

La Taperia

BOCA

WE ARE EXCITED TO SEE YOU!

To welcome you back, we want to focus on the basics: to host you in the safest environment possible and to offer you simple and delicious food.

Enjoy an uncomplicated and tasty tapas menu from a little project called LA TAPERIA: typical Spanish cold and hot tapas, salads, and rice dishes within the relaxed space of BOCA available in full portions or in medias raciones which are perfect as individual, non-sharing plates.

PAELLA WEEK

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.

LA TAPERIA BUSINESS LUNCH

A speedy lunch served five days a week. Roam through the Mediterranean and be back to work in no time starting from AED 30 per dish.

HAPPY HOUR

Daily 4:30 pm – 7:30 pm → house beverages from 35

DINE-OUT

Takeaway, delivery and DIY home kits of your favorite tapas and Spanish beverages mixes.

SAFETY

Ensuring the health and safety of our guests and staff is of the utmost importance. We are following all guidelines and taking strict precautions through every step of the process.

Member of

**Truth,
Love &
Clean
Cutlery**



PAELLA WEEK

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.

PAELLAS



BOCA VEGAN PAELLA

Mixed Local Vegetables, Herbs, Black Garlic Aioli, Spanish Bomba Rice (GF)(N)(V)(VE)

PAELLA ROJA

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

BOCA SEAFOOD PAELLA

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

ARROZ NEGRO 'SEAFOOD BLACK RICE'

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

PAELLA VALENCIANA

Free-range Spanish Rabbit, Free-range Local Chicken, Spanish Bomba 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 Bomba Rice

DRINKS



VIRGIN SANGRIA JUG

Fresh Juices, Fruit, Non-alcoholic Wine

SANGRE DE TORO MÉTODO TRADICIONAL

Cava, Spain (*vegan sparkling wine*)

BODEGA CONTADOR MASSIS

Xarel·lo - Grenache - Malvasía, Catalunya, Spain (*organic white wine*)

SANGRE DE TORO

Tempranillo, La Mancha, Spain (*vegan red wine*)

CAYO SOL

Tempranillo, La Mancha, Spain (*ro e wine*)

GONZÁLEZ BYASS TIO PEPE EN RAMA

Palomino Fino, Jerez, Spain (*sustainable & vegan sherry wine*)

ESTRELLA DAMM

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

BUSINESS LUNCH

Individual Dishes from AED 30 | 2 Courses AED 85 | 3 Courses AED 115

COMPLIMENTARY AVANTCHA ICED TEA

To celebrate our recent partnership with AVANTCHA tea we are offering all our business lunch guests a complimentary glass of refreshing AVANTCHA tea blends cold-brewed overnight.
Additional AVANTCHA ICED TEA brew of the day - **AED 15**

COMPLIMENTARY BREAD

Home-made 'Pan con Tomate'

STARTER



BEEF HAM CROQUETTES

12-month-aged Cecina de León, Spanish Beef Chorizo, Parmigiano-Reggiano (D)

65

TOMATO CEVICHE

Heirloom Tomatoes, Crispy Quinoa, Ají Amarillo (V) (VE)

30

BOCA CHICKEN SALAD

Poached egg, Caesar Dressing, Parmigiano-Reggiano, Home-made Croutons (D)

55

ANGUS BEEF CARPACCIO

Pecorino Romano Cheese, Black Truffle Vinaigrette, Smoked Eggplant Aioli (D) (N)

65

MAIN



MINI SALAMI PIZZETTA

Buffalo Mozzarella, Pecorino Romano Cheese, Datterino Tomato Sauce (D)

60

SUNCHOKE RISOTTO

Home-made Ricotta, Caramelized Apple, Roasted Walnut (D) (V)

75

ANGUS SKIRT STEAK

Grilled Green Asparagus, Chimichurri Sauce, Garlic Aioli (GF)

