



SUSTAINABILITY AT HEART

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 to reduce waste through continuous auditing of our kitchen and bar operations, refusing single use plastic from suppliers and to customers, building a more demand driven inventory, and preferring like-minded partners to work with across the value – chain.

NEW MENU: WINTER 2020

Dubai winters are delicate, but we cannot fight the urge to add more heartiness to our dishes this season. Try our new take on the local staple; our 'White Bean Hummus' made with Tuscan beans, the 'Local Stuffed Squid', and the 'Smoked Duck Salad'. Our zero – waste techniques are coming of age in our paellas (a vegan paella with almost no wastage and an octopus head in our seafood black rice?) We are also placing the humble beetroot as the star in our 'Dry Aged MeatRoot' and in our Five – Texture Beetroot Risotto. Bon appetite!



THE ART

BOCA & Fann – À – Porter present the work of Majd Kurdieh commissioned exclusively for BOCA. This collaboration features the 'Fasaeen'; Kurdieh's whimsical characters who speak of hope, love and life and are on a quest to steal sadness wherever it exists. #stealingsadness

*Who said that a bird only perches on a branch?
Sometimes it rests on a laundry wire and pecks on our window.
It may even rest on the heads of kind dreamers.
Art is a bird that flies freely in the skies of its beauty. Most of us find it strange to see it on the menu.
I don't though.
The soul gets hungry too.*

Majd Kurdieh, 2018

مَنْ قَالَ أَنَّ الْعَصْفُورَ لَا يَقِفُ إِلَّا عَلَى غَصَنِ؟
أحياناً يستريحُ على حبلٍ غسيلٍ أو ينقرُ زجاجَ نافذتنا وأحياناً يقفُ على رؤوسنا إنْ كُنَّا طيبين وحالمين.
والفنُّ عصفورٌ يطيرُ حُرّاً في سماءِ جماله ويفاجئنا أحياناً حين يحطُّ على قائمةِ الطعام.
أنا لم أتفاجأ
فالروح أيضاً تجوعُ.
مجد كردية، ٢٠١٨



PRIMEROS
ENTRÉES
ANTIPASTI

starters and salads straight from BOCA's gastro – bar

0 ICE PACKED MANZANILLA OLIVES 35
Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(V)(VE)

★ DRY AGED ‘MEATROOT’ 60
Aged Beetroot, Infused Watermelon, Cherry, Kombucha Glaze (GF)(N)(V)(VE)

0 CRISPY QUINOA & SNAP PEAS 63
Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (GF)(V)

TRUFFLE BURRATA 105
Heirloom Tomato, Taggiasca Olives, Sumaq, Aged Balsamic (D)(V)

★ WHITE BEAN HUMMUS 45
Tuscan White Beans, Miso, Black Garlic, Arbequina Olive Oil, Sourdough (V)(VE)

DIBBA BAY OYSTERS 120/195
Lemon & Home – made Vinaigrette (GF)(S)

FINALE

desserts & more...

★ CREMA DEL GOLFO 46
Camel Milk Ice – cream, Omani Halwa Glaze, Saffron (D)(V)

★ CARAMEL APPLE CHEESECAKE 53
Valrhona White Chocolate, Cinnamon, Chocolate Soil (D)(GF)(V)

0 APPLE TATIN 53
Market Fresh Pink Apples, Vanilla Ice – cream (D)(V)

★ CHOCOLATE & BLOOD ORANGE 53
Valrhona Guanaja Chocolate, Cocoa Nib, Blood Orange Sorbet (D)(N)(V)

0 CHEESE BOARD 70
3 Assorted European Cheeses. Cheese selection changes weekly (D)(N)(V)
Ask your waiter for more details

★ 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

★ New Recipe 0 BOCA Favorite

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

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MAINS

dishes crafted using local & seasonal ingredients sourced daily
subject to market availability & valid while stocks last

0 GRILLED OCTOPUS 123

Truffle Mashed Potato, Squid Ink, Caper Sauce, Sourdough Crust, Black Truffle (D)

SPATCHCOCK BABY CHICKEN 125

Ras el Hanout, Spiced Honey Glaze, Hazelnut (N)

0 12 – HOUR BRAISED LAMB 90

Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF)

0 GNOCCHI WITH BRAISED BEEF SHORT RIB 98

Fried Sage, Parmigiano – Reggiano (D)

★ GRAIN–FED ANGUS STRIPLOIN 169

Crispy Sprouts, Truffle Vinaigrette, Bearnaise Sauce (D)(GF)

★ New Recipe 0 BOCA Favorite

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PRIMEROS ENTRÉES ANTIPASTI

starters and salads straight from BOCA's gastro – bar

BEEF TARTARE & OYSTER 65

Dibba Bay Oyster, Kohlrabi, Miso Gel, Avocado (S)

★ SEARED EMIRATI SEABREAM 70

Kimchi, Eggplant Aioli, Crispy Black Rice, Local Herbs & Flowers (GF)

★ BLACK RICE STUFFED LOCAL SQUID 75

Piquillo Tuile, Mixed Sautéed Spinach, Cauliflower Purée, Roasted Squid Consommé (D)

★ SCALLOP & AVOCADO 70

Hokkaido Scallop, Coriander Gel, Crispy Corn, Ají Amarillo (GF)(S)

★ SMOKED MAGRET DE CANARD 70

French Duck Breast, Charred Silver Onion, Heritage Carrot, Crispy Mustard Seeds, Local Watercress (GF)

ASSORTED ITALIAN & SPANISH COLD CUTS 125

12 – month – old aged Cecina de León, Home-made Duck Prosciutto, Beef Chorizo, Salame Milano, Grilled Sourdough, Home-made Pickles

★ New Recipe 0 BOCA Favorite

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PIZZETTAS & PAELLA

moorish paellas ← order this first, it takes 30 min to prepare

PIZZETTA MARGHERITA 75

Buffalo Mozzarella, Heirloom Tomato, Datterino Tomato Sauce, Basil (D)(V)

SMOKED BURRATA & TRUFFLE PIZZETTA 110

Smoked Burrata, Fresh Truffle (D)(V)

★ REBLOCHON PIZZETTA 95

12 – month – old aged Cecina de León, Onion Puree, Reblochon Cheese, Buffalo Mozzarella (D)

0 PIZZETTA ‘CALIENTE’ 90

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

0 BOCA VEGAN PAELLA 155

Mixed Local Vegetables, Local Herbs, Black Garlic Aioli, Bombita Rice (GF)(N)(V)(VE)

★ BLACK SEAFOOD PAELLA 260

Octopus, Mussels, Crispy Calamari, Aioli, Bombita Rice (S)

★ PAELLA VALENCIANA 210

Confit Organic Free – range Chicken, Rabbit, Grilled Artichoke, Confit Aioli, Bombita Rice (GF)

★ New Recipe 0 BOCA Favorite

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MAINS

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★ HERITAGE BEETROOT RISOTTO 85

Five – Textures of Local Beetroot, Home-made Salted Ricotta, Carnaroli Rice (D)(V)

★ HOMEMADE RICOTTA TORTELLINI 85

Rocket Pesto, Sunchoke Sauce, Pecorino Romano, Crystalized Pine Nuts (D)(N)(V)

0 SEABREAM LINGUINI PASTA 95

Local Seabream Filet, Black Garlic & Squid Ink Sauce, Crispy Quinoa (D)

★ MUSSELS ‘my grandpa’s recipe’ 75

New Zealand Mussels, Beurre Blanc, Local Herbs, Grilled Garlic Sourdough (A)(D)(S)

LOBSTER ROLLS 148

Canadian Lobster, Coleslaw, Fritto Misto, Lemon Aioli (D)(S)

★ New Recipe 0 BOCA Favorite

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BOCA

VEGAN BRUNCH

We have picked some of our best vegan dishes from current and previous menus and now offer them to you in a new a la carte brunch package paired with rotating vegan wines from our list.

