

La Taperia BOCA

WE ARE EXCITED TO SEE YOU!

To welcome you back, we want to focus on the basics: to host you in the safest environment possible and to offer you simple and delicious food.

Enjoy an uncomplicated and tasty tapas menu from a little project called LA TAPERIA: typical Spanish cold and hot tapas, salads, and rice dishes within the relaxed space of BOCA available in full portions or in *medias raciones* which are perfect as individual, non-sharing plates.

LA TAPERIA BUSINESS LUNCH

A speedy lunch served five days a week. Roam through the Mediterranean and be back to work in no time starting from AED 30 per dish.

TAPA + COPA DE VINO

All day in BOCA, DIFC: Tapa + Spanish grape glass AED 80
Paella and a bottle of selected Spanish grape from AED 305

HAPPY HOUR

Daily 4:30 pm - 7:30 pm ■ house beverages from 35

DINE-OUT

Takeaway, delivery and DIY home kits of your favorite tapas and Spanish beverages mixes.

SAFETY

Ensuring the health and safety of our guests and staff is of the utmost importance. We are following all guidelines and taking strict precautions through every step of the process.

Member of

Truth,
Love &
Clean
Cutlery



BUSINESS LUNCH

Individual dishes from AED 30 | 2 Courses AED 85 | 3 Courses AED 115

COMPLIMENTARY BREAD

Sourdough, Home-made 'Tomate'

STARTER



SOUP

Lobster Bisque, Confit Carrots (S)(D)(GF)

30

TOMATO CEVICHE

Heirloom Tomatoes, Crispy Quinoa, Aji Amarillo (V)(VE)

40

BOCA CHICKEN SALAD

Poached Egg, Caesar Dressing, Parmesan Cheese, Croutons (D)

55

RED BEETROOT SALAD

Persian Feta Cheese, Cherry, Infused Watermelon, Radish (D)(V)(N)

55

MAIN



PUMPKIN RISOTTO

Hazelnut, Orange, Parmesan Cheese (D)(GF)(N)(V)

65

MINI PIZZETTA MARGHERITA

Mozzarella, Pecorino, Datterino Tomato Sauce (D)(V)

55

ANGUS STRIPLOIN STEAK

Green Asparagus, Chimichurri Sauce, Smoked Oil (GF)

80

DESSERT



CHOCOLATE BROWNIE & PINEAPPLE

Poached Pineapple, Passionfruit Sorbet, Hazelnut (D)(GF)(N)

50

BURGER COMBOS

Burger, BOCA Potato Chips with Truffle Mayo (GF)(V), Mixed Greens (V) AED 85
Add AED 30 for Dessert

AGED BEETROOT BURGER

Aged Local Beetroot, Tzatziki, Baby Gem, Homemade Pickles (D)(GF)(N)(V)

MINI WAGYU BEEF BURGER




Wagyu Beef and Manchego Cheese Patty, Salsa Verde, 12 Month-Aged
Cecina De León, Piquillo Mayo (D)(N)

Prices are inclusive of 5% VAT and subject to 7% Authority Fee

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

La Tapería







BY BOCA

COLD TAPAS			
PAN DE CRISTAL CON CECINA DE LEÓN 12-month-aged Cecina de León, Home-made 'Pan con Tomate'		40	80
TRUFFLE BURRATA BRUSCHETTA Heirloom Tomatoes, Taggiasca Olives, Sumaq, Aged Balsamic (D)(V)		45	80
0 ICE PACKED MANZANILLA OLIVES Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(V)(VE)		35	70
★ BEETROOT SALAD Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE)	40	60	80
0 CRISPY QUINOA & SNAP PEAS Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)	35	65	80
BOCA CHICKEN SALAD Poached egg, Caesar Dressing, Parmigiano-Reggiano, Croutons (D)		55	80
YELLOWFIN TUNA TARTAR Avocado, Red Radish, Kimchi, Sesame		65	80
SWEET POTATO HUMMUS Peanuts, Arbequina Olive Oil, Sourdough (D)(N)(V)(VE)		45	80
MAGRET DE CANARD PROSCIUTTO SALAD French Duck Breast, Yellow Peach, Mimolette Cheese, Crispy Mustard Seeds, Local Watercress (D)		55	80
TRUFFLE BURRATA SALAD Heirloom Tomatoes, Taggiasca Olives, Sumaq, Aged Balsamic (D)(GF)(V)		105	140
ASSORTED ITALIAN & SPANISH BEEF COLD CUTS 12-month-aged Cecina de León, Chorizo, Salame Milano, Grilled Sourdough, Home-made Pickles	65	125	80

★ NEW RECIPE 0 BOCA FAVORITE

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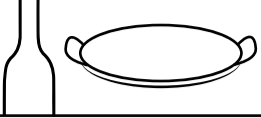






