

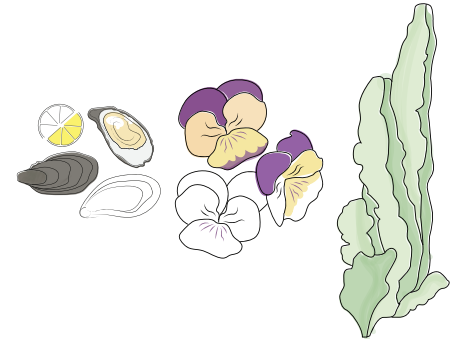


MICHELIN
2023

SUSTAINABLE
GASTRONOMY



Welcome to a new chapter in BOCA's culinary history. We have retained iconic dishes that you have loved us for, but the new focus will center on creative and contemporary Spanish flavors, utilizing ingredients sourced from local, regional, and responsible producers from farther afield.



SUSTAINABILITY AT HEART



BOCA is a home-grown concept, born in the desert. We have consistently showcased the UAE as being far from a barren land. The North's Hajar mountains are rich biological habitats, while the Central Region houses modern hydroponic, organic, and traditional farms, and the Arabian Gulf and the Indian Ocean provide abundant bounties. We live in abundance; we just have to look a bit closer and work slightly harder.

Apart from sourcing local ingredients, BOCA has intensified waste reduction efforts through a dedicated Waste Officer. We regularly audit kitchen and bar operations, reject single-use plastics from suppliers and to customers, maintain a demand-driven inventory, and prioritize partnerships with like-minded partners. Our leadership is primarily women led, with the kitchen helmed by Chef Patricia Roig. Operating on 100% renewable energy, we've also published a carbon emissions report outlining our environmental impact.

BOCA's sustainability principles are detailed in the published.

SUSTAINABILITY MANIFESTO available at <http://boca.ae/sustainability/>



MENU ART



BOCA & Fann À Porter are delighted to present the works of Sara Tantawy (b.1994, Cairo) from her series, Survivors. The works capture the gestures and movement of traditional dancers to explore an ancient practice that for centuries has allowed communities to narrate and process the challenges of life events. Using allegory and metaphor to describe these profound experiences, Tantawy's hyper realistic compositions offer introspection for the viewer.

DELI

dishes served straight from our gastrobar

0 COOL SEASON DIBBA BAY OYSTERS 60/110/200

Mignonette, Lemon (S)(GF) *or*
Tomato Dressing, Local Beetroot, Seaweed (S)(GF)

ICE PACKED SPANISH MANZANILLA OLIVES 35

Stuffed with Lemon & Calamansi (GF)(VE)

COCA *warm traditional Catalan bread*

ROASTED LOCAL PEPPERS 100

Smoked Tuna, Burrata, Yemeni Honey (D)

ARTISANAL GOAT'S CHEESE 90

Caramelized Onion, Jordanian Plum, Pistachio (D)(V)(N)

0 MEDITERRANEAN CHARCUTERIE BOARD 70/130

12-Month Cecina de Leon, Bresaola, Chorizo, Speck, Salami

CHEESE BOARD 80/125

Compote and Crackers (N)

TAPAS

small bites & snacks, fun to share before your meal

PADRÓN PEPPERS 40

Kimchi Romesco Dip (VE)(N)

TORTILLA DE PATATAS 40

Caramelized Onion, Olive Oil Mayonnaise (V)(GF)

BRAVAS POTATO CHIPS 30

Spicy Tomato Sauce, Alioli (V)(GF)

BAKED GOAT'S CHEESE 70

Chimichurri, Brioche Toast (D)(V)

FRIED CALAMARI 40

Smoked Paprika Alioli

0 GAMBAS AL AJILLO 70

Gulf Shrimp, Garlic, Chili, Artichoke Cream, Sourdough Bread (S)

0 TORTILLITA DE CAMARONES 55

Traditional Baby Shrimp Fritters (S)

BEEF CROQUETTES 55

Creamy Beef Cold Cuts Croquettes, Cecina, Piparra (D)

MINI BEEF BURGER 45

Smashed Beef & Bone Marrow Patty, Manchego Cheese,
Mushroom Ketchup, Pickled Gherkin (D)

STARTERS

GREEN GAZPACHO 60

Local Beetroot Tartar, Green Apple, Sour Cream, Avocado
(GF)(D)(V)

YESTERDAY'S BREAD 55

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

STRACCIATELLA & AUBERGINE CAVIAR 85

Zaalouk, Pomegranate, Blueberries, Local Zucchini (GF)(D)(V)

SNAP PEA & CRISPY QUINOA 75

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

0 SUPERFOODS & DESERT PLANTS 85

Organic Quinoa & Amaranth, Khobez, Homaid,
Pickled Khansour, Roasted Eggplant Cream, Cocoa Nibs
Dressing, Radish, Local Edible Flowers (GF)(VE)

