



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 and from 8 pm to 11 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