



Extraordinary Sommeliers Take Over BOCA's Wine Cellar  
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**LILLA FARAGO**

L'Atelier de Joël Robuchon | August 6<sup>TH</sup> 2024

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## TAPAS *to share*

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### MUSHROOM CROQUETAS

Local King Oyster Mushroom, Idiazabal, Crispy Shiitake (V)(D)

### PATATAS BRAVAS

Spicy Tomato Sauce, Alioli (V)(GF)

### CHILI PRAWNS

Gulf Prawns, Chili Garlic, Potato Mousseline, Focaccia (S)

 **Jean Leon, Alt Penedes, Spain, 2020**

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## DINNER

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### AI-AIN CHERRY TOMATOES & STRAWBERRIES

Coconut, Desert Plants, Tomato Skin Powder, Dates (V)(GF)

### VEAL SCHNITZEL

Quail Eggs, Gruyère and Capers (D)

 **Markus Huber, Alte Reben, Traisental, Austria, 2022**

### TUSCAN PEPOSO

Red Wine Beef Stew, Polenta, Thyme (A)

 **Mazzei, Siepi, Tuscany, Italy 2020**

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## DESSERT

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### STICKY TOFFEE PUDDING

Salted Caramel, Vanilla and Pineapple Ice Cream (D)(V)

 **Mad Moser - Grand Tokaj, MM555, 6 Puttonyos, 2013**

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



MICHELIN  
2024

