

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
المبادرة البيئية للمدن والمناطق الحضرية
The Sustainable City



Neutral Fuels

responsible sourcing

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



community

- staff welfare
- people and planet conservation



GAZIAN FOR GAZA
مبادرة غزة

k9 friends
homes for life



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 Rashid Solar Park

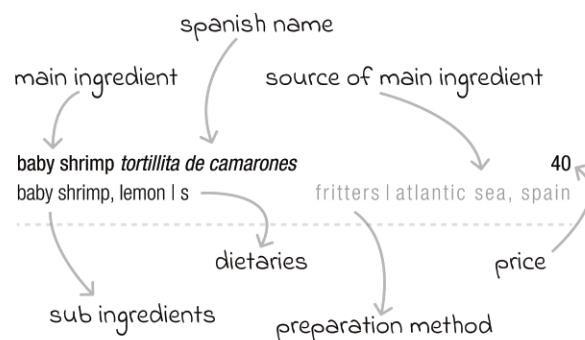


carbon footprint report

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



new menu guide



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 (*)

bread basket	26
sourdough, andalusian regañá, tomato salsa, eggplant alioli l v	baked
manzanilla olives	45
lemon, calamansi, citrus zest, edible flowers l gf, ve	marinated, stuffed l seville, spain
padrón peppers	40
sea salt, romesco l gf, ve, n	fried l galicia, spain
patatas bravas	45
alioli, spicy brava tomato sauce, spring onions l gf, v	fried l lebanon
sweetcorn	65
cauliflower, baby carrot, radish, cherry tomato, baby corn l gf, ve	cold soup l uae
artisanal cheeses *	3/5 pcs 80/125
quince, nuts, crispy bread l d, v, n	matured l eu
local cherry tomato	90
strawberries, coconut, skin tomato powder, dates l gf, ve	salad l al ain, uae
eggplant	78
smoked burrata, kimchi romesco, hazelnut, spring onion l d, v, n	grilled l uae
local mushrooms	95
jerusalem artichoke, crispy onion, chimichurri l gf, ve	pan fried l abu dhabi, uae
eggs <i>tortilla de patatas</i> *	45
potato, confit onion, olive oil mayonnaise l gf, v	omelette l dubai, uae
pumpkin risotto	95
carnaroli rice, local mushrooms, dill, chili oil l d, v	risotto l abu dhabi, uae

fish and seafood

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

baby shrimp <i>tortillita de camarones</i>	3 pcs 55
baby shrimp, lemon l s	fritters atlantic sea, spain
kingfish	80
spicy tomato gazpacho, broad beans, salicornia, cucumber l gf	raw l arabian gulf, uae
cuttlefish	45
tartar sauce, lime	fried l gulf of oman, uae
red prawn	120
seafood socarrat, seaweed alioli, trout roe l gf, s	carpaccio mediterranean, italy
tiger prawns <i>gambas al ajillo</i>	85
chili garlic, potato mousseline, thyme focaccia l s	stir fry l indian ocean, uae

cod jowls <i>kokotxas</i>	115
velouté, green peas, parsley l s	stew l north atlantic, iceland
seabass	175
bouillabaisse, leeks, fennel, rouille, crutons l s	grilled l atlantic ocean, spain
cod	150
spinach, chick pea, pil-pil emulsion l gf, n	confit l north atlantic, iceland
octopus	130
adobo marinade, roasted eggplant, paprika vinaigrette, octopus crackling l gf	grilled l atlantic central, spain
octopus <i>whole</i>	<i>erves 3-4</i> 375
baby potatoes, extra virgin olive oil, paprika l gf	grilled l atlantic central, spain
seafood black rice	<i>min 2 guests</i> 120 per guest
prawns, cuttlefish, bomba, squid ink, alioli, green beans l gf, s	paella l valencia, spain

m e a t

better meat from known and responsible growers and producers

charcuterie board	150/200gm 75/135
12 month aged cecina, salami, chorizo, bresaola, home-made bread, tomato	cured l spain/italy
duck breast	80
almond ajoblanco, dates sorbet, grapes, nasturtium l gf, n	smoked l south west france
beef <i>croquetas</i>	4 pcs 55
cecina, green chili, alioli l d	fried l leon, spain
eggs, pepperoni huevos rotos	82
baby potato, sausage, piquillo pepper l gf	pan fried l dubai, uae
beef burger	80 gm 48
bone marrow, grilled onion, homemade sauce, brie, chicken skin, brioche bun l d	smashed l new zealand
baby chicken	135
spanish chillindron sauce, kale, spelt	roasted l lerida, spain
lamb chops	178
celeriac, chimichurri, cucumber l gf, d	grilled l new zealand
beef cheek	150
roasted cauliflower, shallot, quinoa l gf	braised l new zealand

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
440 food only. 840 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, lemon | s

fritters | atlantic sea, spain

sweetcorn

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

cold soup | uae

kingfish

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

raw | arabian gulf, uae

red prawn

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

carpaccio | mediterranean, italy

cod

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

confit | north atlantic, iceland

local mushrooms

jerusalem artichoke, crispy onion, chimichurri | gf, ve

pan fried | abu dhabi, uae

beef cheek

smoked cauliflower, shallot, quinoa | gf

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, idiazábal 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



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
380 food only. 790 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

local 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

confit & seared | murcia, spain

local mushrooms

jerusalem artichoke, crispy onion, chimichurri | gf, ve

pan fried | abu dhabi, uae

pumpkin risotto

carnaroli rice, local mushrooms, dill, chili oil | d, v

risotto | abu dhabi, 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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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 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 33.8%

193,983 kgCO₂

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 60.4%

511,468 kgCO₂

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 kgCO₂



electricity consumption

0 kgCO₂



purchased goods*

315,987 kgCO₂



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 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.
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 MoCCE fishing calendar here"

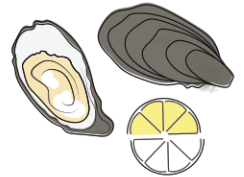


ras al-khaimah



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'.

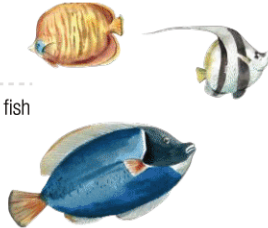


dibba al fujaiah

uae fishing calendar

a month by month guide to sourcing fish sustainably in the uae.

head to www.mocce.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 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.

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

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

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.



homaïd

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 homaïd 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.



@bocadubai