



## SATURDAY BRUNCH MENU

Two tapas, one starter, one main course, and one dessert from BOCA's recently launched menu including vegan options.

All-inclusive beverage packages including vegan wines and the Sommelier Club package. Sample a rotating list of 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. Includes Wines & Non-Alcoholic Drinks. Upgrade to G.H Mumm Champagne, House Beverage drinks for AED 125

### BRUNCH PACKAGES

**NON-ALCOHOLIC – 285**

**PREMIUM DRINKS – 425**

**THE SOMMELIER CLUB – 425**

**G.H Mumm Champagne – 525**

Available on Saturdays from 1 pm to 4 pm | Children 6 and under dine free with every paying adult, 7 to 12 years old are charged 50% | Saturday Brunch to be enjoyed by the entire table.

### HAPPY HOUR

Stick around for BOCA's Happy Hour. It runs from 4pm - 7pm.  
House Drinks AED 38



**MICHELIN  
2023**

  
**SUSTAINABLE  
GASTRONOMY**



# SATURDAY BRUNCH

## HOME-MADE RYE SOURDOUGH

'Pan Con' Eggplant Alioli (V)

## ICE PACKED MANZANILLA OLIVES

Stuffed with Lemon & Calamansi  
(GF)(VE)

## TAPAS *choice of two*

### BRAVAS POTATO CHIPS

Spicy Tomato Sauce, Alioli (V)(GF)

### PADRÓN PEPPERS

Kimchi Romesco Dip (VE)(N)

### BAKED GOAT CHEESE

Chimichurri, Honey, Brioche Toast (D)

### TORTILLA DE PATATAS

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

### FRIED CALAMARI

Smoked Paprika Alioli

### TORTILLITA DE CAMARONES

Traditional Baby Shrimp Fritters (S)

### BEEF CROQUETTES

Creamy Beef Cold Cuts Croquettes,  
Cecina, Piparra (D)

### GAMBAS AL AJILLO

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

## STARTER *choice of one*

### GULF KINGFISH CEVICHE

Passion Fruit Leche De Tigre,  
Sweet Potato, Salicornia,  
Chicharron, Red Chili (S)

### BEEF TONATO TARTAR

Tuna Emulsion, Crispy Capers,  
Pearl Onion, Brioche Toast (D)

### SNAP PEA & CRISPY QUINOA

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

### HUEVOS ROTOS

Fried Potatoes, Local Free-Range  
Eggs, Smoked Speck,  
Caramelized Onion, Piquillo  
Pepper Emulsion (GF)

### STRACCIATELLA & AUBERGINE CAVIAR

Zaalouk, Pomegranate, Blueberries,  
Local Zucchini (GF)(D)(V)

## MAIN *choice of one*

### BABY CHICKEN A LA BRASA

Deboned Free-Range Chicken,  
Sweet Potato Hummus,  
Baby Corn (A)

### GULF SEABREAM

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

### 12-HOUR BRAISED LAMB

*Silver Fern Farm*

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

### BOCA-TOUILLE

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

## DESSERT *Choice of 1 from our a la carte menu*

# 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

Mad Moser, MM5, Dry Furmint, 2019, Tokaj, Hungary  
Vegan & Sustainable

Bodegas Arzuaga, Blanco Fan. D. Oro, Chardonnay,  
2021, Ribera Del Duero, Spain  
Vegan & Sustainable

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

## ROSE

BLANKbottle, Pink Bomb, Grenache Noir, 2022,  
Piekenierskloof, South Africa  
Sustainable & Vegan

## ORANGE

Gérard Bertrand, Orange Gold, Chardonnay, Grenache Blanc & Viognier,  
2020, Languedoc-Roussillon, France  
Organic, Vegan & Sustainable

# THE SOMMELIER CLUB

## RED

Bodegas Arzuaga, La Planta, Tempranillo, 2022, Ribera Del Duero, Spain  
Sustainable & Vegan

Au pied du Mont Chauve, Pinot Noir, 2019, Bourgogne, France  
Sustainable & Vegan

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

## DIGESTIVE

González Byass, Nectar, Pedro Ximenez, NV, Jerez DO, Spain  
Sustainable

González Byass, Tio Pepe en Rama, Palomino Fino, NV, Jerez DO, Spain  
Sustainable & Vegan

## COCKTAILS

### RHUBARB

El Jimador Tequila, Rhubarb, Clarified Yuzu

### LILLET & TONIC

Lillet Rosé, Rosemary, Strawberry & Tonic

### LIME BERRY

Tito's Vodka, Redcurrant, Lime, Soda

### TRIPLE ORANGE

Bombay Sapphire Gin, Homemade Zero Waste  
Orange Marmalade, Tonic Water