



SPRING 2022 MENU

In this menu edition, vegetables take centre stage, and skins, stems, seeds and ugly produce get a second chance. We bring you a dining experience with a low carbon footprint, and without compromising on taste. We want to stop throwing the word sustainability around and start making a difference.

BOCA'S FIRST CARBON EMISSIONS REPORT

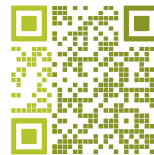
BOCA's 2021 carbon emissions stood at 754,262 kgCO₂. This is a 10% reduction from the official figures, as we obtain our electricity from renewable energy sources. We intend to reduce emissions by a further 26% by the end of 2022 by converting our chilled water consumption to renewable energy and a further 4% by recycling used oil and composting organic waste.

As a guest of BOCA, we are committed to serving you a delicious meal in a beautiful setting while maintaining a high standard of waste management, responsible sourcing and operating a low impact business. As a guest with us, your emissions will not exceed 15 kg of CO₂.

Scan here to see our first carbon emissions report. Figures were calculated against GHG Protocols by elementsix.



Our second edition of 'LOCAL INGREDIENTS: An Illustrated Guide' highlighting the best of local and home-made produce that we use seasonally.



MENU 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 to learn more.



TASTING MENU

Ten sharing dishes from our new menu
Available daily from 12:00 pm to 3:00 pm and 6:00 pm to 11:00 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)

YESTERDAY’S BREAD

Stale Sourdough, Tomato Skin Powder, Revived Milk Ricotta, Avocado,
Aceto Sopraffino (D)(V)

TOMATO-INFUSED CHÈVRE & PIMIENTOS DEL PIQUILLO

Spanish Manzanilla Olives & Tomato-Infused Goat Cheese, Black Garlic
Balsamic, Cantabrian Anchovy Fillets, Crystalized Pine Nuts (D)(GF)(N)

EMIRATI SEABASS CEVICHE

Pumpkin Leche de Tigre, Ajo Blanco, Sea Buckthorn, Radish, XO
Vinaigrette (N)

VEAL TARTARE & OYSTER TARTLETS

Cool Season Dibba Bay Oyster, Algae Mayo, Red Radish (S)

CHARRED LEEK

Granny Smith Apple, Potato Mousseline, Coffee, Black Garlic Caviar
(D)(GF)(V)

CARAMELIZED AUBERGINE & PASSION FRUIT

Passion Fruit Infused Coffee Glaze, Miso Gel, Yuzu Allioli, Tahina
Chips (D)(V)

SEARED GULF OF OMAN HALIBUT

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

AMBAREES ICE CREAM

Beqaa Valley Ambarees, 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

Chardonnay 2018, Chateau Ste. Michelle, Columbia Valley AVA
(*sustainable*)

ROSÉ

Tannat - Cabernet Sauvignon 2020, Colombelle, Côtes de Gascogne IGP,
France (*organic, sustainable & vegan*)

RED

Tempranillo 2017, Las Pisadas, Familia Torres (*sustainable & vegan*)

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

COLD TAPAS

0 ICE PACKED MANZANILLA OLIVES _____ 35

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

★ NEW LEVANTINE BRUSCHETTA _____ 60

Burrata, Ravigotte Vinaigrette, Mulberry, Pistachio, Carob Molasses, Grilled Sourdough (D)(V)

★ GREEN GAZPACHO _____ 60

Textures of Tomato, Pistachio, Crispy Rice (VE)

BURRATA & TOMATO CARNIVAL SALAD _____ 105

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

CRISPY QUINOA & SNAP PEA SALAD _____ 65

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

★ YESTERDAY'S BREAD _____ 55

Stale Sourdough, Tomato Skin Powder, Revived Milk Ricotta, Avocado, Aceto Sopraffino (D)(V)

★ New Recipe 0 BOCA Favorite

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COLD TAPAS

TOMATO-INFUSED CHÈVRE & PIMIENTOS DEL PIQUILLO _____ **70**

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

★ **GRILLED COURGETTE** _____ **65**

Roasted Yellow & Green Courgette, Roasted Goat Cheese, Lavender & Saffron Infused Milk, Black Garlic Mayo, Smoked Pimenton (D)(V)

