

COPAS Y TAPAS

LA HORA FELIZ

Now enjoy DIFC'S much loved after-work happy hour with a newly curated list of snacks and bites.
Daily 3 pm - 7 pm | Saturdays 4 pm - 7 pm

TAPAS Y PINCHITOS

Starting from AED 35

MANZANILLA OLIVES

Lemon, Calamansi, Citrus Zest, Edible Flowers (GF)(VE) _____ 40

BEEF CHARCUTERIE

12-Month Cecina, Salami, Chorizo, Bresaola,
Home-made Bread, Tomato _____ 70/ 130

ARTISANAL CHEESES

Quince, Nuts, Crispy Bread (N) _____ 80 / 125

COCAS *warm traditional Catalanian bread*

Burrata, Veal Ham, Black Olives (D) _____ 100
Grilled Capsicum, Zucchini, Tomato (VE) _____ 90

BOCA CHIPS

1/2 Full
Alioli, Spicy Brava Tomato Sauce, Smoked Paprika (GF)(V) _____ 35 / 50

FRIED CUTTLEFISH

Tartar Sauce, Lemon _____ 40 / 75

COLD CUT BEEF CROQUETTES

Cecina, Green Chili, Alioli (D) _____ 55

PADRÓN PEPPERS

Sea Salt, Romesco (VE)(N)(GF) _____ 40/ 55

BEEF BURGER

Bone Marrow, Grilled Onion, BOCA Sauce,
Chicken Skin, Brie, Brioche Bun _____ 45

PINCHITOS

Small, skewered meat and seafood

Chicken, Mojo Picon Baby Potato _____ 35
Barbeque Beef, Padrón Pepper _____ 35
Gulf Prawn, Chili Garlic, Button Mushroom (S)(GF) _____ 40

COPAS

Cocktails and house beverages AED 43 | Jugs AED 160

HOUSE BEVERAGES

A weekly rotating list. Ask your waiter what's on offer

**RED, ROSÉ, SHERRY, SPARKLING & WHITE WINE
BEER
HOUSE SPIRITS**

COCKTAILS

JING G&T

Bombay Sapphire Gin, JING Tea, Tonic Water

LIME BERRY

Vodka, Redcurrant, Lime, Soda

AGAVE & BARLEY

Tequila, Lemon, Homemade Spicy Orange Syrup & Lager

LILLET TONIC

Lillet Rose, Strawberries & Rosemary, Tonic

PIMENTOS DEL PADRÓN

Tequila, Raspberry, Padron Pepper Soda

CHARRED PINEAPPLE

Mezcal, Charred Leek, Pineapple Skin Soda

JUGS

SANGRIA DE TORO

Sangre De Toro Red Wine, Torres 10 Years Brandy,
Local Spices Infused Casals Vermouth, Organic Apple & Orange

Prices are Inclusive of 5% Vat and subject to 7% Authority Fee

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