

La Tapateria BOCA

VEGAN BRUNCH

We have picked some of our best vegan tapas and dishes from current and previous menus and now offer them to you in a new a la carte brunch package paired with rotating vegan wines from our list. Package includes vegan wines and non-alcoholic drinks.

THE SOMMELIER CLUB

Pick up your glass and visit our sommelier's dedicated wine station sampling up to 10 different varieties from old and new worlds. Let our sommelier guide you through the tasting and take notes using your own wine-list & tasting wheel guide all while enjoying BOCA's new a la carte brunch spread of new menu items and BOCA classics.

Package includes wines and non-alcoholic drinks
Upgrade to our boutique Duval Leroy Rosé Champagne and house beverage package for AED 100

PACKAGES

NON-ALCOHOLIC - AED 250
VEGAN BRUNCH - AED 335
HOUSE DRINKS - AED 385
THE SOMMELIER CLUB - AED 385
DUVAL LEROY ROSÉ CHAMPAGNE - AED 485

HAPPY HOUR AT BOCA

Stick around for BOCA's Happy Hour. It runs daily from 4:30pm to 7:30pm.
House drinks AED 35

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



COLD TAPAS

ICE PACKED MANZANILLA OLIVES

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

YELLOWFIN TUNA TARTAR

Avocado, Red Radish, Kimchi, Sesame

HOT TAPAS

BOCA CHICKEN SALAD

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

FRIED PADRÓN SWEET CHILLI PEPPERS

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

FRIED CALAMARI 'A LA ANDALUZA'

Rosemary, Confit Aioli, Lemon Wedge

BOCA POTATO CHIPS

Aioli, Bravas Sauce (GF)(V)

MAINS

SAFFRON RISOTTO

Parmesan Cheese, Carnaroli Rice (D)(GF)(V)

PIZZETTA 'CALIENTE'

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

GRILLED TIGER PRAWNS

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

12-HOUR BRAISED LAMB

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

DESSERT

DESSERT PLATTER

Chocolate, Fresh & Marinated Fruits, Seasonal Cheesecake (D)(N)(V)

BOCA's Brunch is available Fridays from 01:00pm to 04:00pm

Children 12 and under dine free with every paying adult

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

VEGAN COLD TAPAS

ICE PACKED MANZANILLA OLIVES

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

SWEET POTATO HUMMUS

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

CRISPY QUINOA & SNAP PEAS

Avocado, Red Radish, Dijon Mustard Vinaigrette (GF)(V)(VE)

VEGAN HOT TAPAS

FRIED PADRÓN SWEET CHILLI PEPPERS

Crispy Rosemary, Maldon Salt (GF)(V)(VE)

TORTA DI CECI

Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(V)(VE)

BOCA POTATO CHIPS

Cashew Aioli, Bravas Sauce (GF)(V)(VE)

VEGAN MAINS

BOCA VEGAN PAELLA

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

BOCA-TOUILLE

Roasted Vegetables, Balsamic Glazed Red Onion,
Herbs de Provence (GF)(V)(VE)

DESSERT

DESSERT PLATTER

Variety of Fresh Fruits & Freshly Churned Sorbets (N)(V)(VE)

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THE SOMMELIER CLUB



SPARKLING

SPAIN

Sangre De Toro Método Tradicional, Cava *(vegan)*

ROSÉ

SPAIN

Tempranillo, Cayo Sol, Rioja

WHITE

CHILE

Cordillera de los Andes Reserva Especial, Chardonnay, Limarí Valley
(biodynamic, organic & vegan)

Santa Digna Reserva, Sauvignon Blanc, Central Valley
(biodynamic, organic & vegan)

FRANCE

Gourmet Père & Fils Fruits de Mer, Sauvignon Blanc, Bordeaux

RED

ARGENTINA

Zuccardi Serie A, Bonarda, Santa Rosa *(sustainable)*

AUSTRALIA

Jamsheed Harem, Syrah, Yarra Valley

CHILE

Casillero del Diablo Reserva, Pinot Noir, Central Valley *(sustainable)*

Concha y Toro Frontera, Merlot, Central Valley *(sustainable)*

FRANCE

Combe Rocher Réserve, Syrah, Languedoc-Roussillon

M. Chapoutier Maison Trenal Nouveau, Gamay, Beaujolais *(biodynamic & organic)*

SPAIN

Dominio do Bibei Lalama, Galician Blend, Ribeira Sacra *(biodynamic & organic)*

Raventós Codorníu Raimat El Silenci del Molí, Cabernet Sauvignon,
Costers del Segre *(organic & sustainable)*

SHERRY

SPAIN

González Byass Tio Pepe en Rama, Palomino Fino, Jerez *(sustainable & vegan)*