

## WINES WITH PERSONALITY, BRUNCH WITH A TWIST: MICHELIN Green Star BOCA teams up with wine expert

## Marc Fonz for a one-off summer service

BOCA's Brunch Unfiltered on July 19<sup>th</sup>; pet-nats, minimal intervention reds, soul tunes, and some very good tapas

Dubai, UAE – 24 June 2025 – Looking for a brunch that skips predictable bubbles and buffet in favor of real conversation, unexpected wines, and dishes you actually want to eat? BOCA has just the thing.



On Saturday, July 19th, MICHELIN Green Star restaurant BOCA is hosting a one-off brunch with Dubai's own Marc Fonz; one of the city's most compelling wine minds who's anything but conventional. Known for his love of bottles that are weird, wonderful and full of stories, Marc joins forces with BOCA's chef Patricia Roig and MICHELIN 2025 Sommelier of the Year, Head of Wine & Hospitality, Shiv Menon for a relaxed afternoon that's all about good wine, good food, and absolutely no pretense.

The set-up: eight different wines poured throughout the service, starting with a Portuguese pét-nat on arrival, followed by a rotating mix of low-intervention whites, terroir-rich reds, and a few surprises from Marc's stash. Don't expect formal pairings; this is more free flowing until stocks last. Marc and Shiv will 'work the floor'; sharing stories, pouring sips, and letting the food and wine shine.

The food? BOCA's greatest hits. Think crispy Patatas Bravas, Beef Croquetas, Grilled Eggplant with Smoked Burrata, and that melt-in-your-mouth Braised Beef Cheek. It's all à la

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carte, served at your own pace. The soundtrack is also sorted; laid-back funk, soul, and oldschool tunes to keep the vibe just right.

Here's what you need to know:

BOCA, DIFC on Saturday 19th July, 1pm–4pm 8 free-flow wines + à la carte brunch menu With 0.0% wines and drinks at 320+, and the special brunch service at 550+ Limited spots: Only 40 seats available Booking is essential: WhatsApp +971521607507, phone 043231833, email hola@boca.ae.

Stick around for BOCA's Happy Hour. It runs from 4 pm to 7 pm with house drinks priced at AED 43. 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.

Prices are subject to 7% Authority fees.

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About BOCA

BOCA is a modern Spanish restaurant with a strong commitment to sustainability. The homegrown, multi award-winning restaurant and bar offers patrons a vibrant experience in a laidback setting, one that radiates an aura of fresh and funky sophistication.

BOCA is a 2025 MICHELIN Guide Dubai restaurant, a MICHELIN Green Star recipient, No. 12 on MENA 50 Best 2025 Restaurants winner of Gault&Millau 2023 UAE "Sustainable Kitchen of the Year" and one-toque awarded restaurant by Gault&Millau in 2025.

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