Package includes vegan wines and non – alcoholic drinks.

THE SOMMELIER CLUB

Pick up your glass and visit our sommelier's dedicated wine station sampling up to 10 different varieties from old and new worlds. Let our sommelier guide you through the tasting and take notes using your own wine – list & tasting wheel guide all while enjoying BOCA's new a la carte brunch spread of new menu items and BOCA classics.

Package includes wines and non-alcoholic drinks
Upgrade to our boutique Duval Leroy Rosé Champagne
and house beverage package for AED 100

PACKAGES

NON – ALCOHOLIC – AED 250

VEGAN BRUNCH – AED 335

HOUSE DRINKS – AED 385

THE SOMMELIER CLUB – AED 385

DUVAL LEROY ROSÉ CHAMPAGNE – AED 485

HAPPY HOUR AT BOCA

Stick around for BOCA's Happy Hour.
It runs daily from 4:30pm to 7:30pm.
House drinks AED 34

   **BOCADubai**

Member of
**Truth,
Love &
Clean
Cutlery**





REGULAR

TAPAS

ICE PACKED MANZANILLA OLIVES

Lemon, Calamansi, Orange Zest, Fresh Herbs (GF)(V)(VE)

PIMIENTOS DEL PIQUILLO & ALICI

Spanish Piquillo Peppers, Chavroux Cheese, Anchovies,
Crystalized Pine – Nuts (D)(GF)(N)

YELLOW FIN TUNA CEVICHE

Locally Sourced Tuna, Red Onion, Leche de Tigre, Ají Amarillo, Yuzu (GF)

BLACK ANGUS BEEF SKEWER

Sancho Verde, Tomato Concasse, Beef & Soy Glaze

FRIED PADRÓN SWEET CHILLI PEPPERS

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

FRIED CALAMARI ‘A LA ANDALUZA’

Rosemary, Confit Aioli, Lemon Wedge

MAINS & SIDES

BOCA POTATO CHIPS

Aioli & Bravas Sauce (GF)(V)

HERITAGE BEETROOT RISOTTO

Five – Textures of Local Beetroot, Home – made Salted Ricotta,
Carnaroli Rice (D)(V)

PIZZETTA “CALIENTE”

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

GRILLED TIGER PRAWNS

Local Prawns, Beef Chorizo, Crispy Garlic (GF)(S)

12 – HOUR BRAISED LAMB SHANK

Creamy Polenta, Crispy Sunchoke, Rosemary (D)(GF)

DESSERT

DESSERT PLATTER

Chocolate, Fresh & Marinated Fruits, Seasonal Cheesecake,
Boules De Berlin (D)(N)(V)

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

TAPAS

ICE PACKED MANZANILLA OLIVES

Lemon, Calamansi, Fresh Herbs (GF)(V)(VE)

WHITE BEAN HUMMUS

Tuscan White Beans, Miso, Black Garlic, Arbequina Olive Oil,
Sourdough (V)(VE)

FRIED PADRÓN SWEET CHILLI PEPPERS

Crispy Rosemary, Maldon Salt (GF)(V)(VE)

CRISPY QUINOA & SNAP PEAS

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

TORTA DI CECI

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

MAINS & SIDES

BOCA VEGAN PAELLA

Mixed Local Vegetables, Local Herbs, Black Garlic Aioli,
Bombita Rice (GF)(N)(V)(VE)

BOCA POTATO CHIPS

Cashew Aioli & Bravas Sauce (GF)(V)(VE)

BOCA – TOUILLE

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

DESSERT

DESSERT PLATTER

Variety of Fresh Fruits & Freshly Churned Sorbets (N)(V)(VE)

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BOCA

BOCA & Fann-À-Porter are proud to present the work of Syrian-born artist Majd Kurdieh, commissioned exclusively for this season's menu. This collaboration features the Fasaeen, Kurdieh's whimsical cartoon-like characters who speak of hope, love and life, and are on a quest to steal sadness wherever it exists. #stealingsadness

   BOCADubai

Who said that a bird only perches on a branch?

Sometimes it rests on a laundry wire and pecks on our window.

It may even rest on the heads of kind dreamers.

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The soul gets hungry too.

- Majd Kurdieh, 2018

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فالروح أيضاً تجوعُ.
مجد كردية، ٢٠١٨



SOFT DRINKS

JUICES

FRESHLY SQUEEZED _____ 34

Cucumber, Grapefruit, Orange, Pineapple

ALAIN MILLIAT _____ 34

Apple, Tomato

SODAS

7UP, 7UP Diet, Pepsi, Pepsi Diet _____ 16

Goldberg Ginger Ale, Goldberg Tonic _____ 17

Goldberg Soda Water _____ 17

Effect Energy Drink _____ 27

WATER

Acqua Panna 50cl _____ 19

Acqua Panna 100cl _____ 34

Aquafina 150cl _____ 16

San Pellegrino 50cl _____ 19

San Pellegrino 100cl _____ 34

MOCKTAILS

ALHAMBRA GARDEN _____ 39

Apple, Cucumber, Elderflower, Mint

MISS LOREN _____ 39

Intense Ginger Ale, Raspberries, Yuzu

PESCA _____ 39

Hibiscus, Peach, Vanilla

PIÑA MASH _____ 39

Chili, Coriander, Lime, Pineapple

VIRGIN SANGRIA _____ 39

Fresh Juices, Fruit, Non-Alcoholic Wine

HOT BEVERAGES

we proudly brew BOON coffee. Single-origin 100% Arabica from Ethiopia roasted locally.

COFFEE

Americano (organic) _____ 29

Cappuccino (organic) _____ 29

Double Espresso (organic) _____ 29

Espresso (organic) _____ 24

Latte (organic) _____ 29

Cold Drip (organic) _____ 24

TEA

JING _____ 29

Earl Grey, English Breakfast, Chamomile, Jade Sword, Jasmine Needle, Hibiscus, Peppermint



HAPPY HOUR

House beverages AED 34 | Daily from 4:30PM – 7:30PM

LADIES' AFTERWORK TUESDAYS

2 complimentary selected beverages with the purchase of any food item | 7:30PM – 11:30PM

RAISE YOUR LOW-ABV GLASS

Cutting down a notch? If you are looking to ease up this season, queue up one of our new low alcohol drinks marked with a ☺, perfect for everything from brunch to after-work to after-dinner drinks.

DRINK RESPONSIBLY

Please drink responsibly and don't drink and drive. Use the <https://designated-driver.ae/service> if you have had a few.

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BEER & CIDER

DRAUGHT

Estrella Damm, Lager, Spain *(sustainable)*

Half Pint _____ 38

Pint _____ 66

BOTTLE

Beck's Pils, Lager, Germany 27.5cl *(sustainable)* __ 43

Corona Light, Lager, Mexico 35.5cl *(sustainable)* __ 56

Daura Lager, Spain 33cl *(gluten free & sustainable)* __ 58

Heineken, Lager, Netherlands 33cl *(sustainable)* __ 49

Thatchers Haze Cloudy, Cider, UK 50cl _____ 83

SPIRITS

BRANDY & COGNAC

Torres 10 Years Gran Reserva Imperial Brandy	21
Hennessy eXtra Old Cognac	263
Hennessy Very Special Cognac	56

DIGESTIVES & LIQUEURS

Absinthe Hapsburg 89.9%	91
Amaretto Lazzaroni 1851	43
Amarula	43
Jägermeister	43
Sambuca Isolabella	28

¡UNO MAS POR FAVOR!

