

BOCA

Modern Spanish

MADE IN THE UAE SUSTAINABILITY AT HEART

2025 - 2026

Rooted in Chef Patricia Roig's Andalusian heritage, this menu celebrates southern Spain through a modern and responsible lens. BOCA champions local and regional produce, sustainable seafood, and responsibly sourced meats, complemented by traceable ingredients from trusted farmers and producers.

RESPONSIBLE SOURCING

- Local whenever possible
- Nature-based solutions
- Celebrate provenance
- See Illustrated Guide



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



VALUING RESOURCES

- Energy, water savings
- BOCA runs on 100% renewable energy
- Sheikh Mohammed bin Rashid Al Maktoum Solar Park



CARBON FOOTPRINT REPORT

- Your dining experience = 15.01 kgCO₂
 - Offset your dinner using EcoDine
- See BOCA'S latest carbon emissions report



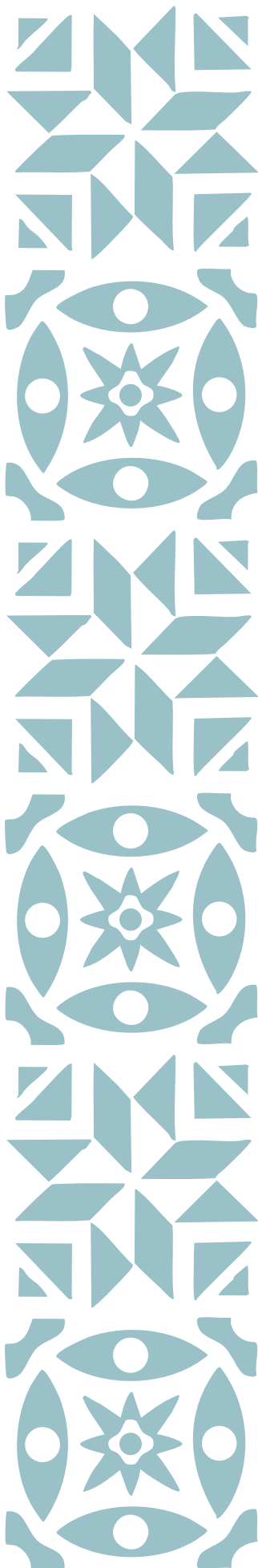
COMMUNITY

- Staff welfare
- People and planet conservation



Download BOCA's
**SUSTAINABILITY
MANIFESTO**





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.

Oysters

DIBBA BAY OYSTERS <i>Dibba Bay Fujairah</i>	3 6 12
mignonette & lemon GF S	70 125 230
spicy togarashi tomato GF S	84
🍷 PAIR WITH A GLASS OF SPARKLING FROM 70	

Tapas

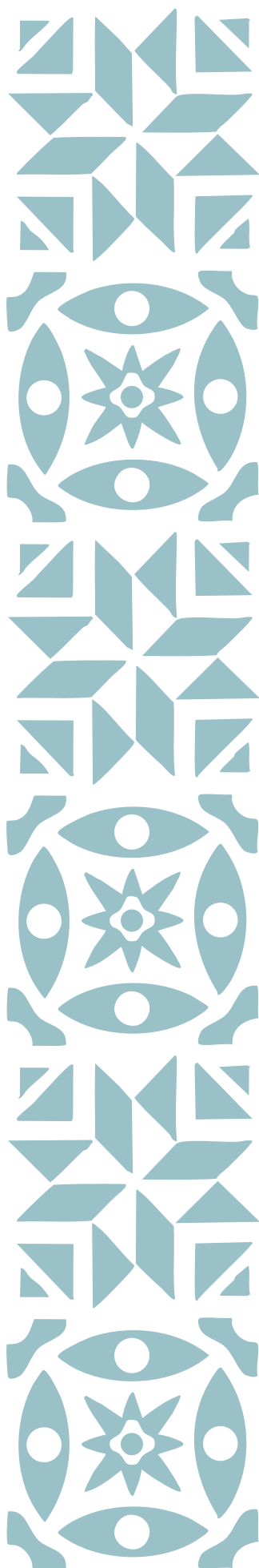
BREAD BASKET V	26
sourdough, andalusian regañá, tomato salsa, eggplant alioli	
MANZANILLA OLIVES GF VE	47
lemon, calamansi, citrus zest, edible flowers	
PADRÓN PEPPERS GF VE N	40
sea salt, romesco	
PATATAS BRAVAS GF V	52
spicy brava tomato sauce, alioli, crunchy garlic oil	
TORTILLA DE PATATAS GF V	45
<i>Al-Ain</i> eggs, confit onion, eggplant alioli	
TORTILLITA DE CAMARONES S <i>Mediterranean</i>	55
baby shrimp fritters, lemon	
FRIED CUTLEFISH <i>Arabian Gulf</i>	45
kimchi mayonnaise, lime	
BEEF CROQUETAS D	55
cecina, green chili, alioli	

