring you something delicious

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

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

Procedure for Our Hands-Free Ordering:

#1 Give us a ring (any time before you want to dine) and place your order with Liz on the phone.

#2 We'll answer any questions you might have, and find out when you'd like to eat.

#3 We are practicing what we call "HANDS-FREE" payment and pick-up/delivery. When you order we will

- establish an invoice for you which you can pay securely

...from the comfort of your own home computer, or mobile phone... this even takes care of tipping!

Please complete this prior to pick-up or delivery.

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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 \$22

Cuban Pork & Beans

Chunks of slow-braised pork shoulder served over seasoned black beans & rice topped with cilantro sour cream and pickled red onions.
\$19

Chicken Paella

Paella rice seasoned with saffron & tomato sofrito, green peas, red pepper & marinated chicken thigh
\$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.....\$18.....add chicken \$19.....add shrimp \$21

Roasted Half Chicken

Crispy skin, lemon thyme dipping sauce, with shoestring fries or side salad.....\$19

Seared Salmon

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

Beef with Basil

Thinly-sliced beef tenderloin sautéed with red peppers and fresh basil leaves in a brown pan sauce with soy, garlic & ginger. Served with white rice.
\$22

Caldo

Shrimp and mussels cooked in a light but flavorful tomato sofrito broth; crusty bread for dipping.
\$22

Desserts \$7

Renaissance Cake

These flavors make us feel like spring is here... Almond cake, lemon curd and raspberry puree

Slice of Layer Cake

This week's cake is our scratch version of the classic confetti vanilla layer cake & a touch of buttercream- we call it Birthday Cake, whether or not it's your birthday- no one will know.

Chocolate Mousse Cup

Naturally gluten-free and made with no added sugar...this is a chocolate-lover's dream