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# TASTING MENU

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Ten sharing dishes from our new menu  
Available daily from 12:00 pm to 10:30 pm

## AMUSE BOUCHE

### HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Allioli' (VE)

### ICE PACKED MANZANILLA OLIVES

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

### TOMATO-INFUSED CHÈVRE & PIMIENTOS DEL PIQUILLO

Spanish Manzanilla Olives, Black Garlic Balsamic, Cantabrian Anchovy  
Fillets, Crystalized Pine Nuts (D)(GF)(N)

### EMIRATI KINGFISH كنعند & FOIE

Torched Free Range Duck Foie Gras, Lacto-fermented Lebanese Plum,  
Ajoblanco, Spiced Honey Cake Crumble

### SEA SNAILS ON FRENCH TOAST

Local Sea Snails Poached in Spice Butter, Avocado Purée, Pickled  
Fennel Salad, Pistachio & Dijon Vinaigrette (D)(N)(S)

### WAGYU BEEF TONNATO

Line-caught Bonito Tuna Mayo, Pickled Watermelon Skin,  
Crispy Black Quinoa, Pomegranate, Shih شيح Oil (GF)

### ARROCITO CON OSTRA

Dibba Bay Summer Oysters, Bergamot Allioli, Spanish Bomba Black Rice  
(GF)(S)

### QUAIL FAGOTTINI PASTA

Emirati Quail, Oyster & Porcini Mushroom Tea

## **AMBAREES ICE CREAM**

Beqaa Valley Ambarees Cheese, Vanilla & Coffee Infused Oil, Mary Anne's Edible Flowers (D)(GF)(V)

## **TOMATO & STRAWBERRY**

Pink Beef Tomato, Violet Infused Red Fruit Sorbet, Strawberry Tartare (D)(N)(V)

## **WINE**

Five wines from vineyards that are certified biodynamic, organic, or sustainable with a focus on native grape varieties.

### **SPARKLING**

Chardonnay – Pinot Noir – Pinot Meunier NV, Nyetimber Classic Cuvee Traditional Method, West Sussex, England *(sustainable & vegan)*

### **WHITE**

Domaine du Bois Bruley, Maison Chéreau Carré, Melon de Bourgogne 2018, Muscadet Sèvre Et Maine Sur Lie AOC, France *(vegan)*

### **ROSÉ**

Rosé Wine L'Original Cabernet Sauvignon – Merlot – Tannat 2020, Colombelle, Côtes de Gascogne IGP, France *(organic, sustainable & vegan)*

### **RED**

Viña Cubillo Crianza, R. López de Heredia Viña Tondonia, Rioja Alta Blend 2012, Rioja DOC, Spain *(sustainable)*

### **FORTIFIED**

Pedro Ximénez NV, González Byass, Néctar, Jerez DO, Spain *(sustainable)*

INCLUDES ACQUA PANNA or SAN PELLEGRINO (100cl)

345 pp FOOD ONLY | 495 pp INCLUDING SPECIALLY SELECTED WINES

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

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# COLD TAPAS

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

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

**TRUFFLE BURRATA BRUSCHETTA \_\_\_\_\_ 55**

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

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

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

**CRISPY QUINOA & SNAP PEA SALAD \_\_\_\_\_ 65**

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

**★ BURRATA & TOMATO CARNIVAL SALAD \_\_\_\_\_ 105**

Six Local Tomato Varieties, Raspberry Vinaigrette, Arbequina Olive Oil, Pistachio (D)(N)(V)

**0 TOMATO-INFUSED CHÈVRE & PIMIENTOS DEL PIQUILLO \_\_\_\_\_ 70**

Spanish Manzanilla Olives, Black Garlic Balsamic, Cantabrian Anchovy Fillets, Crystalized Pine Nuts (D)(GF)(N)

**★ SEA SNAILS ON FRENCH TOAST \_\_\_\_\_ 85**

Local Sea Snails Poached in Spice Butter, Avocado Purée, Pickled Fennel Salad, Pistachio & Dijon Vinaigrette (D)(N)(S)

★ New Recipe 0 BOCA Favorite

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# COLD TAPAS

★ **CHARRED LIME & NORTH SEA CRAB** \_\_\_\_\_ **85**

Herring Caviar, Tomato Powder, Citrus Gel, Homaid حميض, White Radish (GF)(S)

★ **EMIRATI KINGFISH كنعان & FOIE** \_\_\_\_\_ **105**

Torched Free Range Duck Foie Gras, Lacto-fermented Lebanese Plum, Ajoblanco, Spiced Honey Cake Crumble

