

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 – 260

VEGAN BRUNCH – 350

HOUSE DRINKS – 395

THE SOMMELIER CLUB – 395

MOËT & CHANDON BRUT CHAMPAGNE – 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



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)

CRISPY QUINOA & SNAP PEA SALAD

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

HOT TAPAS

PIMIENTOS DEL PADRÓN

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

HUEVOS ROTOS

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

PISSALADIÈRE

Pickled Arabian Gulf Sardine, Taggiasca Olives, Heirloom Tomato, Caramelized Onion (D)

MAINS

BOCA-TOUILLE

Roasted Vegetables, Balsamic Glazed Red Onion, Herbes de Provence, Strained Labneh (D)(V)

PULPO Á FEIRA

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

ARRÒS NEGRE

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

12-HOUR BRAISED LAMB

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

FINALE

CHEESE SELECTION

Cypriot Halloumi PDO, Mediterranean Artisanal Assortment, Beqaa Valley Ambarees Ice Cream (D)(V)

or

DESSERT SELECTION

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)

BOCA POTATO CHIPS

Cashew Allioli & Bravas Sauce (GF)(VE)

SOCCA DE NICE

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

MAINS

BOCA-TOUILLE

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

BOCA VEGAN PAELLA

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

DESSERT

DESSERT SELECTION

Variety of Fresh Fruits & Freshly Home-made Sorbets (N)(VE)

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THE SOMMELIER CLUB

SPARKLING

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

Glera NV – Gancia, Atto Primo Spumante Brut, Veneto IGP, Italy

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

ROSÉ

Montado Tempranillo 2020, Finca Constancia, Castilla VT,
Spain (*bee-friendly, sustainable & vegan*)

Cuvée Spéciale Côtes du Rhône Blend NV, Bartron & Guestier,
Bordeaux AOC, France

WHITE

Camino de Magarín Verdejo 2018, Familia Torres,
Rueda DO, Spain (*sustainable & vegan*)

Cayo Sol Sauvignon Blanc NV, La Mancha DO, Spain

Fan D.Oro Chardonnay 2018, Bodegas Arzuaga y Navarro,
Ribera del Duero DO

Gessamí Catalan Blend 2020, Gramona,
Penedès DO, Spain (*bee-friendly, biodynamic, sustainable & vegan*)

La Miranda de Secastilla Grenache 2018, González Byass, Somontano DO,
Spain (*sustainable*)

La Maca Macabeu 2019, Gramona, Penedès DO,
Spain (*bee-friendly, biodynamic & sustainable*)

Sons de Prades Chardonnay 2018, Familia Torres,
Conca De Barberà DO, Spain (*sustainable & vegan*)

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THE SOMMELIER CLUB

WHITE

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

Chateau Changyu Moser XV Blanc de Noir Cabernet Sauvignon White 2016,
Ningxia, China *(bee-friendly)*

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

Valentino Cortese 2020, La Scolca, Gavi DOCG, Italy

Ken Forrester Old Vine Reserve Chenin Blanc 2019, Stellenbosch,
South Africa *(bee-friendly, organic, sustainable & vegan)*

Chateau Ste. Michelle Pinot Gris 2017, Columbia Valley AVA,
United States of America *(sustainable)*

RED

Montado Tempranillo 2020, Finca Constancia, Castilla VT,
Spain *(bee-friendly & sustainable)*

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

Plagios Sideways Red Merlot – Agiorgitiko 2013, Ktima Biblia Chora,
Pangeon IGP, Greece *(organic & vegan)*

Reunion Passion Blaufränkisch 2015, Kracher & Wieder, Burgenland DAC,
Austria *(vegan)*

FORTIFIED & DIGESTIVE

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



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