

BOCA

   BOCADubai

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.

This season we bring you a new Wine Cellar Experience to reflect dishes from our newly introduced menu paired with recent additions to our cellar. Watch out for the crisp and mineral Albariño and for the UAE's first locally sourced Oysters.

GRAPE FESTIVAL BRUNCH

Join us at BOCA's new grape lovers' Friday brunch: pick up a glass and visit stalls set up around BOCA's olive tree terrace sampling different grape varieties from old and new worlds. Talk to our sommeliers, take notes using your own grape-list & tasting wheel guide, join the blind tasting challenge all while enjoying BOCA's new a la carte brunch spread of new menu items and BOCA classics. Ask our staff for more details.

Member of
**Truth,
Love &
Clean
Cutlery**



WINE CELLAR EXPERIENCE

DIBBA BAY OYSTER

Jalapeño Granite, Yuzu Vinaigrette, Lemon Gel (S)

GRENACHE – CARIGNAN ROSÉ, SANGRE DE TORO

Catalunya, Spain (Vegan)

EMIRATI SEA BASS TARTARE

Cauliflower Couscous, Tomato, Crème Fraîche (D)

SAUVIGNON BLANC, CORDILLERA DE LOS ANDES RESERVA ESPECIAL

Elqui Valley, Chile (Sustainable & Vegan)

PIMIENTO DEL PIQUILLO

Chavroux Cheese, Manzanilla Olive (D)(G)(V)

ALBARIÑO, PAZO DAS BRUXAS

Rias Baixas, Spain (Vegan)

FOIE GRAS BRIOCHE

Apple Compote, Balsamic Vinegar (D)(N)

GRENACHE – CARIGNAN, SANGRE DE TORO

Catalunya, Spain (Vegan)

WILD SPANISH MUSHROOM RISOTTO

Ricotta, Black Truffle, Shallot Crumble (D)(V)

CABERNET SAUVIGNON, SANTA DIGNA GRAN RESERVA

Central Valley, Chile (Sustainable & Vegan)

No hidden extras. Our prices are inclusive of 5% VAT and 7% Authority Fee.
(A) Alcohol (D) Dairy (V) Vegetarian (VE) Vegan (G) Gluten Free (N) Nuts (S) Shellfish

WINE CELLAR EXPERIENCE

LAMB CHOP

Bulgur, Hazelnut, Physalis, Roasted Cauliflower

SYRAH – PETIT VERDOT, FINCA CONSTANCIA ALTOS DE LA FINCA

Tierra de Castilla, Spain (Sustainable)

CHEESE

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

DOURO BLEND, WARRE'S, HERITAGE

Douro, Portugal (Sustainable)

PEAR

Pear Sorbet, Gold Flakes (G)(V)(VE)

PARÉS BALTÀ BRUT CAVA

Penedès, Spain (Biodynamic & Organic)

CHOCOLATE BAR

Valrhona Caramélia, Passion Fruit Yoghurt Sorbet (D)(N)(V)

MUSCAT DE ALEJANDRÍA, FLORALIS

Spain

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