

BOGA

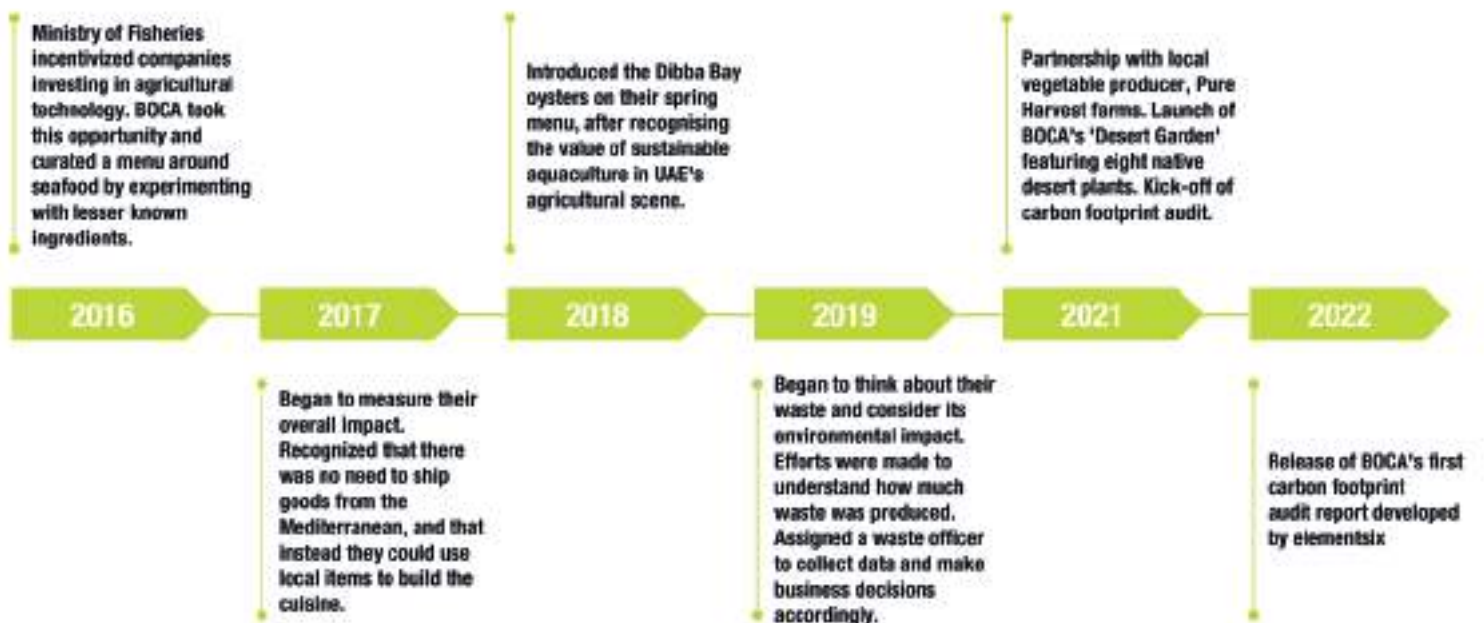
Aiman Hasan Khan
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BOCA CASE STUDY

HISTORY OF BOCA

An aspiring farm-to-table restaurant, BOCA has been championing local produce, ever since it opened its doors to customers in 2014. Long before food security became a priority in the UAE, BOCA set out to showcase the richness of local ingredients on their meticulously sourced menu.

BOCA's owners believe that their restaurant's sustainability journey began with a desire to build something new. A desire to build a restaurant concept that would cater and feel homegrown to the people who live and work in Dubai. A concept that would pay homage to local producers, local ingredients, and local produce. By using predominantly local ingredients to create something that would rival any import.



Over time, they have emerged as a platform for all kinds of discussions in the realm of environmental conservation, sustainability, supply chain, and more.



OMAR SHIHAB

FOUNDER, GM & SUSTAINABILITY
LEAD, BOCA

The visionary behind the Middle East's forward- thinking and leading sustainable restaurant, BOCA.



Hospitality project director, restaurateur, consultant and food and beverage concept creator based in Dubai, UAE. Omar recruited and worked with talented chefs, restaurant managers, beverage professionals, interior designers, brand specialists and construction experts to create world-class hospitality concepts in the Gulf region.

