

An All-Natural Evening with Dario Poddana

BOCA

The Terroirs



MANZANILLA OLIVES **GF** **VE**

lemon, calamansi, citrus zest, edible flowers

ANDALUSIAN TOMATO GAZPACHO *Al-Ain*

surf and turf toast, cantabrian anchovy, cecina

PADRÓN PEPPERS **GF** **VE** **N**

sea salt, romesco

FRIED CUTTLEFISH **GF** **V** *Arabian Gulf*

kimchi mayonnaise, lime

BEEF CROQUETAS **D**

cecina, green chili, alioli

Wine

WHITE

Palomino 'El Pinto', Palomino, Andalucía, Spain, 2024

Ciello Catarratto, Catarratto, Terre Siciliane, Sicily, Italy, 2024

Le Glanon, Chardonnay, Jura, France, 2021

ARTISANAL CHEESES & CHARCUTERIE BOARD **D** **V** **N**

quince gel, pan con tomate

CAULIFLOWER HUMMUS **VE**

semi-crudités, 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

PAN CON CHOCOLATE & ACEITE

B corp chocolate mousse, stale bread, extra virgin olive oil & sea salt

RED

Salamandre, Grenache, Rhône, France, 2024

Côtes du Rhône 'Les Oliviers', Grenache-Cinsault-Carignan-Syrah, Rhône, France, 2023

Caminante, Tempranillo, Rioja Alavesa, Spain

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.