

   **BOCADubai**

BOCA

At BOCA, we continue to build on the success of our award-winning Mediterranean menu with persistent focus on creativity, value, locally sourced ingredients, and hearty and healthy dishes.

This season we bring you new vegetarian and vegan dishes, two exciting new Paellas, we continue to source from the Dubai Waterfront Fish & Vegetable Market and now feature for the very first time the UAE's first locally sourced Oysters.

MENU PRIX FIXE

BOCA is excited to introduce a weekly three-course set menu of newly added dishes and old favorites. The menu is priced at AED195 with an option to add a glass or a bottle of grape for a value of up to 20% off a la carte prices. The set menu is available every day from 3 PM onwards.

Ask your waiter for assistance.

THE DAILY MARKET LUNCH AT BOCA

BOCA's chefs visit Dubai's new Waterfront Fish & Vegetable Market selecting only the best ingredients to create a fresh daily menu.

Sunday to Thursday from 12 PM to 3 PM, choose 3 dishes from a choice of 6 for AED126 or 2 dishes for AED90.

GRAPE FESTIVAL BRUNCH

Join us at BOCA's new grape lovers' Friday brunch: pick up a glass and visit stalls set up around BOCA's olive tree terrace sampling different grape varieties from old and new worlds. Talk to our sommeliers, take notes using your own grape-list & tasting wheel guide, join the blind tasting challenge all while enjoying BOCA's new a la carte brunch spread of new menu items and BOCA classics.



DELI

freshly prepared dishes straight from BOCA's Gastro Bar

- MEDITERRANEAN OLIVE MIX** _____ **42**
Lemon, Orange Zest, Dried Herbs, Chili (G)(V)(VE)
- 0 FETA & BEETROOT SALAD** _____ **64**
Persian Feta, Candied Walnut, Cherry Purée (D)(G)(N)(V)
- ROASTED HERITAGE CARROTS** _____ **45**
Orange Glaze, Harissa, Hazelnut, Coriander (G)(N)(V)(VE)
- ★ **BURRATA** _____ **104**
Heirloom Tomatoes, Taggiasca Olives, Aged Balsamic (D)(V)
- 0 LOS HUEVOS ROTOS DEL CHEF** _____ **69**
Cubed BOCA Potato Chips, Cecina De León, Veal Jus, Fried Egg (G)
- SWEET POTATO HUMMUS** _____ **45**
Peanuts, Arbequina Olive Oil, Sourdough (D)(N)(V)
- TORCHED MACKEREL** _____ **55**
Romaine Lettuce, Confit Lemon, Sour Cream (D)(G)
- SMOKED SALMON** _____ **65**
Avocado, Cucumber, Sourdough Crouton (D)
- 0 SOFT SHELL CRAB BURGERS** _____ **120**
Crispy Soft Shell Crab, Pickled Cabbage, Mediterranean Miso Mayo (S)
- ★ **BEEF TARTARE & OYSTER** _____ **84**
Dibba Bay Oyster, Avocado, Cucumber (D)(S)
- ASSORTED ITALIAN & SPANISH BEEF COLD CUTS** _____ **205**
Grilled Sourdough, Homemade Pickles

★ New Recipe 0 BOCA Favorite

No hidden extras. Our prices are inclusive of 5% VAT and 10% Authority Fee.

(A) Alcohol (D) Dairy (V) Vegetarian (VE) Vegan (G) Gluten Free (N) Nuts (S) Shellfish

FINALE

desserts & more...

MADAGASCAR VANILLA PARFAIT _____ **54**

Red Fruit Compote, Honeycomb (D)(G)(V)

BLONDE CHOCOLATE & PASSIONFRUIT CHEESECAKE _____ **55**

Valrhona Dulcey Chocolate, Passion Fruit, Hazelnut Crumble (D)(N)(V)

0 CHOCOLATE BAR _____ **59**

Peanut Caramel, Guanaja Chocolate, Caramelized Banana Ice Cream (D)(N)(V)

CAPUCCINO CRÈME BRÛLÉE _____ **54**

Arabica Coffee, Vanilla Ice Cream (D)(V)

0 BOCA PROFITEROLES _____ **79**

Salted Caramel, Coffee (D)(V)

BOCA GELATO _____ **40**

6 Scoops of Gelato & Sorbets (D)(V)

MINI CHEESE BOARD _____ **99**

3 fine Italian cheeses. Cheese selection changes weekly (D)(N)(V)

Ask your waiter for more details

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OYSTERS

BOCA is proud to serve Dibba Bay Oysters sourced locally from the pristine waters of Fujairah

0 1-2-3 OYSTERS _____ 90

BOCA's Signature Dibba Bay Oysters Served 3-Ways: Raspberry, Beetroot & Peas, Lemon Gel, Soy & Spicy Vinaigrette, Black Olives & Mediterranean Herbs (G)(S)

DIBBA BAY OYSTERS ½ DOZEN _____ 120

Lemon & Homemade Vinaigrette (G)(S)

