



BOCA'S PAELLA CLUB

Give your roast dinner an upgrade; come join BOCA's Paella Club

On Saturdays and Sundays pick one of BOCA's signature Paellas (Vegan, Valenciana, Local Seafood or Arroz Negro) along with your choice of two signature dishes, dessert and a jug of sangria, a bucket of four hops or a bottle of grape for AED 249 per person*

Welcome to the Paella Club!

* Minimum two persons | Available all day | Includes DIFC Authority fees and VAT

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
AWARDS
2017
Highly Commended
Best European

TimeOut
Dubai
RESTAURANT
AWARDS
2016
Winner
Best European

SIGNATURE DISH

your choice of two

HAMOUR CEVICHE

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

BEEF TARTARE & OYSTER

Dibba Bay Oyster, Kohlrabi, Miso Gel,
Avocado (S)

FRIED CALAMARI 'A LA ANDALUZA'

Rosemary, Confit Aioli, Lemon Wedge

BOCA POTATO CHIPS

Aioli & Bravas Sauce (G)(V)

SWEET POTATO HUMMUS

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

CRISPY QUINOA & SNAP PEAS

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

FRIED PADRÓN SWEET CHILLI PEPPERS

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

PAELLA

pick one

BOCA VEGAN PAELLA

Mixed Local Vegetables,
Local Herbs, Black Garlic Aioli,
Bombita Rice (G)(N)(V)(VE)

PAELLA VALENCIANA

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

LOCAL SEAFOOD PAELLA

Red Snapper, Mussels, Local Squid, Tiger
Prawn, Garlic Aioli, Bombita Rice (G)(S)

BLACK SEAFOOD PAELLA

Crispy Calamari, Grilled Pulpo, Roasted
Artichoke, Garlic Aioli, Bombita Rice (G)(S)

Dishes may contain nuts, dairy or shellfish.

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

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

DESSERT

pick one

BOULES DE BERLIN

Vanilla, Crème Pâtissier (D)(V)

CREMA CATALANA

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

GOAT CHEESE CHURROS

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

CHOCOLATE BAR

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

DRINKS

pick one

JUG OF SANGRIA

White, Red Or Non-Alcoholic

BUCKET OF BEER

4 Beer Bottles based on Availability

BOTTLE OF HOUSE WINE

Red, Rose or White based on Availability

TROPICAL JUG

Capucana Cachaca, Brandy, Triple Sec,
Tropical Fruit Purees & Juices, Soda

Dishes may contain nuts, dairy or shellfish.

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

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