

# BOCA

## COCKTAILS



This menu celebrates vibrant flavors, desert heritage, and a commitment to sustainability. It blends modern mixology with creativity, while honoring tradition through timeless classics. Whether you're visiting for the first time or returning, we invite you on a memorable journey of taste.

Flavours, memories, and ingredients. Kitchen creativity meets personal obsessions. This is what has been inspiring us lately.



### ARAK

Unsweetened anise flavoured spirit made from fermented grapes prominent in the 'Sham' region.

### BLACK LIME (LOOMI)

Lime blanched in a salty brine, sundried until it turns black. they are believed to have originated in the Arabian gulf.



### LABNEH

A region's staple, from ancient traditions of preserving dairy using just yoghurt and salt.



### DATES

Offering dates is a profound gesture of friendship, respect and genuine hospitality.



### CAULIFLOWER DIRTY MARTINI

A bold blend of our kitchen and bar favourites. Pickled cauliflower brine meets classic martini — Savoury, sharp, and explicitly addictive.



### THREE PILLARS

*Spirits + Wine  
+ Kitchen*

### IF CLASSICS WERE BORN IN BOCA

*Rosita  
Old Fashioned  
Cosmopolitan  
Rum Punch*





This collection captures the spirit of Dubai, from its sweeping desert landscapes to its vibrant urban heart. Explore how the Middle East's enduring flavors, aromatic spices, resilient desert botanicals, and our rich culinary heritage are beautifully reimaged in contemporary cocktails. It's a true celebration of Dubai's dynamic journey and the evolving art of our mixology.



## **oasis sour**

roku - arak brun - lemon - lemon balm

**79**

## **citadel**

tanqueray 10 - black lime - damascus  
rose - lime

**69**

## **date with destiny**

michter's straight bourbon - dates -  
boon coffee - coconut oil - soda

**79**



This collection embarks on a mindful journey of local ingredients, blending the innovative yields from UAE's conventional, organic and vertical farms with the sun-drenched essence of Spanish cuisine.

Our bar and kitchen collaborate, embracing sustainability to transform these elements. Through modern mixology, we craft cocktails that truly reflects our deep commitment to both exquisite flavors and our cherished land.



## **dirty cauliflower**

### **‘Mare’tini**

gin mare - cocchi vermouth di torino  
extra dry - cauliflower marinade

**72**

## **the caravanserai**

los siete misterios doba yej - labneh -  
tomato - lemon - strawberry - rosemary

**85**

## **three pillars**

espalon blanco - strawberry lime sorbet  
- sparkling wine

**75**



Imagine classic cocktails reborn through the lens of BOCA. This collection explores how timeless recipes would taste if conceived right here at BOCA. We infuse these familiar favorites with the distinct spirit of our home, utilizing aromatic spices, resilient desert botanicals and the rich essence of our local culinary heritage, presenting them as a testament to both Dubai's vibrant journey and the distinctive evolution of our mixology.



## **rosita**

mijenta blanco - campari - jasmin -  
desert plant bitters

**80**

## **old fashioned**

woodford reserve bourbon - date pits -  
chocolate bitters - ghaf honey

**80**

## **cosmopolitan**

ketel one - hibiscus - orange- lime

**55**

## **rum punch**

for two to share

eminente reserva - pineapple - orange -  
lime - demerara

**125**

Crafted with the same care and creativity, our non-alcoholic selections offer vibrant flavors and mindful refreshment.

## **aperitivo time**

spiced torres sangre de toro - soda

**50**

## **smokey pineapple**

crossip dandy smoke - pineapple  
shrub - lemon

**55**

## **hibiscus club**

warner's pink berry - crossip pure  
hibiscus - lemon - foamer

**55**

## **tomato tea spritz**

tomato cordial - assam tea -  
lemon - soda

**45**

**Honoring both craft and our planet,  
our spirit list resides here.**

Scan to explore our thoughtfully  
selected list.

