

BOCA

BARCELONA
GINRAW
GASTRONOMIC GIN



50 YEARS



50
BEST
Discovery

TRISHA HENault

23-25 MAY | 7:30 pm

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FOOD

TINA'S TAPAS

Contemporary Indian street-food and Spanish tapas inspired.
The quintessential way to start.

KULCHA CON CECINA DE LEÓN

Tomato Chutney, 12 month-aged Cecina de León, Manchego Cheese (D)

CHARGRILLED OYSTER

Dibba Bay Oyster, Pineapple Salsa (GF)(S)

PANEER CROQUETAS

Goat Cheese, Coriander-dill Pesto, Pickled Chili, Local Wildflower Honey (D)(V)(N)

PANI PURI CEVICHE

Crisp Semolina Shell, Hamachi, Mango, Pimiento, Raspberry Coulis (N)

PATATAS CHAAT

Thin Layered Crisp Potato, Paprika Sauce, Tahini, Rosemary-mint Chutney,
Seaweed Caviar (D)

MAINS

From the clay-oven baked tandooris up north to the coconut laden dishes down southern coastline, each state in India has its own unique and distinct style of cooking.

TAMARIND GLAZED LAMB CHOP

6-Hours Slow Cooked Tender Chops, Crisp Quinoa, Gunpowder Aioli (D)(N)

or

COAL ROASTED RED SNAPPER

Banana Leaf Grilled Fish, Coconut Curry, Kaffir Lime (D)(GF)

FINALE

COCONUT KHEER

Rose Water Infused Light Coconut Rice Pudding, Caramelized White
Chocolate, Mandarin Sorbet (GF)(V)(D)

PETITS-FOURS (D)(N)

DRINKS

BEER

Estrella Damm Draught, Spain

GIN

GINRAW X TRISHA
GinRaw Cherry Blossom

FÍGARO
GinRaw Cherry Blossom, Bonanto Aperitivo, Orange Zest

GinRaw
GinRaw Cherry Blossom
GinRaw Lavender
GinRaw Orange Blossom

NON-ALCOHOLIC COCKTAILS

LYRE'S CLASSICO GRANDE SPARKLING

LYRE'S AMALFI SPRITZ
Lyre's Italian Spritz, Lyre's Classico Grande Sparkling, Orange Slice

LYRE'S G&T
Lyre's Dry London, San Pellegrino Citrus Tonic, Orange Slice

WATER

Acqua Panna 50cl
San Pellegrino 50cl

   **BOCADubai**