

### conscious waste management

- waste officer on duty
- maximum usage of ingredients
- used oil → biodiesel with Neutral Fuels
- organic → compost with the Waste Lab
- Dibba Bay Oysters Reef Project
- Ne'ma project

download boca's sustainability manifesto →



ne'ma *نعمه*



### responsible sourcing

- local whenever possible
- nature-based solutions
- celebrate provenance  
see illustrated guide →



### community

- staff welfare
- people and planet conservation



غزة *BAKHER FOR GAZA*



# BOCA



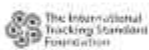
modern spanish  
made in the uae  
sustainability at heart

2024-2025

welcome to a new chapter in boca's culinary history. in this menu edition, transparency and provenance are vital. dishes are named after the main ingredient, with details about the type of preparation and the origin of that main ingredient. available through à la carte and a new carbon-neutral tasting menu. this is delicious and responsible dining. enjoy.

### valuing resources

- energy, water savings
- BOCA runs on 100% renewable energy.
- Sheikh Mohammed bin Rashed Solar Park



### new menu guide



### carbon footprint report

- your dining experience = 15.01 kgCO2
- offset your dinner using EcoDine  
see BOCA's latest carbon emissions report  
see carbon emission report →



# vegetarian & vegan

ingredients from local, regional and traceable global farmers and producers, includes salt loving crops, and native desert plants. all dishes can be prepared vegan except where highlighted with a (\*)

<b>bread</b>	<b>24</b>
sourdough, andalusian regañá, tomato salsa, eggplant alioli   v	baked
<b>manzanilla olives</b>	<b>40</b>
lemon, calamansi, citrus zest, edible flowers   gf, ve	marinated, stuffed   seville, spain
<b>padrón peppers</b>	<b>40</b>
sea salt, romesco   gf, ve, n	fried   galicia, spain
<b>potato <i>patatas bravas</i></b>	<b>38</b>
alioli, spicy brava tomato sauce, spring onions   gf, v	fried   lebanon
<b>sweetcorn</b>	<b>65</b>
cauliflower, baby carrot, radish, cherry tomato, baby corn   gf, ve	cold soup   uae
<b>artisanal cheeses *</b>	<b>3 / 5 pcs 80 / 125</b>
quince, nuts, crispy bread   d, v, n	matured   eu
<b>desert plants &amp; cherry tomato</b>	<b>88</b>
strawberries, coconut, skin tomato powder, dates   gf, ve	salad   al ain, uae
<b>camel cheese</b>	<b>85</b>
baby gem, piquillo pepper, crispy shiitake   gf, d, v	warm salad   sharjah, uae
<b>eggplant</b>	<b>75</b>
smoked burrata, kimchi romesco, hazelnut, spring onion   d, v, n	grilled   uae
<b>lion's mane mushrooms</b>	<b>95</b>
jerusalem artichoke, crispy onion, chimichurri   gf, ve	pan fried   abu dhabi, uae
<b>eggs <i>tortilla de patatas</i> *</b>	<b>42</b>
potato, confit onion, olive oil mayonnaise   gf, v	omelette   dubai, uae
<b>artichoke</b>	<b>122</b>
mojo picon, green mojo, quinoa, mint   gf, ve	confit & seared   murcia, spain
<b>salicornia</b>	<b>95</b>
camaroli rice, tofu, seaweed   gf, d, v, n	risotto   umm al quwain, uae

# fish and seafood

sustainably caught from the shores of the arabian gulf, gulf of oman and beyond

<b>anchovy <i>gilda xl</i></b>	<b>1pc 40</b>
bluefin tuna, gordal olive, pickled chili, quail egg   gf	marinated   cantabrian sea, spain
<b>dibba bay oysters</b>	<b>3/6/12 pcs 65/120/210</b>
mignonette, lemon   gf, s	fresh raw   dibba bay, fujairah, uae
<b>baby shrimp <i>tortillita de camarones</i></b>	<b>3 pcs 54</b>
baby shrimp, lemon   s	fritters   atlantic sea, spain
<b>kingfish</b>	<b>80</b>
spicy tomato gazpacho, broad beans, corn, salicornia, cucumber   gf	raw   arabian gulf, uae
<b>cuttlefish</b>	<b>45</b>
tartar sauce, lime	fried   gulf of oman, uae

