

BOCA

LATE SUMMER / AUTUMN 2021 MENU

An abundance of local and regional seafood and fish is in season, and the land is rich with fresh produce. In this menu edition, our kitchen uses only locally grown tomatoes from Pure Harvest Farms, and a new aromatic native desert plant called Shih شيح makes its debut. We want you to try local sea snails and the nuanced summer oysters from Dibba Bay, and strongly recommend you do not overlook the 'Arrocito con Ostra', a recipe developed with paella master Vicente Rioja from Benisanó. Do not miss out on the cheese course, where we introduce a rare variety from Lebanon and celebrate Cypriot Halloumi finally getting the PDO status it deserves. We have kept all the BOCA tapas favourites, of course.

This season we present the second edition of 'LOCAL INGREDIENTS: An Illustrated Guide' highlighting the best of local and home-made produce. Scan here to download the digital guide.



SUSTAINABILITY AT HEART

BOCA is a Modern European restaurant influenced by Spanish cuisine with a strong commitment to sustainability and local sourcing. In addition to sourcing ingredients locally and supporting local farmers and fishermen, we have stepped up our efforts to reduce waste with the help of our own Waste Officer. We continuously audit our kitchen and bar operations, refuse single use plastic from suppliers and to customers, operate a demand-driven inventory, and prefer working with like-minded partners across the value chain. BOCA is currently undergoing a Carbon Footprint audit by Dubai-based sustainability and carbon management consultancy elementsix.

MENU ART

BOCA & Fann-À-Porter present the work of Majd Kurdieh commissioned exclusively for BOCA's menu covers. This collaboration features the 'Fasaeen'; Kurdieh's whimsical characters who speak of hope, love and life and are on a quest to steal sadness wherever it exists. #stealingsadness



TASTING MENU

Ten sharing dishes from our new menu, available all day.

AMUSE BOUCHE

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)

TOMATO-INFUSED CHÈVRE & PIMIENTOS DEL PIQUILLO

Spanish Manzanilla Olives, Black Garlic Balsamic, Cantabrian Anchovy
Fillets, Crystalized Pine Nuts (D)(GF)(N)

EMIRATI KINGFISH كنعند & FOIE

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

SEA SNAILS ON FRENCH TOAST

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

WAGYU BEEF TONNATO

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

ARROCITO CON OSTRA

Dibba Bay Summer Oysters, Bergamot Allioli, Spanish Bomba Black Rice
(GF)(S)

QUAIL FAGOTTINI PASTA

Emirati Quail, Oyster & Porcini Mushroom Tea

AMBAREES ICE CREAM

Beqaa Valley Ambarees Cheese, Vanilla & Coffee Infused Oil, Mary Anne's Edible Flowers (D)(GF)(V)

TOMATO & STRAWBERRY

Pink Beef Tomato, Violet Infused Red Fruit Sorbet, Strawberry Tartare (D)(N)(V)

WINE

Five wines from vineyards that are certified biodynamic, organic, or sustainable with a focus on native grape varieties.

SPARKLING

Nyetimber Classic Cuvee Traditional Method Chardonnay – Pinot Noir – Pinot Meunier NV, West Sussex, England *(sustainable & vegan)*

WHITE

Pinoteamo Pinot Blanc 2017, Gramona, Penedès DO, Spain *(biodynamic & sustainable)*

ROSÉ

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

RED

ÀN/2, Callet – Mantonegro – Fogoneu 2018, Ànima Negra, Illes Balears IGP, Spain *(sustainable & vegan)*

FORTIFIED

Floralis Oro Moscatel de Alejandría NV, Familia Torres, Spain *(sustainable & vegan)*

INCLUDES ACQUA PANNA or SAN PELLEGRINO (100cl)