0 **PAN DE CRISTAL CON CECINA DE LEÓN** \_\_\_\_\_ **45**

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

★ **WAGYU BEEF TONNATO** \_\_\_\_\_ **90**

Line-caught Bonito Tuna Mayo, Pickled Watermelon Skin, Crispy Black Quinoa, Pomegranate, Shih شيح Oil (GF)

★ **AL-ÁNDALUS BEEF TARTARE** \_\_\_\_\_ **85**

Local Mint, Roasted Almond, Aubergine Chips, Citrus Mayo (D)(N)

★ **ASSORTED ITALIAN & SPANISH BEEF COLD CUTS** \_\_\_\_\_ **145**

12-month-aged Cecina de León, Spanish Chorizo, Salame Milano, Smoked Pancetta Tesa, Grilled Sourdough & Pickles

add three Assorted Artisanal Cheeses (D) \_\_\_\_\_ **75**

★ New Recipe 0 BOCA Favorite

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# OYSTERS

Dibba Bay Oysters sourced locally from the pristine waters of Fujairah

half dozen / dozen  
★ **SUMMER OYSTERS, DIBBA BAY** \_\_\_\_\_ **125 / 200**  
Red Grape Vinaigrette (GF)(S)  
or Tomato Ponzu Vinaigrette (S)

**OYSTER CROQUETTES** \_\_\_\_\_ **60**  
Dibba Bay Summer Oysters, Cucumber Powder, Piccalilli Mayo (D)(S)

★ New Recipe 0 BOCA Favorite

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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**
- 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)
- TORTILLA DE PATATA Y CAVIAR** \_\_\_\_\_ **55**  
Free-range Eggs, Herring Caviar, Confit Onion, Potatoes (D)(GF)
- BUÑUELOS DE BACALAO** \_\_\_\_\_ **55**  
Atlantic Cod Fritters, Saffron & Garlic Allioli, Basque Piment D’Espelette
- 0 GRILLED RED TIGER PRAWNS** \_\_\_\_\_ **95**  
Spanish Beef Chorizo, Crispy Garlic, Mini Brioche (D)(S)

★ New Recipe 0 BOCA Favorite

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# HOT TAPAS

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★ **ARROCITO CON OSTRA** \_\_\_\_\_ **95**

Dibba Bay Summer Oysters, Bergamot Allioli, Spanish Bomba Black Rice (GF)(S)

★ **GRILLED GULF CALAMARI** \_\_\_\_\_ **90**

Green Pea Purée, Jerez & Citrus Gel, Sautéed Local Green Leaves (A)(D)

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

Rosemary, Confit Allioli, Lemon Wedge

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

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

★ **MINI SHORT RIB CIABATTA** \_\_\_\_\_ **90**

Braised Beef Short Rib, Horseradish Béchamel, Pickled Fennel (D)

**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, 12-month-aged Cecina de León, Salsa Verde, Kimchi Mayo (D)(N)

★ New Recipe 0 BOCA Favorite

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# PIZZETTAS

- ★ **HEIRLOOM MARGHERITA** \_\_\_\_\_ **75**  
Buffalo Mozzarella, Heirloom Tomato, Plum Tomato Sauce, Basil (D)(V)
  
- SMOKED BURRATA & TRUFFLE** \_\_\_\_\_ **110**  
Buffalo Mozzarella, Fresh Truffle (D)(V)
  
- ★ **'CALIENTE'** \_\_\_\_\_ **90**  
Spanish Beef Chorizo, Plum Tomato Sauce, Chili, Rocket Leaves (D)
  
- ★ **PISSALADIÈRE** \_\_\_\_\_ **90**  
Pickled Arabian Gulf Sardine, Taggiasca Olives, Heirloom Tomato, Caramelized Onion (D)

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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**

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 Alloli, Spanish Peppers & Bomba Rice (GF)(N)(VE)

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

Red Tiger Prawn, Arabian Gulf Clams, Grilled Calamari, Indian Ocean Octopus, Alloli, Spanish Bomba Rice (GF)(S)

★ **ARRÒS NEGRE** \_\_\_\_\_ **245**

Dibba Bay Oysters, Bergamot Alloli, Spanish Bomba Black Rice (GF)(S)

0 **ARROZ CON CARNE** \_\_\_\_\_ **245**

Free-range Braised Lamb Shoulder & Chops, Local Root Vegetables, Ras el Hanout, Confit Alloli, Spanish Bomba Rice, Crystalized Pine Nuts (N)

★ New Recipe 0 BOCA Favorite

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# MAINS

★ **SPATCHCOCK BABY CHICKEN** \_\_\_\_\_ **125**

Ras el Hanout, Spiced Honey Glaze, Hazelnut (GF)(N)

