BOCA

Gault & Millau
SUSTAINABLE KITCHEN OF THE YEAR
BOCA
2023

STAR WINE LIST

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

Package includes vegan wines and non-alcoholic drinks.

THE SOMMELIER CLUB

Pick up your glass and visit our sommelier's dedicated wine station sampling up to 16 different varieties from old and new worlds subject to availability. Let our sommelier guide you through the tasting all while enjoying BOCA's new a la carte brunch spread of new menu items and BOCA classics.

Package includes wines and non-alcoholic drinks
Upgrade to G.H. Mumm Champagne house beverage drinks for AED 100

BRUNCH PACKAGES

NON-ALCOHOLIC – 285

VEGAN BRUNCH – 375

PREMIUM DRINKS – 425

THE SOMMELIER CLUB – 425

G.H. MUMM CHAMPAGNE – 525

HAPPY HOUR AT BOCA

Stick around for BOCA's Happy Hour.
It runs from 4pm to 7:00pm.
House drinks AED 38

MICHELIN 2023

SUSTAINABLE GASTRONOMY

elementsix

Wine Spectator AWARD OF EXCELLENCE 2023

WINNER fact. DINING AWARDS DUBAI 2020

50 BEST

BRUNCH MENU

Sharing concept

HOME-MADE RYE SOURDOUGH
'Pan con Eggplant Allioli' (V)

ICE PACKED MANZANILLA OLIVES
Spanish Manzanilla Olives Stuffed with Lemon & Calamansi (GF)(VE)

COLD TAPAS

COCA *traditional Catalonian bread*
Roasted Local Peppers, Smoked Tuna, Burrara, Yemeni Honey (D)

PURE HARVEST SMART FARM'S TOMATO AND STRAWBERRY GAZPACHO
Crystal Bread, Goat Cheese, Pickles (V)(D)

CRISPY QUINOA & SNAP PEA SALAD
Yarra Valley Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

BEEF TONATO TARTAR
Tuna Emulsion, Crispy Capers, Pearl Onion, Croissant Toast (D)

HOT TAPAS

FRIED CALAMARI A LA ANDALUZA
Confit Allioli, Lemon Wedge

BARBEQUED BEEF
Padron Peppers, Spring Onion Pinchito

GAMBAS AL AJILLO
Gulf Shrimp, Garlic, Chili, Artichoke Cream, Sourdough Bread (S)

TRADITIONAL TORTILLA DE PATATAS
Caramelized Onion, Manchego Cheese (GF)(V)(D)

MAINS

GULF SEABREAM
Grilled Local Bok Choy, Dry Sherry & Green Curry Sauce (GF)(S)(D)(A)

BABY CHICKEN A LA BRASA
Deboned Free-Range Chicken, Sweet Potato Hummus, Baby Corn (A)

FINALE

DULCE DE LECHE AND CHOCOLATE GALLETA FUNDENTE
Vanilla Ice Cream (D)(V)

LEMON & GRAPEFRUIT TART
Kataifi Nest, Citrus Curds, Confit Skin, Lemon Albedo Puree, Meringue (D)(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)

THE SOMMELIER CLUB

SPARKLING

Santa Julia, La Mantis, Pet Nat, Chardonnay, 2020, Maipu, Argentina
(Natural, Sustainable & Vegan)

Sea Change, Prosecco, Glera, NV, Veneto, Italy *(Sustainable & Vegan)*

WHITE

Invincible 1, Rabigato - Arinto - Codega, 2022, Douro Valley, Portugal *(Vegan & Sustainable)*

BLANK Bottle, Moment of Silence, Viognier - Chenin Blanc - Grenache Blanc Chardonnay, 2022, Wellington, South Africa *(Vegan & Sustainable)*

Santa Julia, La Oveja, Torrentes, 2022, Mendoza, Argentina *(Natural & Vegan)*

Jacob's Creek, Natures Craft Organic, Chardonnay, Barossa Valley, Australia *(Vegan & Organic)*

ROSÉ

Jacob's Creek, Natures Craft Organic, Merlot, Barossa Valley, Australia *(Vegan & Organic)*

Gérard Bertrand, Gris Blanc, Grenache, Languedoc Roussillon, 2021, France
(Vegan, Sustainable & Organic)

ORANGE

Gérard Bertrand, Orange Gold, Chardonnay, Gernache Blanc & Viognier, 2020, Languedoc-Roussillon, France *(Organic, Vegan & Sustainable)*

RED

Campo Viejo Réserva, Tempranillo, 2019, Rioja, Spain *(Sustainable)*

Au pied du Mont Chauvre, Pinot Noir 2017, Bourgogne, France

Santa Julia, El Burro, Malbec ,2021, Mendoza, Argentina *(Natural, Sustainable & Vegan)*

Jacob's Creek, Natures Craft Organic, Shiraz - Cabernet, Barossa Valley, Australia
(Vegan & Organic)

DIGESTIVE

Penfolds, Tawny Port, Barossa Valley, Australia, NV *(Sustainable)*

González Byass, Nectar, Pedro Ximenez NV, Jerez DO, Spain *(Sustainable)*

COCKTAILS

TOMMY'S MARGARITA
Altos Plata Tequila, Agave, Lime

LILLET & TONIC
Lillet Rosé, Rosemary, Strawberry & Tonic

PEACH HIGHBALL
Jameson, Peach Cordial, Ginger Ale

GIN & TONIC
Malfy Con Limone Gin, Mediterranean Cordial & Tonic

G.H.MUMM
CHAMPAGNE