<b>bluefin tuna <i>ensaladilla rusa</i></b>	118
russian potato salad, quail eggs, olive oil mayonnaise, sesame   gf, s	tartar   mediterranean, spain
<b>red prawn</b>	120
seafood socarrat, seaweed alioli, trout roe   gf, a, s	carpaccio   mediterranean, italy
<b>glass shrimp</b>	72
rustic tomato sauce, poached egg, criolla salsa   s	fried   mediterranean, italy
<b>tiger prawns <i>gambas al ajillo</i></b>	85
chili garlic, potato mousseline, thyme focaccia   s	stir fry   indian ocean, uae
<b>cod jowls <i>kokotxas</i></b>	110
velouté, green peas, parsley   a, s	stew   north atlantic, iceland
<b>mussels</b>	85
escabeche, cream, carrots, coriander   a, gf, d, s	stew   atlantic ocean, spain
<b>cod</b>	148
spinach, chick pea, pil-pil emulsion   gf, n	confit   north atlantic, iceland
<b>octopus</b>	125
adobo marinade, roasted eggplant, paprika vinaigrette, octopus crackling   gf	grilled   atlantic central, spain
<b>octopus <i>whole</i></b>	<i>serves 3-4</i> 370
baby potatoes, extra virgin olive oil, paprika   gf	grilled   atlantic central, spain
<b>seafood black rice</b>	<i>min 2 guests</i> 115 per guest
prawns, cuttlefish, bomba, squid ink, alioli, green beans   a, gf, s	paella   valencia, spain

## meat

better meat from known and responsible growers and producers

<b>charcuterie board</b>	150/200gm 70/130
12 month aged cecina, salami, chorizo, bresaola, home-made bread, tomato	cured   spain/italy
<b>duck breast</b>	78
almond ajoblanco, dates sorbet, grapes, nasturtium   gf, n	smoked   south west france
<b>beef <i>croquetas</i></b>	<i>4 pcs</i> 55
cecina, green chili, alioli   d	fried   leon, spain
<b>lamb sweetbreads <i>mollejas</i></b>	64
smoked paprika hummus, amontillado, geranium   a, d	pan fried   uae
<b>eggs, pepperoni <i>huevos rotos</i></b>	80
baby potato, sausage, piquillo pepper   gf	pan fried   dubai, uae
<b>beef burger</b>	<i>80 gm</i> 45
bone marrow, grilled onion, homemade sauce, brie, chicken skin, brioche bun   d	smashed   new zealand
<b>baby chicken</b>	132
spanish chillindron sauce, kale, spelt   a	roasted   lerida, spain
<b>lamb chops</b>	178
celeriac, chimichurri, cucumber   gf, d	grilled   new zealand
<b>beef cheek</b>	145
roasted cauliflower, red wine glaze, shallot, quinoa   a	braised   new zealand
<b>veal cotoletta</b>	<i>serves 2-3</i> 260
capsicum, cherry tomato, basil	pan fried   netherlands

# tasting menu

carbon neutral tasting menu of ten dishes. pair them with eight unique wines \*  
includes be wtr. for the whole table. daily from 12:00 pm to 3:00 pm & 6:00 pm to 10:00 pm  
395 food only. 725 food and wine. (80ml serving)

## manzanilla olives

lemon, calamansi, citrus zest, edible flowers | gf, ve

marinated, stuffed | seville, spain

## baby shrimp *tortillita de camarones*

baby shrimp, sherry, lemon | s, a

fritters | atlantic sea, spain

## sweetcorn

cauliflower, baby carrot, radish, cherry tomato, baby corn | gf, ve

cold soup | uae

## kingfish

spicy tomato gazpacho, broad beans, corn, salicornia, cucumber | gf

raw | arabian gulf, uae

## red prawn

seafood socarrat, seaweed alioli, trout roe | gf, a, s

carpaccio | mediterranean, italy

## cod

spinach, chick pea, pil-pil emulsion | gf, n

confit | north atlantic, iceland

## lion's mane mushrooms

jerusalem artichoke, crispy onion, chimichurri | gf, ve

pan fried | abu dhabi, uae

## beef cheek

smoked cauliflower, red wine glaze, shallot, quinoa | a

braised | new zealand

## passion fruit

al-ain red fruits, dark chocolate & mango gummy | ve, gf

panna cotta | al ain, uae

## carbonara dolce

tocino de cielo, beef bacon ice cream, rice noodles, idiazabal cheese custard | d, gf

set | dubai, uae

### join us in fighting climate change!

at boca, we keep sustainability at the core of our operations. you can join us by cutting down your meal's carbon emissions to tackle climate change together.

