



SUMMER 2023

In this menu, we present our signature Cold and Hot Tapas, Rice Dishes, and a Seasonal section featuring some of our favorite ingredients grown locally, regionally or from responsible producers farther afield.

Vegetables continue to take center stage, and peels, stems, seeds and ugly produce get a second chance with us. We remain obsessed with reducing waste in the restaurant to give you a low-carbon dining experience but never compromising on taste. We want to stop throwing around the word 'sustainability' and start making a real difference.

SUSTAINABILITY AT HEART

BOCA is a home-grown concept, born in the desert, and we have consistently showcased the UAE as being far from 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. We live in abundance; we just have to look a bit closer and work slightly harder.

In addition to sourcing ingredients locally and supporting local farmers and fishermen, BOCA has stepped up efforts to reduce waste with the help of its own Waste Officer. We continuously audits kitchen and bar operations, refuse single use plastic from suppliers and to customers, operate a demand-driven inventory, and prefer working with like-minded partners across the value chain.

Our leadership team is entirely made up of women, with the kitchen helmed by Executive Chef Patricia Roig. BOCA runs on 100% renewable energy and has just published its first carbon emissions report detailing its impact on the environment. You can find BOCA's sustainability pillars, and our journey detailed in the recently published SUSTAINABILITY MANIFESTO under this link: <https://boca.ae/sustainability/>

MENU ART

BOCA & Fann-À-Porter present the work of Azaïdé titled "Couture Divas". This exhibition showcases vibrant and expressive pieces that celebrate independent and strong women in diverse settings. The collection highlights the heritage of various patterns, seamlessly blending vintage and modern codes into authentic traditional wear. Azaïdé is a multi-faceted artist with French, Algerian, and Spanish heritage, raised in Madagascar, and has been calling Dubai her home for the past eight years. Head to boca.ae to learn more.

MICHELIN
2023


SUSTAINABLE
GASTRONOMY



COLD TAPAS

0 ICE PACKED MANZANILLA OLIVES _____ 35

Pitted Spanish Manzanilla Olives Stuffed with Lemon & Calamansi, Orange Zest (GF)(VE)

GREEN HERBS GAZPACHO _____ 60

Textures of Tomato, Pistachio, Crispy Rice (VE)

0 YESTERDAY'S BREAD _____ 55

Stale Sourdough, Tomato Skin Powder, Revived Milk Ricotta, Avocado (D)(V)

★ GARDEN IN THE DESERT _____ 85

5-day Aged Local Beetroot, Native UAE Desert Plants (Khobez خبيز, Homaid حميض, Pickled Khansour خنصور) Local & Regional Top-On Seasonal Vegetables, Purée of Roasted Skin-on Aubergine, Pickled Watermelon Skin, Local Herbs and Edible Flowers, Cherry (GF)(VE)

BURRATA & TOMATO CARNIVAL SALAD _____ 105

Six Local Tomato Varieties, Raspberry Vinaigrette, Arbequina Olive Oil, Pistachio (D)(N)(V)

CRISPY QUINOA & SNAP PEA _____ 75

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

0 TOMATO-INFUSED CHÈVRE & _____ 80 PIMIENTOS DEL PIQUILLO

Black Garlic Balsamic, Cantabrian Anchovy Fillets, Crystalized Pine Nuts (D)(GF)(N)

VEAL TARTARE & OYSTER TARTLETS _____ 85

Cool Season Dibba Bay Oyster, Red Radish (S)

★ KINGFISH CRUDO _____ 85

Leche de Tigre, XO Vinaigrette, Herring Caviar

AL-ÁNDALUS BEEF TARTARE _____ 95

Local Mint, Roasted Almond, Aubergine Chips, Citrus Mayo (D)(N)

ASSORTED MEDITERRANEAN COLD CUTS _____ 125

12-month-aged Cecina de León, Spanish Chorizo, Salame Milano, Smoked Pancetta Tesa

OYSTERS

Dibba Bay Oysters from the pristine waters of Fujairah.

