

BOCA

HAPPY HOUR AT BOCA

BOCA's Happy Hour runs every day from 17:30-19:30 hours daily. Our bar offers a variety of tapas and drinks from a selected menu. With the DIFC right at our doorstep, it's the perfect place to sit back and relax after work or before an evening out on the town.

House drinks AED 35

Glass of Moët Impérial Brut AED 80

Jug of Sangria de Cava by Freixenet for AED 230

LADIES AFTERWORK TUESDAYS

Enjoy a glass of Sangria de Cava by Freixenet from 6pm to 9pm every Tuesday at BOCA. Ladies who dine with us will also enjoy 20% off food and drinks during the night.

#BOCAAfterworkTuesdays



HAPPY HOUR

Available from 17:30 to 19:30 hours daily

CHAMPAGNE _____ **80**

Moët Impérial Brut

TRADITIONAL SANGRIA DE TORO _____ **185**

Red or White (1litre)

SANGRIA DE CAVA by FREIXENET _____ **230**

Sparkling (1litre)

WHITE WINE _____ **35**

Masia Perelada

RED WINE _____ **35**

Sangre de Toro

BEER _____ **35**

Birra Moretti

SELECTED HOUSE SPIRITS _____ **35**

Bacardi, Bombay Sapphire, Jimador,
Russian Standard, William Lawson



SOFT DRINKS

JUICES

FRESHLY SQUEEZED _____	30
Cucumber, Grapefruit, Orange, Pineapple	
ALAIN MILLIAT _____	25
Apple	
JAMES WHITE _____	30
Organic Tomato	

SODAS

7UP, 7UP Diet, Pepsi, Pepsi Diet _____	25
1724 Tonica _____	25
Ginger Ale _____	25
Perrier Soda Water _____	25
Effect Energy Drink _____	20

HOT BEVERAGES

COFFEE

We proudly brew BOON coffee. Single-origin 100% Arabica from Ethiopia, roasted locally.

Americano _____	20
Cappuccino _____	25
Espresso _____	20
Double Espresso _____	25
Latte _____	25

MIGHTY LEAF ORGANIC TEA _____ 20

Chamomile, Earl Grey, English Breakfast, Green Tropical, Jade Sword, Jasmine, Mint, White

TAPAS

- MEDITERRANEAN OLIVE MIX** _____ **40**
Lemon, Orange Zest, Dried Herbs, Chili (G)(V)(VE)
- 0 FOIE PROFITEROLES** _____ **30**
Goose Foie Gras Pâté, Red Onion Chutney (D)
- TORTILLA ESPAÑOLA** _____ **45**
Free Range Egg, Potato, Capsicum (V)
- 0 PETTOLINE 'POPCORN' & BLUE CHEESE** _____ **30**
Gorgonzola Cheese Dip, Mediterranean Herbs (D)(V)
- TOMATO BRUSCHETTA** _____ **30**
Basil, Heirloom Tomato (VE)(V)
- BOCA POTATO CHIPS** _____ **45**
Aioli, Bravas Sauce (G)(V)
add Truffle Mayo _____ **60**
- ROASTED CHORIZO SAUSAGES** _____ **35**
Chili, Garlic
- 0 LOS HUEVOS ROTOS DEL CHEF** _____ **65**
Chips, Beef Chorizo, Cecina de Leon, Aioli & Bravas,
Crispy Poached Egg (D)
- BEEF HAM & CHEESE CROQUETTES** _____ **50**
Smoked Beef Ham, Cheddar Cheese, Paprika Mayo (D)
- SICILIAN ARANCINI** _____ **45**
Buffalo Mozzarella, Rice, Saffron, Vegetables (V)
- PEPPERED MUSSELS** _____ **35**
Grilled Sourdough, Parsley Broth (S)
- 0 FRIED BABY CALAMARI "A LA ANDALUZA"** _____ **45**
Sour Cream, Cayenne, Gin Mare (A)(D)(G)
- 0 BOCA MINI BEEF BURGER** _____ **70**
Wagyu Beef Patty, Piquillo, Pine Romesco Sauce (N)

0 BOCA Favorite

FOR THE LOVE OF VODKA

BOCA TEA TIME _____ **55**

Belvedere Lemon Tea, Jasmine Tea, Apple Juice, Orange Blossom Honey Syrup, Elemakule Bitters, Macha Green Tea Powder

POLISH PAPERPLANE _____ **50**

Belvedere Pink Grapefruit, Aperol, Prosecco, Pomegranate Juice, Hopped Grapefruit Bitters, Fresh Mint