the average carbon footprint per guest is 15 kg of co2. by scanning the qr code, you can instantly remove your meal's co2. more importantly, you join us in making a difference for the planet.

thank you for your kind consideration



prices are inclusive 5% vat and subject to 7% authority fee

(a) alcohol (d) dairy (v) vegetarian (ve) vegan (gf) gluten-free (n) nuts (s) shellfish



# vegetarian and vegan tasting menu

carbon neutral tasting menu of ten dishes. pair them with eight unique wines \*  
includes be wtr. for the whole table. daily from 12:00 pm to 3:00 pm & 6:00 pm to 10:00 pm  
345 food only. 675 food and wine. (80ml serving)

## manzanilla olives

lemon, calamansi, citrus zest, edible flowers | gf, ve

marinated, stuffed | seville, spain

## padrón peppers

sea salt, romesco | gf, ve, n

fried | galicia, spain

## sweetcorn

cauliflower, baby carrot, radish, cherry tomato, baby corn | gf, ve

cold soup | uae

## desert plants & cherry tomato

strawberries, coconut, desert plants, skin tomato powder, dates | gf, ve

salad | al ain, uae

## eggplant

smoked burrata, kimchi romesco, hazelnut, spring onion | d, v, n

grilled | uae

## artichoke

mojo picon, green mojo, quinoa, mint | gf, ve, n

confit & seared | murcia, spain

## lion's mane mushrooms

jerusalem artichoke, crispy onion, chimichurri | gf, ve

pan fried | abu dhabi, uae

## salicornia

camaroli rice, tofu, seaweed | gf, d, v, n

risotto | umm al quwain, uae

## dates

bateel organic dates, puffed rice noodles | ve, gf

sorbet | saudi arabia

## passion fruit

al-ain red fruits, dark chocolate, mango gummy | ve, gf

panna cotta | al ain, uae

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(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 kgCO<sub>2</sub>



**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 kgCO<sub>2</sub>

scope 1	5.8%	scope 2	33.8%	scope 3	60.4%
48,811 kgCO <sub>2</sub>		193,983 kgCO <sub>2</sub>		511,468 kgCO <sub>2</sub>	

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).

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).

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

## lpg consumption

48,811 kgCO<sub>2</sub>



## electricity consumption

0 kgCO<sub>2</sub>



## purchased goods\*

315,987 kgCO<sub>2</sub>



I-REC  
STANDARD

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

## district cooling

193,983 kgCO<sub>2</sub>



## waste generated\*\*

35,715 kgCO<sub>2</sub>



## employee commutes

16,119 kgCO<sub>2</sub>



## transportation

143,522 kgCO<sub>2</sub>



## \*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%



# local ingredients

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.



## bateel organic dates

organic and sustainable dates from the al ghaf region of saudi arabia.



## kingfish

did you know that hamour has a lifespan of over 20 years but because of overfishing they are only growing to a maximum age of eight years in the arabian gulf.

\*UAE National Framework Statement for Sustainable Fisheries (2019-2030)\*  
\*Check out MoCCE fishing calendar here\*



## ras al-khaimah

## 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 fujaiah these oysters carry the right balance of saltiness, acidity, sweetness and 'meatiness'.



## dibba al fujaiah

## uae fishing calendar

a month by month guide to sourcing fish sustainably in the uae. head to [www.moccae.gov.ae](http://www.moccae.gov.ae) to download it now.



## umm al quwain

## ajman

## khansour

a rare native plant that grows in the mountain areas of ras al khaimah, it has been recently introduced to the jebel hafef 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.



## sharjah

## camel cheese

by healthy farm eatery, made from camels growing on natural feed in a private farm in sharjah.



## dubai



## al dhaid

## khobez

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.



## fujaiah

## 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.



## abu dhabi

## below farm

specialty mushrooms grown on upcycled local palm leaves



## sweihan

## 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.



## homaid

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.



## emirates bio farm

the uae's largest organic farm. boca aspires to align its sourcing to organic farm's seasonality and harvests.



## al ain

## 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.



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@bocadubai