0 SMOKED TUNA & PISTACHIO AJOBLANCO 110

Cold Creamy Nuts Soup, Trout Roe, Grapes,
Cherry Gel (N)

GULF KINGFISH CEVICHE 75

Passion Fruit Leche De Tigre, Seaweed Gel, Salicornia,
Chicharron, Red Chili

0 KOKOTXAS DE BACALAO 125

Cod Jowls, Green Peas, Parsley Velouté Stew (S)(A)

HUEVOS ROTOS 80

Fried Potatoes, Local Free-Range Eggs, Smoked
Speck, Caramelized Onion, Piquillo Pepper Emulsion (GF)

0 BEEF TONATO TARTAR 95

Tuna Emulsion, Crispy Capers, Pearl Onion, Brioche Toast (D)

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

MAINS

dishes featuring some of our favorite ingredients grown locally, regionally or from responsible producers farther afield

ROASTED CAULIFLOWER 95

Romesco, Pickled Cauliflower Leaves, Parmigiano Reggiano
Crumble, Oxalis (N)(D)(V)

BOCA-TOUILLE 65

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

SEARED CONFIT ARTICHOKE 105

Semi Dry Cherry Tomatoes, Shih Vinaigrette,
Crispy Sunchokes (GF)(VE)

SEARED SCALLOPS 145

sustainably caught: Blue MSC certificate

Sweetcorn, Squid Ink, Beef Bacon, Onion Relish (D)(S)(A)

GRILLED OCTOPUS 125

single-line caught

Organic Puy Lentil Curry Purée, Labneh, Mango,
Red Chili Dressing (GF)(D)

GULF SEABREAM 120

Grilled Local Bok Choy, Dry Sherry & Green Curry Sauce
(GF)(S)(D)(A)

BABY CHICKEN A LA BRASA 130

Deboned Free-Range Chicken, Sweet Potato Hummus,
Baby Corn (A)

BEETROOT QUINOTO & CRISPY DUCK 125

Free-Range Duck, Creamy White Quinoa, Local Beetroot,
Yellow Chili, Revived Milk Ricotta (D)(GF)

12-HOUR BRAISED LAMB 105

Silver Fern Farm

Sunchokes, Caramelized Pearl Onion (GF)(D)(A)

GRILLED ONGLET STEAK 235

Silver Fern Farm

Koji Marinade, Chunky Chips, Padrón Peppers,
Rosemary Salt (GF)

RICE

made with Spanish Dinamita rice
served dry (arroz seco) with a toasted bottom or
creamy (arroz meloso)

VEGAN SAFFRON RISOTTO 95

Fried Tofu, Toasted Vegetable Stock, Oyster Mushroom,
Truffle Oil (GF)(VE)

ARABIAN GULF RICE 225

Gulf Wild-Caught Threadfin Bream (aka Sultan Ibrahim),
Mussels, Gulf Shrimp, Garlic Alioli (GF)(S)

CHICKEN RICE 200

Free-Range Chicken Wings, Thyme Alioli, Snap Pea (GF)(A)

DESSERT

TOCINO DE CIELO 55

Set Creamy Egg Yolk, Pineapple Sorbet, Labneh,
Pineapple Skin Gel (GF)(D)(V)

LEMON & GRAPEFRUIT TART 55

Kataifi Nest, Citrus Curds, Confit Skin,
Lemon Albedo Purée, Meringue (D)(V)

IDIAZÁBAL SMOKED CHEESE CUSTARD 55

Vanilla Shortbread, Raspberry & *B Corp* White
Chocolate Ganache, Pistachio (D)(V)(N)

COCONUT ARROZ CON LECHE 55

Slow Cooked Rice Pudding, Blood Orange Sorbet,
Cardamom Tuile, Saffron Gel (VE)

PAN CON CHOCOLATE & ACEITE 55

B Corp Chocolate Mousse, Stale Bread, Sesame & Cocoa
Crumble, Extra Virgin Olive Oil Ganache & Sea Salt (D)(V)(N)

 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

TASTING MENU

nine dishes from our new menu | for the whole table | pair them with seven unique wines
daily from 12:00 pm to 3:00 pm & 6:00 pm to 10:00 pm

HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Alioli (V)

PADRÓN PEPPERS

Kimchi Romesco Dip (VE)(N)

BEEF CROQUETTES

Creamy Cold Cuts Croquette, Cecina, Piparra (D)

GAMBAS AL AJILLO

Gulf Shrimp, Garlic, Chili, Artichoke Cream,
Sourdough Bread (S)

GREEN GAZPACHO

Beetroot Tartar, Green Apple, Sour Cream, Avocado (GF)(D)(V)