Cheese & Meat Boards

ARTISANAL CHEESES D V N	80 125
quince gel, nuts, crispy bread	
CHARCUTERIE BOARD	75 135
12 m. cecina, salami, chorizo, bresaola, pastrami, pan con tomate	

Cold Soups & Salads

ANDALUSIAN TOMATO GAZPACHO <i>Al-Ain</i>	70
surf and turf toast, cantabrian anchovy, cecina	
SWEETCORN COLD SOUP GF VE	65
cauliflower, baby carrot, radish, cherry tomato, baby corn	
LOCAL CHERRY TOMATO GF VE <i>Al-Ain</i>	90
strawberries, basil, skin tomato powder, organic <i>Bateel</i> dates	
CAULIFLOWER HUMMUS VE	78
semi-crudités, capsicum relish, regañá crispy bread	
SNOW PEA SALAD GF V	80
<i>Abu Dhabi</i> goat cheese, chicory, mustard dressing, pomegranate, crispy quinoa	



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Starters

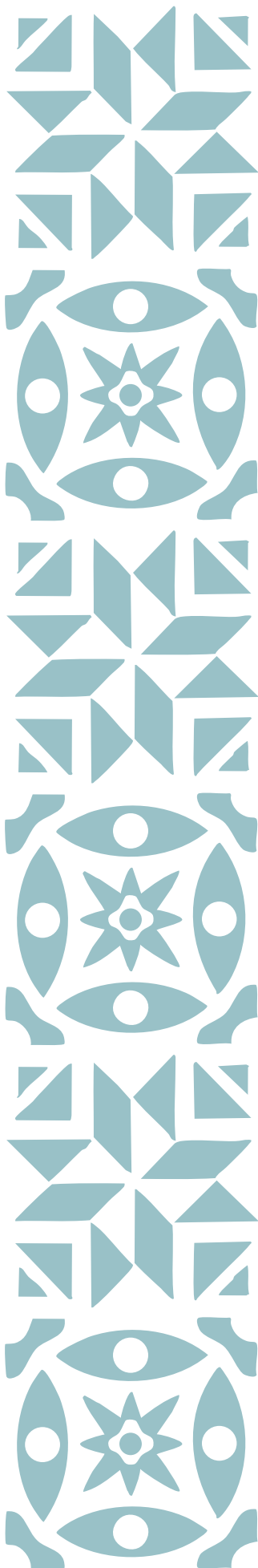
- GRILLED EGGPLANT** **GF** **D** **V** **N** 80
whipped stracciatella, romesco, hazelnut, spring onion
- KINGFISH CEVICHE** **GF** *Arabian Gulf* 80
coconut tiger's milk, green beans, charred sweet potato, chives oil
- TIGER PRAWNS AL AJILLO** **S** *Indian Ocean* 85
chili garlic, potato mousseline, thyme focaccia
- KOKOTXAS** **S** *Atlantic MSC* 115
cod jowl, velouté, green peas, parsley oil
- HUEVOS ROTOS** **GF** **D** *Al-Ain* 85
eggs, cassava chips, chorizo, smoked piquillo labneh

