

BOCA



THE SOMMELIER CLUB

Pick up your glass and visit our sommelier's dedicated wine station sampling more than 10 different varieties from old and new worlds subject to availability. Let our sommelier guide you through the tasting all while enjoying BOCA's new à 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

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 à la carte brunch package paired with rotating vegan wines from our list.

Package includes vegan wines and non-alcoholic drinks.

PACKAGES

- NON-ALCOHOLIC – 260
- VEGAN BRUNCH – 350
- PREMIUM DRINKS – 395
- THE SOMMELIER CLUB – 395
- MOËT & CHANDON BRUT CHAMPAGNE – 495

HAPPY HOUR AT BOCA

Stick around for BOCA's Happy Hour.
It runs from 4pm 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)

GREEN GAZPACHO

Textures of Tomato, Pistachio, Crispy Rice (VE)

CRISPY QUINOA & SNAP PEA SALAD

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

AL-ÁNDALUS BEEF TARTARE

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

HOT TAPAS

PIMIENTOS DEL PADRÓN

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

BOCA POTATO CHIPS

Truffle Mayo Sauce (GF)(V)

'CALIENTE' PIZZETTA

Spanish Beef Chorizo, Plum Tomato Sauce, Chili, Rocket Leaves (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

Cool Season Dibba Bay Oysters, Indian Ocean Octopus, 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 Saturdays 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)

GREEN GAZPACHO

Textures of Tomato, Pistachio, Crispy Rice (VE)

CRISPY QUINOA & SNAP PEAS

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

HOT TAPAS

PIMIENTOS DEL PADRÓN

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

BOCA POTATO CHIPS

Truffle Mayo Sauce (GF)(V)

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, Herbes de Provence, Strained Labneh (D)(V)

BOCA VEGAN PAELLA

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

DESSERT

DESSERT SELECTION

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

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THE SOMMELIER CLUB

SPARKLING

Glera, NV, Atto Primo, Gancia, Italy

ROSÉ

Tannat – Cabernet Sauvignon 2020, Colombelle, Cotes du Gascogne IGP, France *(sustainable & vegan)*

Tempranillo Rose 2020, Montado, Castilla, Spain

WHITE

Verdejo and Chardonnay 2020, Castilla, Spain

Moscatel de Alejandria — Gewürztraminer 2021, Familia Torres By The Sea Edition, Viña Esmeralda, Catalunva DO, Spain *(sustainable & vegan)*

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

Chardonnay 2021, Journeys End Haystack, Coastal Region, South Africa *(sustainable & vegan)*

RED

Grenache 2019, Bodegas San Alejandro, Pablo, Calatayud DOP, Spain *(bee-friendly & sustainable)*

Syrah, Cabernet Sauvignon, Alicante Bouschet & Aragones 2019, Jaburu Tinto, Alentejo, Portugal

Tempranillo 2017, Familia Torres, Las Pisadas, Rioja DOC, Spain

FORTIFIED & DIGESTIVE

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

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