

   **BOCADubai**

# BOCA

Building on the success of our award-winning, Mediterranean, sharing concept, we have carved out an equally exciting new menu for Spring 2017 with a continued focus on locally sourced, healthy dishes. You will find all new vegan and vegetarian plates, and an expanded Market section with ingredients sourced daily from Dubai's Shindagha Fish and Vegetable Market.

## **THE DAILY MARKET LUNCH AT BOCA**

BOCA's chefs visit Dubai's fish and vegetable market selecting only the best ingredients to create a fresh daily menu. Sunday to Thursday from 12-3pm, choose 3 dishes from a choice of 6 for AED 120.

## **BRUNCH**

BOCA has also revamped its brunch to include dishes from its newly introduced menu yet still includes all-time favorites such as BOCA Black Rice and Braised Beef Short Rib & Gnocchi. Revised prices on all-inclusive packages start from AED 245. Ask your waiter for more information.



# DELI

freshly prepared dishes straight from BOCA's tapas bar

**MEDITERRANEAN OLIVE MIX** \_\_\_\_\_ **40**

Lemon, Orange Zest, Dried Herbs, Chili (G)(V)(VE)

**FOIE PROFITEROLES** \_\_\_\_\_ **30**

Goose Foie Gras Pâté, Red Onion Chutney (D)

**BOCA SPRING SALAD** \_\_\_\_\_ **65**

Balsamic Dressing, Broad Beans, Green Leaves, Green Peas (G)(V)(VE)

**CRAB & AVO** \_\_\_\_\_ **75**

Blue Crab Meat, Lemon Zest, Spinach, Sweet Corn, Yogurt (D)(G)(S)

**GREEN ASPARAGUS SOUP** \_\_\_\_\_ **65**

Fresh Broad Beans, Green Peas, Cool Asparagus Broth (G)(V)(VE)

**BURRATA** \_\_\_\_\_ **85**

Cherry Tomato, Parmesan Crouton, Taggiasca Olive (D)(V)

**0 LOS HUEVOS ROTOS DEL CHEF** \_\_\_\_\_ **65**

Chips, Beef Chorizo, Aioli & Bravas, Poached Egg (D)

**RAW MEDITERRANEAN TUNA** \_\_\_\_\_ **70**

Local Tuna, Olive Juice, Tomato Salad, Yogurt Dressing (G)

**0 BEEF TARTARE** \_\_\_\_\_ **95**

Beef Fillet, Crostini, Dashi, Foie Gras, Truffle Mayo,

Mediterranean Smoke

**0 24-HOUR SLOW-COOKED WAGYU MEATBALLS** \_\_\_\_\_ **75**

Wagyu Beef, Tomato Sauce, Pecorino Romano Cheese, Crispy Herbs (D)

**ASSORTED ITALIAN & SPANISH BEEF COLD CUTS** \_\_\_\_\_ **195**

Grilled Sourdough, Homemade Pickles

**0** BOCA Favorite

No hidden extras. All of our prices include DIFC 10% tax.

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



# FINALE

desserts & more...

**MESSY MILLE-FEUILLE** \_\_\_\_\_ **45**

Filo Pastry, Almond Praline, Caramel, Cream Chantilly (N)(D)(V)

**0 EVEN MESSIER MILLE-FEUILLE** \_\_\_\_\_ **50**

Filo Pastry, Almond Praline, Caramel, Grand Marnier Chantilly (A)(N)(D)(V)

**LEMON TART** \_\_\_\_\_ **40**

Sablé, Bergamote Meringue, Lemon Thyme Ice Cream (D)(V)

**MASCARPONE CRÈME BRÛLÉE** \_\_\_\_\_ **45**

Raspberry Compote, Tonka Beans (D)(V)

**PEANUT BUTTER PARFAIT** \_\_\_\_\_ **45**

Toffee, Banana (N)(V)(D)

**0 BOCA PROFITEROLES** \_\_\_\_\_ **70**

Coffee, Chocolate (D)(N)(V)

**FRUIT PLATTER** \_\_\_\_\_ **55**

Freshly Cut Fruit, Mandarin Sorbet, Vanilla Syrup (VE)(V)

**HOMEMADE ICE CREAM AND SORBET** (per scoop) \_\_\_\_\_ **15**

Ask for the daily flavors. (V)

**0 BOCA DESSERT PLATTER** \_\_\_\_\_ **170**

Mini Dessert Bowls, Freshly Cut Fruit, Sorbet, Vanilla Syrup (V)(D)(N)

Recommended sharing for 2. Please allow 25 minutes to prepare.