Omar is the Founder and Managing Director of BOCA, a multi-award winning modern European restaurant and bar located in the prestigious Gate Village in Dubai's International Financial Center (DIFC). Omar founded BOCA with the belief that there are enough creative people in the UAE to run a forward-thinking restaurant that can rival any world-class concept. He is an advocate of local food and farming, foraging, exploring new food sources, rethinking dining experiences, and collaborating across borders and industries. In 2022, the global food critiques Gault & Millau named Omar Sustainable Champion of the Year.



CHEF MATTHIJS STINISSEN

HEAD CHEF, BOCA

Spending time in Dubai under the attentive care of the UK's, and perhaps the world's, best chefs Aikens and Atherton, Matthijs has unparalleled understanding of local ingredients and the varying palates of the Dubai and the UAE market. Joining award-winning Mediterranean restaurant BOCA in February 2018 he kept all the original elements that guests love while using his expertise and creativity to take its sustainability drive and menu quality and execution further.

During his tenure at BOCA, the restaurant was one of five from the Arabian Gulf featured in the Truth, Love & Clean Cutlery guidebooks. These are the world's first guide to truly showcase exemplary, organic, sustainable, and ethical restaurants. BOCA was recognized for its efforts in sourcing locally, collaborating with local and regional fishermen, and farmers in the UAE. Matthijs was recently awarded Head Chef of the Year at the Caterer Awards 2020 and Highly Commended Chef of the Year at the Caterer Awards 2021 for stand-alone restaurants. His Kitchen was named Sustainable Kitchen of the year by the worldwide food critiques Gault & Millau in 2022. By using techniques such as fermenting, curing, dehydrating, aging, pickling to create new dishes and new dining experiences, Stinissen is able to use ingredients to their whole capacity and reduce waste significantly.

WHAT MAKES BOCA DIFFERENT?

Keeping sustainability at the heart of all their operations, BOCA follows the 'People, Planet, Profit' approach. At BOCA, profit is important, but it is not the only factor considered when making business decisions. The owners have realized that they not only have a responsibility to act but also an opportunity to create positive change. BOCA's young and dedicated team have embodied this philosophy and managed to transform a growing array of ingredients into dishes that are locally sourced, great tasting, and can be enjoyed without suffering the exuberant prices of imported items.

Aligning itself with the UAE leadership's vision on climate change, BOCA is the first and only restaurant in Dubai to commission a report on its carbon footprint and create a strategy to tackle it. Working with UAE based carbon management consultancy Element6, BOCA has developed a model of carbon calculation using input data extracted from BOCA's actual operations and emission factors from internationally recognized databases. BOCA hopes that its carbon model can be used as a baseline for future studies by other F&B outlets who are looking to understand and examine ways to reduce their emissions.

Time and again, BOCA's sustainability achievements have shown that it is possible to do well by doing good. To top it all off, their focus on local sourcing and waste management has:



REDUCED FOOD &
BEVERAGE COSTS BY

3%



INCREASED ENERGY
EFFICIENCY BY

19.5%



LOWERED CARBON
EMISSIONS BY

14%



SUPPORTS UAE'S NATIONAL
FOOD SECURITY STRATEGY

2051

Announced by H.E. Mariam Al Mheiri at the Emirates Food
Security Council conference (more on this in Chapter 4)

ENVIRONMENTAL SUSTAINABILITY

CHAPTER 1: ENERGY & WATER EFFICIENCY

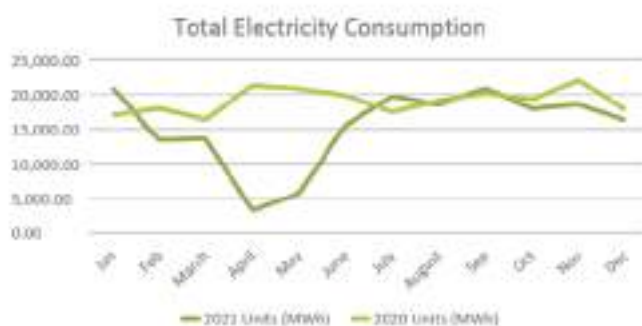
Aligned with their commitment to mitigate climate change and promote the use of clean energy, BOCA purchased and redeemed international renewable energy certificates (I-REC) from DEWA's MBR Solar Park to meet 100% of its electricity consumption. These certificates function as tradable credits in the renewable energy markets and can be bought and sold between different parties. Each I-REC represents 1-megawatt hour (MWh) of electricity produced from a renewable energy source. By purchasing these I-RECs, BOCA has managed to offset their emissions and encourage green energy production.

