

# CHEF'S TABLE

DUZAI  
FOOD  
FESTIVAL

FOODIE  
EXPERIENCES

2 MAY - 15 MAY

x BOCA



In this tasting menu, vegetables take center stage, and skins, stems, seeds and ugly produce get a second chance. We bring you a dining experience with a low carbon footprint, and without compromising on taste. Scan here to see our first carbon emissions report. Figures were calculated against GHG Protocols by elementsix.

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# TASTING MENU

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## 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)

### YESTERDAY'S BREAD

Stale Sourdough, Tomato Skin Powder, Revived Milk Ricotta, Avocado,  
Aceto Sopraffino (D)(V)

### TOMATO-INFUSED CHÈVRE & PIMIENTOS DEL PIQUILLO

Spanish Manzanilla Olives & Tomato-Infused Goat Cheese, Black Garlic  
Balsamic, Cantabrian Anchovy Fillets, Crystalized Pine Nuts (D)(GF)(N)

### EMIRATI SEABASS CEVICHE

Pumpkin Leche de Tigre, Ajo Blanco, Sea Buckthorn, Radish, XO  
Vinaigrette (N)

### VEAL TARTARE & OYSTER TARTLETS

Cool Season Dibba Bay Oyster, Algae Mayo, Red Radish (S)

### CHARRED LEEK

Granny Smith Apple, Potato Mousseline, Coffee, Black Garlic Caviar  
(D)(GF)(V)

### CARAMELIZED AUBERGINE & PASSION FRUIT

Passion Fruit Infused Coffee Glaze, Miso Gel, Yuzu Allioli, Tahina  
Chips (D)(V)

## **SEARED GULF OF OMAN HALIBUT**

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

## **AMBAREES ICE CREAM**

Beqaa Valley Ambarees, 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**

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

### **WHITE**

Chardonnay 2018, Chateau Ste. Michelle, Columbia Valley AVA (*sustainable*)

### **ROSÉ**

Rosé Wine L'Original Cabernet Sauvignon – Merlot – Tannat 2020, Colombelle, Côtes de Gascogne IGP, France (*organic, sustainable & vegan*)

### **RED**

Tempranillo 2017, Las Pisadas, Familia Torres (*sustainable & vegan*)

### **FORTIFIED**

Pedro Ximénez NV, González Byass, Néctar, Jerez DO, Spain (*sustainable*)

**INCLUDES ACQUA PANNA or SAN PELLEGRINO (100cl) – AED 345**

**ADD SPECIALLY SELECTED WINE PAIRING – AED 150**

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

   **BOCADubai**