

FOODIE EXPERIENCES | BOCA'S CHEF'S TABLE

AED265 per person
Includes Acqua Panna or San Pellegrino (100cl)

HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Allioli' (VE)

ICE PACKED MANZANILLA OLIVES

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

DIBBA BAY OYSTERS (4 Oysters)

Lemon & Homemade Vinaigrette (GF)(S) or Salty Seedaf سیداف
& Tomato Ponzu Vinaigrette (S)

SPRING IN THE DESERT

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

SEAFOOD CEVICHE

Gulf of Oman Yellow-fin Tuna, Marinated Local Squid, Torched Tiger Prawns,
Slow-cooked Indian Ocean Octopus, Arabian Gulf Clams, Bergamot, Ají Amarillo,
Leche de Tigre (S)

EMIRATI SEA BASS RAVIOLI

Arabian Gulf Sardine Beurre Blanc, 10gr Herring Caviar, Crispy Sourdough (S)
with 10gr Classic Oscietra Caviar (supplement AED 105)

12-HOUR BRAISED LAMB

Creamy Polenta, Crispy Sunchoke, Rosemary and Seedaf سیداف (D)(GF)

MARINATED FIGS & DARK CHOCOLATE

Hazelnut Ice-cream, Guanaja Chocolate Mousse, Emirati 'Blossom' Honeycomb
(D)(N)(V)



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

Menu is not subject to discounts. Prices are inclusive of 5% VAT and subject to 7% Authority Fee.