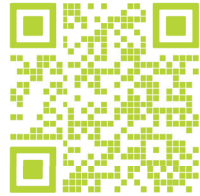


# BOCA

## NEW MENU | ABUNDANCE IN THE DESERT

BOCA is a Modern European restaurant influenced by Spanish cuisine and with a strong commitment to sustainability and local sourcing. In this menu edition we invite you to try native desert plants from the UAE, dry-aged beetroot, and sustainable Arabian Gulf fish varieties. We also celebrate the return of Fujairah's Dibba Bay oysters on our menu and prepare dishes with salt beef from local purveyors, 'meat melt'. Do not forget to check out our new paella recipes and of course all the BOCA tapas favourites.

This season we present the first edition of 'LOCAL INGREDIENTS: An Illustrated Guide' highlighting the best of local and home-made produce. Ask our team for a copy or scan here to download the digital guide.



## SUSTAINABILITY AT HEART

At BOCA we strive to keep sustainability at the core of our operation. In addition to sourcing ingredients locally and supporting local farmers and fishermen, we have stepped up our efforts to reduce waste. We continuously audit our kitchen and bar operations, refuse single use plastic from suppliers and to customers, operate a demand-driven inventory, and prefer working with like-minded partners across the value chain.

## DINE-OUT

Available now: takeaway, delivery, and DIY home kits of your favourite tapas and Spanish beverage mixes. Ask our team for more information.

## 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.



# COLD TAPAS

**0 ICE PACKED MANZANILLA OLIVES \_\_\_\_\_ 35**

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

**TRUFFLE BURRATA BRUSCHETTA \_\_\_\_\_ 45**

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

**★ SWEET POTATO HUMMUS \_\_\_\_\_ 55**

Pearl Millet, Peanuts, Arbequina Olive Oil, Sourdough (N)(VE)

**★ SPRING IN THE DESERT \_\_\_\_\_ 70**

5-day Aged Local Beetroot, Khobez خبيز, Homaid حميض, Seedaf سيداف, Pickled Khansour خنصور الجبل, Local & Regional Seasonal Vegetables, Infused Watermelon, Cherry (GF)(N)(VE)

**★ CRISPY QUINOA & SNAP PEAS SALAD \_\_\_\_\_ 65**

Yarra Valley 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 Olives & Tomato Infused Chavroux 'Goat Cheese', Black Garlic Balsamic, Cantabrian Anchovy Filets, Crystalized Pine Nuts (D)(GF)(N)

**★ SEAFOOD CEVICHE \_\_\_\_\_ 85**

Gulf of Oman Yellow-fin Tuna, Marinated Local Squid, Torched Tiger Prawns, Slow-cooked Indian Ocean Octopus, Arabian Gulf Clams, Bergamot, Ají Amarillo, Leche de Tigre (S)

**★ EMIRATI KINGFISH كنفعد CRUDO \_\_\_\_\_ 105**

North Sea Brown Crab, Cauliflower, Dehydrated Tomatoes, Mary Anne's Edible Flowers & Herbs (D)(S)

**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, Grilled Sourdough & Pickles

★ New Recipe 0 BOCA Favorite

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# OYSTERS

Dibba Bay Oysters sourced locally from the pristine waters of Fujairah

half dozen / dozen

**DIBBA BAY OYSTERS** \_\_\_\_\_ **125 / 200**  
with Lemon & Home-made Vinaigrette (GF)(S)  
or Salty Seedaf سیداف & Tomato Ponzu Vinaigrette (S)

# HOT TAPAS

- 0 PIMIENTOS DEL PADRÓN** \_\_\_\_\_ **50**  
Crispy Rosemary, Maldon Salt, Smoked Idiazábal Cheese Dip (D)(GF)(V)
- 0 BOCA POTATO CHIPS**  
with Allioli & Bravas Sauce (GF)(V) \_\_\_\_\_ **55**  
with Truffle Mayo Sauce (GF)(V) \_\_\_\_\_ **70**
- 0 SOCCA DE NICE** \_\_\_\_\_ **35**  
Famous Riviera Street Food – Chickpeas & Olive Oil Pancake, Yellow  
Pepper Chutney (GF)(VE)

