



## **BETHANY KEHDY x BOCA FOR ANDALUCÍA**

NOV 4th | 7:30 pm – 10:30 pm

Supporting Sherry Week celebrations BOCA hosts celebrity chef and cookbook author, Bethany Kehdy. This specially curated menu celebrates the common history between the food heritage of Andalucía and the Middle East.

Four-courses and Five glasses of González Byass Sherry AED 395  
Four-courses and Paired Juices AED 295

Bethany  
Kehdy:

BOCA

INTERNATIONAL  
Sherry  
WEEK

TIO PEPE

# **WELCOME**

## **ANDALUSIAN CRESCENTS, OLIVES WITH PRESERVED LEMON & GREEN CHERMOULA**

### **SMOKED AJOBLANCO – APERITIVO**

Almond And Garlic Soup, Pickled Grapes, Saffron Oil (N)(GF)(V)(VE)  
*The pre-cursor to the gazpacho; Almonds, garlic and pickled grapes were relished by the Moors leaving a lasting impression on Spanish cuisine.*

### **OSTIONES EN ESCABECHE**

Dibba Bay Oysters, Pomegranate Molasses Smen, Sherry, Shallot & Sumac Escabeche, Mergues Crumbs (S)

*Escabeche, from Persian, Alsikbaj (SiK: vinegar, Ba: food), is a dish more often of fish but historically of meat, that is first fried (though not always) and then marinated in a sweet and sour vinegar bath.*

### **REBOQUITO**

González Byass La Cala by Albert Adrià Sherry, Spumante Brut, Freshly Squeezed Lime Juice, Home-made Simple Syrup, Organic Basil Leaves

# **TAPAS**

### **CROQUETAS**

Potato and Basturma Kebbeh with Shankleesh and Manchego Cream (D)  
*There are cookhouses dedicated to the croqueta in Spain, where in the Middle East similar corquetas, known as kebbeh, are hailed as national dishes. While there is no real documented lineage between the croqueta and the Babylonian documented kebbeh (kobeibat), it would be foolish to leave them off the menu under any guise.*

### **EMPANADA DE CONEJO Y RAS EL HANOUT**

Slow-Cooked Pulled Rabbit in Ras El Hanout Spices, Raisins, Chestnuts, Sourdough  
*The Moors instilled an appreciation for lean meats like rabbits and relished in the abundance of spices which remain in use throughout Spanish cooking. Sweet and sour is typical of Moorish influence who also brought with them grapes and dried fruits, such as raisins. And if you have not already guessed it, Empanada is the younger cousin of the sambousek.*

### **PATATAS BRAVAS**

Triple-Cooked Local Potato Wedges, Rose Harissa Aioli  
*You say patata bravas, she says batata harra, we say thank God we all seem to agree, let the music play!*

### **PESCAÍTO FRITO**

Hawaii-J-Spiced Fried Seafood and Lime Bites, Black Lime Tarator (S)  
*Fried fish is not only quintessential to Andalucía but also essential to the coastal Levant where it's called Samak Meqli and always served with fries.*

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# TAPAS

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## **PINCHO DE CALABACÍN Y ESPARRAGO**

Charred Courgette Shavings and Asparagus Kebabs, Smoked Pepper, Walnut & Almond Muhamara, Manchego Shavings (GF)(N)

*Today, Asparagus is more dominant in European cooking than it is in Arab cuisine though it was the famed Muslim poet and cultural icon of Al Andalus, Al Ziryab, that introduced the asparagus to Europe and in particular Spain. Grilling and especially on a skewer was one of the techniques the Moors were very fond of and one that has left its imprint on Spanish cuisine till today.*

## **GONZÁLEZ BYASS DEL DUQUE AMONTILLADO VORS**

Palomino Fino, Jerez, Spain *(sustainable)*

## **GONZÁLEZ BYASS TÍO PEPE EN RAMA**

Palomino Fino, Jerez, Spain *(sustainable & vegan)*

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# A MOORISH FEAST

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## **CORDERO ASADO 12-HORAS EN MIEL DE LAVANDA CON ALBORONÍA**

Lavender-Honey 12-Hour Lamb and Alboronia in Saj Papillote and Seasonal Ratatouille Alboronia, derived from the name of a 9th century sheikha known as 'Lady Buran' who was responsible for introducing aubergine to the Arab world and then in turn it spread to Europe, keeping with its name-root. The modern-day ratatouille is inspired by this very alboronia, still called so in Spain today though more popularly known as pisto.

## **SEEYADEEYA – O PAELLA DEL PESCADOR ÁRABE**

Local Yellow-Tail Faskar, Local Clams, Charred Corn Riblets, Podded Broad Beans, Cumin Spiced Bomba Rice, Tempura Onions (S)

*It is thanks to the Moors that rice spread to Europe.*

*Tonight, we celebrate the glory of two quintessential rice and fish dishes.*

## **GONZÁLEZ BYASS APÓSTOLES PALO CORTADO VORS**

Palomino Fino – Pedro Ximénez, Jerez, Spain *(sustainable)*

## **GONZÁLEZ BYASS ALFONSO OLOROSO**

Palomino Fino, Jerez, Spain *(sustainable)*

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# FINALE

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## **FLAN DE ALBARICOQUE SALADO CON TOFFEE (D)**

## **SELECCIÓN DE QUESOS (D)**

## **GONZÁLEZ BYASS MATUSALEM VORS**

Palomino Fino – Pedro Ximénez, Jerez, Spain *(sustainable)*