



AUTUMN / WINTER 2022 2023

In this new menu, we present our signature Cold and Hot Tapas, Rice Dishes, and a Seasonal section featuring some of our favorite ingredients grown locally, regionally or from responsible producers farther afield.

Vegetables continue to take center stage, and peels, stems, seeds and ugly produce get a second chance with us. We remain obsessed with reducing waste in the restaurant to give you a low-carbon dining experience but never compromising on taste. We want to stop throwing around the word 'sustainability' and start making a real difference.

BOCA'S FIRST CARBON EMISSIONS REPORT

BOCA's 2021 carbon emissions stood at 754,262 kgCO₂. This is a 10% reduction from the official figures, as the restaurant now runs on 100% renewable energy. We intend to reduce emissions by a further 26% by the end of 2022 by converting our chilled water consumption to run on renewable energy, through recycling of our used cooking oil and by composting our organic waste.

As a guest of BOCA, we are committed to serving you a delicious meal in a beautiful setting while maintaining a high standard of waste management, responsible sourcing and operating a low impact business. As a guest with us, your emissions will not exceed 15 kg of CO₂.

MENU ART

BOCA & Fann-À-Porter present the work of Hady Boraey titled "Eden Dance". This exhibition is born from the pandemic and represent the desire to reconnect with nature. Go to boca.ae to learn more.



COLD TAPAS

0 ICE PACKED MANZANILLA OLIVES _____ 35

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

GREEN HERBS GAZPACHO _____ 60

Textures of Tomato, Pistachio, Crispy Rice (VE)

0 YESTERDAY'S BREAD _____ 55

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

★ GARDEN IN THE DESERT _____ 85

5-day Aged Local Beetroot, Native UAE Desert Plants (Khobez خبيز, Homaid حميض, Pickled Khansour خنصور) Local & Regional Top-On Seasonal Vegetables, Puree of Roasted Skin-on Aubergine, Pickled Watermelon Skin, Local Herbs and Edible Flowers, Cherry (D)(GF)(VE)

BURRATA & TOMATO CARNIVAL SALAD _____ 105

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

CRISPY QUINOA & SNAP PEA _____ 65

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

0 TOMATO-INFUSED CHÈVRE & _____ 80 PIMIENTOS DEL PIQUILLO

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

VEAL TARTARE & OYSTER TARTLETS _____ 85

Cool Season Dibba Bay Oyster, Red Radish (S)

★ KINGFISH CRUDO _____ 85

Leche de Tigre, XO Vinaigrette, Herring Caviar

AL-ÁNDALUS BEEF TARTARE _____ 95

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

ASSORTED MEDITERRANEAN COLD CUTS _____ 125

12-month-aged Cecina de León, Spanish Chorizo, Salame Milano, Smoked Pancetta Tesa

OYSTERS

Dibba Bay Oysters from the pristine waters of Fujairah.

★ COOL SEASON OYSTERS, DIBBA BAY

Mignonette & Lemon (GF)(S) _____ 120 / 200

Clementine Vinaigrette, Pure Harvest _____ 120
Tomato, Calamansi Gel (S)

OYSTER CROQUETTES _____ 65

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

HOT TAPAS

PIMIENTOS DEL PADRÓN _____ 55

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

BOCA POTATO CHIPS

Allioli & Bravas Sauce (GF)(V) _____ 50

Truffle Mayo Sauce (GF)(V) _____ 70

GRILLED RED TIGER PRAWNS _____ 105

Spanish Beef Chorizo, Crispy Garlic, Mini Brioche (D)(S)

GRILLED GULF CALAMARI _____ 90

Green Pea Purée, Jerez & Citrus Gel, Sautéed Local Green Leaves (A)(D)

FRIED CALAMARI 'A LA ANDALUZA' _____ 85

Rosemary, Confit Allioli, Lemon Wedge

0 HUEVOS ROTOS _____ 65

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

Socca de Nice _____ 40

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

★ New Recipe 0 BOCA Favorite

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

WORTH THE DOUGH

PAN DE CRISTAL CON CECINA DE LEÓN _____ 35

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

SMOKED BURRATA & TRUFFLE PIZZETTA _____ 110

Buffalo Mozzarella, Fresh Truffle (D)(V)

'CALIENTE' PIZZETTA _____ 90

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

0 LOBSTER ROLLS _____ 160

Canadian Lobster, Crispy Quinoa & Seaweed, Coleslaw, Lemon Allioli (D)(S)

0 BOCA MINI WAGYU BEEF BURGERS _____ 95

Wagyu Beef & Manchego Cheese Patty, 12-month-aged Cecina de León, Salsa Verde, Kimchi Mayo (D)(N)

MINI SHORT RIB CIABATTA _____ 75

Braised Beef Short Rib, Horseradish Bechamel, Pickled Fennel (D)

MAINS

Dishes featuring some of our favorite ingredients grown locally, regionally or from responsible producers farther afield.

