



In honor of the life-affirming Mexican tradition of Día de los Muertos, BOCA and Altos Tequila, invite you to a six course dinner hosted by a team from two of the most prestigious restaurants and bars globally.

Join us for the launch of Altos Tequila with Chef Gerardo Vázquez Lugo of Nicos Restaurant from Mexico City, Mexico (No. 31 Latin America's 50 Best Restaurants) Odd Strandbakken of Himkok, Oslo, Norway (No. 30 World's 50 Best Bars) Chef Matthijs Stinnissen and the bar team of award-winning restaurant BOCA for a celebration of food, drink, music, and storytelling honoring the departed and the living.

BOCA

OLMECA **ALTOS**
100% AGAVE



Aperitivo

CHILE DE BOLA

Pumpkin Seed Butter & Smoked Chili Powder over a Corn Tortilla (GF)(VE)

traditional Totonaca welcome dish for “el Día de los Muertos” festivities, eaten as a welcome dish for the celebration related to the pumpkin harvest season

CARAMELIZED TOMATO

Marinated Cherry Tomato, Ginger Granite, Soy & Citrus Vinaigrette (V)

Cóctel

MIDSUMMER

Altos Plata, Tío Pepe en Rama Jerez, Himkok Elderflower Tibicos & Clear Cut, Bitters

a floral & bright cocktail to start the night & excite our guests

Primeros

ENSALADA DE SANDÍA Y SANGRITA

Watermelon Salad Infused with Sangrita, Cucumber, Olives & Local Mint Leaves (GF)(VE)

this fresh & exotic dish is a creation of Chef Vázquez Lugo, mixing the spiciness Sangrita that accompanies Tequila and an interpretation of the Mexican delight for fresh fruit with chili & lemon sold on the streets of México City

EMIRATI KINGFISH كنفد & FOIE

Torched Free Range Duck Foie Gras, Lacto-fermented Lebanese Plum, Ajoblanco, Spiced Honey Cake Crumble

Cóctel

SPICY STRAWBERRY EXPLOSIÓN

Altos Reposado, Norwegian Strawberries & Caraway

a short drink with explosive flavours

Segundos

SOPA TARASCA

Black Bean Velouté Scented with Avocado Leaf, Crispy Tortilla Julienne, Pasilla Chili, Avocado & Fresh Cheese (D)(V)(GF)

this dish is the Chef Vázquez Lugo version of one of the most representative hot soups in Michoacán in western México. Michoacán is one of the most popular regions for “el Día de los Muertos” celebrations, and this soup includes two of the most common & spread ingredients in México: Corn & Beans

SEA SNAILS ON FRENCH TOAST

Local Sea Snails Poached in Spice Butter, Avocado Purée, Pickled Fennel Salad, Pistachio & Dijon Vinaigrette (D)(N)(S)

Cóctel

SEA BUCKTHORN

Altos Plata, Himkok Sea Buckthorn Tibicos, Bitters, Bubbles

a sparkling, bright, and acidic cocktail with the exotic flavours of Norwegian Sea Buckthorns. The drink is carbonated with a new technique, just like a Prosecco

Terceros

PESCA EN ESCABECHE COLORADO

Emirati “FishFarm” Seabass Loin Escabeche Colorado Veracruzano Style (GF)

the plate is a traditional & sophisticated dish from the southern states Campeche & Veracruz, bring all the regional flavours of the cuisine of this part of México

WAGYU BEEF TONNATO

Line-caught Bonito Tuna Mayo, Pickled Watermelon Skin, Crispy Black Quinoa, Pomegranate, Shih شيح Oil (GF)

Cóctel

CLOUDBERRY

Altos Plata, Himkok Cloudberry Tibicos, Bitters

an elegant cocktail that reminds of fruity orange wine. Cloudberry are often called the gold from the mountains as they are only found in high altitudes & have a bright orange colour. Loved by all Norwegians with their unique flavour

Cuartos

TAMAL DE PATO AHUMADO EN ADOBO

Steamed Corn Dough Tamal Stuffed with Smoked Duck Confit in Adobo, Wrapped in Banana Leaf with Dried Chili Sauce (GF)

Chef Vázquez Lugo interpretation of an Oaxaca style Tamal, based on "el Día de los Muertos" celebrations, as Tamales are the main dish for the dead & must be in these celebrations

GRILLED OCTOPUS

Sunchoke Purée, Black Radish, Confit La Ratte Potato, Capers Sauce, Brown Miso (D)

Cóctel

ARONIA

Altos Reposado, Pedro Ximénez Jerez, Aronia Berries, Warm Spices, Almonds

a tannic cocktail with deep & dark flavours. Aronia berries grow wild in Norway & have properties associated with classic red wines when mixed properly with spirits

Postres

BIENMESABE

Caramelized Banana with Dried Fruit Mince over Rice Custard (D)(N)(V)

this dessert is an interpretation of a fruity & sweet colonial dessert, created by the famous Mexican writer Sor Juana Inés de la Cruz in the 18th century while she lived in a Mexican religious convent

TRATOK GOLD COIN

Lychee & Morello Cherry Sorbet, Valrhona White Chocolate, Marinated Cherry (D)(N)(V)

Cóctel

TEQUILA Y CAFÉ

Altos Blanco, Kahlua Coffee Liqueur, Organic Espresso, Black Currants

a rich & fruity twist on a beloved Espresso Martini

Toda la noche

ENJOY ALTOS PLATA & ALTOS REPOSADO NEAT ALL NIGHT FOR AED 38

"Tequila may not be the answer but it's worth a shot!"



HIMKOK
STORGATA DESTILLERI


Pernod Ricard Gulf

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