

BOCA X FRYING PAN ADVENTURES

IFTAR INSPIRED BY OLD DUBAI



Ramadan Kareem and welcome to an Iftar curated by two teams representing different sides of Dubai. Our daily Ramadan menu features a series of dishes that is as much a joint tribute to the timeless flavors of Old Dubai as to the innovative spirit of New Dubai.

The dishes on this collaborative menu do not replicate what is served on the Frying Pan Adventures tours. They are our interpretation of the flavors and techniques of these great restaurants in Old Dubai. We invite you to read through the cards on your table to learn more about the stories, restaurants and flavours that inspired us.

Sharing Iftar set menu for two | AED 160 per person.

Available from sunset until 9 pm.

Prices inclusive of 5% VAT and subject to 7% authority fees



Purchase and download a copy of 'The Ultimate Guide to The Spice Souk', a mobile-friendly guidebook about spices and herbs, considered as a virtual ticket to the intriguing alleys of Dubai's historic spice souk.

We want all of our staff members to be knowledgeable of all these spices and have access to the guide, so for every 10 guides downloaded by our guests throughout Ramadan, BOCA will purchase and download a copy for its team.

BOCA



BOCA X FRYING PAN ADVENTURES

IFTAR INSPIRED BY OLD DUBAI

HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Allioli' (VE)

DATES, NUTS & OLIVES



GREEN PEA & MINT SOUP

Strained Labneh, Green Asparagus, Chives Oil (D)



CRISPY QUINOA & SNAP PEAS SALAD

Yarra Valley Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

SWEET POTATO HUMMUS

Pearl Millet, Peanuts, Arbequina Olive Oil, Sourdough (N)(VE)

HOME-MADE MIXED PICKLES

Beetroot, Carrots, Peppers (VE)



WAGYU & LABANEH FATAYER

Confit Garlic Allioli (D)

AL-RIBĀṬ CROQUETAS

Moroccan Spiced Chicken, Mushroom Duxelles, Spanish Idiazábal Cheese Cream (D)

FRIED SPICY POTATOES

Cumin & Coriander, Emirati Bravas Sauce (GF)(V)



CRISPY TIGER PRAWNS

Kataifi Dough, Yogurt & Lime Sauce (D)(S)

SLOW COOKED MAGHREBI RABBIT

Pomegranate, Confit Lemon, Sumac (GF)

ZERESHK & BOMBA RICE

Seasonal Vegetables, Iranian Barberries, Mixed Baharat (VE)



PISTACHIO KUNAFSA ROLLS

Iranian Pistachio Ganache, Azahar Flower Ice Cream (D)(N)(V)

SAFFRON AND WHITE CHOCOLATE CRESCENT

Ivoire Valrhona Chocolate, Orange Jam (D)(N)(V)

INFUSED COLD WATER JUG | CHOICE OF FRESH JUICE AND HOT BEVERAGE

(A) Alcohol, (D) Dairy, (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (N) Nuts, (S) Shellfish.

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VEGETARIAN IFTAR INSPIRED BY OLD DUBAI

HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Allioli' (VE)

DATES, NUTS & OLIVES

CARROT SOUP

Ras el Hanout, Coriander (D)(N)

CRISPY QUINOA & SNAP PEAS SALAD

Yarra Valley Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

SWEET POTATO HUMMUS

Pearl Millet, Peanuts, Arbequina Olive Oil, Sourdough (N)(VE)

HOME-MADE MIXED PICKLES

Beetroot, Carrots, Peppers (VE)

PIMIENTOS DEL PADRÓN

Crispy Rosemary, Maldon Salt, Smoked Idiazábal Cheese Dip (D)(GF)(V)

SOCCA DE NICE

Chickpeas & Olive Oil Pancake, Yellow Pepper Chutney (GF)(VE)

FRIED SPICY POTATOES

Cumin & Coriander, Emirati Bravas Sauce (GF)(V)

ORECCHIETTE VERDE

Sauce of Spinach, Purée of Khobez خبيز, Homaid حميض, & Seedaf سيداف, Romanesco, Home-made Salted Ricotta, Parmigiano-Reggiano (D)(V)

BOCA-TOUILLE

Roasted Vegetables, Balsamic Glazed Red Onion, Herbes de Provence (GF)(VE)

ZERESHK & BOMBA RICE

Seasonal Vegetables, Iranian Barberries, Mixed Baharat (VE)

PISTACHIO KUNAFI ROLLS

Iranian Pistachio Ganache, Azahar Flower Ice Cream (D)(N)(V)

SAFFRON AND WHITE CHOCOLATE CRESCENT

Ivoire Valrhona Chocolate, Orange Jam (D)(N)(V)

INFUSED COLD WATER JUG | CHOICE OF FRESH JUICE AND HOT BEVERAGE
(A) Alcohol, (D) Dairy, (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (N) Nuts, (S) Shellfish.