★ WARM SEASON OYSTERS, DIBBA BAY

Mignonette & Lemon (GF)(S) _____ 120 / 200

Clementine Vinaigrette, Pure Harvest _____ 120
Tomato, Calamansi Gel (S)

OYSTER CROQUETTES _____ 65

Cool Season Dibba Bay Oysters, Cucumber Powder, Piccalilli Mayo (D)(S)

HOT TAPAS

PIMIENTOS DEL PADRÓN _____ 55

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

PATATAS BRAVAS

skin on, more taste, less waste

Alioli & Bravas (GF)(V) _____ 50

Truffle Mayo (GF)(V) _____ 70

GRILLED RED TIGER PRAWNS _____ 130

Spanish Beef Chorizo, Crispy Garlic, Mini Brioche (D)(S)

GRILLED GULF CALAMARI _____ 90

Green Pea Purée, Jerez & Citrus Gel, Sautéed Local Green Leaves (A)(D)

FRIED CALAMARI 'A LA ANDALUZA' _____ 85

Rosemary, Confit Alioli, Lemon Wedge

0 HUEVOS ROTOS _____ 70

Spanish Beef Chorizo, Cubed BOCA Chips, Veal Jus, Fried Free-range Eggs (GF)

SOCCA DE NICE _____ 40

Famous Riviera Street Food – Chickpeas & Oliver Oil Pancake, Yellow Pepper-Mango Chutney (GF)(VE)

★ New Recipe 0 BOCA Favorite

Prices are inclusive of 5% VAT and subject to 7% Authority Fee.

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

WORTH THE DOUGH

PAN DE CRISTAL CON CECINA DE LEÓN _____ 45

12-month-aged Cecina de León, 'Pan con Tomate'

SMOKED BURRATA & TRUFFLE PIZZETTA _____ 125

Buffalo Mozzarella, Fresh Truffle (D)(V)

'CALIENTE' PIZZETTA _____ 95

Spanish Beef Chorizo, Plum Tomato Sauce, Chili, Rocket Leaves (D)

0 LOBSTER ROLLS _____ 160

Canadian Lobster, Crispy Quinoa & Seaweed, Coleslaw, Lemon Alioli (D)(S)

0 BOCA MINI WAGYU BEEF BURGERS _____ 95

Wagyu Beef & Manchego Cheese Patty, 12-month-aged Cecina de León, Salsa Verde, Kimchi Mayo (D)(N)

MINI SHORT RIB CIABATTA _____ 75

Braised Beef Short Rib, Horseradish Bechamel, Pickled Fennel (D)

MAINS

Dishes featuring some of our favorite ingredients grown locally, regionally or from responsible producers farther afield.

BLACK GARLIC RISOTTO _____ 90

Fermented In-House Garlic, Green Asparagus, Smoked Idiazábal Cheese (D)(V)

BEETROOT QUINOTO & CRISPY DUCK _____ 125

Creamy White Quinoa, Local Beetroot, Yellow Chili, Revived Milk Ricotta (D)(GF)

SEARED GULF OF OMAN HALIBUT _____ 130

Sardine & Caviar Beurre Blanc, Salt-Cured Local Octopus, Potato Mousseline (D)(GF)

GRILLED OCTOPUS _____ 140

Sunchoke Purée, Truffle Vinaigrette, Caper Sauce, Brown Miso, Crispy Black Rice (D)

0 12-HOUR BRAISED LAMB _____ 100

Creamy Polenta, Crispy Sunchoke (D)(GF)

GNOCCHI WITH BRAISED BEEF SHORT RIB _____ 105

Fried Sage, Parmigiano-Reggiano (D)

ARROCES

Moorish rice dishes ← order these first, they take 30 minutes to prepare.

