

# saturday brunch menu

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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 from sommelier club to Frerejean Frères Champagne, house beverages drinks for aed 160

## brunch packages

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non-alcoholic – 295

premium drinks – 470

the sommelier club – 490

frerejean frères champagne – 650

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

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stick around for boca's happy hour. it runs from 4pm - 7pm. house drinks aed 43



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## home-made rye sourdough

'pan con' eggplant alioli | v

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## manzanilla olives marinated

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

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— tapas - choice of two

## padrón peppers

sea salt, romesco | gf, ve, n

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## patatas bravas

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

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## sweetcorn cold soup

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

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## tortilla de patatas

confit onion, olive oil mayonnaise | gf, v

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## tortillita de camarones

baby shrimp fritters, lemon | s

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## fried cuttlefish

tartar sauce, lime | s

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## beef croquettes

cecina, green chili, alioli | d

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— starter - choice of one

## desert plants & cherry tomato salad

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

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## camel cheese

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

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## kingfish

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

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## glass shrimp

rustic tomato sauce, poached egg, criolla salsa | s

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## tiger prawns al ajillo

chili garlic, potato mousseline, thyme focaccia | s

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## smoked duck breast

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

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— 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, crutons | s

### **grilled octopus**

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

— 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

**raventós i blanc 'de nit', rosé, conca del riu anoia, 2020, alt penedes, spain**  
sustainable, vegan, bee friendly, biodynamic

— white

**bodega terras gauda o rosal, albariño, 2023, rías baixas, spain**  
vegan & sustainable

**ma'd moser, furmint dry, mm5, 2021, tokaj, hungary**  
vegan & sustainable

**passopisciario, passobianco, chardonnay, 2022,  
sicily, italy**  
vegan & sustainable

**santa julia, la oveja, torrontes, 2022, mendoza, argentina**  
natural & vegan

— rose

**blankbottle, pink bomb, grenache noir, 2022,**  
**piekenierskloof, south africa**  
sustainable & vegan

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— orange

**familia torres, viña esmeralda, flor d'orange, moscatel, 2022,**  
**catalonia, spain**  
sustainable & vegan

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— red

**heinrich, out of the dark, blaufränkisch, 2022, burgenland, austria**  
sustainable, vegan, biodynamic

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**blankbottle, familiemoord, cinsault, grenache, pinot noir, 2022,**  
**wellington, south africa**  
sustainable & vegan

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**santa julia, el burro, malbec, 2021, mendoza, argentina**  
natural, sustainable & vegan

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— digestive

**kracher, scheurebe, trockenbeerenauslese, tba no.3, burgenland, austria, 2020**  
sustainable, organic, biodynamic

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

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— cocktails

**agave & barley**  
tequila, lemon, homemade spicy orange syrup & lager

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**lillet tonic**  
lillet rosé, rosemary & strawberry tonic

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**mimosa**  
sparkling wine and orange juice

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**jing g&t**  
bombay sapphire gin, jing tea, tonic water

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