★ New Recipe 0 BOCA Favorite

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# HOT TAPAS

**TORTILLA DE PATATA Y CAVIAR** \_\_\_\_\_ **55**

Free-range Eggs, Herring Caviar, Confit Onion, Potatoes (GF)

**BUÑUELOS DE BACALAO** \_\_\_\_\_ **55**

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

★ **GRILLED RED TIGER PRAWNS** \_\_\_\_\_ **95**

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

★ **MUSSEL CROQUETTES** \_\_\_\_\_ **55**

Zeeland Mussels, Piccalilli Mayo, Basque Piment D'espelette (S)

0 **FRIED CALAMARI 'A LA ANDALUZA'** \_\_\_\_\_ **80**

Rosemary, Confit Allioli, Lemon Wedge

0 **LOBSTER ROLLS** \_\_\_\_\_ **150**

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

**HUEVOS ROTOS** \_\_\_\_\_ **65**

Cubed BOCA Chips, Spanish Beef Chorizo, Veal Jus, Free-range Eggs (GF)

★ **BOCA MINI WAGYU BEEF BURGERS** \_\_\_\_\_ **95**

Wagyu Beef & Manchego Cheese Patty, "meat melt" Salt Beef, Salsa Verde, Kimchi 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)

★ **SMOKED BURRATA & TRUFFLE PIZZETTA** \_\_\_\_\_ **110**

Buffalo Mozzarella, Fresh Truffle (D)(V)

★ **PIZZETTA 'meat melt'** \_\_\_\_\_ **95**

'meat melt' Salt Beef, Buffalo Mozzarella, Cheddar, Dijon Béchamel (D)

**PIZZETTA 'CALIENTE'** \_\_\_\_\_ **90**

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

★ New Recipe 0 BOCA Favorite

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# ARROCES Y PAELLAS

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

★ **PORCINI & OYSTER MUSHROOM RISOTTO** \_\_\_\_\_ **140**

Sharjah 'Green Fields Farm' Oyster Mushrooms,  
Home-made Salted Ricotta, Black Truffle, Shallot Crumble (D)(V)

★ **BOCA VEGAN PAELLA** \_\_\_\_\_ **155**

Heirloom Carrots, Black & Red Radish, Dehydrated Cherry Tomatoes,  
Black Garlic Allioli, Spanish Peppers & Bomba Rice (GF)(N)(VE)

★ **BOCA SEAFOOD PAELLA** \_\_\_\_\_ **245**

Red Tiger Prawn, Shellfish, Grilled Calamari, Indian Ocean Octopus,  
Allioli, Spanish Bomba Rice (GF)(S)

★ **ARROZ CON CARNE** \_\_\_\_\_ **245**

Free-range Braised Lamb Shoulder & Chops, Local Root-Vegetables,  
Ras el Hanout, Confit Allioli, Spanish Bomba Rice

★ New Recipe 0 BOCA Favorite

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# MAINS

- ★ **ORECCHIETTE VERDE** \_\_\_\_\_ **95**  
Sauce of Spinach, Puree of Khobez خبيز, Homaid حميض,  
and Seedaf سيداف, Romanesco, Home-made Salted Ricotta,  
Parmigiano-Reggiano (D)(V)
- ★ **ROASTED HAMMOUR** \_\_\_\_\_ **130**  
Beurre Noisette & Mustard Jus, Potato Mousseline, Pickled Khansour  
خنصور الجبل & Silver Skin Onion (D)
- ★ **EMIRATI SEA BASS RAVIOLI**  
Arabian Gulf Sardine Beurre Blanc, Crispy Sourdough (S)  
with 10gr Herring Caviar \_\_\_\_\_ **125**  
with 10gr Classic Oscietra Caviar \_\_\_\_\_ **220**
- ★ **GRILLED OCTOPUS** \_\_\_\_\_ **125**  
Sunchoke Purée, Truffle Vinaigrette, Caper Sauce, Brown Miso,  
Crispy Black Rice (D)
- 0 **12-HOUR BRAISED LAMB** \_\_\_\_\_ **95**  
Creamy Polenta, Crispy Sunchoke, Rosemary and Seedaf سيداف (D)(GF)
- 0 **GNOCCHI WITH BRAISED BEEF SHORT RIB** \_\_\_\_\_ **100**  
Fried Sage, Parmigiano-Reggiano (D)

