

# BOGA

## COCKTAILS

This menu celebrates vibrant flavors, desert heritage, and a commitment to sustainability. It blends modern mixology with creativity, while honoring tradition through timeless classics. Whether you are visiting for the first time or returning, we invite you on a memorable journey of taste.



# LOCAL TREASURES

FLAVOURS, MEMORIES, AND  
INGREDIENTS. KITCHEN CREATIVITY  
MEETS PERSONAL OBSESSIONS. THIS IS  
WHAT HAS BEEN INSPIRING US LATELY.

## ARAK

UNSWEETENED  
ANISE FLAVORED  
SPIRIT MADE  
FROM FERMENTED  
GRAPES  
PROMINENT IN  
THE 'SHAM'  
REGION



## BLACK LIME (LOOMI)

LIME BLANCHED IN A  
SALTY BRINE,  
SUNDRIED UNTIL IT  
TURNS BLACK. THEY  
ARE BELIEVED TO  
HAVE ORIGINATED IN  
THE ARABIAN GULF



## LABNEH

A REGION'S STAPLE, FROM  
ANCIENT TRADITIONS OF  
PRESERVING DAIRY USING JUST  
YOGURT AND SALT



## DATES

OFFERING DATES IS A  
PROFOUND GESTURE OF  
FRIENDSHIP, RESPECT, AND  
GENUINE HOSPITALITY.

## CAULIFLOWER DIRTY MARTINI

A BOLD BLEND OF OUR KITCHEN AND BAR  
FAVORITES. PICKLED CAULIFLOWER BRINE  
MEETS CLASSIC MARTINI — SAVOURY,  
SHARP, AND UNEXPECTEDLY ADDICTIVE.

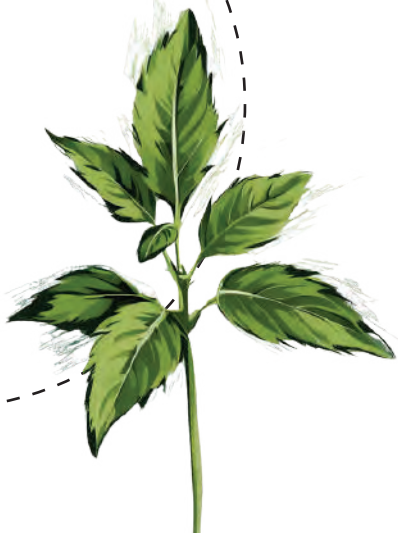
"WHEN A CHEF LETS YOU PEEK INTO  
THE KITCHEN, YOU DON'T JUST LISTEN  
— YOU SHUT UP, PAY ATTENTION, AND  
COUNT YOURSELF LUCKY. IT DOESN'T  
HAPPEN OFTEN" - WISE BARTENDER

IF CLASSICS  
WERE BORN  
IN BOCA

*Rosita  
Old Fashioned  
Cosmopolitan  
Rum Punch*

THREE PILLARS =  
SPIRITS + WINE +  
KITCHEN





This collection captures the spirit of Dubai, from its sweeping desert landscapes to its vibrant urban heart. Explore how the Middle East's enduring flavors, aromatic spices, resilient desert botanicals, and our rich culinary heritage are beautifully reimagined in contemporary cocktails. It's a true celebration of Dubai's dynamic journey and the evolving art of our mixology.



## **oasis sour**

roku - arak brun - lemon - lemon balm

**69**

## **citadel**

tanqueray 10 - black lime - damascus  
rose - lime

**65**

## **date with destiny**

michter's straight bourbon, dates &  
boon coffee - coconut oil - soda

**76**



This collection embarks on a mindful journey of local ingredients, blending the innovative yields from UAE's conventional, organic and vertical farms with the sun-drenched essence of Spanish cuisine.

Our bar and kitchen collaborate, embracing sustainability to transform these elements. Through modern mixology, we craft cocktails that truly reflects our deep commitment to both exquisite flavors and our cherished land.



## **dirty cauliflower 'Mare'tini**

gin mare - cauliflower - rice vinegar

**65**

## **the caravanserai**

los siete misterios doba yej - labneh -  
tomato - lemon - strawberry - rosemary

**85**

## **three pillars**

espalon blanco - strawberry lime sorbet  
- sparkling wine

**75**



Imagine classic cocktails reborn through the lens of BOCA. This collection explores how timeless recipes would taste if conceived right here at BOCA. We infuse these familiar favorites with the distinct spirit of our home, utilizing aromatic spices, resilient desert botanicals and the rich essence of our local culinary heritage, presenting them as a testament to both Dubai's vibrant journey and the distinctive evolution of our mixology.



## **rosita**

mijenta blanco - campari - jasmine -  
desert plant bitters

**80**

## **old fashioned**

whistle pig 10 y.o. - date pits -  
chocolate - ghaf honey

**90**

## **cosmopolitan**

ketel one - hibiscus - orange - lime

**65**

## **rum punch**

for two to share

eminente reserva - pineapple - orange -  
lime - demerara

**125**



Crafted with the same care and creativity, our nonalcoholic selections offer vibrant flavors and mindful refreshment.

## **aperitivo time**

spiced torres sangre de toro - soda

**45**

## **smokey pineapple**

crossip dandy smoke - pineapple  
shrub - lemon

**49**

## **hibiscus club**

ceder's rose - crossip pure hibiscus -  
lemon

**49**

## **tomato tea spritz**

tomato water - assam tea - lemon - soda

**45**

**Honoring both craft and our planet,  
our spirit list resides here.**

Scan to explore our thoughtfully  
selected list.