 **MATATA MEMOIRS** _____ **90**
Haku Vodka, Sherry, Home-made Pineapple Purée,
Home-made Lemon Juice ☺

 **MAKE IT HAPPEN** _____ **80**
Maker's Mark Straight Hand-made Bourbon,
Spumante Brut, Apple Juice, Elderflower Cordial,
Amarena Cherry ☺

 **CUBA LIBRE ROYALE** _____ **75**
Matusalem 15 Years Gran Reserva, Spumante Brut,
Home-made Cola Syrup, Lime Wheel

 **TRADER TIKI** _____ **60**
Banana Infused Black Rum, Sherry, Orgeat Syrup,
Organic Passion Fruit, Home-made Grapefruit &
Lime Juice, Orange Bitter

 **MY COUSIN PACO** _____ **86**
Ysabel Regina Brandy, Triple Sec, Home-made
Lemon & Mango Juice, Home-made White
Chocolate Syrup

 **THE LONE RANGER** _____ **61**
Jim Beam Black Extra-Aged Bourbon,
Home-made Berries Jam, Home-made Lime Juice,
Organic Chili ☺

SPIRITS

GIN
Bombay Sapphire London Dry *(sustainable)* _____ 43
Gin Mare _____ 55
Gordon's Premium Pink Distilled *(sustainable)* _____ 43
Monkey 47 Barrel Cut *(sustainable)* _____ 120

RUM
Captain Morgan Black Label *(sustainable)* _____ 43
Captain Morgan Caribbean White *(sustainable)* _____ 43
Matusalem 15 Years Gran Reserva _____ 63
Matusalem 23 Years Gran Reserva Solera _____ 105
Matusalem Clásico _____ 43
Matusalem Platino _____ 43
Sailor Jerry Spiced *(sustainable)* _____ 44

TEQUILA
Camino Real Silver _____ 44
Jose Cuervo Especial Silver _____ 43
Patrón Añejo *(sustainable)* _____ 90
Patrón Silver *(sustainable)* _____ 75
Patrón XO Cafe *(sustainable)* _____ 45

MEZCAL
Del Maguey Vida *(sustainable)* _____ 55

VODKA
Belvedere *(sustainable)* _____ 82
Cîroc *(sustainable)* _____ 81
Haku *(sustainable)* _____ 79
Stolichnaya Premium _____ 45

☺ Low-Abv

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LA ESQUINA DEL SERBIO

■ **FLASHBACK** _____ 85
Silver Tequila, Limoncello, Home-made Green Apple Juice, Home-made Lemon Juice, Agave Syrup, Soda Water, Mint Sprigs, Apple Peel

■ **PATRICK BATEMAN** _____ 50
Black Pepper Infused Bourbon, Home-made Orange Juice, Gingerbread Syrup, Fresh Ginger, Orange Peel

■ **PERFECT STRANGER** _____ 55
White Rum, Amaretto, Home-made Pineapple Juice, Home-made Lemon Juice, Home-made Almond Syrup, Free-range Egg White, Fresh-grated Nutmeg, Lime Peel

DON NEGRONI

■ **DI CAFFÈ** _____ 70
Gin Mare, Aperol, Coffee Infused Red Vermouth, Smoked Orange Zest

■ **DI FRAGOLA** _____ 70
Gin Mare, Campari, Strawberry Infused Red Vermouth, Organic Strawberry

■ **DI VANIGLIA** _____ 70
Gin Mare, Campari, Vanilla Infused Red Vermouth, Organ Zest

JUST AN OLD FASHIONED

■ **THE EVAN** _____ 58
Evan Williams Black Label Bourbon, Brown Sugar, Angostura & Orange Bitters, Orange Zest

■ **THE JIM** _____ 54
Jim Beam Straight Bourbon, Brown Sugar, Chocolate Bitter, Orange Zest

■ **THE KNOB** _____ 78
Knob Creek, Brown Sugar, Amarena Syrup, Orange Bitters, Amarena Cherry, Orange Peel

■ **THE MAKER'S** _____ 82
Maker's Mark Straight Hand-made Bourbon, Brown Sugar, Amarena Syrup, Chocolate & Orange Bitters, Amarena Cherry, Orange Zest, Dry Orange

■ **THE MARK** _____ 90
Maker's Mark 46 Straight Barrel Finished Bourbon, Brown Sugar, Amarena Syrup, Chocolate & Orange Bitters, Amarena Cherry, Orange Zest, Dry Orange

■ **THE WOOD** _____ 86
Woodford Reserve Bourbon, Brown Sugar, Angostura & Chocolate Bitters, Lemon & Orange Zest

SPIRITS

HIGHLAND SINGLE MALT WHISKY

Glenmorangie 10 Years The Original	83
Glenmorangie 18 Years	187
Glenmorangie 25 Years	354
Glenmorangie Signet	333
Old Pulteney 1989 Vintage	250
The Ardmore Legacy (sustainable)	70

ISLAY SINGLE MALT WHISKY

Laphroaig Select (sustainable)	71
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IRISH WHISKY

Jameson Triple Distilled (sustainable)	60
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JAPANESE WHISKY

Suntory Hibiki (sustainable)	144
Suntory The Chita (sustainable)	122
Suntory Toki (sustainable)	81

LOWLAND SINGLE MALT WHISKY

Auchentoshan American Oak (sustainable)	85
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SCOTCH WHISKY

Dewar's White Label Blended (sustainable)	43
Teacher's Highland Blended (sustainable)	44
William Lawson's Blended (sustainable)	43

SPEYSIDE SINGLE MALT WHISKY

Glenfiddich 12 Years (sustainable)	81
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ORIGINAL

 OUR SPRITZ	75
Aperol, Spumante Brut, Soda Water	

 TINTO DE VERANO	36
Red Wine, Soda Water, Home-made Lemon Juice, Lime Soda, Lemon Wedge ☺	

 REBOQUITO	36
Sherry, Spumante Brut, Home-made Lime Juice, Simple Syrup, Organic Basil Leaves	

 ESPRESSO NEGRONI	70
Gin Mare, Vermouth Rosso, Campari, Organic Cold Drip Coffee, Orange Wheel	

 BOCA MARE TRIPLE ORANGE	65
Gin Mare, Tonic Water, Orange Bitter ☺	

 BOCARINHA	56
Capucana Cachaça, Muddled Omani Lime (Passionfruit, Strawberries, Peach or what is in season. Ask your waiter)	

 PASIÓN VERDE – Zero Waste Cocktail	44
Silver Tequila, Local Cucumber, Local Passion Fruit, Sumac Rim, Candied Cucumber, Passionfruit Shell Coaster ☺	

 EL PISCO SOUR	39
Pisco, Simple Syrup, Home-made Lime Juice, Free-range Egg White, Angostura Bitter ☺	

JUGS

5 glasses

 **KJB** _____ **220**
Jim Beam Straight Bourbon, White Wine, Home-made
Pineapple Jam, Home-made Passion Fruit Juice,
Home-made Orange Juice ☺

 **SANGRIA** _____ **210**
Red Wine, Brandy, Triple Sec, Home-made Orange
Juice, Apple Juice, Soda Water

 **SAMBA TROPICAL** _____ **224**
Capucana Cachaça, Brandy, Triple Sec,
Home-made Tropical Fruit Juices & Purées,
Soda Water

SPIRITS

APERITIVE

Campari (*sustainable*) _____ 45

AMERICAN WHISKEY

BOCA Private Cask _____ 55

Evan Williams Black Label Bourbon _____ 43

Jim Beam Black Extra-Aged Bourbon (*sustainable*) _ 56

Jim Beam Straight Bourbon (*sustainable*) _____ 44

Knob Creek (*sustainable*) _____ 68

Maker's Mark 46 Straight Barrel Finished Bourbon _ 75

Maker's Mark Straight Hand-made Bourbon _____ 67

Woodford Reserve Bourbon (*sustainable*) _____ 71

DELUXE WHISKY

Johnnie Walker 12 Years Black Label (*sustainable*) 68

☺ Low-Abv

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WINES BY THE GLASS

The diversity of fortified wines is exceptional. Experience caramel & toffee notes in a Madeira and extreme dryness from the herbaceous Fino Sherry

