

# TAPEO

- PAN DE CRISTAL CON CECINA DE LEÓN** \_\_\_\_\_ **30**  
12 – month – aged Cecina de León, Home – made ‘Pan con Tomate’
- ★ **SARDINES & SPRING VEGETABLES** \_\_\_\_\_ **55**  
Local Sardines, Green Asparagus, Glazed Green Peas, Green Herbs, Pan de Cristal (D)
- ★ **PIMIENTOS DEL PIQUILO & ALICI** \_\_\_\_\_ **75**  
Spanish Piquillo Peppers, Chavroux Cheese, Anchovies, Crystalized Pine–Nuts (D)(GF)(N)
- FRIED PADRÓN SWEET CHILLI PEPPERS** \_\_\_\_\_ **50**  
Crispy Rosemary, Smoked Idiazabal Cheese, Maldon Salt (D)(GF)(V)
- 0 BOCA POTATO CHIPS**  
Aioli, Bravas Sauce (GF)(V) \_\_\_\_\_ **55**  
with Truffle Mayo Sauce (GF)(V) \_\_\_\_\_ **70**
- 0 TORTILLA ESPAÑOLA** \_\_\_\_\_ **45**  
Free Range Egg, Crispy Chorizo, Local Spinach, Potato (GF)
- ★ **BUÑUELOS DE BACALAO** \_\_\_\_\_ **55**  
Atlantic Cod Fritters, Saffron & Garlic Aioli, Piment d’Espelette
- GRILLED TIGER PRAWNS** \_\_\_\_\_ **90**  
Local Prawns, Beef Chorizo, Crispy Garlic (GF)(S)
- 0 FRIED CALAMARI ‘A LA ANDALUZA’** \_\_\_\_\_ **80**  
Rosemary, Confit Aioli, Lemon Wedge
- 0 BOCA TUNA BURGERS** \_\_\_\_\_ **88**  
Local Yellow Fin Tuna, Avocado, Wasabi Mayo, Kajigaya Wakame Bun (N)
- 0 BOCA MINI WAGYU BEEF BURGERS** \_\_\_\_\_ **88**  
Manchego Cheese, Baby Gem Lettuce, Kimchi Mayo (D)(N)
- LOS HUEVOS ROTOS** \_\_\_\_\_ **60**  
Cubed BOCA Chips, Beef Chorizo, Veal Jus, Free Range Eggs (GF)
- ★ **BLACK ANGUS BEEF SKEWER** \_\_\_\_\_ **70**  
Sancho Verde, Tomato Concasse, Beef & Soy Glaze
- ★ **PINTXOS BOARD** \_\_\_\_\_ **150**  
Stuffed Portobello | Grilled Squid Skewer | Beef Ham Croquettes | Oyster Nuggets | Billy’s Bravas | Pan de Cristal | Cecina de León (D)(S)

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

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

★ New Recipe **0** BOCA Favorite



## 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. As tackling climate change becomes more pressing than ever, we have 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.

## NEW MENU: WINTER 2020

Dubai winters are delicate, but we cannot fight the urge to add more heartiness to our dishes this season. Try our new take on the local staple; our 'White Bean Hummus' made with Tuscan beans, the 'Local Stuffed Squid', and the 'Smoked Duck Salad'. Our zero – waste techniques are coming of age in our paellas (a vegan paella with almost no wastage and an octopus head in our seafood black rice?) We are also placing the humble beetroot as the star in our 'Dry Aged MeatRoot' and in our Five – Texture Beetroot Risotto. Bon appetite!

## THE ART

BOCA & Fann-A-Porter present the work of Hady Boraey titled “Eden Dance”.

This exhibition is born from the pandemic and represent the desire to reconnect with nature. Go to [boca.ae](http://boca.ae) to learn more.

Member of

**Truth,  
Love &  
Clean  
Cutlery**



# PRIMEROS

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# ENTRÉES

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# ANTIPASTI

starters and salads straight from BOCA's gastro – bar

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

Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(V)(VE)

**★ DRY AGED 'MEATROOT' \_\_\_\_\_ 60**

Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE)

**0 CRISPY QUINOA & SNAP PEAS \_\_\_\_\_ 63**

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

**TRUFFLE BURRATA \_\_\_\_\_ 105**

Heirloom Tomato, Taggiasca Olives, Sumaq, Aged Balsamic (D)(V)

**★ WHITE BEAN HUMMUS \_\_\_\_\_ 45**

Tuscan White Beans, Miso, Black Garlic, Arbequina Olive Oil, Sourdough (V)(VE)

½dozen/1dozen

**DIBBA BAY OYSTERS \_\_\_\_\_ 120/195**

Lemon & Home – made Vinaigrette (GF)(S)

