

BOCA

SUSTAINABILITY AT HEART

At BOCA we strive to keep sustainability at the core of our operation. We continue to source ingredients locally and support local farmers and fishermen. We have also stepped up our efforts to reduce waste through continuous auditing of our kitchen and bar operations, refusing single use plastic from suppliers and to customers, building a more demand driven inventory, and preferring like-minded partners to work with across the value-chain.

DINE-OUT

Takeaway, delivery, and DIY home kits of your favourite tapas and Spanish beverages mixes are available. Ask our staff for more info.

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.

THE ART

BOCA & Fann-À-Porter present the work of Majd Kurdieh commissioned exclusively for BOCA. This collaboration features the 'Fasaeen'; Kurdieh's whimsical 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 لا يقفُ إلا على غصن؟
أحياناً يستريحُ على حبلِ غسلٍ 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 الطعام.
أنا لم أتفاجأ
فالروح أيضاً تجوعُ.
مجد كردية، ٢٠١٨

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

Winner
fact
DINING
AWARDS
DUBAI
2017

WHAT'S ON
AWARDS 2017
WINNER
REQUIRE
MODERN EUROPEAN
RESTAURANT

2020
Trevelers' Choice
oo
Tripadvisor
Best of the Best

TimeOut
DUBAI
RESTAURANT
AWARDS
2019
HIGHLY COMMENDED
BEST EUROPEAN

TimeOut
DUBAI
RESTAURANT
AWARDS
2018
Shortlisted
Best European

TimeOut
DUBAI
RESTAURANT
AWARDS
2017
Highly Commended
Best European

TimeOut
DUBAI
RESTAURANT
AWARDS
2016
Winner
Best European

COLD TAPAS

0 ICE PACKED SPANISH MANZANILLA OLIVES _____ 35

Pitted Spanish Manzanilla Olives Stuffed with Local Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(VE)

TRUFFLE BURRATA BRUSCHETTA _____ 45

Heirloom Tomatoes, Taggiasca Olives, Local Sumaq, Aged Balsamic, Home-made Grilled Sourdough (D)(V)

LOCAL SWEET POTATO HUMMUS _____ 45

Peanuts, Arbequina Olive Oil, Home-made Sourdough (N)(VE)

LOCAL RED BEETROOT SALAD _____ 60

Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(VE)

0 CRISPY QUINOA & SNAP PEAS SALAD _____ 65

Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

BURRATA & HEIRLOOM TOMATOES SALAD _____ 105

Raspberry Vinaigrette, Arbequina Olive Oil, Pistachio (D)(N)(V)

★ New Recipe 0 BOCA Favorite

Prices are inclusive of 5% VAT and subject to 7% Authority Fee.

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

COLD TAPAS

0 CHAVROUX CHEESE & PIMIENTOS DEL PIQUILLO _____ 70

Spanish Manzanilla Olive & Tomato Infused Chavroux 'Goat Cheese', Black Garlic Balsamic, Cantabrian Anchovy Filets, Crystalized Pine Nuts (D)(GF)(N)

★ NORTH SEA CRAB & DUTCH BROWN SHRIMP SALAD _____ 105

Radish Salad, Avocado, Dehydrated Tomato, Olive Oil Mayo (S)

★ MEDITERRANEAN SEA BASS CARPACCIO _____ 90

Sea Buckthorn, Yuzu & Mandarin Vinaigrette, Green Herbs

0 PAN DE CRISTAL CON CECINA DE LEÓN _____ 45

12-month-aged Cecina de León, Home-made 'Pan con Tomate'

MIDDLE EASTERN BEEF TARTARE _____ 85

Bulgur, Local Mint, Roasted Hazelnut, Labneh & Citrus Mayo (D)

ASSORTED ITALIAN & SPANISH BEEF COLD CUTS _____ 125

12-month-aged Cecina de León, Spanish Chorizo, Salame Milano, Home-made Grilled Sourdough & Pickles

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HOT TAPAS

0 PIMIENTOS DEL PADRÓN _____ 50

Crispy Rosemary, Maldon Salt, Smoked Idiazábal Cheese Dip (D)(GF)(V)

0 BOCA POTATO CHIPS _____ 55

with Aioli & Bravas Sauce (GF)(V)

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

★ TORTILLA DE PATATA Y CAVIAR _____ 55

Free-range Eggs, Lumpfish Black Caviar, Confit Onion, Local Potatoes (GF)

BUÑUELOS DE BACALAO _____ 55

Atlantic Cod Fritters, Saffron & Garlic Aioli, Basque Piment D'espelette

GRILLED RED TIGER PRAWNS _____ 90

Spanish Beef Chorizo, Crispy Garlic (GF)(S)