80

DESSERT



MOELLEUX AU CHOCOLAT CHAUD

Valrhona Guanaja, Red Fruit Compote, Home-made Blackberry Sorbet (D) (V)

50

BURGER COMBOS

Burger, BOCA Potato Chips with Truffle Mayo (GF) (V), Mixed Greens (V) AED 85
Add AED 30 for Dessert

BOCA TUNA BURGER



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

MINI WAGYU BEEF BURGER





Wagyu Beef and Manchego Cheese Patty, Salsa Verde, 12-month-aged Cecina De León, Piquillo Mayo (D) (N)





La Tapateria

BY BOCA

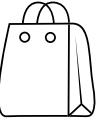
| COLD TAPAS |  |  |
|---|---|---|
| PAN DE CRISTAL CON CECINA DE LEÓN 12-month-aged Cecina de León, Home-made 'Pan con Tomate' | | 40 |
| TRUFFLE BURRATA BRUSCHETTA Heirloom Tomatoes, Taggiasca Olives, Sumaq, Aged Balsamic (D)(V) | | 45 |
| ICE PACKED MANZANILLA OLIVES Spanish Manzanilla Olives Stuffed with Lemon, Calamansi, Orange Zest & Fresh Herbs (GF)(V)(VE) | | 35 |
| BEETROOT SALAD Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE) | 40 | 60 |
| CRISPY QUINOA & SNAP PEAS Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V) | 35 | 65 |
| ★ YELLOWFIN TUNA Torch'd Cucumber, Wasabi & Chive Mayo, Green Herbs Gazpacho | | 75 |
| SWEET POTATO HUMMUS Peanuts, Arbequina Olive Oil, Home-made Sourdough (D)(N)(V)(VE) | | 45 |
| ★ MIDDLE EASTERN BEEF TARTARE Bulgur, Mint, Roasted Hazelnut, Labneh & Citrus Mayo (D) | | 85 |
| ★ CHAVROUX CHEESE & PIMIENTOS DEL PIQUILLO Manzanilla Olive & Tomato Infused Chavroux 'Goat Cheese', Black Garlic Balsamic, Cantabrian Anchovy Filets, Crystalized Pine Nuts (D)(GF)(N) | | 70 |
| ★ BURRATA SALAD & HEIRLOOM TOMATOES Raspberry Vinaigrette, Arbequina Olive Oil, Pistachio (D)(N)(V) | | 105 |
| ★ RED PRAWN CARPACCIO Sea Buckthorn, Red Radish, Taggiasca Olive (GF)(S) | | 85 |
| ASSORTED ITALIAN & SPANISH BEEF COLD CUTS 12-month-aged Cecina de León, Spanish Chorizo, Salame Milano, Grilled Sourdough, Home-made Pickles | 65 | 125 |

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

| HOT TAPAS |  |  |
|---|---|---|
| FRIED PADRÓN SWEET CHILLI PEPPERS Crispy Rosemary, Smoked Idiazábal Cheese, Maldon Salt (D)(GF)(V) | | 50 |
| BOCA POTATO CHIPS Aioli, Bravas Sauce (GF)(V) with Truffle Mayo Sauce (GF)(V) | 30 | 55 |
| TORTILLA DE PATATA Free-range Egg, Confit Onion, Local Potatoes (GF)(V) | 40 | 70 |
| BUÑUELOS DE BACALAO Atlantic Cod Fritters, Saffron & Garlic Aioli, Piment d'Espelette | | 45 |
| GRILLED TIGER PRAWNS Local Prawns, Spanish Beef Chorizo, Crispy Garlic (GF)(S) | | 55 |
| FRIED CALAMARI 'A LA ANDALUZA' Rosemary, Confit Aioli, Lemon Wedge | | 85 |
| BOCA MINI WAGYU BEEF BURGERS Wagyu Beef and Manchego Cheese Patty, Salsa Verde, 12-month-aged Cecina De León, Piquillo Mayo (D)(N) | 35 | 75 |
| LOS HUEVOS ROTOS Cubed BOCA Chips, Spanish Beef Chorizo, Veal Jus, Free-range Eggs (GF) | 50 | 95 |
| LOBSTER ROLLS Canadian Lobster, Coleslaw, Fritto Misto, Lemon Aioli (D)(S) | 75 | 150 |
| PIZZETTAS |  |  |
| PIZZETTA MARGHERITA Buffalo Mozzarella, Heirloom Tomatoes, Datterino Tomato Sauce, Basil (D)(V) | 40 | 75 |
| PIZZETTA 'CALIENTE' Spanish Beef Chorizo, Datterino Tomato Sauce, Chili, Rocket Leaves (D) | 45 | 90 |
| SMOKED BURRATA & TRUFFLE PIZZETTA Smoked Burrata, Fresh Truffle (D)(V) | | 110 |

