

   **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 195 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 12pm to 3pm, choose 3 dishes from a choice of 6 for AED 126 or 2 dishes for AED 90.

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 258. Ask your waiter for more information.



DELI

freshly prepared dishes straight from BOCA's tapas bar

- MEDITERRANEAN OLIVE MIX** _____ **42**
Lemon, Orange Zest, Dried Herbs, Chili (G)(V)(VE)
- COTTAGE SALAD** _____ **74**
Baby Zucchini, Beetroot, Greens Purée, Edible Flowers (D)(G)(V)
- 0 BOCADILLO DE FOIE** _____ **74**
Grilled Brioche, Goose Foie Gras Pate, Onion Chutney (D)
- BURRATA** _____ **100**
Cherry Tomato, Parmesan, Crouton, Taggiasca Olives (D)(V)
- 0 LOS HUEVOS ROTOS DEL CHEF** _____ **69**
BOCA Chips, Beef Chorizo, Cecina de Leon, Aioli, Bravas,
Crispy Poached Egg (D)
- ORZOTTO** _____ **79**
Barley, Green Vegetables, Asparagus, Parmesan (D)(V)
- PULPO ADICTO** _____ **69**
Ocean Ciabatta, Sliced Grilled Octopus, Stracciatella,
Tomato & Potato Salad (D)
- RAW MEDITERRANEAN TUNA** _____ **74**
Local Tuna, Olive Juice, Tomato Salad, Yogurt Dressing (D)(G)
- 0 BEEF TARTARE** _____ **100**
Beef Fillet, Crostini, Dashi, Foie Gras, Truffle Mayo
- 24-HOUR SLOW-COOKED WAGYU MEATBALLS** _____ **79**
Wagyu Beef, Datterino Tomato Sauce, Pecorino Romano, Crispy Herbs (D)
- ASSORTED ITALIAN & SPANISH BEEF COLD CUTS** _____ **205**
Grilled Sourdough, Homemade Pickles

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...

MESSY MILLE-FEUILLE _____ **48**

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

EVEN MESSIER MILLE-FEUILLE _____ **58**

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

0 FORAGING FOR BEGINNERS _____ **58**

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

ROCKY CHEESECAKE CANNOLI _____ **58**

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

MASCARPONE CRÈME BRÛLÉE _____ **53**

Raspberry Compote (D)(G)(V)

BOCA PROFITEROLES _____ **79**

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

FRUIT PLATTER _____ **58**

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

HOMEMADE ICE CREAM AND SORBET (per scoop) _____ **16**

Ask for the daily flavors. (V)

0 BOCA DESSERT PLATTER _____ **179**

Mini Dessert Bowls, Freshly Cut Fruit, Sorbet, Vanilla Syrup (V)(D)(N)
Recommended sharing for 2. Please allow 25 minutes to prepare.

MINI CHEESE BOARD _____ **99**

3 fine Italian cheeses. Cheese selection changes weekly.
Ask your waiter for more details (D)(G)(N)(V)

0 BOCA Favorite

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OVEN

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

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)

0 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)

0 LOBSTER, TAPENADE & LIME PIZZETTA _____ **153**

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 _____ **158**

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

0 BOCA SEAFOOD PAELLA _____ **263**

Mussels, Prawns, Scampi, Clams, Mixed Vegetables, Bomba Rice, Crispy Herbs (G)(S)

PAELLA VALENCIANA _____ **231**

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

ROASTED PUMPKIN SOUP _____ **69**

Chili Oil, Croutons (V)

ORECCHIETTE PASTA _____ **84**

Grano Arso Orecchiette, Homemade Bolognese, Stracciatella (D)

MUSHROOM & TRUFFLE GNOCCHI _____ **100**

Fresh Truffle, Fried Herbs (D)(V)

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 _____ **90**

Chili Oil, Garlic (S)

FRIED CALAMARI 'A LA ANDALUZA' _____ **84**

Homemade Chili Mayo

0 BOCA TUNA BURGERS _____ **84**

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

0 FISH ON A PLANK _____ **153**

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

CHICKEN BREAST _____ **121**

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

0 CARNE _____ **300**

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** _____ **53**
Crispy Rosemary, Sea Salt (G)(V)(VE)
- CAULIFLOWER & HAZELNUT SALAD** _____ **74**
Black Truffle Dressing, Heart of Lettuce (D)(G)(N)(V)
- 0 BOCA POTATO CHIPS** _____ **53**
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)
- 0 LOBSTER ROLL** _____ **148**
Coleslaw, Fritto Misto, Lemon Aioli (D)(S)
- 0 BLACK RICE & SEARED SCALLOPS** _____ **142**
Aromatic Clams (D)(S)
- 12 HOUR BRAISED LAMB** _____ **90**
Mix Beans, Tempura Fried Anchovy, Sage
- BOCA MINI BEEF BURGER** _____ **74**
Wagyu Beef Patty, Pine Romesco, Piquillo Peppers (N)
- 0 GNOCCHI WITH BRAISED BEEF SHORT RIB** _____ **100**
Fried Sage, Parmesan (D)
- ROASTED DUCK BREAST** _____ **100**
Spicy Harissa Sauce, Sweet Potato Purée (D)(G)

0 BOCA Favorite

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