345 pp FOOD ONLY | 495 pp INCLUDING SPECIALLY SELECTED WINES

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

COLD TAPAS

0 ICE PACKED MANZANILLA OLIVES _____ 35

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

TRUFFLE BURRATA BRUSCHETTA _____ 55

Heirloom Tomatoes, Taggiasca Olives, Sumac, Aged Balsamic, Grilled Sourdough (D)(V)

SWEET POTATO HUMMUS _____ 55

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

CRISPY QUINOA & SNAP PEA SALAD _____ 65

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

★ BURRATA & TOMATO CARNIVAL SALAD _____ 105

Six Local Tomato Varieties, Raspberry Vinaigrette, Arbequina Olive Oil, Pistachio (D)(N)(V)

0 TOMATO-INFUSED CHÈVRE & PIMIENTOS DEL PIQUILLO _____ 70

Spanish Manzanilla Olives, Black Garlic Balsamic, Cantabrian Anchovy Fillets, Crystalized Pine Nuts (D)(GF)(N)

★ SEA SNAILS ON FRENCH TOAST _____ 85

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

★ New Recipe 0 BOCA Favorite

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COLD TAPAS

★ **CHARRED LIME & NORTH SEA CRAB** _____ **85**

Herring Caviar, Tomato Powder, Citrus Gel, Homaid حميض, White Radish (GF)(S)

★ **EMIRATI KINGFISH كنعان & FOIE** _____ **105**

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

0 **PAN DE CRISTAL CON CECINA DE LEÓN** _____ **45**

12-month-aged Cecina de León, 'Pan con Tomate'

★ **WAGYU BEEF TONNATO** _____ **90**

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

★ **AL-ÁNDALUS BEEF TARTARE** _____ **85**

Local Mint, Roasted Almond, Aubergine Chips, Citrus Mayo (D)(N)

★ **ASSORTED ITALIAN & SPANISH BEEF COLD CUTS** _____ **145**

12-month-aged Cecina de León, Spanish Chorizo, Salame Milano, Smoked Pancetta Tesa, Grilled Sourdough & Pickles

add three Assorted Artisanal Cheeses (D) _____ **75**

★ New Recipe 0 BOCA Favorite

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OYSTERS

Dibba Bay Oysters sourced locally from the pristine waters of Fujairah

half dozen / dozen

★ **SUMMER OYSTERS, DIBBA BAY** _____ **125 / 200**

Red Grape Vinaigrette (GF)(S)
or Tomato Ponzu Vinaigrette (S)

OYSTER CROQUETTES _____ **60**

Dibba Bay Summer Oysters, Cucumber Powder, Piccalilli Mayo (D)(S)

★ New Recipe 0 BOCA Favorite

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HOT TAPAS

- 0 PIMIENTOS DEL PADRÓN** _____ **50**
Crispy Rosemary, Maldon Salt, Smoked Idiazábal Cheese Dip (D)(GF)(V)
- 0 BOCA POTATO CHIPS**
with Allioli & Bravas Sauce (GF)(V) _____ **55**
with Truffle Mayo Sauce (GF)(V) _____ **70**
- 0 SOCCA DE NICE** _____ **35**
Famous Riviera Street Food – Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(VE)
- TORTILLA DE PATATA Y CAVIAR** _____ **55**
Free-range Eggs, Herring Caviar, Confit Onion, Potatoes (D)(GF)
- BUÑUELOS DE BACALAO** _____ **55**
Atlantic Cod Fritters, Saffron & Garlic Allioli, Basque Piment D’Espelette
- 0 GRILLED RED TIGER PRAWNS** _____ **95**
Spanish Beef Chorizo, Crispy Garlic, Mini Brioche (D)(S)

