

BOCA

BOCA, Moët & Chandon and Fann-À-Porter are proud to present the work of Syrian-born artist Majd Kurdieh, commissioned exclusively for this season's menu. This collaboration features the Fasaeen, Kurdieh's whimsical cartoon-like characters who speak of hope, love and life, and are on a quest to steal sadness wherever it exists. #stealingsadness

*Who said that a bird only perches on a branch?
Sometimes it rests on a laundry wire and pecks on our window.
It may even rest on the heads of kind dreamers.
Art is a bird that flies freely in the skies of its beauty. Most of us find it strange to see it
on the menu.
I don't though.
The soul gets hungry too.*

Majd Kurdieh, 2018

مَنْ قَالَ أَنَّ العصفورَ لَا يَقِفُ إِلَّا عَلَى غَصَنِ؟
أحياناً يستريحُ على حبلٍ غسيلٍ أو ينقرُ زجاجَ نافذتنا وأحياناً يقفُ على رؤوسنا إن كُنَّا طيبين وحالمين.
والفنُّ عصفورٌ يطيرُ حُرّاً في سماءِ جماله ويفاجئنا أحياناً حين يحطُّ على قائمةِ الطعامِ.
أنا لم أتفاجأ
فالروح أيضاً تجوعُ.
مجد كردية، ٢٠١٨

Ingredients continue to take precedence in our new seasonal menu. Being home – grown, BOCA is proud to source most of these ingredients locally. Oysters are solely supplied by the UAE's first oyster farm, Dibba Bay, hamour is featured for the first time in our menus thanks to the Fish Farm facilities in Jebal Ali, while prawns, clams, squid & tuna are bought fresh daily from the Waterfront Fish & Vegetable Market in Deira. For the first time as well we have partnered with local vegetable farms and feature them heavily in this menu.

Member of
**Truth,
Love &
Clean
Cutlery**

Winner
fact.
DINING
AWARDS
DUBAI
2017

**WHAT'S ON
AWARDS 2017**
WINNER
FAVOURITE
MODERN EUROPEAN
RESTAURANT

2018
CERTIFICATE of
EXCELLENCE
tripadvisor

TimeOut
DUBAI
RESTAURANT
AWARDS
2019
**HIGHLY COMMENDED
BEST EUROPEAN**

TimeOut
DUBAI
RESTAURANT
A.W.A.R.D.S
2018
Shortlisted
Best European

TimeOut
DUBAI
RESTAURANT
A.W.A.R.D.S
2017
Highly Commended
Best European

TimeOut
DUBAI
RESTAURANT
A.W.A.R.D.S
2016
Winner
Best European

OYSTERS

BOCA is proud to serve Dibba Bay Oysters sourced locally
from the pristine waters of Fujairah

½dozen/1dozen

0 DIBBA BAY OYSTERS _____ **126 / 200**

Lemon & Home-made Vinaigrette (G)(S)

DIBBA BAY OYSTERS BAKED 3 WAYS ½ DOZEN _____ **150**

Local Spinach & Roquefort

Beef Chorizo & Manchego

Bresaola & Parmigiano-Reggiano (D)(G)(S)

glass/bottle

BOCA'S RECOMMENDED PAIRING _____ **80 / 400**

Pair your Dibba Bay Oysters with a chilled, elegant and mineral
white Cordillera de los Andes Reserva Especial Chardonnay from
Limarí Valley, Chile

★ New Recipe 0 BOCA Favorite

No hidden extras. Our prices are inclusive of 5% VAT and 7% Authority Fee.