DESSERT, LIMONCELLO & SHERRY Glass/Bottle

Palomino Fino, Vintage 1991 Palo Cortado _ 285/3,665
Jerez, Spain (*sustainable*)

Palomino Fino, Tio Pepe Cuatro Palmas __ 185/1,295
Jerez, Spain (*sustainable*)

Palomino Fino, Amontillado VORS _____ 95/645
Jerez, Spain (*sustainable*)

Palomino Fino, La Cala by Albert Adrià _____ 40/520
Jerez, Spain (*sustainable*)

Palomino Fino, González Byass Tio Pepe ____ 30/350
Jerez, Spain (*sustainable & vegan*)

Palomino Fino, Alfonso Oloroso _____ 25/315
Jerez, Spain (*sustainable*)

Palomino Fino, Tio Pepe en Rama _____ 25/285
Jerez, Spain (*sustainable & vegan*)

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WINES BY THE GLASS

More than 50 wines by the glass organized by grape. Go straight to your favorite or give a new variety or a blend a try...

SPARKLING 125ml/Bottle

Nicolas Feuillatte Réserve Brut _____ 100/600
Champagne, France (*sustainable*)

Duval Leroy Rosé Prestige 'Premier Cru' ____ 85/510
Champagne, France (*organic & sustainable*)

Gancia Atto Primo Spumante Brut _____ 50/300
Piedmont, Italy

ROSÉ 150ml/Bottle

Syrah, Rocca di Montemassi Syrosa _____ 80/400
Tuscany, Italy (*sustainable*)

Pinot Grigio – Pinot Noir, Pink A.F. _____ 65/325
Lombardia, Italy (*organic & sustainable*)

Grenache, Le Fou The Madman _____ 60/300
Pays d'Oc, France

Grenache, Pink Elephant _____ 50/250
Valdepeñas, Spain

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WINES BY THE GLASS

More than 50 wines by the glass organized by grape.
Go straight to your favorite or give a new variety or a blend
a try...

WHITE

150ml/Bottle

Albariño, Pazo das Bruxas _____ 95/475
Rías Baixas, Spain

Sauvignon Blanc, Cordillera de los Andes ____ 80/400
Reserva Especial, Osorno Valley, Chile
(*biodynamic, organic & vegan*)

Torrontés, Zuccardi Serie A _____ 80/400
Salta, Argentina (*sustainable*)

Vermentino, Rocca di Montemassi Calasole ____ 80/400
Tuscany, Italy (*sustainable*)

Pinot Grigio, Arcadian _____ 55/275
South Australia, Australia

Chardonnay, Cordillera de los Andes _____ 43/215
Reserva Especial, Limarí Valley, Chile
(*biodynamic, organic & vegan*)

WINES BY THE GLASS

DESSERT, LIMONCELLO & SHERRY Glass/Bottle

Carignan – Grenache, Secret del Priorat _ 195/1,340
Priorat, Spain (*sustainable & vegan*)

Pedro Ximénez, Noe Extra Old VORS _____ 120/815
Jerez, Spain (*sustainable*)

Pedro Ximénez, González Byass Nectar _____ 30/340
Jerez, Spain (*sustainable & vegan*)

Limoncello, Argiolas Benalunga _____ 30/310
Sardinia, Italy (*natural & sustainable*)

WINES BY THE GLASS

Coravin is a state-of-the-art wine extraction system that allows us to pour world class wines, not normally offered by the glass, without removing the cork.

RED BY THE CORAVIN

Terrazas de los Andes Las Compuertas ____ 170/840
Luján de Cuyo, Argentina

Pomerol Blend, Château la Fleur des Rouzes _ 145/725
Pomerol, France

Tempranillo, Arzuaga Laderas del Norte ____ 115/570
Ribera del Duero, Spain (*organic*)

Tempranillo, Arzuaga _____ 105/515
Pago Florentino, Spain

WINES BY THE GLASS

More than 50 wines by the glass organized by grape.
Go straight to your favorite or give a new variety or a blend a try...

RED

150ml/Bottle

Bonarda, Zuccardi Serie A _____ 80/400
Santa Rosa, Argentina (*sustainable*)

Grenache, Pablo _____ 80/400
Catalayud, Spain (*sustainable*)

Malbec, Zuccardi Serie A _____ 80/400
Uco Valley, Argentina (*sustainable*)

Tempranillo – Mazuelo, Bodegas Navajas ____ 75/375
Rioja Alta, Spain

Merlot, Sea Change _____ 70/350
Languedoc, France (*sustainable*)

WINES BY THE GLASS

More than 50 wines by the glass organized by grape.
Go straight to your favorite or give a new variety or a blend
a try...

RED

150ml/Bottle

Pinot Noir, Casillero del Diablo Reserva _____ 60/300
Central Valley, Chile (*sustainable*)

Barbera, Araldica _____ 45/225
Piedmont, Italy (*organic & sustainable*)

Cabernet Sauvignon, Concha y Toro Frontera _ 45/225
Central Valley, Chile (*sustainable*)

Merlot, Concha y Toro Frontera _____ 45/225
Central Valley, Chile (*sustainable*)

Gamay, M. Chapoutier Maison Ternel Nouveau _ 43/215
Beaujolais, France (*biodynamic & organic*)

Southern Blend, Père & Fils Entrecôte _____ 43/215
Pays – d’Oc, France

Merlot, Luis Felipe Edwards _____ 43/215
Central Valley, Chile (*sustainable*)

Syrah, Jamsheed Harem _____ 43/215
Yarra Valley, Australia

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

WINES BY THE GLASS

Coravin is a state-of-the-art wine extraction system that
allows us to pour world class wines, not normally offered
by the glass, without removing the cork.

RED BY THE CORAVIN

150ml/Bottle

Cabernet Sauvignon, Mas La Plana _____ 195/960
Penedès, Spain (*vegan*)

Tuscany Blend, Caiarossa _____ 190/930
Tuscany, Italy (*biodynamic & organic*)

Cabernet Sauvignon – Carménère, Neyen ____ 185/910
Apalta – Colchagua Valley, Chile (*organic & sustainable*)

Tinta de Toro, Numanthia _____ 180/895
Toro, Spain (*organic*)

Cabernet Sauvignon, Manso de Velasco ____ 175/860
Curico Valley, Chile (*biodynamic, organic & vegan*)

Grenache, Clos Pissarra Arrels _____ 170/835
Montsant, Spain

Grenache, Mas La Mola _____ 170/840
Priorat, Spain

Tuscany Blend, Rocca di Montemassi _____ 170/830
Tuscany, Italy (*sustainable*)

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

BOCA

BOCA & Fann-À-Porter are proud to present the work of Syrian-born artist Majd Kurdieh, commissioned exclusively for this season's menu. This collaboration features the Fasaeen, Kurdieh's whimsical cartoon-like characters who speak of hope, love and life, and are on a quest to steal sadness wherever it exists. #stealingsadness

   BOCADubai

Who said that a bird only perches on a branch?

Sometimes it rests on a laundry wire and pecks on our window.

It may even rest on the heads of kind dreamers.

Art is a bird that flies freely in the skies of its beauty. Most of us find it strange to see it on the menu.

I don't though.

The soul gets hungry too.