SOUFFLÉ FIZZ _____ **55**

Belvedere Citrus, Grand Marnier, Orange Juice, Burlesque Bitters, Egg White, Soda Water, Crumble Cookies

GINSPIRATIONS

IBIZA TALES _____ **55**

Gin Mare, Campari, Vermouth, Cherry Juice, Flamed Rosemary

MED-JITO _____ **50**

Gin Mare, Sugar Syrup, Basil, Cherry Tomato, Chili, Lemon, Lime, Orange

SEA BREEZE _____ **55**

Gin Mare, White Vermouth, Lavender Bitter, Grapefruit Juice, Herb Syrup

BLOODY MARE _____ **55**

Gin Mare, Sherry, Spicy Himalayan Pink Salt, Horseradish

PERFECT DIRTY MARETINI _____ **55**

Gin Mare, Lillet Blanc, Rose Wine, Black Olives Juice

MOCKTAILS

ALHAMBRA GARDEN _____ **35**

Elderflower, Mint, Apple, Cucumber

MISS LOREN _____ **35**

House Ginger Ale, Raspberries, Yuzu

PIÑA MASH _____ **35**

Pineapple, Coriander, Chili, Lime

PESCA _____ **35**

Hibiscus, Peach, Vanilla

VIRGIN SANGRIA _____ **35**

Fresh Juices, Fruit, Non Alcoholic Wine

WATER

Acqua Panna 50cl _____ 15

Acqua Panna 100cl _____ 30

Perrier 33cl _____ 20

San Pellegrino 50cl _____ 15

San Pellegrino 100cl _____ 30

SPIRITS

APERITIVE & VERMOUTH

Aperol _____	45
Campari _____	45
Cinzano Bianco _____	50
Noilly Prat _____	50
Martini Rosso _____	45
Pimm's _____	40
Southern Comfort _____	45

DIGESTIVES & LIQUEURS

1615 Puro Quebranta Pisco _____	45
Amaretto di Saronno _____	45
Amarula _____	45
Fernet Branca _____	45
Grand Marnier Cordon Rouge _____	45
Hapsburg Absinthe 89.9% _____	75
Hennessy VS Cognac _____	50
Hennessy VSOP Cognac _____	90
Hennessy XO Cognac _____	155
Hierbas Ibicencas _____	30
Jägermeister _____	50
Kahlua _____	45
Sambuca _____	45
Torres 10 Brandy _____	45

VODKA

Belvedere _____	45
Grey Goose _____	60
Russian Standard Original _____	45






GIN

Bombay Sapphire _____	45
Bulldog _____	50
Gin Mare _____	45
Martin Millers _____	50
Old Tom _____	50

TO BEGIN


-  **BANANA OLD FASHIONED** _____ **80**
Banana Infused Jack Daniel's, Smoked Maple Syrup
-  **SHERRY COBBLER** _____ **50**
Fino Sherry, Gin, Elderflower, 1724 Tonic, Cucumber
-  **SANTA ROSITA** _____ **65**
Aperol, Caramelized Orange Syrup, Lemon Juice, Grapefruit Bitters, Prosecco
-  **LA PIÑATA** _____ **75**
White Tequila, Pineapple, Chili, Coriander, Lime

IT'S ALWAYS SUMMER IN DXB


-  **BOCA CABANA** _____ **80**
Banana Infused Rum, Pimento Dram, PX Sherry, Grapefruit, Orgeat, Passion Fruit
-  **JACK COLLINS** _____ **70**
Jack Daniel's, Honey Ginger Syrup, Lemon Juice, Angostura, Ale
-  **PISCO PUNCH** _____ **60**
Pisco, Marinated Pineapple, Lime, Celery Bitters
-  **TRADITIONAL SANGRIA DE TORO** _____ **215**
Red or White (1 litre)
-  **SANGRIA DE CAVA by FREIXENET** _____ **250**
Sparkling (1 litre)


SIGNATURES

 **BOCA MARE TRIPLE ORANGE** _____ **50**
Gin Mare, Orange Bitter, 1724 Tonic

 **REVERSE VESPER NO. 3** _____ **55**
Belvedere Pure, Old Tom, Cocchi Americano, Lillet
Rose, Absinthe, Lemon & Orange Peel