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HOT TAPAS

0 FRIED CALAMARI 'A LA ANDALUZA' _____ 80

Rosemary, Confit Aioli, Lemon Wedge

0 LOBSTER ROLLS _____ 150

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

HUEVOS ROTOS _____ 65

Cubed Boca Chips, Spanish Beef Chorizo, Veal Jus, Free-Range Eggs (GF)

0 BOCA MINI WAGYU BEEF BURGERS _____ 95

Wagyu Beef & Spanish Manchego Cheese Patty, Salsa Verde,
12-Month-Aged Cecina De León, Piquillo Mayo (D)(N)

★ New Recipe **0** BOCA Favorite

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PIZZETTAS

PIZZETTA MARGHERITA _____ **75**

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

0 **SMOKED BURRATA & TRUFFLE PIZZETTA** _____ **110**

Smoked Burrata, Fresh Truffle (D)(V)

PIZZETTA 'CALIENTE' _____ **90**

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

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ARROCES & PAELLAS

Moorish paellas ← order this first, they take 30 min to prepare

PORCINI RISOTTO _____ **135**

Wild Mushrooms, Home-made Salted Ricotta, Black Truffle,
Shallot Crumble (D)(V)

0 BOCA VEGAN PAELLA _____ **155**

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

★ PAELLA VALENCIANA _____ **220**

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

ARROZ NEGRO DE MARISCO 'SEAFOOD BLACK RICE' _____ **260**

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

0 BOCA SEAFOOD PAELLA _____ **245**

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

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MAINS

★ **BOUCHOT MUSSELS** _____ **120**

Beans & Peas, Duvel Sauce, Home-made Garlic Sourdough Bread (A)(D)(S)

★ **ROASTED ATLANTIC COD** _____ **130**

Beurre Noisette & Mustard Jus, Potato Mouseline,
Pickled Silver Skin Onion (D)(GF)

0 **GRILLED GALICIAN OCTOPUS ON TRUFFLE MASH** _____ **125**

Truffle Mashed Potatoes, Squid Ink, Caper Sauce, Home-made Sourdough
Crust, Black Truffle (D)

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

Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF)

0 **GNOCCHI WITH BRAISED BEEF SHORT RIB** _____ **100**

Fried Sage, Parmigiano-Reggiano (D)

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FINALE

desserts & more...

CARAMEL APPLE CHEESECAKE _____ **55**

Valrhona White Chocolate, Local Cinnamon, Chocolate Soil (D)(GF)(V)

★ **PISTACHIO KUNAFI ROLLS** _____ **60**

Iranian Pistachio Ganache, Black Home-made Lime Sorbet (D)(N)(V)

0 **APPLE TATIN** _____ **55**

Pink Apples, Home-made Vanilla Ice Cream (D)(V)

0 **MERENGUE FRÍO** _____ **55**

Dried Meringue, Valrhona Guanaja Chocolate, Home-made White Chocolate Infused Almond Ice Cream, Tonka Bean Caramel (D)(N)(V)

0 **CHEESE BOARD** _____ **70**

3 Assorted European Cheeses. Cheese selection changes weekly (D)(N)(V)

Ask your waiter for more details

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VEGAN

only fresh ingredients make these Mediterranean recipes

0 ICE PACKED SPANISH MANZANILLA OLIVES _____ 35

Pitted Spanish Manzanilla Olives Stuffed with Local Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(VE)

HEIRLOOM TOMATO BRUSCHETTA _____ 40

Basil, Black Garlic Balsamic Vinegar, Heirloom Tomatoes (VE)

0 CRISPY QUINOA & SNAP PEAS SALAD _____ 65

Avocado, Red Radish, Dijon Mustard Vinaigrette (GF)(VE)

LOCAL SWEET POTATO HUMMUS _____ 45

Peanuts, Arbequina Olive Oil, Home-made Sourdough (N)(VE)

LOCAL RED BEETROOT SALAD _____ 60

Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(VE)

★ SOCCA DE NICE _____ 35

Famous Riviera Street Food – Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(VE)

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VEGAN

only fresh ingredients make these Mediterranean recipes

★ **PIMIENTOS DEL PADRÓN** _____ **50**
Crispy Rosemary, Maldon Salt (GF)(VE)

0 **BOCA POTATO CHIPS** _____ **55**
with Cashew Aioli & Bravas Sauce (GF)(N)(VE)

BOCA-TOUILLE _____ **55**
Roasted Vegetables, Balsamic Glazed Red Onion,
Herbes de Provence (GF)(VE)

BEETROOT & RICE _____ **70**
Acquerello Rice, Caramelized Beetroot, Confit Baby Beetroot (GF)(VE)

0 **BOCA VEGAN PAELLA** _____ **155**
Mixed Local Vegetables, Local Herbs, Black Garlic Aioli,
Spanish Bomba Rice (GF)(N)(VE)

HOME-MADE ICE CREAMS & SORBETS _____ **45**
Assorted Non-dairy Flavors (VE)

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