<https://www.irecstandard.org>

Beyond that, BOCA managed to see opportunities to maximize energy efficiency within the challenges presented by regulatory requirements. To feed more power into their premise, BOCA switched from electrical appliances to those running on gas. This shift costed them an additional AED 15,000 but was beneficial in minimizing their emissions. BOCA also chose to cut emissions by investing in new dishwashers that consume 5 kWh of electricity instead of the old ones that together used 80 kWh.

Through these initiatives, BOCA managed to reduce its total energy consumption by

19.5%
in 2021
compared to 2020



Another key element of sustainable gastronomy is water consumption and water efficiency. Thus, as part of their water-saving efforts, BOCA installed filters for the ice and coffee machines. Further, by adopting a no-single use plastic waste policy, BOCA serves water to their guests in glass bottles.

Through these initiatives, BOCA reduced its total water consumption by

47%
in 2021
compared to 2020

CHAPTER 2: WASTE MANAGEMENT

BOCA has created new techniques to use all components of each fruit and vegetable, as well as animal parts. The goal is to maximize the usage of each ingredient in different menu items to keep food waste to an absolute minimum. Conscious waste management implemented from the start of the food preparation process has helped them get more out of their produce.

INGREDIENTS



TOMATO POWDER



TOMATO SKIN



**TOMATO WATER AND
PULP**



DISHES

The tomato skin is dehydrated and powdered and used to make Yesterday's Bread:



The tomato water is used in cocktail creation:



STRAWBERRY & ROSEMARY

LIGHT AND SWEET

CITRUS AND BERRY NOTES

The tomato pulp is used for the Paella:



INGREDIENTS



RICOTTA

WHEY

MILK CLOSE TO EXPIRY

DISHES

The whey is used to make foam for cocktail creation.

Milk close to expiry is turned into Ricotta. The ricotta is used in dishes like Yesterday's Bread, Orecchiette pasta, and beetroot risotto.



CUCUMBER HERBS



CUCUMBER POWDER

The cucumber skin is used as garnishing powder. The flesh is used to make gazpacho.

Leftover cucumber herbs are dehydrated and combined with the cucumber skin to make powder, which is used to garnish a bruschetta.



SPOTLIGHT

LOOPED IN – ZERO-WASTE MENU

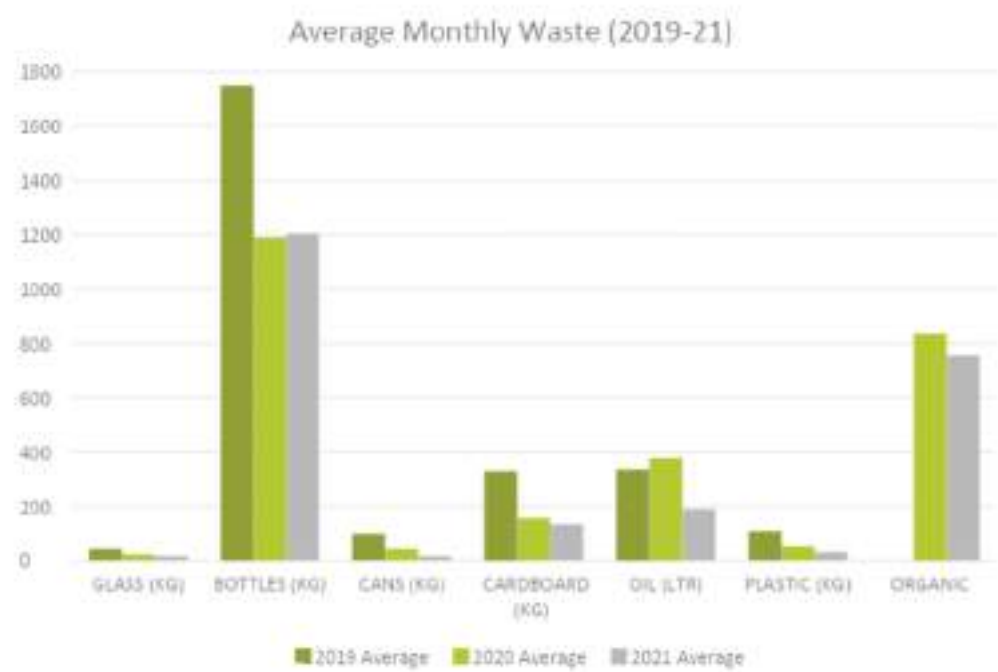
Inspired by the Abu Dhabi Sustainability Week (Jan 2022), BOCA's Head Chef Matthijs Stinnissen and Chef Tobias Taubner took over the kitchens at W Abu Dhabi — Yas Island to prepare a six-course dining experience dubbed Looped In. The name symbolizes their desire to 'loop people in' to the zero-waste food conversation. Dishes featured on the zero-waste menu include 'Ugly Tomato & Strawberry', built using 'ugly' pink beef tomatoes, violet infused bruised red berry sorbet, and overripe strawberry tartare.