★ New Recipe 0 BOCA Favorite

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# FINALE

Desserts & more...

- ★ **VANILLA RICE PUDDING** \_\_\_\_\_ **45**  
Poached Apricot, Pecan Nuts, Cold Citrus & Black Lime لومي Sabayon  
(D)(N)(V)
  
- ★ **SPANISH ORANGE & SAFFRON CHEESECAKE** \_\_\_\_\_ **50**  
Valrhona White Chocolate, Cinnamon, Chocolate Soil (D)(GF)(V)
  
- ★ **MARINATED FIGS & DARK CHOCOLATE** \_\_\_\_\_ **55**  
Hazelnut Ice-cream, Guanaja Chocolate Mousse, Emirati 'Blossom'  
Honeycomb (D)(N)(V)
  
- 0** **APPLE TATIN** \_\_\_\_\_ **55**  
Pink Apples, Home-made Vanilla Ice Cream (D)(V)
  
- ★ **CHEESE BOARD** \_\_\_\_\_ **70**  
Three European Cheeses Organic Lebanese Quince Compote (D)(N)(V)  
Cheese selection changes weekly. Ask your waiter for more details.

★ 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

# VEGAN

Only the freshest produce has been used to make these Mediterranean recipes.

- 0 ICE PACKED MANZANILLA OLIVES** \_\_\_\_\_ **35**  
Pitted Spanish Manzanilla Olives Stuffed with Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(VE)
- HEIRLOOM TOMATO BRUSCHETTA** \_\_\_\_\_ **40**  
Basil, Black Garlic Balsamic Vinegar (VE)
- 0 CRISPY QUINOA & SNAP PEAS SALAD** \_\_\_\_\_ **65**  
Avocado, Red Radish, Dijon Mustard Vinaigrette (GF)(VE)
- ★ SWEET POTATO HUMMUS** \_\_\_\_\_ **55**  
Pearl Millet, Peanuts, Arbequina Olive Oil, Sourdough (N)(VE)
- ★ SPRING IN THE DESERT** \_\_\_\_\_ **70**  
5-day Aged Local Beetroot, Khobez خبيز, Homaid حميض, Seedaf سيداف, Pickled Khansour خنصور الجبل, Local & Regional Seasonal Vegetables, Infused Watermelon, Cherry (GF)(N)(VE)
- 0 SOCCA DE NICE** \_\_\_\_\_ **35**  
Famous Riviera Street Food – Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(VE)
- 0 PIMIENTOS DEL PADRÓN** \_\_\_\_\_ **50**  
Crispy Rosemary, Maldon Salt (GF)(VE)

★ 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

# VEGAN

Only the freshest produce has been used to make these Mediterranean recipes.

**0 BOCA POTATO CHIPS** \_\_\_\_\_ **55**  
with Cashew Allioli & Bravas Sauce (GF)(N)(VE)

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

**★ AUBERGINE PIZZETTA** \_\_\_\_\_ **80**  
Rocket Salsa, Balsamic Glazed Red Onion, Grilled Artichoke, Cauliflower Purée (VE)

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

**★ BOCA VEGAN PAELLA** \_\_\_\_\_ **155**  
Heirloom Carrots, Black & Red Radish, Dehydrated Cherry Tomatoes, Black Garlic Allioli, Spanish Peppers & Bomba Rice (GF)(N)(VE)

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

★ New Recipe 0 BOCA Favorite

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