

AFTERWORK TUESDAYS

Tuesdays from 7:00 pm – 10:30 pm
260+ for ladies and 350+ for gents

MANZANILLA OLIVES GF VE

lemon, calamansi, citrus zest, edible flowers

SWEETCORN COLD SOUP GF VE

cauliflower, baby carrot, radish, cherry tomato, baby corn

PADRON PEPPER GF VE N

sea salt, romesco

FRIED CUTTLEFISH Arabian Gulf

kimchi mayonnaise, lime

BEEF CROQUETAS D

cecina, green chili, alioli

ARTISANAL CHEESES & CHARCUTERIE BOARD D V N

quince gel and pan con tomate

CAULIFLOWER HUMMUS VE

semi crudites, capsicum relish, regañá crispy bread

BOCA BEEF BURGER D

grilled onion, brie cheese, burger sauce

PAN CON CHOCOLATE & ACEITE D

b corp chocolate mousse, stale bread, extra virgin olive oil & sea salt

Wine

White | Rosé | Orange | Red

ask the cellar team what wine is available

Cocktails

Vanilla Petal Spritz

mezcal, mancino sakura, grapefruit, vanilla, soda

Gin Apple Aperitivo

gin, mancino secco, apple, soda

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.