

BOCA



SPANISH GUEST CHEFS DINNER

BOCA will host Spanish Tapas Master, Ager Urigüen and recipient of Michelin Green Star in Spain, Miguel Ángel de la Cruz at a series of collaboration dinners celebrating sustainable produce, recipes from Al Andalus heritage, and Spanish lamb.

interovic



QUALITY
TRACEABILITY
SUSTAINABILITY
SAFETY
THINK OF EUROPE

SPANISH GUEST CHEFS DINNER

FIRST COURSE

HOME-MADE RYE SOURDOUGH

'Pan con Allioli de Berenjena' (VE)

ICE PACKED MANZANILLA OLIVES

Pitted Spanish Manzanilla Olives Stuffed with Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(VE)

THE PLUM

Lamb Liver Pâte, Plum Jam Confit, Sourdough Bread
Paté de Cordero y Dulce de Ciruela

SECOND COURSE

LAMB 'CHURRASCO'

Aubergine, Pine nuts, Pickles
Churrasco con Berenjena, Piñones y Encurtidos

SPRING IN THE DESERT

5-day Aged Local Beetroot, Khobez خبيز, Homaid حميض, Seedaf سيداف,
Pickled Khansour خنصور الجبل, Local & Regional Seasonal Vegetables,
Infused Watermelon, Cherry (GF)(N)(VE)

THIRD COURSE

MEATBALLS & BEANS

Lamb Meatballs, Artichokes, Fava Beans 'Al Aldalus Heritage'
Albóndigas de Cordero con Alcachofa y Habitas 'Al Andalus'

STUFFED LAMB NECK

Slow Cooked Stuffed Lamb Neck, Dates, Almonds, Milk Veil
Cuello de Cordero con Dátiles, Almendras y Velo de Leche.

ROASTED HERITAGE CARROTS

Orange Glaze, Harissa, Hazelnut, Coriander (G)(N)(V)(VE)

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

GATE VILLAGE 6, DIFC | BOCA.AE | HOLA@BOCA.AE | 04 323 1833 |    BOCADubai

SPANISH GUEST CHEFS DINNER

DESSERT

NOUGAT

Nougat Cream, Tangerine, Orange Blossom Water
Crema Montada de Turrón con Mandarina y Agua de Azahar

PETIT FOURS

Valrhona Chocolate Brownies and Bonbons

BEVERAGE

FAMILIA TORRES, LAS PISADAS, TEMPRANILLO 2016

Rioja DOC, Spain (*sustainable & vegan*)

ACQUA PANNA or SAN PELLEGRINO 1L



CAMPAIGN FINANCED
WITH AND FROM
THE EUROPEAN UNION

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

GATE VILLAGE 6, DIFC | BOCA.AE | HOLA@BOCA.AE | 04 323 1833 | [f](#) [t](#) [@](#) [BOCADubai](#)