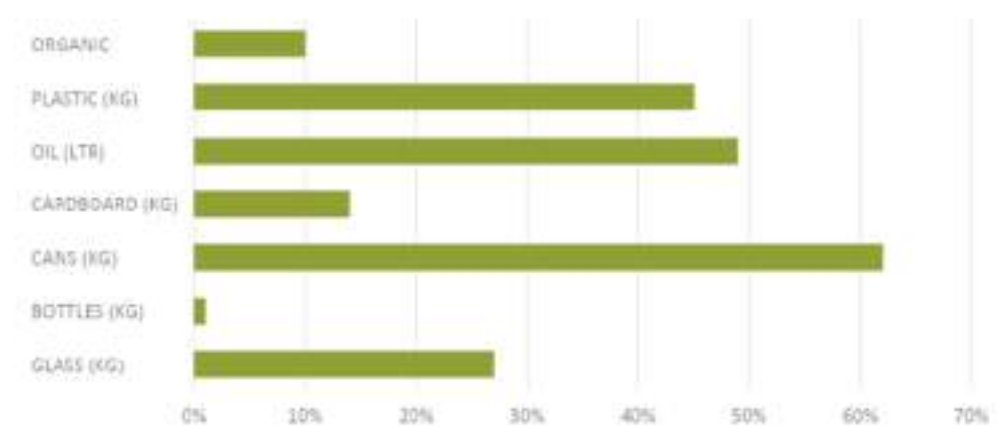
REDUCING AND TRANSFORMING WASTE

Efforts in the kitchen are geared toward reducing waste rather than recycling. Reducing waste is the first and most effective step in curbing greenhouse-gas emissions. After cooking oil was revealed as the main source of waste generated in their 2021 Carbon Audit report, they partnered with Neutral Fuels to transform it into clean, biofuel. Neutral Fuels recycles cooking oils locally and in accordance with the Basel International Convention on Waste Management[3]. Initiatives like these have helped them reduce food preparation waste to 5% and less. BOCA also attempts to shift away from single-use plastic (eg. plastic straws, stirrers, cutlery etc.) and switch to more sustainable alternatives.

The first step in making a change was to measure and track the waste. Before it leaves their premises, all garbage is segregated and weighed. Understanding this has enabled them to provide input to the different production areas to reduce waste.



In 2021, average monthly waste decreased by 12% compared to 2020.



Can consumption saw the highest reduction between 2019-21.

DRIVING INNOVATION & CREATIVITY

In 2021, BOCA decided to source at least 70% of their protein and 40% of their vegetables and fruits from local growers, farmers, and fishermen. There was an emphasis on understanding where BOCA stood on waste and achieving an average reduction of 5-10% in like-for-like business results annually. It takes a team's effort to achieve these goals, and employees are incentivized to reduce food and beverage costs by 1% per year. They are encouraged to use waste reduction techniques and creative dishes to incorporate more of the produce.

SPOTLIGHT

THE MASTER CRAFTSMAN: ARNEL CARABUENA DE LOS REYES

Championing the innovation mindset at BOCA, Arnel, the maintenance and facilities supervisor, has a knack for seeing solutions in everyday problems. Specialised in metal and woodwork, Arnel uses his skills to transform broken furniture, damaged equipment, and throwaways into something fascinatingly useful. He says, "The kitchen, bar and floor teams constantly come to me asking for solutions to issues such as a new tray concept for speciality drinks or a double shelf for new glasses for the bar. I love the look in the team's eyes when I create new solutions for them."