Majd Kurdieh, 2018

مَنْ قَالَ أَنَّ العصفورَ لَا يَقِفُ إِلَّا عَلَى غصنٍ؟
أحياناً يستريحُ على جبلٍ غسيلٍ أو ينقرُ زجاجَ نافذتنا وأحياناً يقفُ على رؤوسنا إنْ كُنَّا طيبين وحالمين.
والفنُّ عصفورٌ يطيرُ حرّاً في سماءِ جماله ويفاجئنا أحياناً حين يحطُّ على قائمةِ الطعام.
أنا لم أتفاجأ
فالروح أيضاً تجوعُ.
مجد كردية، ٢٠١٨



DESSERT, LIMONCELLO & SHERRY

	Secret del Priorat, Carignan – Grenache, Priorat, Spain <i>(sustainable & vegan)</i>	1,340
★	González Byass Noe Extra Old VORS, Pedro Ximénez, Jerez, Spain <i>(sustainable)</i>	815
	González Byass Nectar, Pedro Ximénez, Jerez, Spain <i>(sustainable & vegan)</i>	340
	Argiolas Benalonga, Limoncello, Sardinia, Italy <i>(natural & sustainable)</i>	310
	González Byass Vintage 1991 Palo Cortado, Palomino Fino, Jerez, Spain <i>(sustainable)</i>	3,665
	González Byass Tio Pepe Cuatro Palmas, Palomino Fino, Jerez, Spain <i>(sustainable)</i>	1,295
	González Byass Amontillado VORS, Palomino Fino, Jerez, Spain <i>(sustainable)</i>	645
	González Byass La Cala by Albert Adrià, Palomino Fino, Jerez, Spain <i>(sustainable)</i>	520
	González Byass Tio Pepe, Palomino Fino, Jerez, Spain <i>(sustainable & vegan)</i>	350
0	González Byass Alfonso Oloroso, Palomino Fino, Jerez, Spain <i>(sustainable)</i>	315
	González Byass Tio Pepe en Rama, Palomino Fino, Jerez, Spain <i>(sustainable & vegan)</i>	285

NEW WORLD

UNITED STATES OF AMERICA

0 Bonterra, Chardonnay, California <i>(biodynamic, organic, sustainable & vegan)</i>	415
Bonterra, Sauvignon Blanc, California <i>(biodynamic, organic, sustainable & vegan)</i>	415
Fetzer Sundial, Chardonnay, California <i>(sustainable)</i>	290
Fetzer Valley Oaks, Pinot Grigio, California <i>(sustainable)</i>	290
Fetzer Echo Ridge, Sauvignon Blanc, California <i>(sustainable)</i>	290
Screaming Eagle Second Flight, Cabernet Franc – Merlot, Napa Valley	6,385
★ Opus One, Bordeaux Red Blend, Napa Valley	3,375
Sine Qua Non Piranha Waterdance, Rhone Red Blend, California <i>(organic)</i>	2,515
Sine Qua Non Shakti, Rhone Red Blend, California <i>(organic)</i>	2,515
Bonterra, Cabernet Sauvignon, California <i>(organic & sustainable)</i>	415
Bonterra, Merlot, California <i>(biodynamic, organic & sustainable)</i>	415
Bonterra, Pinot Noir, California <i>(biodynamic, organic & sustainable)</i>	415
Fetzer Valley Oaks, Cabernet Sauvignon, California <i>(sustainable)</i>	290
Fetzer Valley Oaks, Zinfandel, California <i>(sustainable)</i>	290



At the heart of BOCA is its Wine Cellar – home to our sommelier-selected collection of more than 140 labels, highlighting the best of viniculture from old and new worlds. In this list we have made sure to highlight vineyards that are sustainable and biodynamic and produce organic and vegan wines. Enjoy and Salud!

SUSTAINABILITY AT HEART

At BOCA we strive to keep sustainability at the core of our operation. As tackling climate change becomes more pressing than ever, we have stepped up our efforts of raising awareness by working closely with like-minded producers. We have highlighted vineyards that are certified biodynamic and sustainable. BOCA also follows the recently formed International Wineries for Climate Action (IWCA - a joint initiative between Familia Torres (Spain) & Jackson Family Wines (USA)) closely. Wineries part of the IWCA have recognized the severity of the climate crisis and are committed to taking immediate action to help reduce the industry's carbon footprint.

REGIONAL & BEYOND

In-line with BOCA's philosophy to stand with regional producers, we continue to feature wines from countries close to home; Syria, Lebanon, Greece & more... Give new grape varieties from these countries a try and tell us what you think!

CORAVIN

Coravin is a state – of – the – art wine extraction system that allows us to pour world class wines, not normally offered by the glass, without removing the cork. Ask our sommelier for this month's Coravin selection and be guided to the cellar for a unique wine tasting experience.

BOCA'S WINE CELLAR

BOCA's Wine Cellar is available for receptions, private tasting and pairing events and functions. For information on availability, please speak with our guest relations team.

DRINK RESPONSIBLY

Please drink responsibly and don't drink and drive. Use the <https://designated-driver.ae/> service if you have had a few.

0 BOCA Favourite ★ Outstanding Value
 Please ask your waiter for the available wine vintage
 Prices are inclusive of 5% VAT and subject to 7% Authority Fee.



BY THE GLASS

More than 50 wines by the glass organized by grape.
Go straight to your favorite or give a new variety or a blend a try...

SPARKLING

125ml

Nicolas Feuillatte Réserve Brut, Champagne, France *(sustainable)* _____ 100

★ Duval Leroy Rosé Prestige ‘Premier Cru’, Champagne, France *(organic & sustainable)* _____ 85

0 Gancia Atto Primo Spumante Brut, Piedmont, Italy _____ 50

ROSÉ

150ml

★ Syrah, Rocca di Montemassi Syrosa, Tuscany, Italy *(sustainable)* _____ 80

Pinot Grigio – Pinot Noir, Pink A.F., Lombardia, Italy *(organic & sustainable)* _____ 65

Grenache, Le Fou The Madman, Pays d’Oc, France _____ 60

0 Grenache, Pink Elephant, Valdepeñas, Spain _____ 50

WHITE

150ml

Albariño, Pazo das Bruxas, Rías Baixas, Spain *(vegan)* _____ 95

0 Sauvignon Blanc, Cordillera de los Andes Reserva Especial, Osorno Valley, Chile *(biodynamic)* _____ 80

Torrontés, Zuccardi Serie A, Salta, Argentina *(sustainable)* _____ 80

Vermentino, Rocca di Montemassi Calasole, Tuscany, Italy *(sustainable)* _____ 80

Pinot Grigio, Arcadian, South Australia, Australia _____ 55

★ Chardonnay, Cordillera de los Andes Reserva Especial, Limarí Valley, Chile *(biodynamic)* _____ 43

NEW WORLD

AUSTRALIA

Penfolds Bin 311, Chardonnay, Tumbarumba _____ 930

Torbreck Wood Cutter’s, Semillon, Barossa Valley _____ 580

0 Devil’s Corner, Sauvignon Blanc, Tasmania _____ 485

Brown Brothers, Chenin Blanc, Victoria _____ 340

Arcadian, Pinot Grigio, South Australia _____ 275

★ Cape Mentelle, Cabernet Sauvignon – Petit Verdot – Merlot, Margaret River *(biodynamic & organic)* _ 1,060

Devil’s Corner, Pinot Noir, Tasmania _____ 500

Jamsheed Harem, Syrah, Yarra Valley _____ 215

NEW ZEALAND

★ Cloudy Bay, Chardonnay, Marlborough _____ 805

0 Cloudy Bay, Pinot Noir, Marlborough _____ 830

PORTUGAL

Symington Family Altano, Indigenous White Blend, Douro *(organic & sustainable)* _____ 330

SOUTH AFRICA

★ De Toren Book XVII, Cabernet Sauvignon – Malbec – Cabernet Franc, Stellenbosch *(sustainable)* __ 2,275

0 BOCA Favourite ★ Outstanding Value

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0 BOCA Favourite ★ Outstanding Value

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REGIONAL & BEYOND

CHINA

★ Ao Yun, Cabernet Sauvignon – Cabernet Franc, Yunnan *(sustainable)* _____ 2,185

GREECE

★ Ktima Gerovassiliou Avaton, Regional Red Blend, Epanomi _____ 600

LEBANON

0 Massaya Classic Blanc, Regional White Blend, Bekaa Valley _____ 405

SYRIA

0 Domaine de Bargylus Grand Vin, Regional Red Blend, Jebel – Al – Ansariye _____ 670

BY THE GLASS

More than 50 wines by the glass organized by grape.
Go straight to your favorite or give a new variety or a blend a try...

