



COCKTAILS




NEW ORIGINAL COCKTAILS INSPIRED BY OUR
FAVORITE LOCAL AND REGIONAL INGREDIENTS
AND OUR OBSESSION WITH REDUCING WASTE IN THE BAR.

THE LIST IS THE RESULT OF MONTHS
OF RESEARCH AND CLOSE COLLABORATION
WITH OUR AWARD-WINNING CULINARY TEAM.

SANCHO X BOCA

SUCCULENTS IN BLOOM

CAPUCANA - HIBISCUS -
CLEMENTINE - GINGER - 
DESERT PLANT 'KHANSOUR'
BITTERS

STRAWBERRY & ROSEMARY



THE BOTANIST ISLAY DRY GIN -
ITALICUS - TOMATO WATER -
STRAWBERRY - ROSEMARY -
ORANGE BITTERS

* NO ABV WITH LYRE'S LONDON DRY



SUMMER IN BETHLEHEM

PHILOKALIA ASFAHAN PALESTINIAN -
BRANDY - PALESTINIAN DRIED APRICOT -
GRAPEFRUIT BITTERS



PIMIENTOS DEL PADRÓN

ALTOS PLATA TEQUILA -
RASPBERRY - PADRON
PEPPER SODA - RASPBERRY
AND PADRON PEPPER RIM



TOMATO & RAYHAN

GIN MARE - TOMATO WATER -
COCONUT - WILD BASIL 'RAYHAN' -
CAYENNE PEPPER
BITTERS

PLUMS IN PORT

MICHTER'S US *1 SMALL BATCH
BOURBON - TAYLOR'S FINE
RUBY PORT - JORDANIAN
PLUMS - ANGOSTURA BITTERS



YELLOW BARHI

GINRAW - BONANTO - TÍO PEPE
EN RAMA - UNRIPE YELLOW
BARHI DATES - BLACK LIME
PERFUME

FORAGED MARTINI

THE BOTANIST ISLAY DRY GIN -
DRY VERMOUTH - DESERT
PLANT 'SHIH' BITTERS -
DESERT PLANT 'KHANSOUR'



FRANKINCENSE NEGRONI ☐

GINRAW - CAMPARI - LILLET
ROSE - WHITE OMANI
FRANKINCENSE

CHARRED PINEAPPLE 🍹

DOS HOMBRES ARTESANAL
ESPADÍN AGAVE MEZCAL -
CHARRED LEEK - PINEAPPLE
SKIN SODA - SMOKED SALT

BANANA FROM THE BOX 📦

FOUR ROSES KENTUCKY STRAIGHT
BOURBON - MAPLE SYRUP -
BUCKWHEAT TINCTURE - BANANA
MILK WASH

*NO ABV WITH LYRE'S AMERICAN MALT

ALMONDS & CHOCOLATE 📦

FLORES DE CAÑA 7 YEARS
GRAN RESERVA - DISARONNO
ORIGINALE - BANANA -
CHOCOLATE MILK WASH

COLD BREW MARTINI 🍷

COLD BREW MADE WITH BOON 'LOCALLY
ROASTED, SINGLE-ORIGIN 100% ARABICA
FROM ETHIOPIA' - COCOA NIBS
INFUSED VODKA - KAHLUA - WHEY FROM
REVIVED MILK - CHOCOLATE BITTERS

COCKTAILS PRICED AT AED 85. NO ABV OPTIONS AT AED 55.
PRICES ARE INCLUSIVE OF 5% VAT AND SUBJECT TO 7% AUTHORITY FEE.

SHARING COCKTAILS FOR TWO OR MORE

CAPRI & OYSTERS

GIN MARE CAPRI - LEMONADE -
SAN PELLEGRINO CITRUS
ZEST TONIC WATER -
DIBBA BAY OYSTERS

265
2 GLASSES
1/2 DOZEN
OYSTERS



SANGRÍA DE TORO JUG



SANGRE DE TORO RED WINE -
TORRES 15 YEARS RESERVA
PRIVADA BRANDY
LOCAL SPICES INFUSED -
TRIPLE SEC - ORANGE JUICE
ORGANIC APPLE JUICE -
SODA WATER - SLICED **FRUITS**

230
5 GLASSES

NEGRONI IN BOTIJO

GIN MARE - BONANTO -
CAMPARI - BLACK OLIVE -
THYME - DEHYDRATED **ORANGE**

298
5 GLASSES



BOCA dubai

THIS MENU WAS BROUGHT TO LIFE BY @GABRIEL.SANCHO