

BOCA

VEGAN BRUNCH

We have picked some of our best vegan dishes from current and previous menus and now offer them to you in a new a la carte brunch package paired with rotating vegan wines from our list.

Package includes vegan wines and non-alcoholic drinks.

THE SOMMELIER CLUB

Pick up your glass and visit our sommelier's dedicated wine station sampling more than 20 different varieties from old and new worlds subject to availability. Let our sommelier guide you through the tasting and take notes using your own wine-list & tasting wheel guide all while enjoying BOCA's new a la carte brunch spread of new menu items and BOCA classics.

Package includes wines and non-alcoholic drinks

Upgrade to Moët & Chandon Brut Champagne and house beverage package for AED 100

PACKAGES

NON-ALCOHOLIC – AED 260

VEGAN BRUNCH – AED 350

HOUSE DRINKS – AED 395

THE SOMMELIER CLUB – AED 395

MOËT & CHANDON BRUT CHAMPAGNE – AED 495

HAPPY HOUR AT BOCA

Stick around for BOCA's Happy Hour. It runs daily from 3:30pm to 7:30pm.

House drinks AED 38

Member of
**Truth,
Love &
Clean
Cutlery**



REGULAR MENU

COLD TAPAS

ICE PACKED MANZANILLA OLIVES

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

SWEET POTATO HUMMUS

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

HOT TAPAS

PIMIENTOS DEL PADRÓN

Crispy Rosemary, Maldon Salt, Smoked Idiazábal Cheese Dip (D)(GF)(V)

FRIED CALAMARI 'A LA ANDALUZA'

Rosemary, Confit Allioli, Lemon Wedge

HUEVOS ROTOS

Cubed BOCA Chips, Spanish Beef Chorizo, Veal Jus, Free-range Eggs (GF)

MAINS

PORCINI & OYSTER MUSHROOM RISOTTO

Sharjah 'Green Fields Farm' Oyster Mushrooms, Home-made Salted Ricotta, Black Truffle, Shallot Crumble (D)(V)

PIZZETTA 'CALIENTE'

Spanish Beef Chorizo, Datterino Tomato Sauce, Local Chili, Rocket Leaves (D)

PULPO Á FEIRA

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

12-HOUR BRAISED LAMB

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

DESSERT

DESSERT PLATTER

Chocolate, Fresh & Marinated Fruits, Seasonal Cheesecake (D)(N)(V)

BOCA's Brunch is available Fridays from 01:00pm to 04:00pm

Children 12 and under dine free with every paying adult

Prices are inclusive of 5% VAT and subject to 7% Authority Fee

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

VEGAN MENU

COLD TAPAS

ICE PACKED MANZANILLA OLIVES

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

SWEET POTATO HUMMUS

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

CRISPY QUINOA & SNAP PEAS

Avocado, Red Radish, Dijon Mustard Vinaigrette (GF)(VE)

HOT TAPAS

PIMIENTOS DEL PADRÓN

Crispy Rosemary, Maldon Salt (GF)(VE)

SOCCA DE NICE

Famous Riviera Street Food – Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(VE)

BOCA POTATO CHIPS

with Cashew Allioli & Bravas Sauce (GF)(VE)

MAINS

BOCA VEGAN PAELLA

Heirloom Carrots, Black & Red Radish, Dehydrated Cherry Tomatoes, Black Garlic Allioli, Spanish Peppers & Bomba Rice (GF)(N)(VE)

BOCA-TOUILLE

Roasted Vegetables, Balsamic Glazed Red Onion, Herbs de Provence (GF)(VE)

DESSERT

DESSERT PLATTER

Variety of Fresh Fruits & Freshly Churned Sorbets (N)(VE)

BOCA's Brunch is available Fridays from 01:00pm to 04:00pm

Children 12 and under dine free with every paying adult

Prices are inclusive of 5% VAT and subject to 7% Authority Fee

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

THE SOMMELIER CLUB

SPARKLING

Dom Potier Brut Macabeu – Xarel·lo NV, González Byass, Cava DO (*sustainable*)

ROSÉ

Pasos de la Capula Tempranillo 2020, De Haan Altés Vins & Cellers
Castilla VT, Spain (*organic & vegan*)

Viñas del Vero Pinot Noir 2019, González Byass
Somontano DO, Spain (*sustainable*)

Syrosa Syrah 2019, Tenuta Rocca di Montemassi
Maremma Toscana DOC, Italy (*sustainable & vegan*)

Veramonte Reserva Syrah 2019, González Byass
Casablanca Valley DO, Chile (*organic, sustainable & vegan*)

WHITE

Cayo Sol Sauvignon Blanc NV, La Mancha DO, Spain

Celeste Verdejo 2019, Familia Torres,
Rueda DO, Spain (*sustainable & vegan*)

Viña Sol Parellada – Grenache 2019, Familia Torres,
Catalunya DO, Spain (*vegan*)

Viñas del Vero Gewürztraminer 2019, González Byass,
Somontano DO, Spain (*sustainable*)

Blanc de Noir Cabernet Sauvignon White 2016,
Chateau Changyu Moser XV, Ningxia, China

Baron Philippe de Rothschild Chardonnay 2018,
Pays d'Oc IGP, France (*sustainable*)

Les Plantés Chardonnay 2014, Vignerons des Terres Secrètes,
Saint-Véran AOC, France

Santa Digna Reserva Chardonnay 2019, Familia Torres,
Central Valley, Chile (*sustainable & vegan*)

Backsberg Chardonnay 2019, Paarl, South Africa (*kosher & sustainable*)

Marimar Estate Acero Chardonnay 2018, Familia Torres,
Russian River Valley AVA, United States of America (*sustainable & vegan*)

THE SOMMELIER CLUB

RED

Cayo Sol Cabernet Sauvignon NV, La Mancha DO, Spain

Cuatro Pasos Mencía 2017, Martín Códax,
Bierzo DO, Spain (*sustainable & vegan*)

La Planta Tempranillo 2019, Bodegas Arzuaga y Navarro,
Ribera del Duero DO, Spain

Laderas del Norte Tempranillo 2017, Bodegas Arzuaga y Navarro,
Ribera del Duero DO, Spain (*organic*)

Mas Borràs Pinot Noir 2015, Familia Torres,
Penedès DO, Spain (*sustainable & vegan*)

Pago Florentino Tempranillo 2017, Bodegas Arzuaga y Navarro,
Castilla VT, Spain

Croix de Beauséjour Merlot – Cabernet Franc 2012,
Héritiers Duffau-Lagarrosse, Saint-Émilion Grand Cru AOC, France (*vegan*)

FORTIFIED & DIGESTIVE

Tío Pepe en Rama Palomino Fino NV, González Byass,
Jerez DO, Spain (*sustainable & vegan*)



BOCAdubai

BOCA's Brunch is available Fridays from 01:00pm to 04:00pm
Prices are inclusive of 5% VAT and subject to 7% Authority Fee