

   **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. We committed to our vegan and vegetarian list, and still from the newly opened Dubai Waterfront Fish & Vegetable Market. Our new menu for the season has kept all the favorites, brought back some old hits & added several exciting and creative new dishes with the unmistakable BOCA Mediterranean identity.

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 AED 185 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 3pm 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 12-3pm, choose 3 dishes from a choice of 6 for AED 120 or 2 dishes for AED 85.

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 & 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)
- COTTAGE SALAD** _____ **70**
Baby Zucchini, Beetroot, Greens Purée, Edible Flowers (D)(G)(V)
- 0 BOCADILLO DE FOIE** _____ **70**
Grilled Brioche, Goose Foie Gras Pate, Onion Chutney (D)
- BURRATA** _____ **95**
Cherry Tomato, Parmesan, Crouton, Taggiasca Olives (D)(V)
- 0 LOS HUEVOS ROTOS DEL CHEF** _____ **65**
BOCA Chips, Beef Chorizo, Cecina de Leon, Aioli, Bravas,
Crispy Poached Egg (D)
- ORZOTTO** _____ **75**
Barley, Green Vegetables, Asparagus, Parmesan (D)(V)
- PULPO ADICTO** _____ **65**
Ocean Ciabatta, Sliced Grilled Octopus, Stracciatella,
Tomato & Potato Salad (D)
- RAW MEDITERRANEAN TUNA** _____ **70**
Local Tuna, Olive Juice, Tomato Salad, Yogurt Dressing (D)(G)
- 0 BEEF TARTARE** _____ **95**
Beef Fillet, Crostini, Dashi, Foie Gras, Truffle Mayo
- 24-HOUR SLOW-COOKED WAGYU MEATBALLS** _____ **75**
Wagyu Beef, Datterino Tomato Sauce, Pecorino Romano, 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**

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

EVEN MESSIER MILLE-FEUILLE _____ **55**

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

0 FORAGING FOR BEGINNERS _____ **55**

Yogurt Mousse, Chocolate, Candied Mushroom, Pear Sorbet (D)(V)

ROCKY CHEESECAKE CANNOLI _____ **55**

Gianduja Cannoli, Black Sheep Ricotta,
Hazelnut & Cappuccino Ice Cream (D)(N)(V)

MASCARPONE CRÈME BRÛLÉE _____ **50**

Raspberry Compote (D)(G)(V)

BOCA PROFITEROLES _____ **75**

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

FRUIT PLATTER _____ **55**

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

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.

0 BOCA Favorite

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OVEN

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

SOCCA DE NICE _____ **30**

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

PIZZETTA MARGHERITA _____ **65**

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

0 SMOKED BURRATA & TRUFFLE PIZZETTA _____ **105**

Smoked Burrata, Fresh Truffle (D)(V)

PIZZETTA “CALIENTE” _____ **75**

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

0 LOBSTER, TAPENADE & LIME PIZZETTA _____ **145**

Lobster, Black Sheep Ricotta, Extra Virgin Olive Oil (D)(S)

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, Mixed Vegetables, Bomba Rice, Crispy Herbs (G)(S)

PAELLA VALENCIANA _____ **220**

Mixed Baby Vegetables, Bomba Rice, Confit Organic Free Range Chicken (G)

0 BOCA Favorite

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MARKET

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

MARKET MINISTRONE _____ **50**

Homemade Minestrone Broth, Mix Vegetables (G)(V)(VE)

ORECCHIETTE PASTA _____ **80**

Grano Arso Orecchiette, Homemade Bolognese, Stracciatella (D)

MUSHROOM & TRUFFLE GNOCCHI _____ **95**

Potato Gnocchi, Fresh Truffle, Fried Herbs (V)(VE)

GRILLED SARDINES _____ **60**

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

GRILLED SQUID _____ **60**

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

GRILLED TIGER PRAWNS _____ **85**

Chili Oil, Garlic (S)

FRIED CALAMARI 'A LA ANDALUZA' _____ **80**

Homemade Chili Mayo

0 BOCA TUNA BURGERS _____ **80**

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

0 FISH ON A PLANK _____ **145**

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

CHICKEN BREAST _____ **115**

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

0 CARNE _____ **285**

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 _____ **50**

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 _____ **50**

with Aioli, Bravas Sauce (G)(V)

with Truffle Mayo Sauce (G)(V) _____ **65**

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 _____ **135**

Aromatic Clams (D)(S)

12 HOUR BRAISED LAMB _____ **85**

Mix Beans, Tempura Fried Anchovy, Sage

BOCA MINI BEEF BURGER _____ **70**

Wagyu Beef Patty, Pine Romesco, Piquillo Peppers (N)

0 GNOCCHI WITH BRAISED BEEF SHORT RIB _____ **95**

Fried Sage, Parmesan (D)

ROASTED DUCK BREAST _____ **95**

Spicy Harissa Sauce, Sweet Potato Purée (D)(G)

0 BOCA Favorite

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