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| RICE & PAELLAS moorish paellas ← order this first, it takes 30 min to prepare | |  |
| ★ BOCA SEAFOOD PAELLA Red Tiger Prawn, Shellfish, Grilled Calamari, Aioli, Bomba Rice (GF)(S) | | 220 |
| ARROZ NEGRO 'SEAFOOD BLACK RICE' Octopus, Shellfish, Crispy Calamari, Aioli, Bomba Rice (S) | | 220 |
| 0 BOCA VEGAN PAELLA Mixed Local Vegetables, Local Herbs, Black Garlic Aioli, Bomba Rice (GF)(N)(V)(VE) | | 155 |
| BOCA CLASSICS subject to market availability & valid while stocks last |  |  |
| ★ PORCINI RISOTTO Wild Mushrooms, Home-made Salted Ricotta, Black Truffle, Shallot Crumble (D)(V) | | 135 |
| ★ ROASTED ATLANTIC COD Beurre Noisette & Mustard Jus, Potato Mousseline, Green Herbs (D) | | 130 |
| ★ GRILLED SEA BREAM ROYALE Beans & Peas, Bouchot Mussels, Duvel Sauce (A)(GF)(S) | | 165 |
| ★ GRILLED OCTOPUS Sliced Grilled Octopus, Truffle Mashed Potato, Squid Ink, Caper Sauce, Sourdough Crust, Black Truffle (D) | 65 | 125 |
| 0 12-HOUR BRAISED LAMB Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF) | 50 | 90 |
| 0 GNOCCHI WITH BRAISED BEEF SHORT RIB Fried Sage, Parmigiano-Reggiano (D) | | 100 |
| FINALE desserts & more... | |  |
| ★ MERENGUE FRÍO Dried Meringue, Valrhona Guanaja Chocolate, Home-made White Chocolate Infused Almond Ice Cream, Tonka Bean Caramel (D)(N)(V) | | 55 |
| CARAMEL APPLE CHEESECAKE Valrhona White Chocolate, Cinnamon, Chocolate Soil (D)(GF)(V) | | 55 |
| 0 APPLE TATIN Market Fresh Pink Apples, Home-made Vanilla Ice Cream (D)(V) | | 55 |
| 0 CHEESE BOARD 3 Assorted European Cheeses. Cheese selection changes weekly (D)(N)(V) Ask your waiter for more details | | 70 |

★ NEW RECIPE 0 BOCA FAVORITE (A)Alcohol (D)Dairy (GF)Gluten Free (N)Nuts (S)Shellfish (V)Vegetarian (VE)Vegan
 Prices are inclusive of 5% VAT and subject to 7% Authority Fee