Rice

- SEAFOOD BLACK PAELLA** **GF** **S** 240
prawns, cuttlefish, squid ink, green beans, aioli
- SEAFOOD PAELLA** **GF** **S** 275
squid, head on red prawns, artichoke, alioli

Mains

- BEETROOT QUINOTTO** **GF** **D** **V** **N** 90
salicornia pesto, pumpkin seeds dukkah
- LOCAL MUSHROOM PÂTÉ** **V** **D** *Abu Dhabi* 98
confit leek, nutty vinaigrette, crispy bread
- SEABASS** **S** *Atlantic Aquanaria* 175
bouillabaisse, leeks, fennel, rouille, croutons
- GRILLED COD** **GF** *Atlantic MSC* 150
escalivada, onion soup, pea salad
- OCTOPUS** **GF** **N** *Atlantic single-line* 135
adobo marinade, almond ajoblanco, black olive, sauce vierge
- CORN FED CHICKEN BREAST** **GF** *Spain* 110
chilindron sauce, pickled pearl onion, chicken jus, sunchoke
- BRAISED LAMB SHOULDER** **GF** **D** *Australian* 140
celeriac, barbecue glaze, pickled cucumber
- STEAK BURGER** **D** *Australian Pasture Raised* 138
idiazabal cheese, piquillo emulsion, piparra, fries
- RIBEYE BEEF STEAK** **GF** **D** *Australian Pasture Raised* 265
green peppercorn, grilled vegetables, fries
- BEEF CHEEK** **GF** *Australian* 150
mashed cauliflower, red wine glaze, chives



Tasting Menu

carbon neutral tasting menu of eleven 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
460 food only. 860 food and wine. (80ml serving)

MANZANILLA OLIVES GF VE
lemon, calamansi, citrus zest, edible flowers

DIBBA BAY OYSTERS GF S
Fujairah
spicy togarashi tomato

PATATAS BRAVAS GF V
spicy brava tomato sauce alioli, crunchy garlic oil

TORTILLITA DE CAMARONES S
Mediterranean
baby shrimp fritters, lemon

ANDALUSIAN TOMATO GAZPACHO
Al-Ain
surf and turf toast, cantabrian anchovy, cecina

KINGFISH CEVICHE GF
Arabian Gulf
coconut tiger's milk, green beans, charred sweet potato, chives oil

LOCAL MUSHROOM PÂTE D V N
Abu Dhabi
confit leek, nutty vinaigrette, crispy bread

GRILLED COD GF
escalivada, onion soup, pea salad

BEEF CHEEK GF
Australian
mashed cauliflower, red wine glaze, chives

PAN CON CHOCOLATE & ACEITE D V
B corp
chocolate mousse, stale bread, extra virgin olive oil ganache

CAMEL MILK FLAN GF D V
Sharjah
vanilla, dulce de leche ice cream

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.

