

BOCA AT HOME

SAMPLE CANAPE MENU

BEEF TARTARE & OYSTER

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

BLACK ANGUS BEEF SKEWER

Sancho Verde, Tomato Concasse, Beef & Soy Glaze

BLACK RICE STUFFED LOCAL SQUID

Piquillo Tuile, Mixed Sautéed Spinach, Cauliflower Purée,
Roasted Squid Consommé (D)

BOCA POTATO CUBES

Aioli, Bravas Sauce (GF)(V)

FRIED PADRÓN SWEET CHILLI PEPPERS

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

GRILLED TIGER PRAWNS

Local Prawns, Beef Chorizo, Crispy Garlic (GF)(S)

ICE PACKED MANZANILLA OLIVES

Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(V)(VE)

PIMIENTOS DEL PIQUILLO & ALICI

Spanish Piquillo Peppers, Chavroux Cheese, Anchovies,
Crystalized Pine – Nuts (D)(GF)(N)

SALMON RILLETES

Red Radish, Lemon, Sour Cream, Dill Mayo, Grilled Sourdough Bread (D)

SMOKED BURRATA & TRUFFLE BRUSCHETTA

Basil, Balsamic Vinegar, Heirloom Tomato (D)(V)

SMOKED MAGRET DE CANARD

French Duck Breast, Charred Silver Onion, Heritage Carrot,
Crispy Mustard Seeds, Local Watercress (GF)

BOULES DE BERLIN

Vanilla, Crème Pâtissière (D)(V)

CHOCOLATE CUBE

Guanaja Chocolate, Passion Fruit (D)(N)(V)

Prices start from AED 200 per person subject to a 10% service fee.

Subject to restaurant availability.

Menus developed based on available equipment at the venue.

BOCA AT HOME

SAMPLE TAPAS MENU A

ICE PACKED MANZANILLA OLIVES

Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(V)(VE)

PIMIENTOS DEL PIQUILLO & ALICI

Spanish Piquillo Peppers, Chavroux Cheese, Anchovies,
Crystalized Pine – Nuts (D)(GF)(N)

BEEF TARTARE & OYSTER

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

FRIED PADRÓN SWEET CHILLI PEPPERS

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

PAN DE CRISTAL CON CECINA DE LEÓN

12 – month – aged Cecina de León, Home – made ‘Pan con Tomate’

Prices start from AED 200 per person subject to a 10% service fee.

Subject to restaurant availability.

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

BOCA AT HOME

SAMPLE TAPAS MENU B

BOCA TORTILLA ESPAÑOLA

Free – range Egg, Crispy Chorizo, Local Spinach, Potato (GF)

ICE PACKED MANZANILLA OLIVES

Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(V)(VE)

STUFFED PADRON PEPPERS

Smoked Bone Marrow, Braised Oxtail, Spicy Tomato Sauce (GF)

DUCK PROSCIUTTO ON SOURDOUGH

Cold Smoked Duck Breast, Carrot Jam, Spice Vinaigrette

SMOKED BURRATA & TRUFFLE BRUSCHETTA

Basil, Balsamic Vinegar, Heirloom Tomato (D)(V)

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BOCA AT HOME

SET MENU A

STARTER

TRUFFLE BURRATA

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

MAIN

12 – HOUR BRAISED LAMB

Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF)

DESSERT

CARAMEL APPLE CHEESECAKE

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

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BOCA AT HOME

SET MENU B

STARTER

PIMIENTOS DEL PIQUILO & ALICI

Spanish Piquillo Peppers, Chavroux Cheese, Anchovies,
Crystalized Pine – Nuts (D)(GF)(N)

MAIN

GRILLED OCTOPUS

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

DESSERT

CARAMEL APPLE CHEESECAKE

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

Prices start from AED 200 per person subject to a 10% service fee.

Subject to restaurant availability.

Menus developed based on available equipment at the venue.

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