

   **BOCADubai**

# BOGA



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# WINE CELLAR EXPERIENCE

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## **BOCADILLO DE FOIE**

Grilled Brioche, Goose Foie Gras Pate, Onion Chutney (D)

## **PINOT GRIGIO ROSÉ, EMOTIVO**

Veneto, Italy

## **GRILLED SQUID**

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

## **SAUVIGNON BLANC, SANTA DIGNA**

Central Valley, Chile

## **CAULIFLOWER & HAZELNUT SALAD**

Black Truffle Dressing, Heart of Lettuce (D)(G)(N)(V)

## **GRENACHE BLANC - VIOGNIER, DOMAINE GAYDA, 'FLYING SOLO'**

Pays d'Oc, France

## **RAW MEDITERRANEAN TUNA**

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

## **SYRAH, VIEUX MONDE**

Pays d'Oc, France

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

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## **BLACK RICE & SEARED SCALLOPS**

Aromatic Clams (D)(S)

## **MERLOT, NEDERBURG, WINEMASTER'S RESERVE EDELROOD**

Paarl, South Africa

## **GNOCCHI WITH BRAISED BEEF SHORT RIB**

Fried Sage, Parmesan (D)

## **MALBEC, GRAFFIGNA CENTENARIO**

San Juan, Argentina

## **CHEESE**

Honey, Walnut (D)(G)(N)(V)

## **GEWÜRZTRAMINER, VIÑA ESMERALDA**

Penedès, Spain

## **SFOGLIA**

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

## **MOËT IMPÉRIAL BRUT**

Champagne, France

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