

# BOCA X FRYING PAN ADVENTURES

IFTAR INSPIRED BY OLD DUBAI



Ramadan Kareem and welcome to an Iftar curated by two teams representing different sides of Dubai. Our daily Ramadan menu features a series of dishes that is as much a joint tribute to the timeless flavors of Old Dubai as to the innovative spirit of New Dubai.

The dishes on this collaborative menu do not replicate what is served on the Frying Pan Adventures tours. They are our interpretation of the flavors and techniques of these great restaurants in Old Dubai. We invite you to read through the cards on your table to learn more about the stories, restaurants and flavours that inspired us.

Sharing Iftar set menu for two | AED 160 per person.

Available from sunset until 9 pm.

Prices inclusive of 5% VAT and subject to 7% authority fees



Purchase and download a copy of 'The Ultimate Guide to The Spice Souk', a mobile-friendly guidebook about spices and herbs, considered as a virtual ticket to the intriguing alleys of Dubai's historic spice souk.

We want all of our staff members to be knowledgeable of all these spices and have access to the guide, so for every 10 guides downloaded by our guests throughout Ramadan, BOCA will purchase and download a copy for its team.

**BOCA**



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# BOCA X FRYING PAN ADVENTURES

IFTAR INSPIRED BY OLD DUBAI

## HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Allioli' (VE)

## DATES, NUTS & OLIVES



## SHORBAT ADAS

Red Lentils, Cumin & Coriander, Crème Fraiche (GF)(D)(V)



## CRISPY QUINOA & SNAP PEAS SALAD

Yarra Valley Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

## SWEET POTATO HUMMUS

Pearl Millet, Peanuts, Arbequina Olive Oil, Sourdough (N)(VE)

## HOME-MADE MIXED PICKLES

Beetroot, Carrots, Peppers (VE)



## WAGYU & LABANEH FATAYER

Confit Garlic Allioli (D)

## GREEN PEA & PARMESAN FALAFEL

Chickpeas, Parmigiano-Reggiano, Spiced Mayo (D)(V)

## FRIED SPICY POTATOES

Cumin & Coriander, Emirati Bravas Sauce (GF)(V)



## LABAN MARINATED CHICKEN SKEWER

Bahārāt Spice, Black Lime Yogurt, Local Coriander (D)(GF)

## 12-HOUR LAMB TAGINE

Pomegranate, Confit Lemon, Sumac (GF)

## ZERESHK & BOMBA RICE

Seasonal Vegetables, Iranian Barberries, Mixed Baharat (VE)



## PISTACHIO KUNAFSA ROLLS

Iranian Pistachio Ganache, Azahar Flower Ice Cream (D)(N)(V)

## SAFFRON AND WHITE CHOCOLATE CRESCENT

Ivoire Valrhona Chocolate, Orange Jam (D)(N)(V)

INFUSED COLD WATER JUG | CHOICE OF FRESH JUICE AND HOT BEVERAGE  
(A) Alcohol, (D) Dairy, (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (N) Nuts, (S) Shellfish.

# BOCA X FRYING PAN ADVENTURES

VEGETARIAN IFTAR INSPIRED BY OLD DUBAI

## HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Allioli' (VE)

## DATES, NUTS & OLIVES

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## SHORBAT ADAS

Red Lentils, Cumin & Coriander, Crème Fraiche (GF)(D)(V)

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## CRISPY QUINOA & SNAP PEAS SALAD

Yarra Valley Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

## SWEET POTATO HUMMUS

Pearl Millet, Peanuts, Arbequina Olive Oil, Sourdough (N)(VE)

## HOME-MADE MIXED PICKLES

Beetroot, Carrots, Peppers (VE)

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## YELLOW PEPPER & LABANEH FATAYER

Confit Garlic Allioli (D)(V)

## GREEN PEA & PARMESAN FALAFEL

Chickpeas, Parmigiano-Reggiano, Spiced Mayo (D)(V)

## FRIED SPICY POTATOES

Cumin & Coriander, Emirati Bravas Sauce (GF)(V)

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## TAHINA CAULIFLOWER

Ras el Hanout, Hazelnut, Black Truffle Vinaigrette (GF)(D)(V)

## AUBERGINE MASGOOF

Date Dibs, Crumbled Shankleesh, Sumac, Pomegranate (D)(V)

## ZERESHK & BOMBA RICE

Seasonal Vegetables, Iranian Barberries, Mixed Baharat (VE)

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## PISTACHIO KUNAFI ROLLS

Iranian Pistachio Ganache, Azahar Flower Ice Cream (D)(N)(V)

## SAFFRON AND WHITE CHOCOLATE CRESCENT

Ivoire Valrhona Chocolate, Orange Jam (D)(N)(V)

INFUSED COLD WATER JUG | CHOICE OF FRESH JUICE AND HOT BEVERAGE  
(A) Alcohol, (D) Dairy, (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (N) Nuts, (S) Shellfish.