0 ARROZ NEGRE _____ 220

Cool Season Dibba Bay Oysters, Indian Ocean Octopus, Bergamot Alioli, Spanish Bomba Black Rice (GF)(S)

ARABIAN GULF RICE _____ 220

Local Wild-Caught Threadfin Bream (aka Sultan Ibrahim), Red Tiger Prawn, Garlic Alioli, Spanish Bomba Rice (GF)

ARROZ CON CARNE _____ 300

Australian Black Angus Beef, Garlic Alioli, Rosemary, Spanish Bomba Rice (GF)

FINALE

Dessert and cheese.

★ **YESTERDAY'S BREAD & CHICORY ROOT** _____ 45

Vanilla Ice Cream, Home-made Marmite, Oats
Crumble (D)(N)(V)

0 **TOMATO & STRAWBERRY** _____ 55

Violet Infused Red Fruit Sorbet, Strawberry
Tartare (V)(D)

PISTACHIO KUNAFI ROLLS _____ 55

Turkish Pistachio Ganache, Black Lime & Rose
Sorbet (D)(N)(V)

CHOCOLATE & WHISKEY _____ 55

Valrhona Guanaja Dark Chocolate,
Sterrenmunt Infused Yemeni 'Blossom' Honey,
Chicory Root, Caramel Chocolate Ganache,
Chocolate Soil (A)(D)(N)(V)

CHEESE BOARD _____ 120

Five Artisanal Cheeses, Fig Compote (D)(N)(V)

VEGAN

Only the freshest produce has been used to
make these recipes.

0 **ICE PACKED MANZANILLA OLIVES** _____ 35

Pitted Spanish Manzanilla Olives Stuffed with
Lemon & Calamansi, Orange Zest (GF)(VE)

HEIRLOOM TOMATO BRUSCHETTA _____ 45

Basil, Black Garlic Balsamic Vinegar (VE)

0 **SWEET POTATO HUMMUS** _____ 50

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

GREEN HERBS GAZPACHO _____ 60

Textures of Tomato, Pistachio, Crispy Rice (VE)

CRISPY QUINOA & SNAP PEA SALAD _____ 70

Avocado, Red Radish, Dijon Mustard
Vinaigrette (GF)(VE)

PIMIENTOS DEL PADRÓN _____ 55

Crispy Rosemary, Maldon Salt (GF)(VE)

BOCA POTATO CHIPS _____ 55

Vegan Alioli & Bravas Sauce (GF) (VE)

0 **Socca de Nice** _____ 40

Famous Riviera Street Food – Chickpeas &
Olive Oil Pancake, Yellow Pepper-Mango
Chutney (GF)(VE)

BOCA-TOUILLE _____ 60

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

BOCA VEGAN PAELLA _____ 165

Heirloom Carrots, Black & Red Radish, Black
Garlic Alioli, Bomba Rice (GF)(VE)

BEETROOT & RICE _____ 65

Acquerello Rice, Caramelized Beetroot, Confit
Baby Beetroot (GF)(VE)

★ New Recipe 0 BOCA Favorite

Prices are inclusive of 5% VAT and subject to 7% Authority Fee.

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TASTING MENU

Six sharing dishes from our new menu
Pair them with six unique wines
Available daily from 12:00 pm to 3:00 pm and 6:00 pm to 10:00 pm

AMUSE BOUCHE

HOME-MADE RYE SOURDOUGH

'Pan con Eggplant Alioli' (V)


PAN DE CRISTAL CON CECINA DE LEÓN

12-month-aged Cecina de León, 'Pan con Tomate'

 Nyetimber, Classic Cuvee, Pinot Noir - Meunier - Chardonnay, NV, West Sussex, England 🌱🍷


YESTERDAY'S BREAD

Stale Sourdough, Tomato Skin Powder, Revived Milk Ricotta, Avocado, Aceto Sopraffino (D)(V)

 Bodegas Terras Gauda O Rosal, Albariño, 2020, Rias Baixas, Spain 🌱🍷

KINGFISH CRUDO

Leche de Tigre, XO Vinaigrette, Herring Caviar

 Raventos, Can Sumoi, Xarel - lo, 2021, Costers Del Montmell DO, Spain 🌱🍷


AL-ÁNDALUS BEEF TARTARE

Local Mint, Roasted Almond, Aubergine Chips, Citrus Mayo (D)(N)

