

# 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.

## 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

Home-made 'Pan con Tomate'

### STARTER



#### JERUSALEM ARTICHOKE SOUP

Caramelized Apples, Roasted Walnuts (G)(V)(VE)

45

#### TOMATO CEVICHE

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

30

#### BOCA CHICKEN SALAD

Poached egg, Caesar Dressing, Parmigiano-Reggiano, Home-made Croutons (D)

55

#### MINI SALAMI PIZZETTA

Buffalo Mozzarella, Pecorino Romano Cheese, Datterino Tomato Sauce (D)

60

### MAIN



#### BEEF HAM CROQUETTES

Cecina de León, Spanish Beef Chorizo, Parmigiano-Reggiano (D)

65

#### BUTTERNUT GNOCCHI

Confit Butternut, Parmigiano-Reggiano, Parmigiano-Reggiano Crumble (D)(V)

70

#### ANGUS STRIPLOIN STEAK

Green Asparagus, Chimichurri Sauce, Smoked Oil (GF)

80

### DESSERT



#### CREMA CATALANA

Home-made Cinnamon Ice Cream, Vanilla, Caramel (D)(V)

55

## BURGER COMBOS

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

#### BOCA TUNA BURGER



Local Yellowfin Tuna, Avocado, Wasabi Mayo, Seaweed Bun (N)

#### MINI WAGYU BEEF BURGER





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





# La Tapateria

BY BOCA

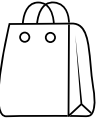
COLD TAPAS		
<b>PAN DE CRISTAL CON CECINA DE LEÓN</b> 12-month-aged Cecina de León, Home-made 'Pan con Tomate'		40
<b>TRUFFLE BURRATA BRUSCHETTA</b> Heirloom Tomatoes, Taggiasca Olives, Sumaq, Aged Balsamic (D)(V)		45
<b>ICE PACKED MANZANILLA OLIVES</b> Spanish Manzanilla Olives Stuffed with Lemon, Calamansi, Orange Zest & Fresh Herbs (GF)(V)(VE)		35
<b>BEETROOT SALAD</b> Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE)	40	60
<b>CRISPY QUINOA &amp; SNAP PEAS</b> Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)	35	65
<b>★ YELLOWFIN TUNA</b> Torch'd Cucumber, Wasabi & Chive Mayo, Green Herbs Gazpacho		75
<b>SWEET POTATO HUMMUS</b> Peanuts, Arbequina Olive Oil, Home-made Sourdough (D)(N)(V)(VE)		45
<b>★ MIDDLE EASTERN BEEF TARTARE</b> Bulgur, Mint, Roasted Hazelnut, Labneh & Citrus Mayo (D)		85
<b>★ CHAVROUX CHEESE &amp; PIMIENTOS DEL PIQUILLO</b> Manzanilla Olive & Tomato Infused Chavroux 'Goat Cheese', Black Garlic Balsamic, Cantabrian Anchovy Filets, Crystalized Pine Nuts (D)(GF)(N)		70
<b>★ BURRATA SALAD &amp; HEIRLOOM TOMATOES</b> Raspberry Vinaigrette, Arbequina Olive Oil, Pistachio (D)(N)(V)		105
<b>★ RED PRAWN CARPACCIO</b> Sea Buckthorn, Red Radish, Taggiasca Olive (GF)(S)		85
<b>ASSORTED ITALIAN &amp; SPANISH BEEF COLD CUTS</b> 12-month-aged Cecina de León, Spanish Chorizo, Salame Milano, Grilled Sourdough, Home-made Pickles	65	125

★ NEW RECIPE **O** BOCA FAVORITE (A)Alcohol (D)Dairy (GF)Gluten Free (N)Nuts (S)Shellfish (V)Vegetarian (VE)Vegan  
Prices are inclusive of 5% VAT and subject to 7% Authority Fee

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

<b>RICE &amp; PAELLAS</b> moorish paellas ← order this first, it takes 30 min to prepare		
<b>★ BOCA SEAFOOD PAELLA</b> Red Tiger Prawn, Shellfish, Grilled Calamari, Aioli, Bombita Rice (GF)(S)		220
<b>ARROZ NEGRO 'BLACK SEAFOOD RICE'</b> Octopus, Shellfish, Crispy Calamari, Aioli, Bombita Rice (S)		220
<b>0 BOCA VEGAN PAELLA</b> Mixed Local Vegetables, Local Herbs, Black Garlic Aioli, Bombita Rice (GF)(N)(V)(VE)		155
<b>BOCA CLASSICS</b> subject to market availability & valid while stocks last		
<b>★ PORCINI RISOTTO</b> Wild Mushrooms, Home-made Salted Ricotta, Black Truffle, Shallot Crumble (D)(V)		135
<b>★ ROASTED ATLANTIC COD</b> Beurre Noisette & Mustard Jus, Potato Mousseline, Green Herbs (D)		130
<b>★ GRILLED SEA BREAM ROYALE</b> Beans & Peas, Bouchot Mussels, Duvel Sauce (A)(GF)(S)		165
<b>★ GRILLED OCTOPUS</b> Sliced Grilled Octopus, Truffle Mashed Potato, Squid Ink, Caper Sauce, Sourdough Crust, Black Truffle (D)	65	125
<b>0 12-HOUR BRAISED LAMB</b> Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF)	50	90
<b>0 GNOCCHI WITH BRAISED BEEF SHORT RIB</b> Fried Sage, Parmigiano-Reggiano (D)		100
<b>FINALE</b> desserts & more...		
<b>★ MERENGUE FRÍO</b> Dried Meringue, Valrhona Guanaja Chocolate, Home-made White Chocolate Infused Almond Ice Cream, Tonka Bean Caramel (D)(N)(V)		55
<b>CARAMEL APPLE CHEESECAKE</b> Valrhona White Chocolate, Cinnamon, Chocolate Soil (D)(GF)(V)		55
<b>0 APPLE TATIN</b> Market Fresh Pink Apples, Home-made Vanilla Ice Cream (D)(V)		55
<b>0 CHEESE BOARD</b> 3 Assorted European Cheeses. Cheese selection changes weekly (D)(N)(V) Ask your waiter for more details		70