DIBBA BAY OYSTERS 1 DOZEN _____ 200

Lemon & Homemade Vinaigrette (G)(S)

OVEN

freshly made dishes from BOCA's bakery using original dough recipes

0 SOCCA DE NICE _____ 32

Famous Riviera Street Food – Chickpeas & Olive Oil Pancake (G)(V)

PIZZETTA MARGHERITA _____ 69

Buffalo Mozzarella, Datterino Tomato Sauce, Basil (D)(V)

SMOKED BURRATA & TRUFFLE PIZZETTA _____ 111

Smoked Burrata, Fresh Truffle (D)(V)

PIZZETTA "CALIENTE" _____ 79

Spanish Beef Chorizo, Spicy Ricotta, Datterino Tomato Sauce, Chili, Rocket Leaves (D)

SMOKED SALMON PIZZETTA _____ 129

Anchovies, Sairass Cheese, Roasted Broccoli (D)

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MARKET

dishes crafted using local & seasonal ingredients
sourced daily, subject to market availability & valid while stocks last

BOUILLABAISSÉ _____ **79**

Provençal Fish Soup, Mussels, Clams, Prawns, Salmon, Sourdough Bread (D)

GRILLED SARDINES _____ **63**

Tomato Escabeche, Pesto, Homemade Basil Bread Crostini (D)(N)

GRILLED SQUID _____ **63**

Dried Piquillo Pepper, Mixed Sautéed Greens, Salsa Verde (G)

GRILLED TIGER PRAWNS _____ **96**

Singapore Sauce, Chili Oil, Garlic (S)

★ **FRIED CALAMARI 'A LA ROMANA'** _____ **89**

Homemade Garlic Mayo

0 BOCA TUNA BURGERS _____ **84**

Local Tuna, Avocado, Wasabi Mayo, Seaweed Bun (N)

0 FISH ON A PLANK _____ **154**

Grilled Catch of the Day, Chimichurri Sauce, Homemade Tapenade, Pepper Lemon Juice

FREE-RANGE CHICKEN _____ **121**

Grilled Free-Range Chicken Breast, Crispy Skin, Potato Cake, Mixed Greens

CARNE _____ **300**

Board of Slow Cooked, Roasted & Grilled Meat, Mixed Vegetables, BOCA Chips, Sides, Sauces (G)

Recommended sharing for 2. Please allow 25 minutes to cook

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ORIGINAL

classics from BOCA's much-loved original menu

- ★ **FRIED PADRÓN SWEET CHILI PEPPERS** _____ **59**
Smoked Idiazábal Cream, Crispy Rosemary, Maldon Salt (D)(G)(V)
- CAULIFLOWER & HAZELNUT SALAD** _____ **74**
Black Truffle Dressing, Heart of Lettuce (D)(G)(N)(V)
- BOCA POTATO CHIPS** _____ **54**
with Aioli, Bravas Sauce (G)(V)
with Truffle Mayo Sauce (G)(V) _____ **69**
- GRILLED OCTOPUS** _____ **100**
Air Dried Beef, Paprika, Potato Salad, Tomato Dressing (G)
- LOBSTER ROLL** _____ **149**
Coleslaw, Fritto Misto, Lemon Aioli (D)(S)
- 24-HOUR WAGYU MEATBALLS** _____ **79**
Wagyu Beef, Datterino Tomato Sauce, Pecorino Romano, Crispy Herbs (D)
- ★ **12 HOUR BRAISED LAMB** _____ **90**
Creamy Polenta, Jerusalem Artichoke, Rosemary (D)(G)
- BOCA MINI BEEF BURGER** _____ **74**
Wagyu Beef Patty, Pine Romesco, Piquillo Peppers (N)
- ROASTED DUCK BREAST** _____ **100**
Spicy Harissa, Sweet Potato Purée (D)(G)
- ★ **GRAIN-FED STRIPLOIN STEAK** _____ **94**
Angus Beef, Chimichurri Sauce (D)(G)

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RICE & PASTA

fresh pastas, hearty risottos & moorish paellas

VALENÇAY RISOTTO _____ **89**

Goat Cheese, Crispy Herbs, Asparagus (G)(D)(V)

★ **ORECCHIETTE & BURRATA** _____ **84**

Grano Arso Orecchiette, Basil Pesto, Burrata (D)(V)

MUSHROOM & TRUFFLE GNOCCHI _____ **100**

Fresh Truffle, Fried Herbs (V)

GNOCCHI WITH BRAISED BEEF SHORT RIB _____ **100**

Fried Sage, Parmesan (D)

0 BOCA VEGAN PAELLA _____ **158**

Mixed Baby Vegetables, Bomba Rice (G)(V)(VE)

★ **ARROZ NEGRO | BLACK RICE PAELLA** _____ **280**

Squid, Langoustine, Mussels, Clams, Mixed Vegetables, Chili,

Black Bomba Rice (G)(S)

FIDEUA VALENCIANA | PAELLA WITH PASTA _____ **235**

Beef Chorizo, Confit Organic Free-Range Chicken, Artisan Pasta

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