 Franck Massard, El Brindis, Samsó - Garnacha, 2018, Monstant DO, Spain 🌱🍷


GRILLED OCTOPUS

Sunchoke Purée, Truffle Vinaigrette, Caper Sauce, Brown Miso, Crispy Black Rice (D)

 Santa Julia, El Buro, Malbec, Mendoza, 2021, Argentina 🌱🍷

CHOCOLATE & WHISKEY

Valrhona Guanaja Dark Chocolate, Sterrenmunt Infused Yemeni 'Blossom' Honey,
Chicory Root, Caramel Chocolate Ganache, Chocolate Soil (A)(D)(N)(V)

 Penfolds, Southern Blend, Tawny Port, Barossa Valley, NV, Australia 🌱🍷

 100ml per glass

BE WTR House Filtered Water

365 pp FOOD ONLY | 595 pp FOOD & WINE



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

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 kgCO₂



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 kgCO₂

Scope 2

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 kgCO₂



District Cooling

193,983 kgCO₂



Scope 3

60.4%

511,468 kgCO₂

Scope 3

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 kgCO₂



Waste Generated**

35,715 kgCO₂



Employee Commutes

16,119 kgCO₂



Transportation

143,522 kgCO₂



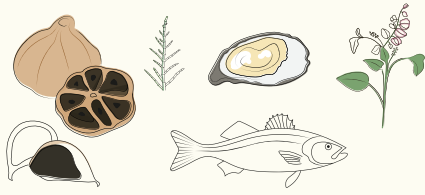
*Purchased Goods

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.



LOCAL INGREDIENTS

An Illustrated Guide

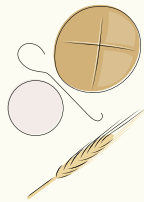


We live in the desert, but the UAE is far from being a barren land. The Hajar mountains of the North are biologically rich habitats, while the Central Region's oases are home to modern hydroponic, organic and traditional farms, and the bounty from the Arabian Gulf and the Indian Ocean is plentiful. We live in abundance; we just have to look a bit closer and work slightly harder.

Local ingredients have always taken precedence in our menus. Here we share some of the highlights.

Rye + Sourdough

Meet sisters, Orea and Massa Mare, born in our bakery four years apart. The two 'bread mothers' evolved together and are still growing wilder and bolder. This season we serve our bread with a charred eggplant alioli.



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.



Khobez | Malva Parviflora

خبيز

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.



Homaid | Rumex Vesicarius

حميض

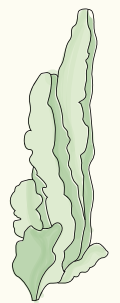
Found in both rocky and sandy terrains across the country, it translates loosely to 'sour-y'. The leaves are triangular to oval and the flowers bloom green with a red tinge. They have a slightly sour and bitter taste. We use Homaid leaves fresh and in a puree form.



Khansour | Caralluma Arabica

خنصور الجبل

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.



Seedaf | Pteropryum

سيدات

A shrub common in the valleys of the UAE. The thorny leaves are slightly salty and are used fresh throughout our menu and in a vinaigrette with Dibba Bay oysters. A good complement to rosemary.

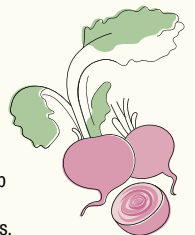
There are many more edible native desert plants to explore. Head to our Desert Garden to see what we managed to source ourselves or visit the Jameel Arts Centre in Jaddaf, Dubai and check out 'Desert is a Forest' by Sunoj D and Namrata Neog.



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.

New hydroponic, vertical, organic and traditional farms are popping up across the UAE and we try to explore as many of them as we can. We are now proud to source our herbs, tomatoes, cucumbers, mushrooms, sweet potatoes, yellow potatoes, and passion fruit locally and regionally.