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# OVEN

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

- 0 HOMEMADE BREAD 'PAN CON TOMATE'** \_\_\_\_\_ **25**  
Sourdough Bread, Homemade 'Pan con Tomate' Mix, Olive Oil (V)(VE)
- PISSALADIÈRE** \_\_\_\_\_ **65**  
Anchovies, Caramelized Onion, Fresh Oregano
- Socca DE NICE** \_\_\_\_\_ **30**  
Famous Riviera Street Food – Chickpeas & Olive Oil Pancake (G)(V)
- PIZZETTA MARGHERITA** \_\_\_\_\_ **50**  
Buffalo Mozzarella, Datterino Tomato Sauce, Basil (D)(V)
- 0 PIZZETTA 'CALIENTE'** \_\_\_\_\_ **65**  
Spanish Beef Chorizo, Spicy Ricotta, Datterino Tomato Sauce, Chili, Rocket Leaves (D)
- DAIRY-FREE TRUFFLE PIZZETTA** \_\_\_\_\_ **85**  
Mushroom, Truffle, Fried Sage (V)(VE)
- 0 SMOKED BURRATA & TRUFFLE PIZZETTA** \_\_\_\_\_ **105**  
Smoked Burrata, Fresh Truffle (D)(V)

# PAELLA

BOCA's take on the traditional Spanish favorite

Recommended sharing for 2. Please allow 30 minutes to cook.

- BOCA VEGAN PAELLA** \_\_\_\_\_ **150**  
Mixed Baby Vegetables, Bomba Rice (G)(V)(VE)
- 0 BOCA SEAFOOD PAELLA** \_\_\_\_\_ **250**  
Mussels, Prawns, Scampi, Clams, Chicken, Mixed Vegetables, Bomba Rice, Crispy Herbs (G)(S)

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# MARKET

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

## **BOCA'S PASTA OF THE DAY** \_\_\_\_\_ **80**

Head over to the tapas bar & speak to our chefs or ask your waiter for assistance

## **MUSHROOM & TRUFFLE GNOCCHI** \_\_\_\_\_ **95**

Rice Flour Potato Gnocchi, Fresh Truffle, Fried Herbs (G)(V)(VE)

## **GRILLED SARDINES** \_\_\_\_\_ **60**

Escabeche, Homemade Sourdough Crostini, Pesto (N)

## **GRILLED SQUID** \_\_\_\_\_ **60**

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

## **GRILLED TIGER PRAWNS** \_\_\_\_\_ **85**

Chili Oil, Garlic (S)

## **0 FRIED CALAMARI 'A LA ANDALUZA'** \_\_\_\_\_ **80**

Homemade Chili Mayo (S)

## **FISH OF THE DAY** \_\_\_\_\_ **125**

Our chefs visit the Dubai Shindagha Fish Market daily to source the best sustainable local produce.

Head over to the tapas bar & ask about the catch of the day or ask your waiter for assistance

## **0 BOCA TUNA BURGERS** \_\_\_\_\_ **80**

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

## **CHICKEN BREAST** \_\_\_\_\_ **115**

Grilled Chicken Breast, Crispy Skin, Potato Cake, Mixed Greens

## **0 CARNE** \_\_\_\_\_ **280**

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

Ask your waiter for assistance. Recommended sharing for 2. Please allow 25 minutes to cook.

**0** BOCA Favorite

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# ORIGINAL

classics from BOCA's much-loved original menu

- FRIED PADRÓN SWEET CHILI PEPPERS** \_\_\_\_\_ **40**  
Crispy Rosemary, Sea Salt (G)(V)(VE)
- CAULIFLOWER & HAZELNUT SALAD** \_\_\_\_\_ **70**  
Black Truffle Dressing, Heart of Lettuce (D)(G)(N)(V)
- 0 BOCA POTATO CHIPS** \_\_\_\_\_ **45**  
Aioli, Bravas Sauce (G)(V)  
add Truffle mayo \_\_\_\_\_ **60**
- GRILLED OCTOPUS** \_\_\_\_\_ **95**  
Air Dried Beef, Paprika, Potato Salad, Tomato Dressing (G)
- 0 LOBSTER ROLL** \_\_\_\_\_ **140**  
Coleslaw, Fritto Misto, Lemon Aioli (D)(S)
- 0 BLACK RICE & SEARED SCALLOPS** \_\_\_\_\_ **130**  
Aromatic Clams, Seared Scallops (D)(S)
- 12 HOUR BRAISED LAMB** \_\_\_\_\_ **85**  
Fried Anchovy, Mixed Beans, Sage
- BOCA MINI BEEF BURGER** \_\_\_\_\_ **70**  
Wagyu Beef Patty, Piquillo, Pine Romesco Sauce (N)
- 0 GNOCCHI WITH BRAISED BEEF SHORT RIB** \_\_\_\_\_ **95**  
Fried Sage, Parmesan (D)
- ROASTED DUCK BREAST** \_\_\_\_\_ **95**  
Spicy Harissa Sauce, Sweet Potato Puree (D)(G)

**0** BOCA Favorite

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