

BOCA



NO WASTE DINNER MAKING A 'SEA CHANGE'

'The greatest threat to our oceans is the belief that someone else will save them'

Join us as we host Jo Ruxton, producer of the multi-award winning film 'A Plastic Ocean' screening a twenty minute version of her 2016 documentary. The night will include a reception with sustainable movie snacks and beverages, followed by a zero waste dinner drawing attention to lesser known local produce and maximizing usage of our food paired with environmentally-conscious drinks.



WED NOV 27TH 2019

Reception & Movie Screening 07:00 PM - 07:45 PM

Dinner 08:00 PM – 11:00 PM

Grape guided AED 295 | Juice guided AED 195



NO WASTE DINNER

TOMATO TEA

Foam of Parmesan Crust, Dried Tomato Skin Powder,
Corked Wine Vinegar (A)(D)(GF)(V)

DIBBA BAY OYSTER NUGGETS

Reserved Oyster Liquor, Local Watercress Tartar, Oyster Shell (S)

DRY AGED 'MEATROOT'

Compressed Watermelon, Home-Made Ricotta from revived Milk,
Pickled Watermelon Skin, Kombucha Glaze (D)(GF)(V)

GULF SARDINES

Whole Sardine Beurre Blanc, Anchovy Essence (D)

RED SHEET WASTE PASTA

Aubergine Caviar, Leftover-Tomato Jam (D)(GF)

OCTOPUS HEAD

Mashed Potato, Local Dried Shrimp Essence, Coffee Compost,
Crispy Potato Skin (D)(GF)(S)

'The Goodness Company' CHOCOLATE & PASSION FRUIT

Local 55% Chocolate, Mejdool Dates, Cashew Brittle, Passion Fruit Jus (N)(V)(GF)

WINE PAIRING

PINK ELEPHANT

Grenache, Valdepeñas, Spain (*sustainable*)

SEA CHANGE

Syrah, Languedoc – Roussillon, France (*sustainable*)

SEA CHANGE

Sauvignon Blanc , Languedoc – Roussillon, France (*sustainable*)

SEA CHANGE

Merlot, Languedoc – Rousillon, France (*sustainable*)

PABLO

Grenache, Calatayud, Spain (*sustainable*)

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