RED

150ml

0 Bonarda, Zuccardi Serie A, Santa Rosa, Argentina *(sustainable)* _____ 80

Grenache, Pablo, Catalayud, Spain *(sustainable)* _____ 80

Malbec, Zuccardi Serie A, Uco Valley, Argentina *(sustainable)* _____ 80

Tempranillo – Mazuelo, Bodegas Navajas, Rioja Alta, Spain _____ 75

Merlot, Sea Change, Languedoc, France *(sustainable)* _____ 70

★ Pinot Noir, Casillero del Diablo Reserva, Central Valley, Chile *(sustainable)* _____ 60

Barbera, Araldica, Piedmont, Italy *(organic & sustainable)* _____ 45

Cabernet Sauvignon, Concha y Toro Frontera, Central Valley, Chile *(sustainable)* _____ 45

Merlot, Concha y Toro Frontera, Central Valley, Chile *(sustainable)* _____ 45

Gamay, M. Chapoutier Maison Ternel Nouveau, Beaujolais, France *(biodynamic & organic)* _____ 43

Merlot – Cabernet Sauvignon – Syrah, Gourmet Père & Fils Entrecôte, Pays – d’Oc, France _____ 43

Merlot, Luis Felipe Edwards, Central Valley, Chile *(sustainable)* _____ 43

Syrah, Jamsheed Harem, Yarra Valley, Australia _____ 43

BY THE GLASS

Coravin is a state-of-the-art wine extraction system that allows us to pour world class wines, not normally offered by the glass, without removing the cork.

RED BY THE CORAVIN

150ml

Cabernet Sauvignon, Mas La Plana, Penedès, Spain <i>(vegan)</i>	195
Tuscany Blend, Caiarossa, Tuscany, Italy <i>(biodynamic & organic)</i>	190
Cabernet Sauvignon – Carménère, Neyen, Apalta – Colchagua Valley, Chile <i>(organic & sustainable)</i>	185
Tinta de Toro, Numanthia, Toro, Spain <i>(organic)</i>	180
Cabernet Sauvignon, Manso de Velasco, Curico Valley, Chile <i>(biodynamic, organic & vegan)</i>	175
★ Grenache, Clos Pissarra Arrels, Montsant, Spain	170
Grenache, Mas La Mola, Priorat, Spain	170
Petit Verdot – Syrah – Cabernet Sauvignon, Rocca di Montemassi, Tuscany, Italy <i>(sustainable)</i>	170
Single Vineyard Malbec, Terrazas de los Andes Las Compuertas, Luján de Cuyo, Argentina	170
Merlot – Cabernet Sauvignon – Cabernet Franc, Château la Fleur des Rouzes, Pomerol, France	145
0 Tempranillo, Arzuaga Laderas del Norte, Ribera del Duero, Spain <i>(organic)</i>	115
Tempranillo, Arzuaga, Pago Florentino, Spain	105

SPANISH RED

PRIORAT

Castell d’Or Abadia Mediterrània, Grenache - Carignan	2,190
Mas d’en Gil Clos Fontà, Grenache – Carignan <i>(biodynamic & organic)</i>	1,570
Odysseus Único, Priorat Blend	950
★ Clos Mogador Manyetes, Carignan <i>(biodynamic & sustainable)</i>	920
0 Mas La Mola, Grenache	840

RIBERA DEL DUERO

Vega Sicilia Unico, Tempranillo – Cabernet Sauvignon <i>(organic)</i>	3,780
Vega Sicilia Valbuena 5°, Tempranillo <i>(organic)</i>	1,505
Vega Sicilia Alión, Tinto Fino	1,255
Amaya Arzuaga, Tempranillo	1,240
Arzuaga Reserva, Tempranillo – Merlot – Albillo Real	970
★ Arzuaga Laderas del Norte, Tempranillo <i>(organic)</i>	570
0 Arzuaga La Planta, Tempranillo	470

RIBEIRA SACRA

Dominio do Bibei Lalama, Galician Blend <i>(biodynamic & organic)</i>	225
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SPANISH RED

MONTSANT

★ Clos Pissarra Arrels, Grenache _____ 835

PAGO FLORENTINO

0 Arzuaga, Tempranillo _____ 515

RIOJA

Vega Sicilia & Benjamin de Rothschild Macán Clásico, Tempranillo _____ 980

★ Beronia III A.C., Tempranillo *(organic & sustainable)* _____ 965

Marqués de Murrieta Dalmau, Tempranillo – Cabernet Sauvignon – Graciano _____ 885

Viña Tondonia Reserva, Rioja Alta Blend *(sustainable)* _____ 740

Bodegas Roda Sela, Tempranillo – Graciano – Grenache *(sustainable)* _____ 695

0 Viña Bosconia Reserva, Rioja Alta Blend *(sustainable)* _____ 575

Bodegas Navajas, Tempranillo – Mazuelo, Rioja Alta _____ 375

SOMONTANO

★ Viñas Del Vero Blecua, Aragón Blend *(sustainable)* _____ 1,280

TORO

★ Numanthia, Tinta de Toro *(organic)* _____ 895

BY THE GLASS

DESSERT, LIMONCELLO & SHERRY Glass

Carignan – Grenache, Secret del Priorat, Priorat, Spain *(sustainable & vegan)* _____ 195

0 Pedro Ximénez, González Byass Noe Extra Old VORS, Jerez, Spain *(sustainable)* _____ 120

Trebbiano Toscano – Malvasia del Chianti, Castello di Albola Vin Santo, Chianti Classico, Italy *(sustainable)* 60

Pedro Ximénez, González Byass Nectar, Jerez, Spain *(sustainable & vegan)* _____ 30

Limoncello, Argiolas Benalonga, Sardinia, Italy *(natural & sustainable)* _____ 30

Palomino Fino, González Byass Vintage 1991 Palo Cortado, Jerez, Spain *(sustainable)* _____ 285

Palomino Fino, González Byass Tio Pepe Cuatro Palmas, Jerez, Spain *(sustainable)* _____ 185

Palomino Fino, González Byass Amontillado VORS, Jerez, Spain *(sustainable)* _____ 95

★ Palomino Fino, La Cala by Albert Adrià, Jerez, Spain *(sustainable)* _____ 40

Palomino Fino, González Byass Tio Pepe, Jerez, Spain *(sustainable & vegan)* _____ 30

Palomino Fino, González Byass Alfonso Oloroso, Jerez, Spain *(sustainable)* _____ 25

Palomino Fino, González Byass Tio Pepe en Rama, Jerez, Spain *(sustainable & vegan)* _____ 25

SPARKLING

ITALY

Gancia Atto Primo Spumante Brut, Piedmont _____ 300

FRANCE

Dom Pérignon Brut, Champagne _____ 2,440

Krug Brut Grande Cuvée, Champagne _____ 2,300

Bollinger La Grande Année, Champagne *(sustainable)* _____ 1,230

Moët Ice Impérial, Champagne _____ 1,065

Moët Rosé Impérial, Champagne _____ 930

★ Michel Turgý Cuvée Brut Blanc de Blancs ‘Réserve Sélection’, Champagne _____ 720

