





BOCCA BRUNCH											
* 24K BOCCA GOLD ROYALE	16.5	* FRENCH TOAST	13.5	*ACAI BOWL	10.5						
Toasted English muffins with poached eggs and		served with seasonal fruit, maple syrup and cream		Blended Acai, mixed berries and banana							
hollandaise sauce, option of wilted spinach & pest	o or										
smoked salmon		* BOCCA PANCAKES	13.5	* FRUITY YOGURT CUP	9.5						
		Served with seasonal fruit, maple syrup and		Topped with seasonal fruit, honey and granola							
RADITIONAL ENGLISH BREAKFAST 13.5		cream (add Nutella 3.5)									
Sausage, turkey bacon, fried eggs, baked beans	5,										
hash brown, grilled tomato with toasted											
sourdough bread											
	12.5										
* POACHED EGGS AND AVOCADO											
Two poached eggs and avocado served on sourdo	ugh-										
bread, finished off with a drizzle											
of olive oil and feta cheese											
PACTRIEC		CANDWICHEC		OMELETTE							
PASTRIES		SANDWICHES		OMELETTE							
Served with sourdough bread and mixed salad		Served with sourdough bread and mixed salad		Served with sourdough bread and mixed salad							
*PLAIN CROISSANT	3	*MOZZARELLA AND PESTO	7.5	*PLAIN / CHEESE / VEGETABLES	10.5						

\*CHOCOLATE CROISSANT

\*ALMOND CROISSANT

\*CINNAMON ROLL



WE ARE HALAL RESTAURANT. OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER, HOWEVER, WE CANNOT FULLY GUARANTEE THAT THE FOOD AT THESE PREMISES WILL BE FREE FROM ALLERGENS. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

\*MUSHROOM AND CHEESE

\*CHEESE AND TOMATO

+ EGG

\*TURKEY BACON AND CHEESE

6.5

7.5

6.5

3.5

3.5

3.5

3.5



WARM APPETIZER		BOCCA	SPECIALS	MAIN COURSE				
*LEEK AND POTATO SOUP	7.5	*BOCCA PRAWNS		31	* RIB EYE STE		42	
CALAMARI		served with tomato and garlic but	ter sauce		250gr 28 day dry aged rib eye steak served with roasted potato (mushroom or peppercorn sauce)			
* CALAMARI 14.5 Crispy fried calamari served with tartar sauce		*BONE MARROW		29	with roasted po	otato (mushroom or peppercorn sauce)		
Chispy fried calaman served with tartar sauce		topped with shredded beef			*SIRLION STEAK		39	
∗EBI PRAWNS 15.5						ry aged Dallas steak served		
Crispy coated prawns served with our signature Bocca sauce		*WHOLE LOBSTER	59	with roasted po	otato (mushroom or peppercorn sauce)			
* PAN SEARED SCALLOPS	Grilled lobster served with spinach	& creamy masned pot	ato	*CHICKEN ROLL				
Fresh scallops pan seared in butter and served wit	th 14.5	CHEESY STEAK BURGER 32		Succulent chicken breast stuffed with spinach,		29		
a lemon butter sauce		Fillet steak served between a brioc			mushroom and	cheese served with a side salad		
CDICDY CEACAME CEA DACC	13.5	a side of fries topped with truffle m	nayo		*CREAMY PAN -FRIED CHICKEN			
* CRISPY SEASAME SEA BASS 13 Crispy Seabass coated in flour and sesame		.5 ∗24K GOLD TOMAHAWK			*CREAMY PAN -FRIED CHICKEN  Chicken fillet in a rich creamy mushroom sauce served		27	
Crispy Seabass Coated III flour and sesame		28-day dry aged tomahawk steak cooked to requested 120				th creamy mashed potato		
* MINI WAGYU CHEESEBURGERS	13.5	preference served with truffle fries	rved with truffle fries and a choice of -					
Three mini burgers served between a brioche bun (100% beef)		mushroom or peppercorn sauce			*SEA BASS FILLET 2 Grilled seabass fillet served with a side of mixed			
		*LAMB SHANK		39		creamy mashed potato		
		Succulent lamb shank cooked with root vegetables		37	vegetable and creamy mastied potato			
	served with creamy mashed potato			* SALMON FILLET		32		
COLD APPETIZER					Grilled salmon fillet served with a side of mixed vegetable and creamy mashed potato			
* HUMMUS, GUACAMOLE, BEETROOT YOGURT 14.5 Our delicious dips served with bread slices		SALAD	)S		vegetable and	creamy masned potato		
				15.5	*GRILLED OCTOPUS 37			
*AVOCADO, MANGO SALMON 14.		* SUPER FOOD 15.5  Quinoa, avocado, mix leaves, cashew nuts, served with special sauce			Grilled octopus served with spinach and creamy			
Served with lemon & mango sauce	14.5	add smoked salmon	idis, served with special s	6.5	mashed potato			
		add grilled halloumi			*LAMB CHOP	S	34	
*OLIVES MIXED NUTS & CHEESE 10.5		CHICKEN CAECAD			Juicy lamb chops served with creamy mashed potato with			
Marinated mixed olives, feta cheese and nut topped with pomegranate sauce		*CHICKEN CAESAR Little gem lettuce, chicken slice, s	haved parmesan	19.5	mixed vegetables			
topped with politegranate sauce		Little gem lettuce, chicken slice, shaved parmesan cheese, topped with croutons served with			*CHICKEN BURGER 2			
* GRILLED AUBERGINE ROLLS		caesar sauce			*CHICKEN BURGER  Grilled chicken fillet served between a brioche bun topped			
Four grilled aubergine slices stuffed with soft chee	ese	*CARRECE CALAR		15.5		yo and a side of fries		
rolled served with a tomato sauce		* CAPRESE SALAD Mozzarella cheese, tomato, basil, seasoned		15.5	*WAGYU CHEESE BURGER 2		27	
*CHEESE PLATE	13.5	with salt & olive oil				:ESE BURGER ty served between a brioche bun topped	27	
						yo and a side of fries		
PASTA	VEC	GAN & VEGETERIAN	SI	IDES		DESSERT MENU		
*CHICKEN PESTO PASTA 22			*RICE		5	* JAPANESE ICE CREAM	8.5	
*CREAMY MUSHROOM STEAK PASTA 24 *MISO AU			*PAN SEARED VEC	GETABLES		*CAKE SELECTIONS	8.5	
			*SWEET POTATO		7	*NUTTY CHOCOLATE BROWNIE		
	*HALLOUMI FRIES			7.5	*BAKLAVA ICE CREAM	9.5		
	*HALLOUMI FRIES  *CREAMY MASH POTATO  *FRIES			5	* FRUIT PLATE	30		
				7	TROITIEALE	30		
			EDIEC					
	R WITH CHIPS 15 *BOCCA TRUFFLI		FRIE5	8.5				

with parmesan cheese