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# PRIMEROS

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# ENTRÉES

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# ANTIPASTI

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**BEEF TARTARE & OYSTER** \_\_\_\_\_ **65**

Dibba Bay Oyster, Kohlrabi, Miso Gel, Avocado (S)

★ **SEARED EMIRATI SEABREAM** \_\_\_\_\_ **70**

Kimchi, Eggplant Aioli, Crispy Black Rice, Local Herbs & Flowers (GF)

★ **BLACK RICE STUFFED LOCAL SQUID** \_\_\_\_\_ **75**

Piquillo Tuile, Mixed Sautéed Spinach, Cauliflower Purée,  
Roasted Squid Consommé (D)

★ **SCALLOP & AVOCADO** \_\_\_\_\_ **70**

Hokkaido Scallop, Coriander Gel, Crispy Corn, Ají Amarillo (GF)(S)

★ **SMOKED MAGRET DE CANARD** \_\_\_\_\_ **70**

French Duck Breast, Charred Silver Onion, Heritage Carrot,  
Crispy Mustard Seeds, Local Watercress (GF)

**ASSORTED ITALIAN & SPANISH COLD CUTS** \_\_\_\_\_ **125**

12 – month – old aged Cecina de León, Home-made Duck Prosciutto,  
Beef Chorizo, Salame Milano, Grilled Sourdough, Home-made Pickles

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# MAINS

dishes crafted using local & seasonal ingredients sourced daily  
subject to market availability & valid while stocks last

**0 GRILLED OCTOPUS** \_\_\_\_\_ **123**

Truffle Mashed Potato, Squid Ink, Caper Sauce, Sourdough Crust,  
Black Truffle (D)

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

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

**0 12 – HOUR BRAISED LAMB** \_\_\_\_\_ **90**

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

**0 GNOCCHI WITH BRAISED BEEF SHORT RIB** \_\_\_\_\_ **98**

Fried Sage, Parmigiano – Reggiano (D)

**★ GRAIN-FED ANGUS STRIPLOIN** \_\_\_\_\_ **169**

Crispy Sprouts, Truffle Vinaigrette, Bearnaise Sauce (D)(GF)

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★ **HERITAGE BEETROOT RISOTTO** \_\_\_\_\_ **85**

Five – Textures of Local Beetroot, Home-made Salted Ricotta,  
Carnaroli Rice (D)(V)

★ **HOMEMADE RICOTTA TORTELLINI** \_\_\_\_\_ **85**

Rocket Pesto, Sunchoke Sauce, Pecorino Romano, Crystalized Pine Nuts (D)(N)(V)

**0** **SEABREAM LINGUINI PASTA** \_\_\_\_\_ **95**

Local Seabream Filet, Black Garlic & Squid Ink Sauce, Crispy Quinoa (D)

★ **ZEELAND MUSSELS ‘my grandpa’s recipe’** \_\_\_\_\_ **75**

Celery, Beurre Blanc, Local Herbs, Grilled Garlic Sourdough (A)(D)(S)

**LOBSTER ROLLS** \_\_\_\_\_ **148**

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

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# PIZZETTAS & PAELLA

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moorish paellas ← order this first, it takes 30 min to prepare

**PIZZETTA MARGHERITA** \_\_\_\_\_ **75**

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

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

Smoked Burrata, Fresh Truffle (D)(V)

★ **REBLOCHON PIZZETTA** \_\_\_\_\_ **95**

12 – month – old aged Cecina de León, Onion Puree, Reblochon Cheese, Buffalo Mozzarella (D)

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

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

0 **BOCA VEGAN PAELLA** \_\_\_\_\_ **155**

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

★ **BLACK SEAFOOD PAELLA** \_\_\_\_\_ **260**

Octopus, Mussels, Crispy Calamari, Aioli, Bombita Rice (S)

★ **PAELLA VALENCIANA** \_\_\_\_\_ **210**

Confit Organic Free – range Chicken, Rabbit, Grilled Artichoke, Confit Aioli, Bombita Rice (GF)

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# FINALE

desserts & more...

- ★ **CREMA DEL GOLFO** \_\_\_\_\_ **46**  
Camel Milk Ice – cream, Omani Halwa Glaze, Saffron (D)(V)
  
- ★ **CARAMEL APPLE CHEESECAKE** \_\_\_\_\_ **53**  
Valrhona White Chocolate, Cinnamon, Chocolate Soil (D)(GF)(V)
  
- 0 **APPLE TATIN** \_\_\_\_\_ **53**  
Market Fresh Pink Apples, Vanilla Ice – cream (D)(V)
  
- ★ **CHOCOLATE & BLOOD ORANGE** \_\_\_\_\_ **53**  
Valrhona Guanaja Chocolate, Cocoa Nib, Blood Orange Sorbet (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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