★ New Recipe 0 BOCA Favorite

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HOT TAPAS

- ★ **ARROCITO CON OSTRA** _____ **95**
Dibba Bay Summer Oysters, Bergamot Allioli, Spanish Bomba Black Rice (GF)(S)
- ★ **GRILLED GULF CALAMARI** _____ **90**
Green Pea Purée, Jerez & Citrus Gel, Sautéed Local Green Leaves (A)(D)
- 0 **FRIED CALAMARI 'A LA ANDALUZA'** _____ **80**
Rosemary, Confit Allioli, Lemon Wedge
- LOBSTER ROLLS** _____ **150**
Canadian Lobster, Coleslaw, Fritto Misto, Lemon Allioli (D)(S)
- ★ **MINI SHORT RIB CIABATTA** _____ **90**
Braised Beef Short Rib, Horseradish Béchamel, Pickled Fennel (D)
- HUEVOS ROTOS** _____ **65**
Cubed BOCA Chips, Spanish Beef Chorizo, Veal Jus, Free-range Eggs (GF)
- ★ **BOCA MINI WAGYU BEEF BURGERS** _____ **95**
Wagyu Beef & Manchego Cheese Patty, 12-month-aged Cecina de León, Salsa Verde, Kimchi Mayo (D)(N)

★ New Recipe 0 BOCA Favorite

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PIZZETTAS

- ★ **HEIRLOOM MARGHERITA** _____ **75**
Buffalo Mozzarella, Heirloom Tomato, Plum Tomato Sauce, Basil (D)(V)

- SMOKED BURRATA & TRUFFLE** _____ **110**
Buffalo Mozzarella, Fresh Truffle (D)(V)

- ★ **'CALIENTE'** _____ **90**
Spanish Beef Chorizo, Plum Tomato Sauce, Chili, Rocket Leaves (D)

- ★ **PISSALADIÈRE** _____ **90**
Pickled Arabian Gulf Sardine, Taggiasca Olives, Heirloom Tomato, Caramelized Onion (D)

★ New Recipe 0 BOCA Favorite

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ARROCES Y PAELLAS

Moorish paellas ← order this first, they take 30 minutes to prepare.

PORCINI & OYSTER MUSHROOM RISOTTO _____ **140**

Oyster Mushrooms, Home-made Salted Ricotta, Black Truffle, Shallot Crumble (D)(V)

BOCA VEGAN PAELLA _____ **155**

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

★ **BOCA SEAFOOD PAELLA** _____ **245**

Red Tiger Prawn, Arabian Gulf Clams, Grilled Calamari, Indian Ocean Octopus, Allioli, Spanish Bomba Rice (GF)(S)

★ **ARRÒS NEGRE** _____ **245**

Dibba Bay Oysters, Bergamot Allioli, Spanish Bomba Black Rice (GF)(S)

0 **ARROZ CON CARNE** _____ **245**

Free-range Braised Lamb Shoulder & Chops, Local Root Vegetables, Ras el Hanout, Confit Allioli, Spanish Bomba Rice, Crystalized Pine Nuts (N)

★ New Recipe **0** BOCA Favorite

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MAINS

★ **FREGOLA PASTA & NILE CRAYFISH** _____ **115**

Lobster Bisque, Bottarga, Home-made Salted Ricotta, Parmigiano-Reggiano (D)(S)

★ **SPATCHCOCK BABY CHICKEN** _____ **125**

Ras el Hanout, Spiced Honey Glaze, Hazelnut (GF)(N)

ROASTED ATLANTIC COD _____ **130**

Sardine & Caviar Beurre Blanc, Potato Mousseline, Lacto-fermented Silver Skin Onion (D)(GF)

0 **GRILLED OCTOPUS** _____ **125**

Sunchoke Purée, Truffle Vinaigrette, Caper Sauce, Brown Miso, Crispy Black Rice (D)

★ **QUAIL FAGOTTINI PASTA** _____ **125**

Emirati Quail, Oyster & Porcini Mushroom Tea

12-HOUR BRAISED LAMB _____ **95**

Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF)

0 **GNOCCHI WITH BRAISED BEEF SHORT RIB** _____ **100**

Fried Sage, Parmigiano-Reggiano (D)

