

# BOCA

COCKTAILS & TAPAS PAIRING

# GIN MARE

EXCLUSIVE COCKTAIL & TAPAS EVENING



Every month BOCA offers fine food and drink enthusiasts a unique opportunity to experience the cultures of the Mediterranean region of France, Spain and Italy through a series of exclusive dinners and pairing menus. Throughout this month we feature Gin Mare; a premium, family-owned boutique distillery fused with botanicals representative of the Mediterranean.

## GIN MARE RECEPTION

On February 12th, 2017 at 7:30pm, BOCA and Gin Mare will host a reception cocktail to celebrate this award winning Gin. Carlos Morante, the Giro family representative for the Middle East and Asia; guest bartender, Denzel Heath, Head of MMI Bar Academy; and BOCA's team of mixologists, will introduce 6 unique, carefully crafted cocktails paired with 6 exclusive tapas.

For more info please contact our guest relations team.

# COCKTAIL TAPA MENU

AED 60 each or AED 165 for a choice of 3



## **BOCA MARE TRIPLE ORANGE**

Gin Mare, Orange Bitter, 1724 Tonic

## **DORADO CARPACCIO**

Kumquat Lemon Zest (G)



## **BLOODY MARE**

Gin Mare, Sherry, Spicy Himalayan Pink Salt, Horseradish

## **HEIRLOOM BRUSCHETTA**

Baby Tomato (VE)



## **MED-JITO**

Gin Mare, Sugar Syrup, Basil, Cherry Tomato, Chili, Lemon, Lime, Orange

## **CUBE OF TARTARE**

Premium Beef, Red Onion, Capers, Mint (G)



## **IBIZA TALES**

Gin Mare, Campari, Vermouth, Cherry Juice, Flamed Rosemary

## **FOIE PROFITEROLES**

Goose Foie Gras Pâté, Red Onion Chutney (D)



## **PERFECT DIRTY MARETINI**

Gin Mare, Lillet Blanc, Rosé Wine, Olives Juice

## **CIABATTINA DI BURRATA**

Olive Tapenade, Marinated Tomato (D) (V)



## **SEA BREEZE**

Gin Mare, White Vermouth, Lavender Bitter, Herb Syrup, Grapefruit Juice

## **SCAMPI ACEVICHADO**

Lime Zest (S)

(A) Alcohol (D) Dairy (VE) Vegan (V) Vegetarian (G) Gluten Free (N) Nuts (S) Shellfish  
All products are subject to availability. No hidden charges.  
All our prices are inclusive of the 10% DIFC Tax.

  
**GIN MARE**