 **MARGOT** _____ **45**
Patron White, Rhubarb Vodka, Yuzu, Vanilla Syrup,
Rosemary Bitters, Lemongrass

 **RED HEAD MULE** _____ **65**
Spiced Rum, Raspberry, Yuzu, Ginger Beer

 **MALTA COLADA** _____ **80**
Glenmorangie Single Malt, Coconut Oil, Pineapple
Syrup, Burlesque Orange Bitters

AGED IN OAK

 **AGED GIN MARTINI** _____ **80**
Gin Mare, Dry Vermouth, Pickled Asparagus

 **AGED MAI TAI** _____ **75**
Blend of 5 Rums, Triple Sec, Lime, Orgeat

SPIRITS

TEQUILA

Del Maguey Vida, Mezcal _____	50
Don Julio Blanco _____	65
Jimador Blanco _____	45
Patrón Añejo _____	95
Patrón Reposado _____	85
Patrón Silver _____	60
Patrón XO Café _____	50

RUM

Appleton VX _____	50
Bacardi 8 YRS _____	50
Bacardi Oakheart _____	50
Bacardi Superior _____	45
Gosling's Black Seal _____	50
Havana Club YRS _____	55
Zacapa 23 _____	105

SPIRITS

WHISKY & WHISKEY

AMERICAN

Jack Daniel's _____	55
Rittenhouse _____	50
Woodford Reserve _____	50

BLENDED

Chivas Regal 12 YRS _____	55
Chivas Regal 18 YRS _____	150
John Jameson _____	55
Johnny Walker Black Label _____	60
Nika Blended _____	65
Royal Salute _____	190
William Lawson _____	45

SINGLE MALT WHISKY

Ardbeg 10 YRS _____	75
Balblair 2005 _____	80
Dalmore 12 YRS _____	105
Highland Park 12 YRS _____	65
Glengoyne 10 YRS _____	65
Glenmorangie Original _____	70
Glen Grant 10 YRS _____	60
Jura Origin 10 YRS _____	65
Old Pulteney 12 YRS _____	65
The Glenlivet Founder Reserve _____	65
The Glenrothes Select Reserve _____	85
The Macallan 12 YRS _____	95

SINGLE MALT WHISKY FLIGHT 100

A tasting board of any three single malt 3cl. Whiskys from the following list:

- Highland Park 12 YRS
- Glengoyne 10 YRS
- Glen Grant 10 YRS
- Jura Origin 10 YRS
- Old Pulteney 12 YRS
- The Glenlivet Founder Reserve

SPARKLING WINE

125ml/Bottle

FREIXENET CORDON NEGRO BRUT _____ **70/280**

Cava, Spain

MOËT IMPÉRIAL BRUT _____ **85/490**

Champagne, France

WHITE WINE

150ml/Bottle

GRENACHE, MASIA PERELADA _____ **40/200**

Catalunya, Spain

GEWÜRZTRAMINER, VIÑA ESMERALDA ___ **50/255**

Penedès, Spain

VERMENTINO, ROCCA DI MONTEMASSI ___ **70/360**

Tuscany, Italy

CHARDONNAY, F. PRINCIPI DI BUTERA ___ **70/345**

Sicilia, Italy

SAUVIGNON BLANC, T. CA' BOLANI _____ **60/305**

Friuli, Italy

VIURA, MARQUÉS DE CÁCERES _____ **55/265**

Rioja, Spain

CHARDONNAY, TERRAZAS _____ **60/270**

Mendoza-Argentina

ROSÉ WINE

150ml/Bottle

SYRAH, TORRES DE CASTA _____ **50/255**

Catalunya, Spain

VIURA, MARQUÉS EXCELLENS _____ **55/280**

Rioja, Spain

RED WINE

150ml/Bottle

CARIÑENA, SANGRE DE TORO _____ **40/200**

Catalunya, Spain

MERLOT, TORRES ATRIUM _____ **65/325**

Penedès, Spain

SYRAH, CHAPOUTIER BELLERUCHE _____ **70/360**

Rhône, France (Organic)

CORVINA, PASSORI _____ **60/310**

Veneto, Italy

TEMPRANILLO, TORRES IBÉRICOS _____ **70/360**

Rioja, Spain

NEGROAMARO, MASSERIA ALTEMURA _____ **70/360**

Puglia, Italy

CHARDONNAY, TERRAZAS _____ **60/270**

Mendoza-Argentina

BEER & CIDER

DRAUGHT

Estrella Damm _____ 30/55

BOTTLE

Sol _____ 45

Estrella Damm _____ 45

Estrella Daura (gluten free) _____ 50

Heineken _____ 45

Birra Moretti _____ 45

Inedit by Ferran Adria _____ 50

Voll-Damm 7.2% _____ 50

CIDER

Thatchers Haze _____ 55