Beyond that, staff at BOCA are encouraged to develop an innovation mindset, driving resourcefulness and creativity in the kitchen. Here are some examples of creativity at BOCA's inspiring kitchen:



A slice of cork cut out from a chopping board is used to fix a customer's wobbly table.



Bottles are stored in crates that suppliers would throw away otherwise.



Drinks are infused with dried apricots. After the infusion, the chefs cook and dehydrate the dried apricots to make leather (similar to chewing candy). The brandy notes further enhance the flavour.



Chefs make a zero-waste rim for the cocktail - Pimientos del Pardon. Fresh products are on the right, and the final product is on the left. Both the raspberries and the padron are dehydrated and pulverized, post which they are used in the cocktail.



Bottle corks are turned into trivets.

CHAPTER 3: EMISSIONS REDUCTION

Carbon neutrality is no longer beyond the reach for restaurants. The tools needed now exist, they simply remain to be capitalised upon. Intending to achieve carbon neutrality and examine its footprint, BOCA underwent a Carbon Footprint audit by Dubai-based sustainability and carbon management consultancy elementsix. The audit provided BOCA with a holistic assessment of their contributions to greenhouse gas emissions, as well as equipped them with the information required to plan necessary change. This study is in line with BOCA's commitment to investing in the future and supporting the UAE's 2030 greenhouse gas emissions reduction targets.

RESULTS & ACTION



BOCA'S 2021 CARBON EMISSIONS STOOD AT

754,262 kg CO₂

Given that BOCA presently obtains renewable energy from the MBR Solar Park, this is a 10% reduction from the expected consumption figures^[4].

With its purchase of I-REC, BOCA will be able to save approximately 75 Tonnes of CO₂ emissions. This is close to a 20% reduction in its overall carbon footprint.

By changing their chilled water consumption to renewable energy, the team hopes to lower emissions by another 26% by the end of 2022.

In 2021, average carbon emissions per guest were 15 kg^[5]. Continuous efforts geared towards ensuring that guest emissions stay under the 15 kg limit.

THE CARBON EMISSIONS REPORT HIGHLIGHTS COOKING OIL WASTE (32.1%) AS THE LARGEST SOURCE OF THEIR EMISSIONS.

In December 2021, BOCA partnered with Neutral Fuels to recycle their cooking oil into biodiesel. This will help reduce their emissions associated with oil waste by a further 4%.

WITHIN THE CATEGORY OF PURCHASED GOODS, THE CARBON EMISSIONS REPORT INDICATES BEEF AND LAMB (43%) AS THE LARGEST SOURCE OF EMISSIONS.

Consequently, BOCA features beef among their few premium menu options.

The latest issue of the menu features 60% of vegetarian and vegan dishes, by far the highest percentage of vegetarian dishes on their menu ever.

One of the challenges with the latest season's menu was to move beyond salads, and instead create imaginative and flavourful dishes using local vegetables like beetroot, aubergines, and cabbage etc.

⁴ Expected consumption figures indicates figures before removing emissions from electricity consumption.

⁵ Figure derived from BOCA's 2021 carbon emissions baseline study conducted by elementsix. The 15kg CO₂ limit was calculated by dividing the total carbon emissions by the following data points (number of guests, number of hours spent by the guests, number of courses ordered, additional operational elements).



PIMIENTOS DEL PADRÓN

Crispy Rosemary, Maldon Salt, Smoked Idiazabal, Cheese Dip



YESTERDAY'S BREAD

Stale Sourdough, Tomato Skin Powder, Revived Milk Ricotta, Avocado, Aceto Sopraffino

A review of the season's most-popular dishes has revealed that vegetarian and vegan options like the Pimientos Del Padrón, BOCA's Potato Chips, and Yesterday's Bread are guest favourites.

SPOTLIGHT

BOCA'S CARBON-NEUTRAL DINNER

This March, BOCA partnered with the Little Red Door bar and The Botanist Gin to organise their first carbon-neutral cocktail dinner titled 'Farm-to-Glass, Farm-to-Plate'. Together, they presented a multi-course dinner paired with the Botanist cocktails, using ingredients such as tomatoes, strawberries and beetroots grown and foraged from the UAE. Using their knowledge of BOCA's operations, elementsix assessed the event's GHG emissions and recommended local and regional projects to offset the event's emissions, thereby granting it a carbon-neutral status.