| <p>DIY KITS</p> <p>If you've been working on your cooking skills during lockdown, DIY kits of your favorite tapas and Spanish beverage mixes can be ordered to make in the comfort of your own home.</p> |  |
|---|---|
| <p>PADRÓN PEPPERS Fresh, 150 G Vacuum Packed Smoked Idiazábal Cheese, Crispy Rosemary, Recipe</p> | <p>25</p> |
| <p>BOCA POTATO CHIPS, Chilled, 250 G Vacuum Packed Aioli, Bravas Sauce, Recipe</p> | <p>30</p> |
| <p>Add Vacuum Packed Truffle Mayo Sauce</p> | <p>10</p> |
| <p>PAELLA BASE FOR TWO Paella Pan (28 cm) by La Despensa, Bomba Rice, Paella Seasoning</p> | <p>85</p> |
| <p>MEDITERRANEAN TONIC Botanical Balloon Glass, Limited Edition Gin Mare Mixology Long Spoon, Tonic, Mediterranean Garnish, Recipe</p> | <p>35</p> |
| <p>SANGRIA JUG Terracotta Jug (1ltr) by La Despensa, Freshly Squeezed Orange Juice, Organic Apple Juice, Fresh Fruits, Herbs & Spices, 7UP</p> | <p>65</p> |
| <p>TAPA PLATE Clay Cazuela (12.5 cm) by La Despensa</p> | <p>15</p> |

HAPPY HOUR MENU

Daily from 4:30 – 7:30PM



RED, ROSÉ, SPARKLING & WHITE WINE

A weekly rotating list. Ask your waiter what's on offer

35

BEER & HOUSE SPIRITS

A weekly rotating list. Ask your waiter what's on offer

35

BOCARINHA

Capucana Cachaça, Muddled Lime (Passionfruit, Raspberry, Strawberries or what is in season. Ask your waiter what's on offer)

35

BLAME IT ON LISA

Bombay Sapphire, Red Bull Yellow Tropical Edition, Juniper Berries, Dehydrated Pineapple

35

REBOQUITO

Sherry, Sangre de Toro Cava, Freshly Squeezed Lime Juice, Home-made Simple Syrup, Basil Leaves

35

SANGRIA DE TORO



Sangre de Toro Red Wine, Brandy, Triple Sec, Freshly Squeezed Orange Juice, Organic Apple Juice, Soda Water

35

WHAT TO DO

Irish Cream Liqueur, Cold Drip, Home-made Hazelnut Syrup, Whipped Cream

35

| VEGAN MENU only fresh ingredients make these Mediterranean recipes |  |  |
|--|---|---|
| 0 ICE PACKED MANZANILLA OLIVES Pitted Spanish Manzanilla Olives Stuffed with Lemon, Calamansi, Orange Zest & Fresh Herbs (GF)(V)(VE) | | 35 |
| DRY AGED 'MEATROOT' Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE) | | 60 |
| TORTA DE CECI Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(V)(VE) | | 35 |
| HEIRLOOM TOMATOES BRUSCHETTA Basil, Black Garlic Balsamic Vinegar, Heirloom Tomatoes (V)(VE) | | 40 |
| SWEET POTATO HUMMUS Peanuts, Arbequina Olive Oil, Home-made Sourdough (D)(N)(V)(VE) | | 45 |
| 0 CRISPY QUINOA & SNAP PEAS Avocado, Red Radish, Dijon Mustard Vinaigrette (GF)(V)(VE) | 35 | 65 |
| 0 BOCA POTATO CHIPS Cashew Aioli, Bravas Sauce (GF)(N)(V)(VE) | 30 | 55 |
| BOCA-TOUILLE Roasted Vegetables, Balsamic Glazed Red Onion, Herbes de Provence (GF)(V)(VE) | | 55 |
| BEETROOT & RICE Acquerello Rice, Caramelized Beetroot, Confit Baby Beetroot (GF)(V)(VE) | | 70 |
| 0 BOCA VEGAN PAELLA Mixed Local Vegetables, Local Herbs, Black Garlic Aioli, Bomba Rice (GF)(N)(V)(VE) | | 155 |
| HOME-MADE ICE CREAMS & SORBETS Assorted Non-dairy Flavors (V)(VE) | | 45 |