BLACK GARLIC RISOTTO _____ 90

Fermented In-House Garlic, Green Asparagus, Smoked Idiazábal Cheese (D)(V)

★ SMOKED DUCK & ORECCHIETTE PASTA _____ 100

In-House Smoked Duck Slices, Sauce of Green Peas, Revived Milk Ricotta, Shallot Grumble (D)

SEARED GULF OF OMAN HALIBUT _____ 130

Sardine & Caviar Beurre Blanc, Salt-Cured Local Octopus, Potato Mousseline (D)(GF)

GRILLED OCTOPUS _____ 130

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

0 12-HOUR BRAISED LAMB _____ 100

Creamy Polenta, Crispy Sunchoke (D)(GF)

GNOCCHI WITH BRAISED BEEF SHORT RIB _____ 105

Fried Sage, Parmigiano-Reggiano (D)

ARROCES

Moorish rice dishes ← order these first, they take 30 minutes to prepare.

0 ARROZ NEGRE _____ 220

Cool Season Dibba Bay Oysters, Indian Ocean Octopus, Bergamot Allioli, Spanish Bomba Black Rice (GF)(S)

ARABIAN GULF RICE _____ 220

Local Wild-Caught Threadfin Bream (aka Sultan Ibrahim), Red TigerPrawn, Garlic Allioli, Spanish Bomba Rice (GF)

ARROZ CON CARNE _____ 300

Australian Black Angus Beef, Garlic Allioli, Rosemary, Spanish Bomba Rice (GF)

★ New Recipe 0 BOCA Favorite

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FINALE

Dessert and cheese.

★ **YESTERDAY'S BREAD & CHICORY ROOT** _____ 45

Vanilla Ice Cream, Home-made Marmite, Oats
Crumble (D)(N)(V)

0 **TOMATO & STRAWBERRY** _____ 55

Violet Infused Red Fruit Sorbet, Strawberry
Tartare (V)(D)

PISTACHIO KUNAFI ROLLS _____ 55

Turkish Pistachio Ganache, Black Lime & Rose
Sorbet (D)(N)(V)

CHOCOLATE & WHISKEY _____ 55

Valrhona Guanaja Dark Chocolate,
Sterrenmunt Infused Yemeni 'Blossom' Honey,
Chicory Root, Caramel Chocolate Ganache,
Chocolate Soil (A)(D)(N)(V)

CHEESE BOARD _____ 120

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

VEGAN

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

0 **ICE PACKED MANZANILLA OLIVES** _____ 35

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

HEIRLOOM TOMATO BRUSCHETTA _____ 45

Basil, Black Garlic Balsamic Vinegar (VE)

0 **SWEET POTATO HUMMUS** _____ 45

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

GREEN HERBS GAZPACHO _____ 60

Textures of Tomato, Pistachio, Crispy Rice (VE)

CRISPY QUINOA & SNAP PEA SALAD _____ 60

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

PIMIENTOS DEL PADRÓN _____ 55

Crispy Rosemary, Maldon Salt (GF)(VE)

BOCA POTATO CHIPS _____ 55

Cashew Allioli & Bravas Sauce (GF)(N)(VE)

0 **Socca de Nice** _____ 40

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

BOCA-TOUILLE _____ 60

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

BOCA VEGAN PAELLA _____ 165

Heirloom Carrots, Black & Red Radish, Black
Garlic Allioli, Bomba Rice (GF)(VE)

BEETROOT & RICE _____ 65

Acquerello Rice, Caramelized Beetroot, Confit
Baby Beetroot (GF)(VE)

★ New Recipe 0 BOCA Favorite

Prices are inclusive of 5% VAT and subject to 7% Authority Fee.

