

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

brunch packages

- non-alcoholic – 320
- premium drinks – 590
- the sommelier club – 590
- frerejean frères champagne – 700

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 43



saturday brunch menu

home-made rye sourdough

'pan con' eggplant alioli | v

manzanilla olives marinated

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

— tapas - choice of two

padrón peppers

sea salt, romesco | gf, ve, n

patatas bravas

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

sweetcorn cold soup

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

tortilla de patatas

confit onion, olive oil mayonnaise | gf, v

tortillita de camarones

baby shrimp fritters, lemon | s

fried cuttlefish

tartar sauce, lime | s

beef croquettes

cecina, green chili, alioli | d

— starter - choice of one

desert plants & cherry tomato salad

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

camel cheese

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

kingfish

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

glass shrimp

rustic tomato sauce, poached egg, criolla salsa | s

tiger prawns al ajillo

chili garlic, potato mousseline, thyme focaccia | s

smoked duck breast

almond ajoblanco, dates sorbet, grapes, nasturtium | 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, 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

Enjoy a curated wine pairing chosen by our sommelier, featuring a selection of exceptional wines available on the day.

— cocktails

agave & barley

tequila, lemon, homemade spicy orange syrup & lager

lillet tonic

lillet rosé, rosemary & strawberry tonic

mimosa

sparkling wine and orange juice

jing g&t

bombay sapphire gin, jing tea, tonic water