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HOT TAPAS			
FRIED PADRÓN SWEET CHILLI PEPPERS Crispy Rosemary, Smoked Idiazábal Cheese, Maldon Salt (D)(GF)(V)		50	80
BOCA POTATO CHIPS Aioli, Bravas Sauce (GF)(V) with Truffle Mayo Sauce (GF)(V)	30 40	55 70	80 90
TORTILLA ESPAÑOLA Free-range Egg, Crispy Beef Chorizo, Local Spinach, Potato (GF)		45	80
★ BUÑUELOS DE BACALAO Atlantic Cod Fritters, Saffron & Garlic Aioli, Piment d'Espelette		55	80
GRILLED TIGER PRAWNS Local Prawns, Spanish Beef Chorizo, Crispy Garlic (GF)(S)		85	120
FRIED CALAMARI 'A LA ANDALUZA' Rosemary, Confit Aioli, Lemon Wedge	35	75	80
BOCA MINI WAGYU BEEF BURGERS Wagyu Beef and Manchego Cheese Patty, Salsa Verde, 12 Month-Aged Cecina De León, Piquillo Mayo (D)(N)	50	95	80
LOS HUEVOS ROTOS Cubed BOCA Chips, Spanish Beef Chorizo, Veal Jus, Free-range Eggs (GF)		60	80
LOBSTER ROLLS Canadian Lobster, Coleslaw, Fritto Misto, Lemon Aioli (D)(S)	75	150	105
PIZZETTAS			
PIZZETTA MARGHERITA Buffalo Mozzarella, Heirloom Tomatoes, Datterino Tomato Sauce, Basil (D)(V)	40	75	80
PIZZETTA 'CALIENTE' Spanish Beef Chorizo, Datterino Tomato Sauce, Chili, Rocket Leaves (D)	45	90	80
SMOKED BURRATA & TRUFFLE PIZZETTA Smoked Burrata, Fresh Truffle (D)(V)		110	145

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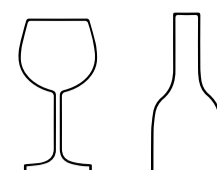
RICE & PAELLAS <i>moorish paellas order this first, it takes 30 min to prepare</i>			
0 BOCA VEGAN PAELLA Mixed Local Vegetables, Local Herbs, Black Garlic Aioli, Bombita Rice (GF)(N)(V)(VE) ★ BLACK SEAFOOD PAELLA Octopus, Shellfish, Crispy Calamari, Aioli, Bombita Rice (S)	<p style="text-align: center;">155</p> <p style="text-align: center;">220</p>	<p style="text-align: center;">305</p> <p style="text-align: center;">370</p>	
BOCA CLASSICS <i>subject to market availability & valid while stocks last</i>			
★ SAFFRON RISOTTO Parmigiano-Reggiano, Carnaroli Rice (D)(GF)(V) 0 GRILLED OCTOPUS Truffle Mashed Potato, Squid Ink, Caper Sauce, Sourdough Crust, Black Truffle (D) 0 12-HOUR BRAISED LAMB Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF) 0 GNOCCHI WITH BRAISED BEEF SHORT RIB Fried Sage, Parmigiano-Reggiano (D)	<p style="text-align: center;">45</p> <p style="text-align: center;">65</p> <p style="text-align: center;">50</p> <p style="text-align: center;">100</p>	<p style="text-align: center;">85</p> <p style="text-align: center;">125</p> <p style="text-align: center;">90</p> <p style="text-align: center;">100</p>	<p style="text-align: center;">80</p> <p style="text-align: center;">80</p> <p style="text-align: center;">80</p> <p style="text-align: center;">135</p>
FINALE <i>desserts & more...</i>			
★ CARAMEL APPLE CHEESECAKE Valrhona White Chocolate, Cinnamon, Chocolate Soil (D)(GF)(V) 0 APPLE TATIN Market Fresh Pink Apples, Vanilla Ice Cream (D)(V) 0 CHEESE BOARD 3 Assorted European Cheeses. Cheese selection changes weekly (D)(N)(V) Ask your waiter for more details		<p style="text-align: center;">55</p> <p style="text-align: center;">55</p> <p style="text-align: center;">70</p>	<p style="text-align: center;">80</p> <p style="text-align: center;">80</p> <p style="text-align: center;">105</p>

