

AFTERWORK TUESDAYS

Tuesdays from 7:00 pm – 10:30 pm
260+ for ladies and 350+ for gents

MANZANILLA OLIVES ^{GF} ^{VE}

lemon, calamansi, citrus zest, edible flowers

ANDALUSIAN TOMATO GAZPACHO ^{GF} ^{VE}

Al-Ain, surf and turf toast, cantabrian anchovy, cecina

SWEETCORN COLD SOUP ^{GF} ^{VE}

cauliflower, baby carrot, radish, cherry tomato, baby corn

PADRON PEPPER ^{GF} ^{VE} ^N

sea salt, romesco

FRIED CUTTLEFISH ^{Arabian Gulf}

kimchi mayonnaise, lime

BEEF CROQUETAS ^D

cecina, green chili, alioli

ARTISANAL CHEESES ^D ^V ^N

quince gel, nuts, crispy bread

CHARCUTERIE BOARD

12 m. cecina, salami, chorizo, bresaola, pastrami, pan con tomate

CAULIFLOWER HUMMUS ^{VE}

semi crudites, capsicum relish, regañá crispy bread

KINGFISH CEVICHE ^{GF} ^{Arabian Gulf}

coconut tiger's milk, green beans, charred sweet potato, chives oil

BOCA BEEF BURGER ^D

grilled onion, brie cheese, burger sauce

Wine

White | Rosé | Orange | Red

ask the cellar team what wine is available

Cocktails

Strawberry & Rosemary

lillet rosé, strawberry & rosemary, tonic

Zefir & Ligonberries

lingonberries-infused vodka, vanilla, zefir soda

^D dairy ^V vegetarian ^{VE} vegan ^{GF} gluten-free ^N nuts ^S shellfish

prices are inclusive of 5% vat and subject to 7% authority fee.