GULF KINGFISH CEVICHE

Passion Fruit Leche De Tigre, Seaweed Gel,
Salicornia, Chicharron, Red Chili

GRILLED OCTOPUS

single-line caught

Organic Puy Lentil Curry Purée, Labneh, Mango,
Red Chili Dressing (GF)(D)

12-HOUR BRAISED LAMB

Silver Fern Farm

Sunchokes, Caramelized Pearl Onion (GF)(D)(A)

TOCINO DE CIELO

Set Creamy Egg Yolk, Pineapple Sorbet, Labneh,
Pineapple Skin Gel (GF)(D)(V)

PAN CON CHOCOLATE & ACEITE

B Corp Chocolate Mousse, Stale Bread, Sesame & Cocoa
Crumble, Extra Virgin Olive Oil Ganache & Sea Salt (D)(V)(N)

INCLUDES BE WTR | 395 pp FOOD ONLY | 645 pp FOOD & WINE



 BOCA Favorite

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

VEGETARIAN TASTING MENU

nine dishes from our new menu | for the whole table | pair them with seven unique wines
daily from 12:00 pm to 3:00 pm & 6:00 pm to 10:00 pm

HOME-MADE RYE SOURDOUGH

Pan con Eggplant Alioli (V)

PADRÓN PEPPERS

Kimchi Romesco Dip (VE)(N)

BAKED GOAT'S CHEESE

Chimichurri, Brioche Toast (D)(V)

TORTILLA DE PATATAS

Caramelized Onion, Olive Oil Mayonnaise (V)(GF)

GREEN GAZPACHO

Beetroot Tartar, Green Apple, Sour Cream, Avocado (GF)(D)(V)

SUPERFOODS & DESERT PLANTS

Organic Quinoa & Amaranth, Khobez, Homaïd, Pickled
Khansour, Roasted Eggplant Cream, Cocoa Nibs Dressing,
Radish, Local Edible Flowers (GF)(VE)

SEARED CONFIT ARTICHOKE

Semi-Dry Cherry Tomatoes, Shih Vinaigrette, Crispy
Sunchokes (GF)(VE)

BOCA - TOUILLE

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

TOCINO DE CIELO

Set Creamy Egg Yolk, Pineapple Sorbet, Labneh,
Pineapple Skin Gel (GF)(D)(V)

PAN CON CHOCOLATE & ACEITE

B Corp Chocolate Mousse, Stale Bread, Sesame & Cocoa
Crumble, Extra Virgin Olive Oil Ganache & Sea Salt (D)(V)(N)

INCLUDES BE WTR | 395 pp FOOD ONLY | 645 pp FOOD & WINE



 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

CARBON FOOTPRINT REPORT

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 by engaging a local Carbon Consulting firm, elementsix, to calculate our 2020 and 2021 carbon footprint. This allows us to understand where our biggest emission sources are, and enables us to effectively reduce our impact on the environment, while preserving a unique, fine dining experience for our patrons. Below you can find a summary of our 2021 carbon footprint:

Total Carbon Footprint (CFP)

754,262 kgCO₂



BOUNDARY - entire operations including upstream and downstream

SCOPES - all direct and indirect emissions (scopes 1, 2, and 3)

AVERAGE CARBON FOOTPRINT PER GUEST - 15.01 kgCO₂

Scope 1 **5.8%**

48,811 kgCO₂

Scope 1

Scope 1 emissions are direct greenhouse (GHG) emissions that occur from sources controlled or owned by the reporting company (e.g., emissions associated with fuel combustion in boilers and company fleet).

LPG Consumption

48,811 kgCO₂



BOCA's entire 2020 and 2021 electricity consumption is purchased from renewable energy sources using I-RECs, offsetting this value to **zero**.

Scope 2 **33.8%**

193,983 kgCO₂

Scope 2

Scope 2 emissions are indirect GHG emissions that occur from the generation of purchased energy (e.g., emissions associated with electricity consumption and district cooling).

Electricity Consumption

0 kgCO₂



District Cooling

193,983 kgCO₂



Scope 3 **60.4%**

511,468 kgCO₂

Scope 3

Scope 3 emissions are indirect GHG emissions that occur in the value chain of the reporting company, including both upstream and downstream emissions.

Purchased Goods*

315,987 kgCO₂



Waste Generated**

35,715 kgCO₂



Employee Commutes

16,119 kgCO₂



Transportation

143,522 kgCO₂



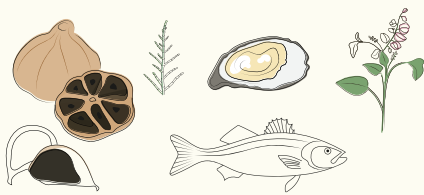
*Purchased Goods

Beef & Lamb	43%
Drinks	20%
Fish & Seafood	12%
Dairy	7%
Water	6%
Others	5%
Oils	5%
Vegetables & Fruits	1%
Poultry	1%

**Waste Generated

Oil [†]	32%
Glass	23%
Organics	17%
Cardboard	11%
Metal	7%
Plastics	3%

[†] As of December 2021, BOCA's used cooking oil is being recycled into biodiesel, which will reduce the emissions associated with oil waste.