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TAPA + COPA WINE LIST



ROSÉ

GRENACHE – TEMPRANILLO, ALEGRA DE BERONIA

Rioja, Spain *(sustainable & vegan)*

MERLOT, CAN RÀFOLS GRAN CAUS

Penedès, Spain *(organic)*

TEMPRANILLO, CAYO SOL

Rioja, Spain

WHITE

CHARDONNAY, ARZUAGA FAN D. ORO

Ribera del Duero, Spain

CHARDONNAY, ATRIUM

Penedès, Spain *(vegan)*

GODELLO – ALBARIÑO – DOÑA BLANCO, DOMINIO DO BIBEI LAPOLA

Ribeira Sacra, Spain *(biodynamic & organic)*

XAREL·LO – GRENACHE – MALVASÍA, BODEGA CONTADOR MASSIS

Catalunya, Spain *(organic)*

RED

GRENACHE – SAMSÓ, ACÚSTIC CELLER RITME

Priorat, Spain *(organic)*

GALICIAN BLEND, DOMINIO DO BIBEI LALAMA

Ribeira Sacra, Spain *(biodynamic & organic)*

GRENACHE, CLOS PISSARRA ARRELS

Montsant, Spain


PINOT NOIR, MAS BORRÀS

Penedès, Spain *(vegan)*

SWEET SHERRY

PALOMINO FINO, GONZÁLEZ BYASS ALFONSO OLOROSO

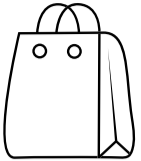
Jerez, Spain *(sustainable)*


VEGAN MENU <i>only fresh ingredients make these Mediterranean recipes</i>	
0 ICE PACKED MANZANILLA OLIVES Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(V)(VE)	35
DRY AGED 'MEATROOT' Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE)	60
TORTA DE CECI Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(V)(VE)	35
HEIRLOOM TOMATOES BRUSCHETTA Basil, Black Garlic Balsamic Vinegar, Heirloom Tomatoes (V)(VE)	40
SWEET POTATO HUMMUS Peanuts, Arbequina Olive Oil, Sourdough (D)(N)(V)(VE)	45
0 CRISPY QUINOA & SNAP PEAS Avocado, Red Radish, Dijon Mustard Vinaigrette (GF)(V)(VE)	65
0 BOCA POTATO CHIPS Cashew Aioli, Bravas Sauce (GF)(N)(V)(VE)	55
BOCA-TOUILLE Roasted Vegetables, Balsamic Glazed Red Onion, Herbes de Provence (GF)(V)(VE)	55
BEETROOT & RICE Acquerello Rice, Caramelized Beetroot, Confit Baby Beetroot (GF)(V)(VE)	70
0 BOCA VEGAN PAELLA Mixed Local Vegetables, Local Herbs, Black Garlic Aioli, Bombita Rice (GF)(N)(V)(VE)	155
ICE CREAMS & SORBETS Assorted Non-dairy Flavors (V)(VE)	45

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<p>DIY KITS</p> <p><i>If you've been working on your cooking skills during lockdown, DIY kits of your favorite tapas and Spanish beverage mixes can be ordered to make in the comfort of your own home.</i></p>	
<p>PADRÓN PEPPERS Fresh, 150 G Vacuum Packed Smoked Idiazabal Cheese, Crispy Rosemary, Recipe</p>	<p>25</p>
<p>BOCA POTATO CHIPS, Chilled, 250 G Vacuum Packed Aioli, Bravas Sauce, Recipe Add Vacuum Packed Truffle Mayo Sauce</p>	<p>30 10</p>
<p>PAELLA BASE FOR TWO Paella Pan (28 cm) by La Despensa, Bomba Rice, Paella Seasoning</p>	<p>85</p>
<p>MEDITERRANEAN TONIC Botanical Balloon Glass, Tonic, Mediterranean Garnish, Recipe</p>	<p>35</p>
<p>SANGRIA JUG Terracotta Jug (1ltr) by La Despensa, Orange Juice, Apple Juice, Fresh Fruits, Herbs & Spices, 7UP</p>	<p>65</p>
<p>TAPA PLATE Clay Cazuela 12.5CM by La Despensa</p>	<p>15</p>

HAPPY HOUR MENU <i>Daily from 4:30 – 7:30PM</i>	
RED, ROSÉ, SPARKLING & WHITE WINE A weekly rotating list. Ask your waiter what's on offer	35
BEER & HOUSE SPIRITS A weekly rotating list. Ask your waiter what's on offer	35
BOCARINHA Capucana Cachaça, Muddled Omani Lime (Passionfruit, Raspberry, Strawberries or what is in season. Ask your waiter what's on offer)	35
HOLA, ¿QUÉ TAL? Teacher's Highland Blended Scotch Whisky, Apple Juice, Home-made Lemon Juice, Popcorn Syrup, Dry Apple	35
REBOQUITO Sherry, Sangre de Toro Cava, Home-made Lime Juice, Simple Syrup, Organic Basil Leaves	35
SANGRIA DE TORO Sangre de Toro Red Wine, Brandy, Triple Sec, Home-made Orange Juice, Apple Juice, Soda Water	35
SPARKLING SUMMER SAMBUCA Sambuca Isolabella, Sangre de Toro Cava, Home-made Lemon Juice, Simple Syrup, Organic Mint Leaves	35
WHAT TO DO Irish Cream Liqueur, Organic Coffee, Home-made Hazelnut Syrup, Home-made Whipped Cream	35