Nicolas Feuillatte Réserve Brut, Champagne, France *(sustainable)* _____ 600

0 Duval Leroy Rosé Prestige ‘Premier Cru’, Champagne *(organic & sustainable)* _____ 510

SPANISH RED

CALATAYUD

0 Pablo, Grenache *(sustainable)* _____ 400

CONCA DE BARBERÀ

★ Grans Muralles, Autoctonous Blend *(vegan)* _____ 1,085

PENEDÈS

Reserva Real, Cabernet Sauvignon – Merlot – Cabernet Franc *(vegan)* _____ 1,125

★ Jean Leon La Scala Gran Reserva, Single Vineyard Cabernet Sauvignon *(organic & vegan)* _____ 1,005

0 Mas La Plana, Cabernet Sauvignon *(vegan)* _____ 960

Mas Borràs, Pinot Noir *(vegan)* _____ 835

SPANISH WHITE

RIBERA DEL DUERO

0 Arzuaga Fan D. Oro, Chardonnay _____ 500

RIBEIRA SACRA

Dominio do Bibeí Lapola, Godello – Albariño – Doña Blanco *(biodynamic & organic)* _____ 225

RIOJA

Marqués de Murrieta Castillo Ygay Gran Reserva Especial, Viura - Malvasia _____ 4,280

★ Viña Tondonia Gran Reserva, Viura – Malvasia *(sustainable)* _____ 1,020

0 Viña Gravonia, Viura *(sustainable)* _____ 560

ROSÉ

FRANCE

0 ‘The Palm’ by Whispering Angel, Grenache – Cinsault – Syrah, Côteaux d’Aix – en – Provence ____ 460

Le Fou The Madman, Grenache, Pays d’Oc _____ 300

Sea Change, Syrah, Languedoc – Roussillon *(sustainable)* _____ 270

ITALY

0 Rocca di Montemassi Syrosa, Syrah, Tuscany *(sustainable)* _____ 400

Pink A.F., Pinot Grigio – Pinot Noir, Lombardia, Italy *(organic & sustainable)* _____ 325

SPAIN

★ Alegra de Beronia, Grenache – Tempranillo, Rioja *(sustainable & vegan)* _____ 500

Pink Elephant, Grenache, Valdepeñas *(sustainable)* _____ 250

UNITED STATES OF AMERICA

Fetzer Valley Oaks, Zinfandel, California *(sustainable)* _____ 290

SOUTH AMERICA

ARGENTINA WHITE

Zuccardi Serie A, Torrontés, Salta *(sustainable)* _____ 400

ARGENTINA RED

Zuccardi Finca Piedra Infinita, Malbec, Paraje Altamira *(sustainable)* _____ 1,155

Terrazas de los Andes Las Compuertas, Single Vineyard Malbec, Luján de Cuyo _____ 840

★ Terrazas de los Andes Los Aromos, Single Vineyard Cabernet Sauvignon, Luján de Cuyo _____ 815

0 Zuccardi Serie A, Bonarda, Santa Rosa *(sustainable)* _____ 400

Zuccardi Serie A, Malbec, Uco Valley *(sustainable)* _____ 400

SPANISH WHITE

CATALUNYA

★ Viña Esmeralda, Moscatel – Gewürztraminer *(vegan)* 1.5L _____ 570

CONCA DE BARBERÀ

★ Milmanda, Chardonnay *(vegan)* _____ 840

PRIORAT

★ Clos Mogador Nelin, Grenache – Macabeo – Escanyavelles *(biodynamic & sustainable)* _____ 835

RÍAS BAIXAS

★ Pazo das Bruxas, Albariño *(vegan)* _____ 475

El Jardín de Lucía, Albariño, Val do Salnés _____ 300

ITALIAN RED

TUSCANY

Biondi Santi Brunello Riserva, Sangiovese, Montalcino	4,420
Il' Amor de' Santi, Cabernet Franc – Alicante Bouschet <i>(organic & sustainable)</i>	3,375
Sassicaia, Cabernet Sauvignon – Cabernet Franc, Bolgheri	2,615
Castello di Fonterutoli Siepi, Sangiovese – Merlot <i>(organic & sustainable)</i>	1,315
0 Caiarossa, Tuscany Blend <i>(biodynamic & organic)</i>	930
★ Rocca di Montemassi, Petit Verdot – Syrah – Cabernet Sauvignon <i>(sustainable)</i>	830
Podere San Cristoforo Carandelle, Sangiovese, Maremma <i>(biodynamic & organic)</i>	370

VENETO

★ Allegrini La Poja, Corvina Veronese, Valpolicella Classico <i>(vegan)</i>	1,200
0 Tommasi Amarone, Venezia Blend, della Valpolicella Classico	885

SOUTH AMERICA

CHILE WHITE

0 Cordillera de los Andes Reserva Especial, Sauvignon Blanc, Osorno Valley <i>(biodynamic & organic)</i>	400
Las Mulas Reserva, Viognier, Central Valley <i>(sustainable & vegan)</i>	330
Casillero del Diablo Reserva, Sauvignon Blanc, Casablanca Valley <i>(sustainable)</i>	235
Concha y Toro Frontera, Chardonnay, Central Valley <i>(sustainable)</i>	225
Cordillera de los Andes Reserva Especial, Chardonnay, Limarí Valley <i>(organic & vegan)</i>	215

CHILE RED

0 Carmín De Peumo, Carménère – Cabernet Sauvignon – Cabernet Franc, Peumo <i>(sustainable)</i>	1,210
Don Melchor, Cabernet Sauvignon – Cabernet Franc – Petit Verdot, Puente Alto <i>(sustainable)</i>	955
★ Neyen, Cabernet Sauvignon - Carménère, Apalta – Colchagua Valley <i>(organic & sustainable)</i>	910
Manso de Velasco, Cabernet Sauvignon, Curico Valley <i>(biodynamic, organic & vegan)</i>	860
Terrunyo Block 27, Carménère – Cabernet Sauvignon, Peumo <i>(sustainable)</i>	665
Diablo, Syrah – Malbec, Maule Valley <i>(sustainable)</i>	350
Casillero del Diablo Reserva, Pinot Noir, Central Valley <i>(sustainable)</i>	300
Casillero del Diablo Reserva, Carménère, Central Valley <i>(sustainable)</i>	235
Casillero del Diablo Reserva, Merlot, Rapel Valley <i>(sustainable)</i>	235
Casillero del Diablo Reserva, Syrah – Cabernet Sauvignon, Rapel Valley <i>(sustainable)</i>	235
Concha y Toro Frontera, Cabernet Sauvignon, Central Valley <i>(sustainable)</i>	225
Concha y Toro Frontera, Merlot, Central Valley <i>(sustainable)</i>	225
Luis Felipe Edwards, Merlot, Central Valley <i>(sustainable)</i>	215

FRENCH WHITE

BORDEAUX

- ★ Château Latour-Martillac, Sauvignon Blanc – Sémillon, Pessac – Léognan *(sustainable)* _____ 815
- Gourmet Père & Fils Fruits de Mer, Sauvignon Blanc, Entre – Deux – Mers _____ 225

BURGUNDY

- Joseph Drouhin Montrachet Grand Cru, Chardonnay, Côte de Beaune *(biodynamic & organic)* ____ 4,830
- ★ Domaine Michel Niellon Chassagne – Montrachet, Chardonnay, Côte de Beaune *(sustainable)* ____ 895
- Domaine Blain – Gagnard Puligny – Montrachet, Chardonnay, Côte d’Or _____ 885
- 0 Chartron et Trébuchet Pouilly – Fuissé, Chardonnay, Mâconnais _____ 620
- Louis Jadot Couvent Des Jacobins, Chardonnay *(vegan)* _____ 545
- Jaffelin Les Chapitres, Chardonnay, Côte d’Or _____ 335
- Terres Secrètes Les Plantés, Chardonnay, Saint – Véran _____ 300

