

JOURNEY'S END X BOCA BRUNCH SERIES



BOCA is thrilled to partner with Journey's End, united by our shared values with sustainability at the core of our mission. Both BOCA and Journey's End prioritize renewable energy, responsible farming, and uplifting local communities, striving to be a force for good.

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

sample a selection of 8 wines from Journeys End vineyards, South Africa. 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 from sommelier club to frerejean freres champagne, house beverages drinks for aed 150.

BRUNCH PACKAGES

- non-alcoholic - 285
- premium drinks - 425
- the sommelier club - 445
- frerejean freres champagne - 585

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



SATURDAY BRUNCH MENU

HOME-MADE RYE SOURDOUGH

'pan con' eggplant alioli' l v

MANZANILLA OLIVES MARINATED

lemon, calamansi, citrus zest, edible flowers l gf, ve

— tapas - choice of two

PADRÓN PEPPERS

sea salt, romesco l gf, ve, n

PATATAS BRAVAS

alioli, spicy brava tomato sauce, spring onions l gf, v

SWEETCORN COLD SOUP

cauliflower, baby carrot, radish, cherry tomato, baby corn l gf, ve

TORTILLA DE PATATAS

confit onion, olive oil mayonnaise l gf, v

TORTILLITA DE CAMARONES

baby shrimp fritters, lemon l s

FRIED CUTLEFISH

tartar sauce, lime l s

BEEF CROQUETTES

cecina, green chili, alioli l d

— starter - choice of one

DESERT PLANTS & CHERRY TOMATO SALAD

strawberries, coconut, skin tomato powder, dates l gf, ve

CAMEL CHEESE

warm salad baby gem, piquillo pepper, crispy shiitake l gf, v, d

KINGFISH

spicy tomato gazpacho, broad beans, corn, salicornia, cucumber l gf

GLASS SHRIMP

rustic tomato sauce, poached egg, criolla salsa l s

TIGER PRAWNS AL AJILLO

chili garlic, potato mousseline, thyme focaccia l s

SMOKED DUCK BREAST

almond ajoblanco, dates sorbet, grapes, nasturtium l gf, n

main - choice of one

RISOTTO

salicornia, tofu, seaweed | gf, d, v, n

GRILLED EGGPLANT

smoked burrata, kimchi romesco, hazelnut, spring onion | d, v, n

HUEVOS ROTOS

eggs, pepperoni, pan fried baby potato, free range eggs, piquillo pepper | gf

BEEF CHEEK

braised smoked cauliflower, shallot, quinoa | gf

SEABASS

bouillabaisse, leeks, fennel, rouille, cruton (s)

GRILLED OCTOPUS

adobo marinade, roasted eggplant, paprika vinaigrette, octopus crackling | gf, s

dessert - choice of 1 from our a la carte menu

THE JOURNEY'S END EXPERIENCE

sparkling

JOURNEY'S END BRUT RESERVE

white

SPEKBOOM SAUVIGNON BLANC

HAYSTACK CHARDONNAY

V1 CHARDONNAY

rosé

MOUNT ROZIER FROG CHORUS ROSÉ

red

HUNTSMAN, V3 SHIRAZ, CAPE DOCTOR

digestive

kracher, scheurebe, trockenbeerenauslese, TBA No.3, burgenland, austria, 2020

gonzalez byass, tio pepe en rama, palomino fina, nv, jerez do, spain
sustainable

cocktails

RHUBARB

tequila, rhubarb, clarified yuzu

LILLET TONIC

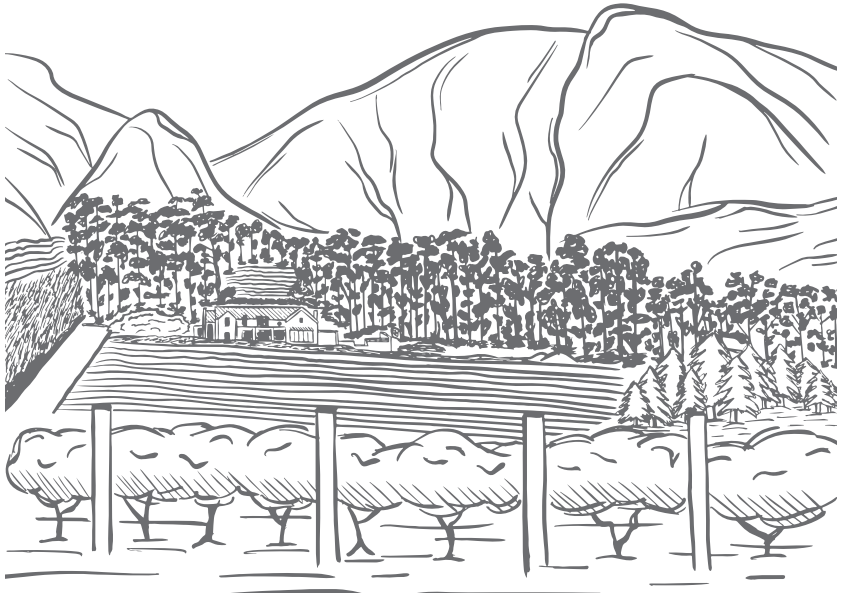
lillet rose, rosemary & strawberry tonic

ESPRESSO MARTINI

vodka, espresso, coffee liqueur

TRIPLE ORANGE

bombay sapphire gin, homemade zero waste orange



34° 7' 27.6" S | 18° 53' 52.4" E

prices are inclusive 5% vat and subject to 7% authority fee
(d) dairy (v) vegetarian (ve) vegan (gf) gluten free (n) nuts (s) shellfish