0 **CHARRED LIME & NORTH SEA CRAB** _____ **85**

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

★ New Recipe **0** BOCA Favorite

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RAW & CURED

★ **EMIRATI SEABASS CEVICHE** _____ **85**

Pumpkin Leche de Tigre, Ajo Blanco, Sea Buckthorn, Radish, XO Vinaigrette (N)

★ **VEAL TARTARE & OYSTER TARTLETS** _____ **85**

Cool Season Dibba Bay Oyster, Algae Mayo, Red Radish (S)

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**

OYSTERS

Dibba Bay oysters from the pristine waters of Fujairah. They are now in the cool season, which means they are meatier and sweeter. We match our signature dressing to these new nuanced flavors.

half dozen / dozen

COOL SEASON OYSTERS, DIBBA BAY _____ **120 / 200**

Mignonette & Lemon (GF)(S)

half dozen

★ **BOCA SIGNATURE COOL SEASON OYSTERS, DIBBA BAY** _____ **120**

Clementine Vinaigrette, Pure Harvest Tomato, Calamansi Gel (S)

OYSTER CROQUETTES _____ **60**

Cool Season Dibba Bay Oysters, Cucumber Powder, Piccalilli Mayo (D)(S)

★ New Recipe **O** BOCA Favorite

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HOT TAPAS

PIMIENTOS DEL PADRÓN _____ **50**

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

BOCA POTATO CHIPS

Allioli & Bravas Sauce (GF)(V) _____ **50**

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

Socca de Nice _____ **35**

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

★ **CHARRED LEEK** _____ **65**

Granny Smith Apple, Potato Mousseline, Coffee, Black Garlic Caviar (D)(GF)(V)

★ **CARAMELIZED AUBERGINE & PASSION FRUIT** _____ **65**

Passion Fruit Infused Coffee Glaze, Miso Gel, Yuzu Allioli, Tahina Chips (D)(V)

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

0 ARROCITO CON OSTRA _____ 95

Cool Season Dibba Bay Oysters, Bergamot Allioli, Spanish Bomba Black

GRILLED GULF CALAMARI _____ 90

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

FRIED CALAMARI 'A LA ANDALUZA' _____ 80

Rosemary, Confit Allioli, Lemon Wedge

HUEVOS ROTOS

Spanish Beef Chorizo, Cubed BOCA Chips, Veal Jus, Fried _____ **65**
Free-range Eggs (GF)

★ Free-range Foie Gras, Black Truffle, Cubed BOCA Chips, _____ **95**
Scrambled Free-range Eggs (GF)

★ New Recipe 0 BOCA Favorite

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VEGAN

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

0 BOCA POTATO CHIPS _____ 55

Cashew Allioli & Bravas Sauce (GF)(N)(VE)

0 SOCCA DE NICE _____ 35

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

0 CAMELIZED AUBERGINE & PASSION FRUIT _____ 65

Passion Fruit Infused Coffee Glaze, Miso Gel, Yuzu Tahina Chips (VE)

BOCA-TOUILLE _____ 55

Roasted Vegetables, Balsamic Glazed Red Onion, Herbes de Provence (GF)(VE)

BEETROOT & RICE _____ 80

Acquerello Rice, Caramelized Beetroot, Confit Baby Beetroot (GF)(VE)

PHYTOPLANKTON RICE _____ 220

Spinach, Seaweed, Green Beans and ‘Fasolia’, Spanish Bomba Rice (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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VEGAN

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- 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)
- ★ **GREEN GAZPACHO** 60
Textures of Tomato, Pistachio, Crispy Rice (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 (N)(VE)
- 0 PIMIENTOS DEL PADRÓN** 50
Crispy Rosemary, Maldon Salt (GF)(VE)

★ New Recipe 0 BOCA Favorite

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FINALE

Desserts & more...

