



This week @ La Boca

Easy Ordering - Call our voicemail (603) 581-9729 and include: first and last name, the DAY & time you'd like your order ready + your email address & your cell phone number for texting.
Please note any allergies for anyone dining!

Passport Dinner Series: week five

Our THIRD region is CHINA

Our dinner menu during this series is limited, you can find it below. Our dinner specials are the two à la carte entrees from the Passport Menu below.

P a s s p o r t à l a c a r t e E N T R É E S P E C I A L S :

DAN DAN NOODLES

*Tender pork shoulder braised in Chinese seasonings, served over lo mein noodles and baby bok choy dressed with a sauce of sesame, soy, garlic and chilis.
La Boca's own chili oil and fried shallots on the side. \$26*

YA YA DUCK

*Tender, whole duck breast served on a bed of La Boca fried rice, studded with egg, green pea, scallion & bean sprouts. Drizzled with a hoisin dressing.
\$28*

Please note, ordering dinner à la carte does not qualify for the Passport Dinner discount earned, see the Passport Dinner Series tab on our website for FAQs



50 North Main Street Wolfeboro, New Hampshire

APPETIZERS

Provençal Fromage \$9

A blend of soft cheeses, garlic and Herbes de Provence, warmed in the oven until bubbly and served with house made bread.

Crispy Cauliflower \$9

with harissa salt and served with sumac dipping sauce

SALAD

Add sautéed shrimp (+\$10) or seared salmon (+\$12) to a salad for dinner

Kale Caesar \$9

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

ENTREES

SEARED SALMON [Ⓢ]

Pan-seared salmon served over sautéed julienne carrots, zucchini and summer squash, topped with a lemon caper butter sauce. \$26

LOCAL LAMB BOLOGNESE

Top of the Hill Farm ground lamb, mirepoix & tomato over pappardelle, topped with Parmesan cheese. \$24

DESSERT

HÀO CHÍ CAKE [PRONOUNCED: HOW-CHEE] (CHINESE FOR "YUM")

this is a tender almond cake basted with ginger syrup, served on a bed of mandarin orange crème anglaise \$9

CHOCOLATE MOUSSE (GF)

rich and velvety, Belgian chocolate and little else \$7

KEY LIME TART

Creamy & tart custard baked onto a gingersnap crust \$7