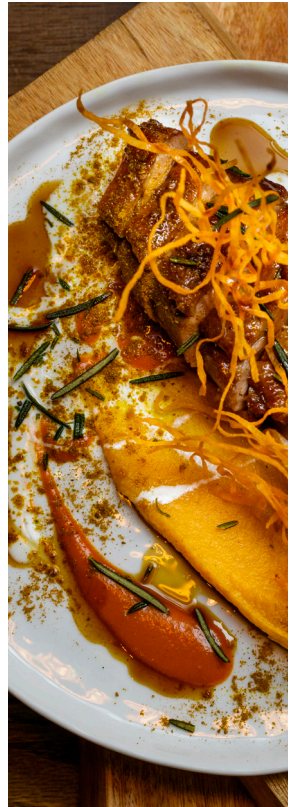


BOGA



THE PRESERVATION OF TIME

Aging, fermenting, smoking, and curing are all methods used to preserve and improve flavor in food and drink. These methods are said to have also been humanity's attempt to preserve time.

Join us for an intimate dinner with Xavier Gramona, champion of aging, head of the family-owned estate, Gramona and head chef Matthijs Stinnissen. The specially curated six-course paired menu honors preservation and flavor enhancing techniques.

Gramona

THE PRESERVATION OF TIME

RECEPTION

**Gramona Imperial Gran Reserva Método Tradicional Brut
Catalan Blend 2015**

Corpinnat (*biodynamic & sustainable*)

FIRST COURSE

HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Allioli' (VE)

ICE PACKED MANZANILLA OLIVES

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

MARINATED PRAWNS TERRINE

Smoked Yellow-fin Tuna, Apricot Jam, Pickled Radish,
Grilled Brioche (S)

Gessamí, Gramona, Catalan Blend 2019

Penedès DO (*biodynamic, sustainable & vegan*)

SECOND COURSE

24-HOUR COMPRESSED TOYBOX TOMATOES

Red Onion Relish, Haden Mango "Egg Yolk", Marigold Leaves,
Crispy Sourdough (VE)

Mart Xarel-lo Vermell 2020, Gramona

Penedès DO (*biodynamic & sustainable*)

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

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THE PRESERVATION OF TIME

THIRD COURSE

12-HOUR BRAISED LAMB

Arroz Bomba con Trufa Negra, Pickled Shimeji, Mustard Cress (D)(GF)

III Lustros Gran Reserva Brut Nature Xarel-lo – Macabeu 2012, Gramona
Corpinnat (*biodynamic & sustainable*)

MAGRET DE CANARD & CELERIAC

12-Day Salt Crusted Celeriac, Celeriac Pickled in Elderflower Vinegar,
Buttermilk Ricotta (D)(GF)

Bru, Gramona, Pinot Noir 2019

Penedès DO (*biodynamic & sustainable*)

DESSERT

FERMENTED CARROT CAKE

Poached Carrot in “Vi de Gel”, Cream Cheese Glaze, Tarragon Jam,
Miso Caramel Ice Cream (A)(D)(N)(V)

PETIT FOURS

Valrhona Chocolate Petit Fours

Vi de Glass Xarel-lo 2017, Gramona

Penedès DO (*biodynamic & sustainable*)

VERTICAL TASTING

Taste different vintages of Bru, Gramona, Pinot Noir and experience
the evolution of it over time.

Coravin glasses of 150ml, supplement 70 per glass

Bru, Gramona, Pinot Noir 2017, 2018, 2019,

Penedès DO (*biodynamic & sustainable*)

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

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