CHAPTER 4: LOCAL SOURCING & ENVIRONMENTALLY POSITIVE FARMING

Catering to guests' taste buds and desires is what BOCA is all about. But BOCA is also about highlighting what is local, exquisite, and affordable. At BOCA, one can find some of the best and most respectfully treated local ingredients transformed into truly magnificent dishes.



SUPPORTING UAE FOOD SECURITY STRATEGY

Earlier this year, the Emirates Food Security Council launched an action plan to cut down on food waste, prioritize local produce, and invest in agricultural technology to tackle the challenges facing the UAE. Remarkably, long before food security became a priority in the UAE, BOCA set out to showcase the richness of local ingredients on their meticulously sourced menu. Considered pioneers in Dubai's food sustainability scene, BOCA's first menu of 2014 included some lesser-known fish from the Arabian Gulf and Gulf of Oman. By spring 2021, 90% of their fish and seafood were locally sourced and 50% of their vegetables and fruits were from local and regional farmers and producers.

DEVELOPING A TASTE FOR THE LOCAL

Ingredients from the Sea

Beyond relying on local fishermen and farmers, BOCA also seeks high-tech producers supported by the UAE government with the aim of ensuring food security and meeting local environmental constraints. Thus, in 2018, BOCA approached UAE's first and largest "FishFarm" to source sustainable Hamour, Seabass, and Hamachi.



HAMACHI



HAMOUR



SEABASS

Overfishing has had a devastating impact on Hamour stock in the Arabian Gulf and it has consistently featured on the UAE Ministry of Fisheries' endangered fish list. Thus, BOCA ensures that for every Hamour that they source from FishFarm, at least one Hamour stays and grows in the wild.

Further, BOCA recognizes the value of aquaculture and its significant role in UAE's local agricultural scene. Since 2018, BOCA has periodically featured the Dibba Bay Oysters on their menus. The rich, meaty, and lustrous white pearls are sourced from the pristine waters of Northern Fujairah, UAE. Inspired by the pearl diving heritage of UAE, Ramie Murray, founder of the Dibba Bay oysters, pioneered the pivot from the traditional Arabian pearl oyster industry to the farming of an edible oyster species. At BOCA, Dibba Bay's exceptional gourmet oysters are a testament to the uniqueness of UAE's rich, local waters.

FRESH FROM THE FARM

For fruits and vegetables, BOCA works with several local organic and hydroponic farms in the UAE.

MARY ANNE'S FRESH PRODUCE

BOCA sources all edible flowers and microgreens from a small indoor farm just off the stretch between Dubai and Al Ain. Grown using indoor aquaponics, Mary Anne's nutrient-dense plants are pesticide-free and consume 90% less water compared to plants grown using traditional farming methods. A chef's dream: Mary Anne delivers the flowers personally only hours after they have been harvested.



SPOTLIGHT

BOCA X GIN MARE

In March, BOCA partnered with Dibba Bay Oysters and Gin Mare to launch a 10-day gastronomy celebration at the sea. The initiative was launched in support of reef projects managed by AZRAQ, a local non-profit marine conservation organization. The partners supported by collecting and transporting cleaned Dibba Bay oyster shells to be used as building blocks for creating marine ecosystems.



PURE HARVEST

BOCA recently signed an exclusivity deal with local vegetable producer Pure Harvest Smart farms, consolidating all their tomato purchases with them. The partnership was forged based on the recognition that Pure Harvest's tomatoes were not only cheaper compared to other tomato suppliers, but also offered better quality and demonstrated higher production efficiency. BOCA's menu now uses up to 13 different tomato varieties, used to craft new dishes, including savoury tarts, salads, and desserts.



FROM NEAR AND FAR

BOCA actively supports local and regional producers through smaller initiatives. For instance, their latest wine menu features wines from countries close to home including Syria, Lebanon, Georgia, Greece, Turkey, and for the first time Palestine.

Beyond that, BOCA's menus are designed to move with the seasons and serve that which is easily available locally. Seasonal foods are fresher, healthier, and offer better taste, allowing the chef to create dishes packed with flavour and colour. Finally, paying homage to the efforts that local farming heroes are making in the desert, BOCA highlights the names of local farms on all their menus whenever they are used.