(A) Alcohol (D) Dairy (V) Vegetarian (VE) Vegan (G) Gluten Free (N) Nuts (S) Shellfish

CURED MEAT

home – cured premium meats and cold cuts

★ **CURED DUCK TARTARE** _____ **95**

Truffle Mayo, Local Quail Egg, Green Asparagus, Pine-nuts, Black Truffle (N)

★ **HOME-MADE DUCK PROSCIUTTO** (100 GR) _____ **95**

2-week-home-aged Duck Prosciutto

12-MONTH-AGED CECINA DE LEÓN & MANCHEGO CHEESE _____ **115**

Marinated Mushroom (D)

0 ASSORTED ITALIAN & SPANISH BEEF COLD CUTS _____ **200**

Grilled Sourdough, Home-made Pickles

★ New Recipe **0** BOCA Favorite

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DELI

freshly prepared dishes straight from BOCA's Gastro Bar

ICE PACKED MANZANILLA OLIVES _____ **35**

Lemon, Orange Zest, Dried Herbs (G)(V)(VE)

0 FETA & BEETROOT SALAD _____ **63**

Local Beetroot, Persian Feta, Candied Walnut, Cherry Purée (D)(G)(N)(V)

★ CRISPY QUINOA & SNAP PEAS _____ **65**

Pistachio Purée, Local Red Radish, Dijon Mustard Vinaigrette (N)(V)(VE)

TRUFFLE BURRATA _____ **105**

Heirloom Tomatoes, Taggiasca Olives, Sumaq, Aged Balsamic (D)(V)

0 SOCCA DE NICE _____ **32**

Famous Riviera Street Food – Chickpeas & Olive Oil Pancake (G)(V)(VE)

SWEET POTATO HUMMUS _____ **45**

Peanuts, Arbequina Olive Oil, Sourdough (D)(N)(V)(VE)

0 HAMOUR CEVICHE _____ **75**

Local 'Fish Farm' Hamour, Avocado, Leche de Tigre, Ají Amarillo, Yuzu (G)

★ EMIRATI SEA BASS TARTARE _____ **95**

Local 'Fish Farm' Sea Bass, Avocado, Fermented Tomato, Yuzu & Labneh Mayo (D)

LOS HUEVOS ROTOS _____ **80**

Cubed BOCA Chips, Beef Chorizo, Veal Jus, Free Range Eggs (G)

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OVEN

freshly made dishes from BOCA's bakery using original dough recipes

PIZZETTA MARGHERITA _____ **75**

Buffalo Mozzarella, Heirloom Tomato, Basil, Datterino Tomato Sauce, Basil (D)(V)

SMOKED BURRATA & TRUFFLE PIZZETTA _____ **110**

Smoked Burrata, Fresh Truffle (D)(V)

★ **PASTRAMI PIZZETTA** _____ **105**

72-hours-cooked Beef Pastrami, Dijon Béchamel, Buffalo Mozzarella, Red Cheddar (D)

PIZZETTA 'CALIENTE' _____ **90**

Spanish Beef Chorizo, Spicy Ricotta, Datterino Tomato Sauce, Chili, Rocket Leaves (D)

0 PULLED LAMB PIZZETTA _____ **105**

Grilled Courgette, Ricotta, Basil Pesto (D)

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MARKET

dishes crafted using local & seasonal ingredients sourced daily
subject to market availability & valid while stocks last

BOCA-TOUILLE _____ **75**

Roasted Vegetables, Balsamic Glazed Red Onion, Strained Yoghurt,
Herbes de Provence (D)(G)(V)

0 STUFFED PADRÓN PEPPERS _____ **95**

Smoked Bone Marrow, Braised Oxtail, Spicy Tomato Sauce (G)

0 GRILLED SARDINES _____ **75**

Crispy Veal Bacon, Beurre Blanc, Home-made Basil Bread Crostini (D)(N)

GRILLED SQUID _____ **65**

Dried Piquillo Pepper, Mixed Sautéed Greens, Salsa Verde (G)

FRIED CALAMARI 'A LA ANDALUZA' _____ **80**

Rosemary, Confit Aioli, Lemon Wedge

0 BOCA TUNA BURGER _____ **90**

Local Tuna, Avocado, Wasabi Mayo, Seaweed Bun (N)

FREE-RANGE CHICKEN _____ **130**

Grilled Free-Range Chicken Breast, Crispy Skin, Potato Cake,
Mixed Greens

EMIRATI SEA BASS / *Baked Whole on the Bone or Grilled Fillet* / _ **225**

'Fish Farm' Sea Bass, Lemon, Herbes de Provence, Lemon Butter (D)(G)

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RICE & PASTA

fresh pastas, hearty risottos & moorish paellas
order this first, it takes 20 min to prepare