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TASTING MENU

Six sharing dishes from our new menu
Available daily from 12:00 pm to 3:00 pm and 6:00 pm to 10:00 pm

AMUSE BOUCHE

HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Allioli' (V)

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)

KINGFISH CRUDO

Leche de Tigre, XO Vinaigrette, Herring Caviar

VEAL TARTARE & OYSTER TARTLETS

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

GRILLED OCTOPUS

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

TOMATO & STRAWBERRY

Violet Infused Red Fruit Sorbet, Strawberry Tartare (D)(V)

WINE

For this season's tasting menu, we have partnered with Penfolds to bring you a glimpse into the exciting world of Australian wines. Three exceptional wines from three special estates of this iconic wine producer, perfectly paired with our dishes.

Autumn Riesling 2021, Penfolds, Koonunga Hill, Australia (*sustainable & vegan*)

Max's The Promise Shiraz 2019, Penfolds, South, Australia (*sustainable*)

Cellar Reserve Viognier 2019, Penfolds, Barossa Valley, Australia (*sustainable*)



INCLUDES ACQUA PANNA or SAN PELLEGRINO (100cl)

365 pp FOOD ONLY | 595 pp FOOD & WINE

2021 CARBON FOOTPRINT REPORT

At BOCA we strive to keep sustainability at the core of our operation. We continue to source ingredients locally and support local farmers and fishermen. As tackling climate change becomes more pressing than ever, we have stepped up our efforts by engaging a local Carbon Consulting firm, elementsix, to calculate our 2020 and 2021 carbon footprint. This allows us to understand where our biggest emission sources are, and enables us to effectively reduce our impact on the environment, while preserving a unique, fine dining experience for our patrons. Below you can find a summary of our 2021 carbon footprint:

Total Carbon Footprint (CFP)

754,262 kgCO₂



BOUNDARY - entire operations including upstream and downstream

SCOPES - all direct and indirect emissions (scopes 1, 2, and 3)

AVERAGE CARBON FOOTPRINT PER GUEST - 15.01 kgCO₂

Scope 1

5.8%

48,811 kgCO₂

Scope 1

Scope 1 emissions are direct greenhouse (GHG) emissions that occur from sources controlled or owned by the reporting company (e.g., emissions associated with fuel combustion in boilers and company fleet).

LPG Consumption

48,811 kgCO₂



BOCA's entire 2020 and 2021 electricity consumption is purchased from renewable energy sources using I-RECs, offsetting this value to **zero**.

Scope 2

33.8%

193,983 kgCO₂

Scope 2

Scope 2 emissions are indirect GHG emissions that occur from the generation of purchased energy (e.g., emissions associated with electricity consumption and district cooling).

Electricity Consumption

0 kgCO₂



District Cooling

193,983 kgCO₂



Scope 3

60.4%

511,468 kgCO₂

Scope 3

Scope 3 emissions are indirect GHG emissions that occur in the value chain of the reporting company, including both upstream and downstream emissions.

Purchased Goods*

315,987 kgCO₂



Waste Generated**

35,715 kgCO₂



Employee Commutes

16,119 kgCO₂



Transportation

143,522 kgCO₂



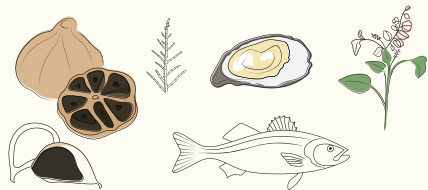
*Purchased Goods

Beef & Lamb	43%
Drinks	20%
Fish & Seafood	12%
Dairy	7%
Water	6%
Others	5%
Oils	5%
Vegetables & Fruits	1%
Poultry	1%

**Waste Generated

Oil [†]	32%
Glass	23%
Organics	17%
Cardboard	11%
Metal	7%
Plastics	3%

[†] As of December 2021, BOCA's used cooking oil is being recycled into biodiesel, which will reduce the emissions associated with oil waste.



LOCAL INGREDIENTS

An Illustrated Guide

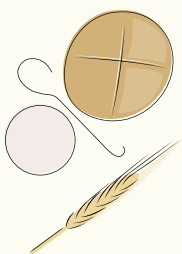


We live in the desert, but the UAE is far from being a barren land. The Hajar mountains of the North are biologically rich habitats, while the Central Region's oases are home to modern hydroponic, organic and traditional farms, and the bounty from the Arabian Gulf and the Indian Ocean is plentiful. We live in abundance; we just have to look a bit closer and work slightly harder.