BRINGING THE DESERT TO THE CITY

BOCA recently unveiled its own "Desert Garden" featuring eight native desert plants. The garden is used to showcase edible native plants to their guests and serve as a platform to experiment with more of these plants in the future. These desert plants and other ingredients on the menu are in a booklet titled, "Local Ingredients: An Illustrated Guide". The goal is to create a compendium of local ingredients, aiming to bring them back from obscurity and into the mainstream. Their latest menu features four species of native desert plants from their desert garden, including Khobez, Khansour, Seedaf and Homaid.

KHOBEZ

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 with a circular kidney-shaped and toothed leaf. The taste is mildly bitter. Chef at BOCA use it in a fresh and pureed form.



KHANSOUR

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. It has been used in a pickle form in BOCA's latest menu edition.



SEEDAF

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 with a circular kidney-shaped and toothed leaf. The taste is mildly bitter. Chef at BOCA use it in a fresh and pureed form.



HOMAID

Found in both rocky and sandy terrains across the country, it translates loosely to 'sour-y'. The leaves are triangular and the flowers bloom green with a red tinge. Chef at BOCA use its leaves in a fresh and pureed form.



OVERALL, FAVOURING LOCAL SOURCING HAS BEEN BENEFICIAL FOR SEVERAL REASONS:



Reduces costs associated with distributors and middlemen.



Allows BOCA to take advantage of the seasonal flavours and ingredients easily available.



Reduces food miles by avoiding to ship ingredients from across the Mediterranean, and instead relying on local sources to create the menu.



Supports UAE's National Food Security Strategy 2051 which aims to rank UAE at the top of the Global Food Security Index, forge local and international partnerships to diversify food sources, support local produce, and introduce policies to reduce food waste.

SOCIAL RESPONSIBILITY

CHAPTER 1: COMMUNITY ENGAGEMENT

BOCA believes that supporting community welfare goals and creating shared value is an integral part of its sustainability journey. With a business ethos focused on favouring the local over all else, BOCA now sources their table décor from ENABLE.

ENABLE is a social enterprise that provides home and garden products in the UAE and is run entirely by people with disabilities. The project is self-sustaining. What's more, over 15% of the proceeds from each product sold goes back to the employees to empower their individual abilities.

Al Anda Wild Plants Nursery – The nursery is devoted to conserving the heritage and cultural history of the UAE's desert crops. The connection with Yassine Joma, the nursery's main forager and key expert, gave BOCA the opportunity to exhibit wild plants at their restaurant.

Touch Agency: Recently, BOCA partnered with Touch, a talent management and disability inclusion consultancy advocating for equal opportunities and representing people that are experts and leaders in their industry. Head Chef Matt joined the Touch family as a Chef Mentor and will volunteer his culinary skills and experience to support community members.



CHAPTER 2: FAIR EMPLOYEE TREATMENT

BOCA believes that empowering staff is critical to achieving their sustainability goals and ensuring a thriving business. With this philosophy in mind, BOCA has launched several initiatives that seek to connect its workforce with its sustainability strategy.

EMPLOYEE ENGAGEMENT

BOCA encourages their staff to think new, think exciting and think out of the box when deciding the next season's menu. This approach helps cultivate an innovation mindset while creating a culture of inclusion, where the opinions, voices and ideas of employees are actively encouraged and supported.



LEARNING AND DEVELOPMENT

BOCA run various training schemes briefing newcomers on the restaurant's sustainability commitments, energy and water savings strategies, health, safety and management training. (Hazard Analysis Critical Control Point (HACCP) training twice a year. Safety and fire warden training once a year.)

PROVISION OF EDUCATIONAL FUNDS

scholarship at the MAD Academy in Copenhagen, Denmark. Restaurant manager Katarina Urbanova won the scholarship and BOCA sponsored her travel to Denmark to complete the program. The MAD Academy ('mad' is Danish for 'food') trains rising leaders on environmentally sustainable practices and approaches to effective leadership and management. These courses are designed to give hospitality professionals the expertise, practical tools, and inspiration they need to generate positive change in their workplaces and communities. With Head Chef Matt recently receiving a scholarship to attend MAD in August, BOCA hopes to create a small alumni community at the Academy.



TWO-DAYS OFF WEEKLY POLICY

BOCA set itself apart from the majority of the hospitality industry by enabling all employees to take two days off per week. This promotes employee retention by establishing a healthy work-life balance.