CHABLIS

- ★ Louis Jadot Petit, Chardonnay *(vegan)* _____ 515
- 0 J. Moreau & Fils Saint-Bris, Sauvignon Blanc _____ 395

ITALIAN RED

CHIANTI

- Ruffino, Sangiovese – Merlot – Cabernet Sauvignon _____ 310

PIEDMONT

- Elio Altare Unoperuno, Nebbiolo, Barolo *(vegan)* _____ 2,885
- 0 E. Pira & Figli Chiara Boschis Cannubi, Nebbiolo, Barolo *(organic & sustainable)* _____ 1,940
- ★ Luigi Dezzani Selection Stardé Barbaresco, Nebbiolo, Langhe _____ 550
- Enrico Serafino Barbera d’Alba, Barbera *(sustainable)* _____ 410
- Araldica, Barbera *(organic & sustainable)* _____ 225

SARDINIA

- Sella & Mosca, Cannonau _____ 340

SICILY

- ★ Planeta Eruzione 1614, Nerello Mascalese – Nerello Cappuccio *(sustainable)* _____ 575

UMBRIA

- ★ Arnaldo – Caprai Collepiano, Sagrantino, Montefalco *(sustainable)* _____ 950

ITALIAN WHITE

CALABRIA

Scala Cirò, Greco _____ 345

CAMPANIA

0 Mastroberardino, Fiano di Avellino *(sustainable)* _____ 585

PIEDMONT

Araldica La Luciana, Cortese, Gavi *(organic & sustainable)* _____ 340

PUGLIA

Cielo e Terra Terre Allegre, Trebbiano *(sustainable)* _____ 225

SICILY

Cusumano, Insolia _____ 325

Feudo Maccari Noto Olli, Grillo _____ 325

TUSCANY

0 Rocca di Montemassi Calasole, Vermentino *(sustainable)* _____ 400

Podere San Cristoforo Luminoso, Vermentino – Trebbiano – Malvasia, Maremma *(biodynamic & organic)* ____ 340

UMBRIA

Santa Cristina Campogrande Classico, Grechetto – Procanico, Orvieto _____ 300

VENETO

0 Livio Felluga Sharis, Chardonnay – Ribolla Gialla _____ 545

Campagnola, Pinot Grigio delle Venezie *(organic & sustainable)* 1litre _____ 375

Tommasi Le Volpare, Garganega, Soave Classico _____ 365

0 BOCA Favourite ★ Outstanding Value
 Please ask your waiter for the available wine vintage
Prices are inclusive of 5% VAT and subject to 7% Authority Fee.

FRENCH WHITE

LANGUEDOC – ROUSSILLON

Sea Change, Sauvignon Blanc *(sustainable)* _____ 270

LOIRE

Domaine Didier Dagueneau ‘Silex’, Pouilly – Fumé, Sauvignon Blanc *(organic)* _____ 1,320

★ André Dezat & Fils, Pouilly – Fumé, Sauvignon Blanc _____ 585

0 André Dezat & Fils, Sancerre, Sauvignon Blanc _____ 585

RHÔNE

M. Chapoutier ‘De l’Orée’, Marsanne, Ermitage *(biodynamic & organic)* _____ 1,500

La Nerthe Clos de Beauvenir, Rhone Blend, Châteauneuf – du – Pape *(biodynamic & organic)* ____ 1,210

0 M. Chapoutier ‘Invitare’, Viognier, Condrieu *(biodynamic & organic)* _____ 935

★ Château La Nerthe, Rhone Blend, Châteauneuf – du – Pape *(biodynamic & organic)* _____ 810

Paul Jaboulet Aîné Parallèle 45, Rhone Blend, Côtes Du Rhône *(biodynamic & organic)* _____ 330

0 BOCA Favourite ★ Outstanding Value
 Please ask your waiter for the available wine vintage
Prices are inclusive of 5% VAT and subject to 7% Authority Fee.

FRENCH RED

BEAUJOLAIS

M. Chapoutier Maison Trenel Nouveau, Gamay *(biodynamic & organic)* _____ 215

BORDEAUX

Carruades de Lafite, Bordeaux Blend, Pauillac _____ 2,950

Château Palmer, Bordeaux Blend, Margaux *(biodynamic & organic)* _____ 2,805

0 Le Petit Cheval Grand Cru, Cabernet Franc – Merlot, Saint – Émilion *(sustainable)* _____ 2,805

Château La Fleur – Pétrus, Merlot – Cabernet Franc – Petit Verdot, Pomerol _____ 2,615

★ Château Margaux Pavillon Rouge, Bordeaux Blend, Margaux *(sustainable)* _____ 2,295

Château la Fleur des Rouzes, Merlot – Cabernet Sauvignon – Cabernet Franc, Pomerol _____ 725

Château l’Eglise d’Armens Grand Cru, Cabernet Sauvignon – Cabernet Franc – Merlot, Saint – Émilion _____ 595

Château Argadens, Supérieur Blend, Entre – Deux – Mers *(sustainable)* _____ 345

Château Roc de Levraut, Supérieur Blend, Entre – Deux – Mers _____ 330

Château Moulin de Mallet, Bordeaux Blend *(sustainable)* _____ 270

FRENCH RED

BURGUNDY

★ Domaine Armand Rousseau Père et Fils Charmes – Chambertin Grand Cru, Pinot Noir, Côte de Nuits __ 3,200

Louis Jadot Couvent Des Jacobins, Pinot Noir *(vegan)* _____ 560

Didier Montchovet, Pinot Noir, Hautes Côtes de Beaune *(biodynamic)* _____ 355

CAHORS

Château Lagrézette Purple, Malbec _____ 300

LANGUEDOC – ROUSSILLON

Sea Change, Merlot *(sustainable)* _____ 350

Gourmet Père & Fils Entrecôte, Merlot – Cabernet Sauvignon – Syrah, Pays – d’Oc _____ 215

LOIRE

Famille Bourgeois Petit, Cabernet Franc _____ 480

RHÔNE

0 M. Chapoutier ‘Le Méal’, Syrah, Ermitage *(biodynamic & organic)* _____ 1,875

THE SOMMELIER CLUB

Pick up your glass and visit our sommelier's dedicated wine station sampling more than 10 different varieties from old and new worlds. Let our sommelier guide you through the tasting and take notes using your own wine – list & tasting wheel guide all while enjoying BOCA's new a la carte brunch spread of new menu items and BOCA classics.

Package includes wines and non-alcoholic drinks.

Upgrade to our boutique Duval Leroy Rosé Champagne and house beverage package for AED 100

SPARKLING

ITALY

Gancia Atto Primo Spumante Brut, Piedmont

ROSÉ

FRANCE

Sea Change, Syrah, Languedoc (sustainable)

SPAIN

Pink Elephant, Grenache, Valdepeñas

WHITE

ARGENTINA

Zuccardi Serie A, Torrontés, Salta (sustainable)

CHILE

Cordillera de los Andes Reserva Especial, Chardonnay, Limarí Valley (biodynamic, organic & vegan)

Cordillera de los Andes Reserva Especial, Sauvignon Blanc, Osorno Valley (biodynamic, organic & vegan)

RED

ARGENTINA

Zuccardi Serie A, Bonarda, Santa Rosa (sustainable)

Zuccardi Serie A, Malbec, Uco Valley (sustainable)

AUSTRALIA

Jamsheed Harem, Syrah, Yarra Valley

CHILE

Casillero del Diablo Reserva, Pinot Noir, Central Valley (sustainable)

Concha y Toro Frontera, Cabernet Sauvignon, Central Valley (sustainable)

Concha y Toro Frontera, Merlot, Central Valley (sustainable)

Luis Felipe Edwards, Merlot, Central Valley (sustainable)

SWEET, PORT & SHERRY

SPAIN

González Byass Tío Pepe, Palomino Fino, Jerez (sustainable)