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.



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.



Black Garlic



Produced in-house through aging regular garlic at 60°C and a constant 90% humidity with no additives, preservatives, or burning. The result is a breakdown of the garlic's sharpness, a caramelized taste, and a sticky date-like texture.

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'.

King Fish كنع



One of the local fish varieties found in abundance in the Gulf. Check out MoCCE Fishing Calendar here



*UAE National Framework Statement for Sustainable Fisheries (2019-2030)



BUSINESS LUNCH

Monday to Thursday 12pm to 3:30pm | 2 Courses AED 115 | 3 Courses AED 140

Add a Glass of Wine to your Business Lunch for AED 38

Ask your Waiter what's on Offer

HOME-MADE RYE SOURDOUGH

‘Pan con Eggplant Allioli’ (V)

STARTER

PURE HARVEST SMART FARM’S TOMATO AND STRAWBERRY GAZPACHO _____ **70**

Crystal Bread, Goat Cheese, Pickles (V)(D)

ORIGINAL RUSSIAN POTATO SALAD _____ **65**

Tuna, Carrots, Pickled Green Chili, Seafood Chicharron (S)

SMOKED DUCK TIRADITO _____ **80**

Barbequed Eggplant, Yogurt Sauce, Glace Sunflower Seeds (D)

MAIN

MUSHROOM & TRUFFLE FIDEUÁ _____ **75**

crusty Spanish short noodles served like paella
Pickled Enoki, Thyme Alioli (V)

CATCH OF THE DAY _____ **90**

Roasted Cauliflower Purée, Snap Pea, Fennel Salad, Suquet (S)(GF)

ROASTED CHICKEN BREAST _____ **70**

Smashed Rate Potato, Mojo Picon, Padron Peppers (GF)

DESSERT

SAFFRON AND TONKA CREMA CATALANA _____ **55**

Vanilla Ice Cream, Berries Compote (D)(V)(GF)

PISTACHIO KUNAFI ROLLS _____ **55**

Turkish Pistachio Ganache, Black Lime & Rose Sorbet (V)(D)(N)

Prices are inclusive of 5% VAT and subject to 7% Authority Fee.

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

LONG LUNCH FRIDAY

Fridays 12pm to 5pm | 2 Courses AED 110 | 3 Courses AED 135

Add a Glass of Wine to your Long Lunch Friday for AED 40

Ask your Waiter what's on Offer

HOME-MADE RYE SOURDOUGH

‘Pan con Eggplant Allioli’ (V)

STARTER

ROASTED PUMPKIN AND FETA SALAD _____ 40

Roasted Local Pumpkin, Yarra Valley Persian Feta Cheese, Caramelized Nuts, Honey (D)(N)(V)

BEEF HAM CROQUETTES _____ 65

Parmigiano-Reggiano, Paprika Mayo (D)

BOCA CHICKEN SALAD _____ 60

Poached Egg, Caesar Dressing, Parmigiano-Reggiano, Croutons (D)

MAIN

BUTTERNUT RISOTTO _____ 65

Caramelized Butternut, Home-made Ricotta, Sage Crumble, Hazelnut (D)(N)(V)(GF)

PAN-FRIED CHICKEN BREAST _____ 75

Potato Mousseline, Green Salad (D)(GF)

ARGENTINIAN ANGUS STRIPLOIN _____ 110

Grilled Broccolini, Carrot & Orange Purée, Tarragon & Roasted Onion Butter,
Pepper Sauce (D)(GF)

DESSERT

RICE PUDDING _____ 55

Citrus Sabayon, Kumquat, Pecan Nuts (D)(N)

PISTACHIO KUNAFI ROLLS _____ 55

Turkish Pistachio Ganache, Black Lime & Rose Sorbet (D)(N)(V)

Prices are inclusive of 5% VAT and subject to 7% Authority Fee.

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