★ **250-DAY AGED GRASS FED RIB-EYE** _____ **245**

Green Peppercorn Sauce, Crushed La Ratte Potato, Labneh, Smoked Shih شيح Oil (D)(GF)

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CHEESE

★ **AMBAREES ICE CREAM** _____ **45**

Beqaa Valley Ambarees, Vanilla & Coffee Infused Oil, Mary Anne's Edible Flowers (D)(GF)(V)

★ **Χαλλούμι/HALLOUMI/HELLIM** _____ **65**

Baked Cypriot Halloumi PDO, Emirati Blossom Honey, Pickled Beetroot (D)(V)

CHEESE BOARD _____ **120**

Five Artisanal Cheeses, Jordanian Fig Compote (D)(N)(V)

Cheese selection changes weekly. Ask your waiter for more details.

★ New Recipe 0 BOCA Favorite

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FINALE

Desserts & more...

★ **TOMATO & STRAWBERRY** _____ **55**

Pink Beef Tomato, Violet Infused Red Fruit Sorbet, Strawberry Tartare (D)
(N)(V)

★ **APPLE TART** _____ **55**

Vanilla Crème Pâtissière, Raisin Purée, Moscatel de Alejandría Gel,
Polvorón Crumble (A)(D)(N)(V)

★ **YUZU & BLACK LIME CHEESECAKE** _____ **55**

Gold Pear Sorbet, Black Lime لومي, Opalys Valrhona Chocolate (D)(N)(V)

★ **RUBY SPHERE** _____ **55**

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

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VEGAN

Only the freshest produce has been used to make these Mediterranean recipes.

- 0 ICE PACKED MANZANILLA OLIVES** _____ **35**
Pitted Spanish Manzanilla Olives Stuffed with Lemon & Calamansi,
Orange Zest, Fresh Herbs (GF)(VE)
- HEIRLOOM TOMATO BRUSCHETTA** _____ **55**
Basil, Black Garlic Balsamic Vinegar (VE)
- SWEET POTATO HUMMUS** _____ **55**
Pearl Millet, Peanuts, Arbequina Olive Oil, Sourdough (N)(VE)
- CRISPY QUINOA & SNAP PEA SALAD** _____ **65**
Avocado, Red Radish, Dijon Mustard Vinaigrette (GF)(VE)
- ★ **TOMATO CARNIVAL SALAD** _____ **75**
Six local Tomato Varieties, Raspberry Vinaigrette, Arbequina Olive Oil,
Pistachio (D)(N)(VE)
- 0 PIMIENTOS DEL PADRÓN** _____ **50**
Crispy Rosemary, Maldon Salt (GF)(VE)
- 0 BOCA POTATO CHIPS** _____ **55**
Cashew Allioli & Bravas Sauce (GF)(N)(VE)

★ New Recipe 0 BOCA Favorite

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VEGAN

Only the freshest produce has been used to make these Mediterranean recipes.

- 0 SOCCA DE NICE** _____ **35**
Famous Riviera Street Food – Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(VE)
- BOCA-TOUILLE** _____ **55**
Roasted Vegetables, Balsamic Glazed Red Onion, Herbes de Provence (GF)(VE)
- AUBERGINE PIZZETTA** _____ **85**
Rocket Salsa, Balsamic Glazed Red Onion, Grilled Artichoke, Cauliflower Purée (VE)
- BEETROOT & RICE** _____ **80**
Acquerello Rice, Caramelized Beetroot, Confit Baby Beetroot (GF)(VE)
- BOCA VEGAN PAELLA** _____ **155**
Heirloom Carrots, Black & Red Radish, Dehydrated Cherry Tomatoes, Black Garlic Allolioli, Spanish Peppers & Bomba Rice (GF)(N)(VE)
- HOME-MADE ICE CREAMS & SORBETS** _____ **45**
Assorted Non-dairy Flavors (VE)

★ New Recipe 0 BOCA Favorite

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   **BOCADubai**