

BOCA

SUSTAINABILITY AT HEART

At BOCA we strive to keep sustainability at the core of our operation. We continue to source ingredients locally and support local farmers and fishermen. As tackling climate change becomes more pressing than ever, we have stepped up our efforts to reduce waste through continuous auditing of our kitchen and bar operations, refusing single use plastic from suppliers and to customers, building a more demand driven inventory, and preferring like-minded partners to work with across the value-chain.

NEW MENU: AUTUMN 2019

In this Autumn edition our menu is more concise, more seasonal and more local. Expect to try the first Hamachi fish coming out of the local 'FishFarm' facilities, the return of an old BOCA favourite: 'Black Rice with Scallops' and a whole grilled 'Spatchcock Baby Chicken.'

THE ART

BOCA, Moët & Chandon & Fann – À – Porter present the work of Majd Kurdieh commissioned exclusively for BOCA. This collaboration features the 'Fasaeen'; Kurdieh's whimsical characters who speak of hope, love and life and are on a quest to steal sadness wherever it exists. #stealingsadness

*Who said that a bird only perches on a branch?
Sometimes it rests on a laundry wire and pecks on our window.
It may even rest on the heads of kind dreamers.
Art is a bird that flies freely in the skies of its beauty. Most of us find it strange to see it on the menu.
I don't though.
The soul gets hungry too.*

Majd Kurdieh, 2018

مَنْ قَالَ أَنَّ العصفورَ لا يقفُّ إلا على غصنٍ؟
أحياناً يستريح على حبلٍ غسيلٍ أو ينقرُّ زجاجَ نافذتنا وأحياناً يقفُّ على رؤوسنا إن كُنَّا طيبين وحالمين.
والفنُّ عصفورٌ يطيرُ حُرّاً في سماءِ جماله ويفاجئنا أحياناً حين يحطُّ على قائمةِ الطعام.
أنا لم أتفاجأ
فالروح أيضاً تجوعُ.
مجد كردية، ٢٠١٨.

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
2018
Shortlisted
Best European

TimeOut
DUBAI
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AWARDS
2017
Highly Commended
Best European

TimeOut
DUBAI
RESTAURANT
AWARDS
Winner
Best European

PRIMEROS

ENTRÉES

ANTIPASTI

starters and salads straight from BOCA's gastro – bar

0 ICE PACKED MANZANILLA OLIVES _____ **35**

Lemon, Orange Zest, Dried Herbs (GF)(V)(VE)

½dozen/1dozen

0 DIBBA BAY OYSTERS _____ **126/200**

Lemon & Home – made Vinaigrette (GF)(S)

★ BEEF TARTARE & OYSTER _____ **65**

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

★ PIMIENTOS DEL PIQUILLO _____ **65**

Spanish Piquillo Peppers, Chavroux Cheese, Black Garlic Balsamic, Crystalized Pine Nuts (D)(GF)(N)(V)

★ CRISPY QUINOA & SNAP PEAS _____ **65**

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

★ New Recipe 0 BOCA Favorite

No hidden extras. Our prices are inclusive of 5% VAT and 7% Authority Fee.

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

PRIMEROS

ENTRÉES

ANTIPASTI

starters and salads straight from BOCA's gastro – bar

TRUFFLE BURRATA _____ **105**

Heirloom Tomato, Taggiasca Olives, Sumaq, Aged Balsamic (D)(V)

SWEET POTATO HUMMUS _____ **45**

Peanuts, Arbequina Olive Oil, Sourdough (D)(N)(V)(VE)

★ **EMIRATI HAMACHI CEVICHE ‘an ode to Matsuhisa’** _____ **90**

Local ‘FishFarm’ Hamachi, Crispy Corn, Ají Amarillo, Leche de Tigre (GF)

★ **SMOKED STRIPLOIN STEAK SALAD** _____ **85**

Charred Silver Onion, Watercress & Rocket Leaves, Eggplant Aioli

★ **ASSORTED ITALIAN & SPANISH COLD CUTS** _____ **210**

12 – Month – Old aged Cecina de Leon, Home – made Duck Prosciutto, Beef Chorizo, Salame Milano, Grilled Sourdough, Home – made Pickles