★ TRUFFLE LINGUINE _____ 110

Wild Spanish Mushrooms, Black Truffle, Shallot Crumble (D)(V)

★ BLACK & HERB RISOTTO _____ 140

Fermented Black Garlic, Parmigiano-Reggiano, Green & White Asparagus, Shallot Crumble (D)(V)

MUSHROOM & TRUFFLE GNOCCHI _____ 100

Fresh Truffle, Portobello Mushroom, Fried Herbs (D)(V)

GNOCCHI WITH BRAISED BEEF SHORT RIB _____ 100

Fried Sage, Parmigiano-Reggiano (D)

★ BOCA VEGAN PAELLA _____ 160

Mixed Local Vegetables, Local Herbs and Flowers,
Bombita Rice (G)(V)(VE)

0 BLACK SEAFOOD PAELLA _____ 280

Langoustine, Mussels, Local Squid, Local Clams, Mixed Seasonal Vegetables, Bombita Rice (G)(S)

PAELLA VALENCIANA _____ 230

Confit Organic Free-Range Chicken, Beef Chorizo, Artichoke,
Bombita Rice (G)

★ New Recipe 0 BOCA Favorite

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ORIGINAL

classics from BOCA's much – loved original menu

FRIED PADRÓN SWEET CHILLI PEPPERS _____ **60**

Crispy Rosemary, Maldon Salt (G)(V)(VE)

CAULIFLOWER & HAZELNUT SALAD _____ **72**

Heart of Lettuce, Black Truffle Dressing (D)(G)(N)(V)

BOCA POTATO CHIPS

Aioli & Bravas Sauce (G)(V) _____ **55**

with Truffle Mayo Sauce (G)(V) _____ **70**

★ **GRILLED TIGER PRAWNS** _____ **95**

Beef Chorizo, Garlic, Grilled Sourdough (S)

0 **LOBSTER ROLL** _____ **150**

Coleslaw, Fritto Misto, Lemon Aioli (D)(S)

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ORIGINAL

classics from BOCA's much – loved original menu

★ **GRILLED OCTOPUS** _____ **125**

Truffle Mashed Potato, Squid Ink, Caper Sauce, Sourdough Crust (D)

CONFIT DUCK LEG _____ **120**

Caramelized Apple, Mashed Potato, Sauerkraut, Mustard Jus (D)(G)

0 12-HOUR BRAISED LAMB _____ **90**

Creamy Polenta, Jerusalem Artichoke, Rosemary (D)(G)

BOCA MINI BEEF BURGER _____ **85**

Wagyu Beef, Piquillo Peppers, Tomato Relish, Manchego Cheese, Smoked Mayo (D)(N)

ANGUS BEEF RIBEYE (300GR) _____ **225**

BOCA Chips, Béarnaise & Chimichurri Sauces (G)

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FINALE

desserts & more...

MANDARIN CHEESECAKE _____ 55

Spanish Mandarin, Cheesecake Crumble (D)(N)(V)

0 APPLE TATIN _____ 55

Market Fresh Pink Apples, Vanilla Ice-Cream (D)(V)

CHOCOLATE BAR _____ 60

Caramelized Milk Chocolate, Yoghurt Passion Fruit Sorbet (D)(N)(V)

RED-FRUIT GAZPACHO _____ 50

Fresh Red Fruits, Cranberry, Raspberry Sorbet (V)(VE)

CREMA CATALANA _____ 55

Cinnamon, Vanilla Ice-Cream (D)(V)

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FINALE

desserts & more...

★ **MATCHA DAME BLANCHE** _____ **50**

Vanilla Ice-Cream, Matcha Chocolate Sauce (D)(V)

0 **BOULES DE BERLIN** _____ **45**

Vanilla, Crème Pâtissier (D)(V)

★ **GOAT CHEESE CHURROS** _____ **40**

Black Truffle Infused Honey, Goat Cheese Salt (D)(V)

0 **MINI CHEESE BOARD** _____ **100**

3 fine Spanish cheeses. Cheese selection changes weekly (D)(N)(V)

Ask your waiter for more details

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