ONGOING TRAINING & FORMAL THIRD-PARTY TRAINING

Ongoing Training: Omar gives all new employees an introductory presentation about the restaurant's history as well as a detailed look at BOCA's sustainability journey. Employees receive regular training sessions in which they are guided through various aspects of the restaurant's service, including cocktail preparation, beverage menu preparation, and food-making process briefings.

Third party training: Suppliers: Employees are provided with training on specific foods and beverages. Recently, BOCA's coffee ambassadors Aziz and Chris received their first training at Boon, a premium organic Ethiopian coffee roaster.



HYGIENE TRAINING

EMERGENCY TRAINING PROCEDURES

OTHER: BOCA's senior management teams regularly travel to farms, visiting food producers throughout Europe and exploring new food preparation techniques. They also take part in major food and beverage events, whether local, regional, or global.

AWARDS



BOCA WINS SUSTAINABLE KITCHEN OF YEAR AT THE GAULT & MILLAU UAE GALA 2022



One of the world's most established and widely respected fine-dining food critique brands, Gault & Millau recognised BOCA for its dynamic and sustainable gastronomical talents. The guide recognises BOCA's strides to be more sustainable by sourcing local produce, reducing food waste, and trying to offset its carbon emissions. While BOCA earned the award for Sustainable Kitchen of the Year, Shihab who has been instrumental to the restaurant's sustainability journey, took home the award for Sustainability Champion of the Year.

- 🏆 2022, SUSTAINABLE KITCHEN OF THE YEAR, GAULT&MILLAU UAE GUIDE
- 🏆 2022, SUSTAINABILITY CHAMPION OF THE YEAR, GAULT&MILLAU UAE GUIDE
- 🏆 2021, GULF SUSTAINABILITY AWARDS, SUSTAINABLE BUSINESS MODEL, GOLD WINNER
- 🏆 2021, CATERER MIDDLE EAST, HIGHLY COMMENDED CHEF OF THE YEAR
- 🏆 2021, CATERER MIDDLE EAST, RESTAURANT TEAM OF THE YEAR
- 🏆 2020, CATERER MIDDLE EAST, HEAD CHEF OF THE YEAR
- 🏆 2020, FACT DUBAI DINING OUT FAVORITE MODERN EUROPEAN RESTAURANT, WINNER
- 🏆 2019, CATERING NEWS MIDDLE EAST LEADING SUSTAINABLE RESTAURANT
- 🏆 2019, BBC GOOD FOOD BEST MEDITERRANEAN RESTAURANT, NOMINATED
- 🏆 2019, TIME OUT DUBAI HIGHLY COMMENDED EUROPEAN RESTAURANT
- 🏆 2018, MEMBER OF THE TRUTH, LOVE & CLEAN CUTLERY GLOBAL GUIDES
- 🏆 2017, WHAT'S ON FAVORITE MODERN EUROPEAN RESTAURANT, WINNER
- 🏆 2017, FACT DUBAI DINING OUT FAVORITE MODERN EUROPEAN RESTAURANT, WINNER
- 🏆 2016, TIME OUT DUBAI BEST EUROPEAN RESTAURANT WINNER

CLOSING STATEMENT

BOCA continues to draw inspiration from the land and sea of the UAE, to create slow, locally sourced food with a story that is distinct from the typical commercial restaurants saturating Dubai's food scene. Making a mark for themselves in Dubai's food sustainability scene, BOCA believes that they are just at the beginning of their journey. Today, the owners recognise that restaurants - more than ever before - have a voice and an impact within the community. They can influence people and bring attention to critical issues, especially when it comes to food, natural resources, and waste.

A blueprint for the next generation of restaurants, BOCA is transforming a sector where abundance has been the rule for a long time. BOCA's owners hope that their sustainable business model inspires new F&B establishments and encourages them to follow suit. Most importantly, their business strategy is in line with the UAE's Food Security goal, which aims to reduce waste, prioritize local produce in the marketplace, and embrace technology to address the nation's most pressing problems. Beyond that, the restaurant hopes to bring its governing body, landlord, and suppliers to the table to acknowledge and support its journey while inviting its stakeholders to work together and discover shared solutions.

"Our world is changing, and the food industry has to change as well. We can no longer run our restaurants the way we have been doing. We need to rethink every single aspect of restaurant operations. We have a big responsibility, but we also have a great opportunity to make a difference."

- Omar Shihab