OCTOBER 18th to 24th

DISCOVER GALICIA WEEK

Galicia is a different Spain. A region with its own language and an ancestry of healers, witches and Celts. Its wild coastline brings in arguably the best seafood in the world and from here come matching crisp albariño whites.

This October BOCA offers you a glimpse into the unique culture and gastronomical heritage of Galicia through a five-course set menu, matching Pazo das Bruxas (Home of the Witches) and Galicia's mystic tradition of card reading.

Five courses and one bottle of Pazo das Bruxas AED 310.

Card reading with the **ARROW SISTERS**
(Oct 21st from 7:30pm to 10:30pm by appointment only)

DISCOVER GALICIA WEEK

MENU

DIBBA BAY OYSTERS
Tomato & Infused Watermelon Salsa,
Citrus Vinaigrette (GF)(S)

TARTAR ROLL DE RUBIA GALLEGA
Galician Blonde Sirloin, Trout Caviar, Brioche (D)

EMPANADA GALLEGA DE BONITO
Local Yellow Fin Tuna, Vine Tomato,
Pimiento del Piquillo Mayo (D)

STUFFED PIMIENTO DEL PADRÓN
Smoked Bone Marrow, Braised Oxtail,
Spicy Tomato Sauce (GF)

PULPO Á FEIRA
Galician Style Octopus, Local Potato,
Pimentón de la Vera (GF)

Albariño, Pazo Das Bruxas
Rías Baixas, Spain *(vegan)*

VIRGIN SANGRIA JUG
Fresh Juices, Fruit, Non-alcoholic Wine

Card Reading Session by the Arrow Sisters

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

BOCA

Pazo das BRUXAS

FAMILIA TORRES
Desde 1870