LOCAL INGREDIENTS

An Illustrated Guide



We live in the desert, but the UAE is far from being a barren land. The Hajar mountains of the North are biologically rich habitats, while the Central Region's oases are home to modern hydroponic, organic and traditional farms, and the bounty from the Arabian Gulf and the Indian Ocean is plentiful. We live in abundance; we just have to look a bit closer and work slightly harder.

Local ingredients have always taken precedence in our menus. Here we share some of the highlights.

Rye + Sourdough

Meet sisters, Orea and Massa Mare, born in our bakery four years apart. The two 'bread mothers' evolved together and are still growing wilder and bolder. This season we serve our bread with a charred eggplant alioli.



Pure Harvest Farm Tomatoes

BOCA signed an exclusivity deal with local vegetable producer Pure Harvest Smart farms, consolidating all tomato purchases with them. Scan the code to see our tomatoes' journey from the farm in Al Ain to our table in Dubai.



Khobez | Malva Parviflora

خبيز

Also known as Mallow, one of the more common native desert plants in the UAE and across the region. It has an unmistakable long petiole (the stalk that attaches the leaf to the stem) with a circular to kidney-shaped and toothed leaf. The taste is mildly bitter. We use it fresh and in a puree form.



Homaid | Rumex Vesicarius

حميض

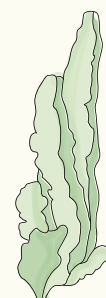
Found in both rocky and sandy terrains across the country, it translates loosely to 'sour-y'. The leaves are triangular to oval and the flowers bloom green with a red tinge. They have a slightly sour and bitter taste. We use Homaid leaves fresh and in a puree form.



Khansour | Caralluma Arabica

خنصور الجبل

A rare native plant that grows in the mountain areas of Ras al Khaimah, it has been recently introduced to the Jebel Hafeet Natural Reserve for conservation. Blooms a dark ruby flower, this succulent is extremely bitter. It has been traditionally used in medicine and cooked in a stew. We pickle it in this menu edition.



Seedaf | Pteropryum

سيدا ف

A shrub common in the valleys of the UAE. The thorny leaves are slightly salty and are used fresh throughout our menu and in a vinaigrette with Dibba Bay oysters. A good complement to rosemary.

There are many more edible native desert plants to explore. Head to our Desert Garden to see what we managed to source ourselves or visit the Jameel Arts Centre in Jaddaf, Dubai and check out 'Desert is a Forest' by Sunoj D and Namrata Neog.



Beetroot

Grown by traditional farms across the country and the region. We roast it and hang it to dry-age for five days, just like a fine steak! Aging pulls out the moisture, intensifies the flavor and gives the humble beetroot a meatier texture.

New hydroponic, vertical, organic and traditional farms are popping up across the UAE and we try to explore as many of them as we can. We are now proud to source our herbs, tomatoes, cucumbers, mushrooms, sweet potatoes, yellow potatoes, and passion fruit locally and regionally.



Mary Anne's Edible Flowers

Just off the stretch between Dubai and Al Ain is a small indoor farm run by Mary Anne. She produces the edible flowers and microgreens used in our menus and delivers them to us personally only hours after they have been harvested. These nutrient dense plants are grown in indoor aquaponics which means that they are pesticide-free, and that water usage is reduced by 90% compared to traditional farming methods.



Saline Water Crops

Pearl Millet, Salicornia and Quinoa are crops identified by the ICBA (The International Center for Biosaline Agriculture) research center in Dubai as nutrient dense plants that can tolerate high heat, salty waters, and poor soil. Although currently sourced from outside the region, we use these products throughout our menu as a salute to the non-profit center's work that aims to improve agricultural productivity and sustainability in marginal environments.



Black Garlic



Produced in-house through aging regular garlic at 60°C and a constant 90% humidity with no additives, preservatives, or burning. The result is a breakdown of the garlic's sharpness, a caramelized taste, and a sticky date-like texture.

Dibba Bay Oysters



Thanks to local hero, Ramie Murray, we now have world class oysters that we can call our own. Grown in the pristine waters of Dibba in Northern Fujairah these oysters carry the right balance of saltiness, acidity, sweetness and 'meatiness'.

King Fish كنع



One of the local fish varieties found in abundance in the Gulf. Check out MoCCE Fishing Calendar here



*UAE National Framework Statement for Sustainable Fisheries (2019-2030)

