

# saturday brunch menu

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two tapas, one starter, one main course, and one dessert from boca's recently launched menu including vegan options.

all-inclusive beverage packages including vegan wines and the sommelier club package. sample a rotating list of up to 16 different varieties from old and new worlds subject to availability. let our sommelier guide you through the tasting all while enjoying boca's new a la carte brunch spread of new menu items and boca classics. includes wines & non-alcoholic drinks. upgrade from sommelier club to Frerejean Frères Champagne, house beverages drinks for aed 160

## brunch packages

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non-alcoholic – 320

premium drinks – 590

the sommelier club – 590

frerejean frères champagne – 700

available on saturdays from 1 pm to 4 pm | children 6 and under dine free with every paying adult, 7 to 12 years old are charged 50% | saturday brunch to be enjoyed by the entire table.

## happy hour

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stick around for boca's happy hour. it runs from 4pm - 7pm. house drinks aed 43



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

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## home-made rye sourdough

'pan con' eggplant alioli' | v

## manzanilla olives marinated

lemon, calamansi, citrus zest, edible flowers | gf, ve

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### tapas - choice of two

## padrón peppers

sea salt, romesco | gf, ve, n

## patatas bravas

alioli, spicy brava tomato sauce, spring onions | gf, v

## sweetcorn cold soup

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

## tortilla de patatas

confit onion, olive oil mayonnaise | gf, v

## tortillita de camarones

baby shrimp fritters, lemon | s

## fried cuttlefish

tartar sauce, lime | s

## beef croquettes

cecina, green chili, alioli | d

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### starter - choice of one

## desert plants & cherry tomato salad

strawberries, coconut, skin tomato powder, dates | gf, ve

## camel cheese

warm salad baby gem, piquillo pepper, crispy shiitake | gf, v, d

## kingfish

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

## glass shrimp

rustic tomato sauce, poached egg, criolla salsa | s

## tiger prawns al ajillo

chili garlic, potato mousseline, thyme focaccia | s

## smoked duck breast

almond ajoblanco, dates sorbet, grapes, nasturtium | gf, n

— main - choice of one

### **risotto**

salicornia, tofu, seaweed | gf, d, v, n

### **grilled eggplant**

smoked burrata, kimchi romesco, hazelnut, spring onion | d, v, n

### **huevos rotos**

eggs, pepperoni, pan fried baby potato, free range eggs, piquillo pepper | gf

### **beef cheek**

braised smoked cauliflower, shallot, quinoa | gf

### **seabass**

bouillabaisse, leeks, fennel, rouille, crutons | s

### **grilled octopus**

adobo marinade, roasted eggplant, paprika vinaigrette, octopus crackling | gf, s

— dessert - choice of 1 from our a la carte menu

## the sommelier club

**Enjoy a curated wine pairing chosen by our sommelier, featuring a selection of exceptional wines available on the day.**

— cocktails

### **agave & barley**

tequila, lemon, homemade spicy orange syrup & lager

### **lillet tonic**

lillet rosé, rosemary & strawberry tonic

### **mimosa**

sparkling wine and orange juice

### **jing g&t**

bombay sapphire gin, jing tea, tonic water