0 TOMATO & STRAWBERRY 55

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

★ PISTACHIO KUNAFI ROLLS 55

Turkish Pistachio Ganache, Black Lime & Rose Sorbet (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)

★ CHOCOLATE & WHISKEY 55

Valrhona Guanaja Dark Chocolate, Sterrenmunt Infused Yemeni 'Blossom' Honey, Chicory Root, Caramel Chocolate Ganache, Chocolate Soil (A)(D)(N)(V)

★ New Recipe 0 BOCA Favorite

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MAINS

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)

CHEESE

0 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, Fig Compote (D)(N)(V)

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

★ New Recipe 0 BOCA Favorite

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MAINS

★ GARDEN IN THE DESERT _____ 85

5-day Aged Local Beetroot, Native UAE Desert Plants (Khobez خبيز, Homaïd حميض, Pickled Khansour الجبل خنصور) Local & Regional Top-On Seasonal Vegetables, Puree of Roasted Skin-on Aubergine, Pickled Watermelon Skin, Local Herbs and Edible Flowers, Cherry (D)(GF)(V)

★ SEASONAL NATIVE UAE DESERT PLANTS & ORECCHIETTE _____ 95

Sauce of Spinach, Khobez خبيز, Homaïd حميض, Romanesco, Revived-Milk Ricotta, Parmigiano-Reggiano (D)(V)

★ ROASTED SPEARPOINT CABBAGE _____ 65

Confit Celeriac, Peanut & Ponzu Glaze, Dried Fig and Celeriac Compote, Apple & Citrus Gel (N)(V)

★ SEARED GULF OF OMAN HALIBUT _____ 130

Sardine & Caviar Beurre Blanc, Salt-Cured Local Octopus, 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)

SPATCHCOCK BABY CHICKEN _____ 125

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

★ New Recipe 0 BOCA Favorite

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ARROCES

Moorish rice dishes ← order these first, they take 30 minutes to prepare

BEETROOT RISOTTO 80

Acquerello Rice, Caramelized Beetroot, Confit Baby Beetroot, Smoked Idiazábal Cheese (D)(GF)(V)

VEGAN RICE 165

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

★ PHYTOPLANKTON RICE 220

Spinach, Seaweed, Green Beans and 'Fasolia', Spanish Bomba Rice (GF)(VE)

★ ARABIAN GULF RICE 220

Local Wild-Caught Threadfin Bream (aka Sultan Ibrahim), Red Tiger Prawn, Spanish Bomba Rice

0 ARROZ NEGRE 220

Cool Season Dibba Bay Oysters, Indian Ocean Octopus, Bergamot Alloli, Spanish Bomba Black Rice (GF)(S)

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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WORTH THE DOUGH

Sandwiches, Pizzettas and Flatbreads

HEIRLOOM MARGHERITA PIZZETTA _____ 75

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

SMOKED BURRATA & TRUFFLE PIZZETTA _____ 110

Buffalo Mozzarella, Fresh Truffle (D)(V)

★ FLATBREAD & CAVIAR _____ 95

Oscietra Caviar, Ponzu marinated Trout Caviar, Smoked Local Kingfish کنعد, Bottarga, Chives (D)

★ LOBSTER ROLLS _____ 150

Canadian Lobster, Crispy Quinoa & Seaweed, Coleslaw, Lemon Allioli (D)(S)

0 PAN DE CRISTAL CON CECINA DE LEÓN _____ 45

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

'CALIENTE' PIZZETTA _____ 90

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

0 MINI SHORT RIB CIABATTA _____ 90

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

BOCA MINI WAGYU BEEF BURGERS _____ 95

Wagyu Beef & Manchego Cheese Patty, 12-month-aged Cecina de León, Salsa Verde, Kimchi Mayo (D)(N)

★ BOCA ANGUS STEAK BURGERS _____ 95

Black Angus Striploin, Beef Pancetta, Taleggio Cheese, Chimichurri Sauce (D)(N)

★ New Recipe 0 BOCA Favorite

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