



FESTIVE SEASON



BOCADubai

VEGAN FESTIVE MENU

HOME-MADE RYE SOURDOUGH

‘Pan con Eggplant Alioli’ (V)

ICE PACKED MANZANILLA OLIVES

Stuffed with Lemon & Calamansi (GF)(VE)

STARTERS

GREEN GAZPACHO

Beetroot Tartar, Green Apple, Avocado (GF)(VE)

COCA *warm traditional Catalanian bread*

Zaalouk, Eggplant Caviar, Yemeni Honey (VE)

SUPERFOODS & DESERT PLANTS

Organic Quinoa & Amaranth, Forager Seasonal Desert Plants,
Roasted Eggplant Cream, Cocoa Nibs Dressing, Radish, Local Edible
Flowers (GF)(VE)

MAINS

VEGAN SAFFRON RISOTTO

Fried Tofu, Toasted Vegetable Stock, King Oyster Mushroom (GF)(VE)

SEARED CONFIT ARTICHOKEs

Semi Dry Cherry Tomatoes, Truffle Vinaigrette, Crispy
Sunchokes(GF)(VE)

BOCA-TOUILLE

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

DESSERTS

COCONUT ARROZ CON LECHE

Slow Cooked Rice Pudding, Blood Orange Sorbet, Cardamom Tuille,
Saffron Gel (VE)

FRUIT PLATTER (VE)

VEGETARIAN FESTIVE MENU

HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Alioli' (V)

ICE PACKED MANZANILLA OLIVES

Stuffed with Lemon & Calamansi (GF)(VE)

PURE HARVEST TOMATO AND STRAWBERRY GAZPACHO

Crystal Bread, Pickles (V)(D)

STARTERS

COCA *warm traditional Catalan bread*

Goat's Cheese, Caramelized Onion, Jordanian Plum,
Pistachio (D)(V)(N)

TORTILLA DE PATATAS

Caramelized Onion, Olive Oil Mayonnaise (V)(GF)

SUPERFOODS & DESERT PLANTS

Organic Quinoa & Amaranth, Forager Seasonal Desert Plants,
Roasted Eggplant Cream, Cocoa Nibs Dressing, Radish, Local Edible
Flowers (GF)(VE)

MAINS

VEGAN SAFFRON RISOTTO

Fried Tofu, Toasted Vegetable Stock, King Oyster Mushroom (GF)(VE)

ROASTED CAULIFLOWER

Romesco, Pickled Cauliflower Leaves, Parmigiano Reggiano
Crumble, Oxalis(N)(D)(V)

BOCA-TOUILLE

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

DESSERTS

PAN CON CHOCOLATE & ACEITE

B Corp Chocolate Mousse, Stale Bread, Sesame & Cocoa Crumble,
Extra Virgin Olive Oil Ganache & Sea Salt (D)(V)(N)

IDIAZÁBAL SMOKED CHEESE CUSTARD

Vanilla Shortbread, Raspberry & B Corp White Chocolate Ganache,
Pistachio (D)(V)(N)

SPANISH TURRON & BISCUITS

Traditional Almond Paste, Homemade Biscuits (N)(D)(V)

(A) Alcohol, (D) Dairy, (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (N) Nuts, (S) Shellfish

Call 04 323 1833, WhatsApp 052 160 7507, or email hola@boca.ae

FESTIVE SEASON MENU

HOME-MADE RYE SOURDOUGH

'Pan con' Eggplant Alioli (V)

ICE PACKED MANZANILLA OLIVES

Stuffed with Lemon & Calamansi (GF)(VE)

STARTERS

COCA *warm traditional Catalanian bread*

Goat's Cheese, Caramelized Onion, Jordanian Plum,
Pistachio (D)(V)(N)

FRIED CALAMARI

Smoked Paprika Alioli

TORTILLA DE PATATAS

Caramelized Onion, Olive Oil Mayonnaise (V)(GF)

BAKED GOAT'S CHEESE

Chimichurri, Brioche Toast (D)(V)

MAINS

GULF SEABREAM

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

BOCA-TOUILLE

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

12-HOUR BRAISED LAMB

Silver Fern Farm

Sunchokes, Caramelized Pearl Onion (GF)(D)(A)

DESSERTS

PAN CON CHOCOLATE & ACEITE

B Corp Chocolate Mousse, Stale Bread, Sesame & Cocoa Crumble,
Extra Virgin Olive Oil Ganache & Sea Salt (D)(V)(N)

IDIAZÁBAL SMOKED CHEESE CUSTARD

Vanilla Shortbread, Raspberry & *B Corp* White Chocolate Ganache,
Pistachio (D)(V)(N)

SPANISH TURRON & BISCUITS

Traditional Almond Paste, Home Made Biscuits (N)(D)(V)

(A) Alcohol, (D) Dairy, (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (N) Nuts, (S) Shelfish

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FESTIVE SEASON PACKAGES

**Valid from Monday 20th of November 2023,
until Friday 6th of January 2024**

AED 295 per person

Festive menu, unlimited consumption of soft drinks, and water.

AED 395 per person

Festive menu, unlimited consumption of selected wines, beers, spirits, and cocktails, soft drinks, non-alcoholic sparkling wine and water.

AED 595 per person

Festive menu, unlimited consumption of Champagne, premium wines, beers, premium spirits, and cocktails, soft drinks, non-alcoholic sparkling wine and water.

TERMS & CONDITIONS

Guaranteed booking is essential

Festive Menu is available for 6 guests and above

Kids below 8 years dine for free

See NYE packages for more details

All packages are valid for 3 hours from the time of booking | Festive packages are not valid with other discounts or promotions | Menus may change at the restaurant's discretion and without notice.

Packages valid from Monday 20th of November 2023, until Friday 6th of January 2024 Including Boxing Day, Christmas Eve, Christmas Day, New Year's Eve, and New Year's Day.

DIETARY REQUIREMENTS

Dishes may contain alcohol, dairy, gluten, nuts, or shellfish.

Please inform us of any allergies or dietary requirements when booking and we will customize the menu accordingly

Prices are inclusive of 5% VAT and subject to 7% authority fees and 10% service charge

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NYE PACKAGES

PACKAGES

AED 495 per person

Festive menu, unlimited consumption of soft drinks, and water.
Dibba Bay oysters & one glass of non-alcoholic sparkling wine
to ring the NYE

AED 695 per person

Festive menu, unlimited consumption of champagne,
premium wines, beers, spirits, and cocktails, soft drinks,
non-alcoholic sparkling wine, and water

DRINK PACKAGES ONLY

Food charged a la carte based on consumption.

AED 405 per person

Unlimited consumption of selected wines, beers, spirits,
and cocktails, soft drinks, non-alcoholic sparkling wine, and water.

TERMS & CONDITIONS

Booking is essential

Kids below 8 years dine for free

Packages start at 08:00 pm and end at 11.00 pm

BOCA is open until 04:00 am.

Festive packages are not valid with other discounts or
promotions | Menus may change at the restaurant's
discretion and without notice

DIETARY REQUIREMENTS

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