JOIN US IN FIGHTING CLIMATE CHANGE

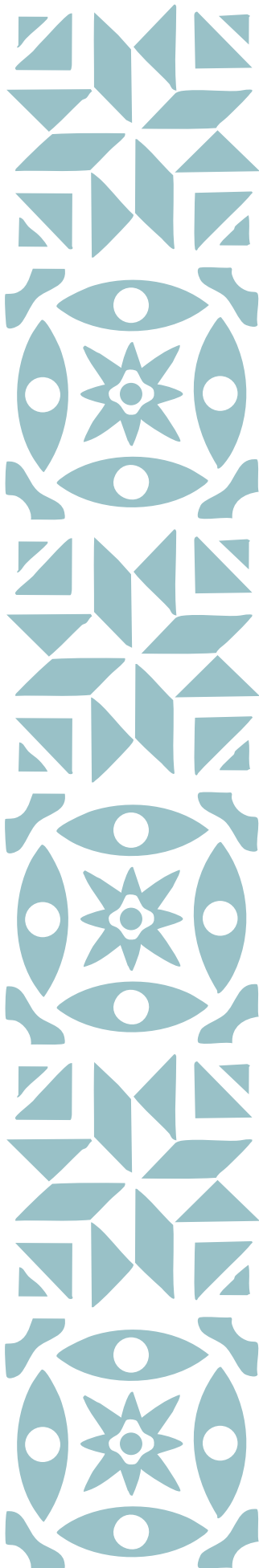
At BOCA, we keep sustainability at the core of our operations. You can join us by cutting down your meal's carbon emissions to tackle climate change together.

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 can join us in making a difference for the planet.

Thank you for your kind consideration.

ecoDine
with CarbonBite





Vegetarian Tasting Menu

carbon neutral vegetarian tasting menu of eleven 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
400 food only. 800 food and wine. (80ml serving)

MANZANILLA OLIVES GF VE
lemon, calamansi, citrus zest, edible flowers

PADRÓN PEPPERS GF VE N
sea salt, romesco

PATATAS BRAVAS GF V
spicy brava tomato sauce, alioli, crunchy garlic oil

CAULIFLOWER HUMMUS VE
semi-crudités, capsicum relish, regañá crispy bread

ANDALUSIAN TOMATO GAZPACHO VE
Al-Ain
tomato, cucumber, olive toast

SNOW PEA SALAD GF V
Abu Dhabi
goat cheese, chicory, mustard dressing, pomegranate, crispy quinoa

LOCAL MUSHROOM PÂTÉ D V N
Abu Dhabi
confit leek, nutty vinaigrette, crispy bread

GRILLED EGGPLANT GF D V N
whipped stracciatella, romesco, hazelnut, spring onion

BEETROOT QUINOTTO GF D V N
salicornia pesto, pumpkin seeds dukkah

PAN CON CHOCOLATE & ACEITE D V
B corp
chocolate mousse, stale bread, extra virgin olive oil ganache

CAMEL MILK FLAN GF D V
Sharjah
vanilla, dulce de leche ice cream

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.

JOIN US IN FIGHTING CLIMATE CHANGE

At BOCA, we keep sustainability at the core of our operations. You can join us by cutting down our 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 can join us in making a difference for the planet.

Thank you for your kind consideration.

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Carbon Footprint Report



elementsix

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 KGC0²

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 KGC0²

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 KGC0²



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 KGC0²

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 KGC0²

District cooling

193,982 KGC0²

Scope 3 60.4%

511,468 KGC0²

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 KGC0²

Waste generated**

35,715 KGC0²

Employee commutes

16,119 KGC0²

Transportation

143,522 KGC0²

*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	22%
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. www.elementsix.cc

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 Ghat 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 MOCCA's fishing calendar here"



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'.



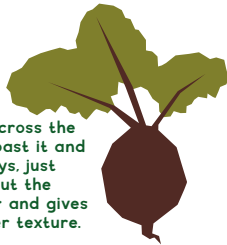
UAE FISHING CALENDAR

A month by month guide to sourcing fish sustainably in the UAE. Head to www.moccae.gov.ae to download it now.



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.



UMM AL QUWAIN

AJMAN

SHARJAH

DUBAI

BOCA

RAS AL-KHAIMAH

KHANSOUR

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.

CAMEL CHEESE

By healthy farm eatery, made from camels growing on natural feed in a private farm in Sharjah.



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.



FUJAIRAH

HATTA

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

HOMOID

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.



AL-AIN

EMIRATES BIO FARM

The UAE's largest organic farm. BOCA aspires to align its sourcing to organic farm's seasonality and harvests



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.



GATE VILLAGE 6, DIFC | BOCA.AE

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