★ NEW RECIPE 0 BOCA FAVORITE (A)Alcohol (D)Dairy (GF)Gluten Free (N)Nuts (S)Shellfish (V)Vegetarian (VE)Vegan  
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<p><b>DIY KITS</b></p> <p>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.</p>	
<p><b>PADRÓN PEPPERS</b> Fresh, 150 G Vacuum Packed Smoked Idiazabal Cheese, Crispy Rosemary, Recipe</p>	<p><b>25</b></p>
<p><b>BOCA POTATO CHIPS</b>, Chilled, 250 G Vacuum Packed Aioli, Bravas Sauce, Recipe</p>	<p><b>30</b></p>
<p>Add Vacuum Packed Truffle Mayo Sauce</p>	<p><b>10</b></p>
<p><b>PAELLA BASE FOR TWO</b> Paella Pan (28 cm) by La Despensa, Bomba Rice, Paella Seasoning</p>	<p><b>85</b></p>
<p><b>MEDITERRANEAN TONIC</b> Botanical Balloon Glass, Limited Edition Gin Mare Mixology Long Spoon, Tonic, Mediterranean Garnish, Recipe</p>	<p><b>35</b></p>
<p><b>SANGRIA JUG</b> Terracotta Jug (1ltr) by La Despensa, Orange Juice, Apple Juice, Fresh Fruits, Herbs &amp; Spices, 7UP</p>	<p><b>65</b></p>
<p><b>TAPA PLATE</b> Clay Cazuela (12.5 cm) by La Despensa</p>	<p><b>15</b></p>

## HAPPY HOUR MENU

Daily from 4:30 - 7:30PM



### 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 Lime (Passionfruit, Raspberry, Strawberries or what is in season. Ask your waiter what's on offer)

35

### BLAME IT ON LISA

Bombay Sapphire, Red Bull Yellow Tropical Edition, Juniper Berries, Dehydrated Pineapple

35

### REBOQUITO

Sherry, Sangre de Toro Cava, Home-made Lime Juice, Home-made Simple Syrup, Basil Leaves

35

### SANGRIA DE TORO



Sangre de Toro Red Wine, Brandy, Triple Sec, Home-made Orange Juice, Apple Juice, Soda Water

35

### WHAT TO DO

Irish Cream Liqueur, Cold Drip, Home-made Hazelnut Syrup, Home-made Whipped Cream

35

<b>VEGAN MENU</b> only fresh ingredients make these Mediterranean recipes		
<b>0 ICE PACKED MANZANILLA OLIVES</b> Pitted Spanish Manzanilla Olives Stuffed with Lemon, Calamansi, Orange Zest & Fresh Herbs (GF)(V)(VE)		<b>35</b>
<b>DRY AGED 'MEATROOT'</b> Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE)		<b>60</b>
<b>TORTA DE CECI</b> Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(V)(VE)		<b>35</b>
<b>HEIRLOOM TOMATOES BRUSCHETTA</b> Basil, Black Garlic Balsamic Vinegar, Heirloom Tomatoes (V)(VE)		<b>40</b>
<b>SWEET POTATO HUMMUS</b> Peanuts, Arbequina Olive Oil, Home-made Sourdough (D)(N)(V)(VE)		<b>45</b>
<b>0 CRISPY QUINOA &amp; SNAP PEAS</b> Avocado, Red Radish, Dijon Mustard Vinaigrette (GF)(V)(VE)	<b>35</b>	<b>65</b>
<b>0 BOCA POTATO CHIPS</b> Cashew Aioli, Bravas Sauce (GF)(N)(V)(VE)	<b>30</b>	<b>55</b>
<b>BOCA-TOUILLE</b> Roasted Vegetables, Balsamic Glazed Red Onion, Herbes de Provence (GF)(V)(VE)		<b>55</b>
<b>BEETROOT &amp; RICE</b> Acquerello Rice, Caramelized Beetroot, Confit Baby Beetroot (GF)(V)(VE)		<b>70</b>
<b>0 BOCA VEGAN PAELLA</b> Mixed Local Vegetables, Local Herbs, Black Garlic Aioli, Bombita Rice (GF)(N)(V)(VE)		<b>155</b>
<b>HOME-MADE ICE CREAMS &amp; SORBETS</b> Assorted Non-dairy Flavors (V)(VE)		<b>45</b>