**ROASTED ATLANTIC COD** \_\_\_\_\_ **130**

Sardine & Caviar Beurre Blanc, Potato Mousseline, Lacto-fermented Silver Skin Onion (D)(GF)

0 **GRILLED OCTOPUS** \_\_\_\_\_ **125**

Sunchoke Purée, Truffle Vinaigrette, Caper Sauce, Brown Miso, Crispy Black Rice (D)

★ **QUAIL FAGOTTINI PASTA** \_\_\_\_\_ **125**

Emirati Quail, Oyster & Porcini Mushroom Tea

**12-HOUR BRAISED LAMB** \_\_\_\_\_ **95**

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

0 **GNOCCHI WITH BRAISED BEEF SHORT RIB** \_\_\_\_\_ **100**

Fried Sage, Parmigiano-Reggiano (D)

★ **250-DAY AGED GRASS FED RIB-EYE** \_\_\_\_\_ **245**

Green Peppercorn Sauce, Crushed La Ratte Potato, Labneh, Smoked Shih شيح Oil (D)(GF)

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# CHEESE

★ **AMBAREES ICE CREAM** \_\_\_\_\_ **45**

Beqaa Valley Ambarees, Vanilla & Coffee Infused Oil, Mary Anne's Edible Flowers (D)(GF)(V)

★ **Χαλλούμι/HALLOUMI/HELLIM** \_\_\_\_\_ **65**

Baked Cypriot Halloumi PDO, Emirati Blossom Honey, Pickled Beetroot (D)(V)

**CHEESE BOARD** \_\_\_\_\_ **120**

Five Artisanal Cheeses, Jordanian Fig Compote (D)(N)(V)

*Cheese selection changes weekly. Ask your waiter for more details.*

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# FINALE

Desserts & more...

★ **TOMATO & STRAWBERRY** \_\_\_\_\_ **55**

Pink Beef Tomato, Violet Infused Red Fruit Sorbet, Strawberry Tartare (D)  
(N)(V)

★ **APPLE TART** \_\_\_\_\_ **55**

Vanilla Crème Pâtissière, Raisin Purée, Moscatel de Alejandría Gel,  
Polvorón Crumble (A)(D)(N)(V)

★ **YUZU & BLACK LIME CHEESECAKE** \_\_\_\_\_ **55**

Gold Pear Sorbet, Black Lime لومي, Opalys Valrhona Chocolate (D)(N)(V)

★ **RUBY SPHERE** \_\_\_\_\_ **55**

Valrhona White Chocolate, Amarena Cherry, Lychee & Morello Cherry  
Sorbet, Chocolate Soil (D)(V)(N)

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# 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** \_\_\_\_\_ **55**  
Basil, Black Garlic Balsamic Vinegar (VE)
- SWEET POTATO HUMMUS** \_\_\_\_\_ **55**  
Pearl Millet, Peanuts, Arbequina Olive Oil, Sourdough (N)(VE)
- CRISPY QUINOA & SNAP PEA SALAD** \_\_\_\_\_ **65**  
Avocado, Red Radish, Dijon Mustard Vinaigrette (GF)(VE)
- ★ **TOMATO CARNIVAL SALAD** \_\_\_\_\_ **75**  
Six local Tomato Varieties, Raspberry Vinaigrette, Arbequina Olive Oil,  
Pistachio (D)(N)(VE)
- 0 PIMIENTOS DEL PADRÓN** \_\_\_\_\_ **50**  
Crispy Rosemary, Maldon Salt (GF)(VE)
- 0 BOCA POTATO CHIPS** \_\_\_\_\_ **55**  
Cashew Allioli & Bravas Sauce (GF)(N)(VE)

★ New Recipe 0 BOCA Favorite

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# VEGAN

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

- 0 SOCCA DE NICE** \_\_\_\_\_ **35**  
Famous Riviera Street Food – Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(VE)
- BOCA-TOUILLE** \_\_\_\_\_ **55**  
Roasted Vegetables, Balsamic Glazed Red Onion, Herbes de Provence (GF)(VE)
- AUBERGINE PIZZETTA** \_\_\_\_\_ **85**  
Rocket Salsa, Balsamic Glazed Red Onion, Grilled Artichoke, Cauliflower Purée (VE)
- BEETROOT & RICE** \_\_\_\_\_ **80**  
Acquerello Rice, Caramelized Beetroot, Confit Baby Beetroot (GF)(VE)
- BOCA VEGAN PAELLA** \_\_\_\_\_ **155**  
Heirloom Carrots, Black & Red Radish, Dehydrated Cherry Tomatoes, Black Garlic Allolioli, 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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   **BOCADubai**