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PIZZETTAS & PAELLA

moorish paellas ← order this first, it takes 30 min to prepare

0 PIZZETTA MARGHERITA _____ **75**

Buffalo Mozzarella, Heirloom Tomato, Basil, Datterino Tomato Sauce, Basil (D)(V)

SMOKED BURRATA & TRUFFLE PIZZETTA _____ **110**

Smoked Burrata, Fresh Truffle (D)(V)

0 PASTRAMI PIZZETTA _____ **105**

72 – hours – cooked Beef Pastrami, Dijon Béchamel, Red Cheddar, Buffalo Mozzarella (D)

PIZZETTA ‘CALIENTE’ _____ **90**

Spanish Beef Chorizo, Datterino Tomato Sauce, Chili, Rocket Leaves (D)

0 BOCA VEGAN PAELLA _____ **160**

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

★ SEAFOOD PAELLA _____ **280**

Local Red Snapper, Mussels, Local Squid, Local Clams, Mixed Seasonal Vegetables, Garlic Aioli, Bombita Rice (GF)(S)

★ PAELLA VALENCIANA _____ **230**

Confit Organic Free – Range Chicken, Rabbit, Grilled Artichoke, Confit Garlic Aioli, Bombita Rice (GF)

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MAINS

dishes crafted using local & seasonal ingredients sourced daily
subject to market availability & valid while stocks last

0 GRILLED SARDINES _____ **75**

Grilled Artichoke, Crispy Veal Bacon, Beurre Blanc, Grilled Sourdough Bread (D)(N)

★ CHARRED SQUID _____ **75**

Mixed Sautéed Spinach, Dried Piquillo, Sancho Verde

★ ASHES & BLACK RICE _____ **140**

Hokkaido Scallops, Mussels, Local Clams, Venere Black Rice (D)(S)

★ SPATCHCOCK BABY CHICKEN _____ **140**

Spiced Honey Glaze, Barbeque Sauce

★ EMIRATI SEABASS LINGUINI PASTA _____ **135**

Local 'FishFarm' Seabass Filet, Black Garlic & Squid Ink Sauce, Crispy Quinoa (D)

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LOBSTER ROLLS _____ **150**

Coleslaw, Fritto Misto, Lemon Aioli (D)(S)

GNOCCHI WITH BRAISED BEEF SHORT RIB _____ **100**

Fried Sage, Parmigiano – Reggiano (D)

GRILLED OCTOPUS _____ **125**

Truffle Mashed Potato, Squid Ink, Caper Sauce, Sourdough Crust,
Black Truffle (D)

0 **12 – HOUR BRAISED LAMB** _____ **90**

Creamy Polenta, Jerusalem Artichoke, Rosemary (D)(GF)

★ **GRAIN – FED FREE – RANGE ‘ROSEDALE’ ANGUS STRIPLOIN** __ **175**

Crispy Sprouts, Truffle Vinaigrette, Bearnaise sauce (D)(GF)

★ New Recipe **0** BOCA Favorite

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FINALE

cheese & desserts

- ★ **DULCE DE LECHE CHEESECAKE** _____ **55**
'Valrhona Dulcey' Chocolate, Passionfruit (D)(N)(V)

- 0 **APPLE TATIN** _____ **55**
Market Fresh Pink Apples, Vanilla Ice – Cream (D)(V)

- ★ **BLACK FOREST CHOCOLATE BAR** _____ **55**
Black Cherry Compote, Cherry Ripple Milk Ice – Cream (D)(N)(V)

- ★ **MATCHA TIRAMISU** _____ **55**
Coffee & Pistachio Syrup, White Chocolate Ice – Cream (D)(N)(V)

- 0 **CHEESE BOARD** _____ **80**
3 Assorted European Cheeses. Cheese selection changes weekly (D)(N)(V)
Ask your waiter for more details

★ New Recipe 0 BOCA Favorite

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