



# BOCA'S PAELLA CLUB

Give your roast dinner an upgrade; come join BOCA's Paella Club

Every Saturday and Sunday pick one of BOCA's signature Paellas (Vegan, Valenciana, Local Seafood or Arroz Negro) along with your choice of two signature dishes, dessert and a jug of sangria, a bucket of four hops or a bottle of grape for AED 242 per person\*

Welcome to the Paella Club!

\*Available all day | Based on sharing between two people  
Prices are inclusive of 5% VAT and subject to 7% Authority Fee

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

**Winner**  
**fact.**  
DINING  
AWARDS  
DUBAI  
2017

**WHAT'S ON**  
AWARDS 2017  
**WINNER**  
FAVOURITE  
MODERN EUROPEAN  
RESTAURANT

2018  
CERTIFICATE of  
EXCELLENCE  
  
tripadvisor

**TimeOut**  
DUBAI  
RESTAURANT  
AWARDS  
2019  
**HIGHLY COMMENDED**  
BEST EUROPEAN

**TimeOut**  
Dubai  
RESTAURANT  
AWARDS  
2017  
**Highly Commended**  
Best European

**TimeOut**  
Dubai  
RESTAURANT  
AWARDS  
2016  
**Winner**  
Best European

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# SIGNATURE DISH

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your choice of two

## WHITE BEAN HUMMUS

Tuscan White Beans, Miso, Black Garlic, Arbequina Olive Oil, Sourdough (V)(VE)

## BEEF TARTARE & OYSTER

Dibba Bay Oyster, Kohlrabi, Miso Gel, Avocado (S)

## FRIED CALAMARI 'A LA ANDALUZA'

Rosemary, Confit Aioli, Lemon Wedge

## FRIED PADRÓN SWEET CHILLI PEPPERS

Crispy Rosemary, Smoked Idiazabal Cheese, Maldon Salt (D)(GF)(V)

## SEABREAM CEVICHE

Local Seabream, Avocado, Leche de Tigre, Aji Amarillo, Yuzu (GF)

## CRISPY QUINOA & SNAP PEAS

Persian Feta Cheese, Local Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

## BOCA POTATO CHIPS

Aioli & Bravas Sauce (GF)(V)

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# PAELLA

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pick one

## BOCA VEGAN PAELLA

Mixed Local Vegetables, Local Herbs, Black Garlic Aioli, Bombita Rice (GF)(N)(V)(VE)

## PAELLA VALENCIANA

Confit Organic Free-range Chicken, Rabbit, Grilled Artichoke, Confit Aioli, Bombita Rice (GF)

## LOCAL SEAFOOD PAELLA

Seabream, Mussels, Local Squid, Tiger Prawn, Aioli, Bombita Rice (GF)(S)

## BLACK SEAFOOD PAELLA

Octopus, Mussels, Aioli, Bombita Rice (S)

Dishes may contain nuts, dairy or shellfish.

(A) Alcohol, (D) Dairy, (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (N) Nuts, (S) Shellfish.

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# DESSERT

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pick one

## CARAMEL APPLE CHEESECAKE

Valrhona White Chocolate, Cinnamon,  
Chocolate Soil (D)(GF)(V)

## CREMA DEL GOLFO

Camel Milk Ice-cream, Omani Halwa Glaze,  
Saffron (D)(V)

## CHOCOLATE & BLOOD ORANGE

Valrhona Guanaja Chocolate, Cocoa Nib,  
Blood Orange Sorbet (D)(N)(V)

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# DRINKS

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pick one

## JUG OF SANGRIA

White, Red Or Non-alcoholic

## BUCKET OF BEER

4 Beer Bottles based on Availability

## BOTTLE OF HOUSE WINE

Red, Rose or White based on Availability

## TROPICAL JUG

Capucana Cachaca, Brandy, Triple Sec,  
Home-made Tropical Fruit Purees & Juices,  
Soda Water

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