



CELEBRATE
PAELLA WEEK
IN THE UAE
20th – 26th SEPTEMBER 2020

Paella Week marks a celebration of the most quintessential dish of Spanish gastronomy.

Enjoy any of our paellas with a jug of our Virgin Sangria, or four bottles of Estrella Beer, or a bottle of wine from the list below for AED 310.

BOCA VEGAN PAELLA

Mixed Local Vegetables, Herbs, Black Garl Aioli, Spanish Bombita Rice (GF)(N)(V)(VE)

PAELLA ROJA

Mixed Seasonal Root Vegetables, Home-made Beetroot Stock, Spanish Bombita Rice (GF)(N)(V)(VE)

BOCA SEAFOOD PAELLA

Red Tiger Prawn, Shellfish, Grilled Local Calamari, Aioli, Spanish Bombita Rice (GF)(S)

ARROZ NEGRO ‘SEAFOOD BLACK RICE’

Octopus, Shellfish, Crispy Local Calamari, Aioli, Spanish Bombita Rice (S)

PAELLA VALENCIANA

Free-range Spanish Rabbit, Free-range Local Chicken, Spanish Bombita Rice (GF)

FIDEUÀ VALENCIANA

Free-range Spanish Rabbit, Free-range Local Chicken, Pasta Artesanal

ARROZ CON CARNE ‘LAMB MACHBOOS’

Free-range Braised Lamb Shoulder, Labneh Aioli, Spanish Bombita Rice



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VIRGIN SANGRIA JUG

Fresh Juices, Fruit, Non-alcoholic Wine

SPARKLING

Sangre De Toro Método Tradicional, Cava, Spain *(vegan)*

WHITE

Xarel·lo – Grenache – Malvasía, Bodega Contador
Massis, Catalunya, Spain *(organic)*

RED

Tempranillo, Sangre de Toro, La Mancha, Spain *(vegan)*

ROSE

Merlot, Can Ràfols Gran Caus, Penedès, Spain *(organic)*

SHERRY

Palomino Fino, González Byass Tio Pepe en Rama,
Jerez, Spain *(sustainable & vegan)*

BEER

4 Bottles of Estrella, European Pale Lager, Spain 33cl
(sustainable & vegan)

Prices are inclusive of 5% VAT and subject to 7% Authority Fee
(A) Alcohol (D) Dairy (GF) Gluten Free (N) Nuts (S) Shellfish
(V) Vegetarian (VE) Vegan