Local ingredients have always taken precedence in our menus. Here we share some of the highlights.

Rye + Sourdough

Meet sisters, Orea and Massa Mare, born in our bakery four years apart. The two 'bread mothers' evolved together and are still growing wilder and bolder. This season we serve our bread with a charred eggplant allioli.



Khobez | Malva Parviflora

خبيز

Also known as Mallow, one of the more common native desert plants in the UAE and across the region. It has an unmistakable long petiole (the stalk that attaches the leaf to the stem) with a circular to kidney-shaped and toothed leaf. The taste is mildly bitter. We use it fresh and in a puree form.



Homaid | Rumex Vesicarius

حميض

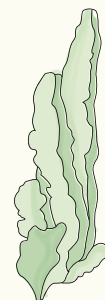
Found in both rocky and sandy terrains across the country, it translates loosely to 'sour-y'. The leaves are triangular to oval and the flowers bloom green with a red tinge. They have a slightly sour and bitter taste. We use Homaid leaves fresh and in a puree form.



Khansour | Caralluma Arabica

خنصور الجبل

A rare native plant that grows in the mountain areas of Ras al Khaimah, it has been recently introduced to the Jebel Hafeet Natural Reserve for conservation. Blooms a dark ruby flower, this succulent is extremely bitter. It has been traditionally used in medicine and cooked in a stew. We pickle it in this menu edition.



Seedaf | Pteropryum

سيدات

A shrub common in the valleys of the UAE. The thorny leaves are slightly salty and are used fresh throughout our menu and in a vinaigrette with Dibba Bay oysters. A good complement to rosemary.

There are many more edible native desert plants to explore. Head to our Desert Garden to see what we managed to source ourselves or visit the Jameel Arts Centre in Jaddaf, Dubai and check out 'Desert is a Forest' by Sunoj D and Namrata Neog.



Beetroot

Grown by traditional farms across the country and the region. We roast it and hang it to dry-age for five days, just like a fine steak! Aging pulls out the moisture, intensifies the flavor and gives the humble beetroot a meatier texture.

New hydroponic, vertical, organic and traditional farms are popping up across the UAE and we try to explore as many of them as we can. We are now proud to source our herbs, tomatoes, cucumbers, mushrooms, sweet potatoes, yellow potatoes, and passion fruit locally and regionally.



Mary Anne's Edible Flowers

Just off the stretch between Dubai and Al Ain is a small indoor farm run by Mary Anne. She produces the edible flowers and microgreens used in our menus and delivers them to us personally only hours after they have been harvested. These nutrient dense plants are grown in indoor aquaponics which means that they are pesticide-free, and that water usage is reduced by 90% compared to traditional farming methods.



Saline Water Crops

Pearl Millet, Salicornia and Quinoa are crops identified by the ICBA (The International Center for Biosaline Agriculture) research center in Dubai as nutrient dense plants that can tolerate high heat, salty waters, and poor soil. Although currently sourced from outside the region, we use these products throughout our menu as a salute to the non-profit center's work that aims to improve agricultural productivity and sustainability in marginal environments.



Black Garlic



Produced in-house through aging regular garlic at 60°C and a constant 90% humidity with no additives, preservatives, or burning. The result is a breakdown of the garlic's sharpness, a caramelized taste, and a sticky date-like texture.

Dibba Bay Oysters



Thanks to local hero, Ramie Murray, we now have world class oysters that we can call our own. Grown in the pristine waters of Dibba in Northern Fujairah these oysters carry the right balance of saltiness, acidity, sweetness and 'meatiness'.

Local Fish & Seafood



Did you know that Hamour has a life span of over 20 years but because of overfishing they are only growing to a maximum age of eight years in the Arabian Gulf*. That is why we prefer to use sustainable Hamour and Seabass from the UAE's 'FishFarm'. The fish grow 4.5 KM off the coast of Dibba, Fujairah and receive only organic feed. With every Hamour we source from 'FishFarm' we are making sure that at least one Hamour stays and grows in the wild.

*UAE National Framework Statement for Sustainable Fisheries (2019-2030)

