



botánico

menús para

grupos



botánico café

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Horario: de 13 a 1 de la mañana
(viernes, sábado y festivos de 13 a 2).

menu 28[€]

Appetizer

Salmorejo

Emulsion of tomato and bread with virgin olive oil, Sherry vinegar and a pinch of garlic.

Starters to share

Mozzarella, avocado and fresh mint salad

Mixed green leaves, rocket and lamb's lettuce with buffalo mozzarella, avocado, pumpkin seeds, citrus vinaigrette with fresh mint.

Veggie quesadilla

Mexican wheat tortilla stuffed with grilled seasonal vegetables with brie cheese and guacamole.

Main courses to choose

Iberico pork loin with Tapenade

Griddled pork loin with an emulsion of black olives, capers, anchovies, olive oil, garlic, rosemary, thyme, and sage. Served with baby potatoes roasted with garlic.

Salmon in filo pastry with mushrooms and nori

Salmon fillet with wild mushrooms pickled in raspberry vinegar, wrapped in nori seaweed and filo pastry, with lime-infused coconut sauce.

Vegetable crumble with parmesan

Gratin of grilled aubergine and courgette with confit tomato sauce, buffalo mozzarella and parmesan cheese.

Fiocchetti with gorgonzola and pear

Fresh pasta packages of gorgonzola cheese and pear, with a smooth lemon sauce.

Dessert

Brookie with vainilla ice cream

A brownie-cookie fusion: dark chocolate and walnut brownie topped with a dark chocolate chip butter cookie.

Includes Rioja red wine or Rueda white wine and coffee or tea.
One bottle of wine for every two guests (or three beers or soft drinks per person).

menu 32[€]

Appetizer

Salmorejo

Emulsion of tomato and bread with virgin olive oil, Sherry vinegar and a pinch of garlic.

Starters to share

Causa limeña with chicken and avocado

Potato salad, chicken, avocado, and quail egg. Dressed with yellow chili pepper mayonnaise, purple onion, and lime. Slightly spicy.

Crunchy salad with rolls of feta, aubergine, dried tomato, and pistachios

Baked filo pastry rolls stuffed with goat's cheese, sautéed aubergine, dried tomato, and pistachios on a bed of mixed salad leaves and red berry vinaigrette.

Veggie quesadilla

Mexican wheat tortilla stuffed with grilled seasonal vegetables with brie cheese and guacamole.

Main courses to choose

Iberico pork loin with Tapenade

Griddled pork loin with an emulsion of black olives, capers, anchovies, olive oil, garlic, rosemary, thyme, and sage. Served with baby potatoes roasted with garlic.

Turbot with Mediterranean sauce

Griddled turbot fillet with a sauce of sautéed cherry tomatoes, dried tomato, olives, capers, garlic, and anchovies.
Served with caramelised baked apple, fennel, and leeks.

Chicken and mango red curry

Chicken and mango simmered with lemon grass, ginger, hot pepper and kaffir lime leaves. Served with basmati rice.

Fiocchetti with gorgonzola and pear

Fresh pasta packages of gorgonzola cheese and pear, with a smooth lemon sauce.

Dessert

Brookie with vainilla ice cream

A brownie-cookie fusion: dark chocolate and walnut brownie topped with a dark chocolate chip butter cookie.

Includes Rioja red wine or Rueda white wine and coffee or tea.
One bottle of wine for every two guests (or three beers or soft drinks per person).

menu 37[€]

Appetizer

Salmorejo

Emulsion of tomato and bread with virgin olive oil, Sherry vinegar and a pinch of garlic.

Starters to share

Vietnamese Spring Rolls

Baked wheat pastry rolls, filled with vegetables, pork and prawns, with a sweet and sour sauce and aromatic herbs.

Quinoa salad with escalivada

Quinoa sautéed with fried almonds and spring onion, accompanied by escalivada: smoky grilled aubergine, courgette, red pepper, onion, and dried tomato oil.

Vegetable crumble with parmesan

Gratin of grilled aubergine and courgette with confit tomato sauce, buffalo mozzarella and parmesan cheese.

Main courses to choose

T-bone steak

Griddled yearling beef steak with Chimichurri: vinaigrette with parsley, oregano, garlic, onion, and paprika. Served with baby potatoes roasted with garlic.

Iberico pork loin with Tapenade

Griddled pork loin with an emulsion of black olives, capers, anchovies, olive oil, garlic, rosemary, thyme, and sage. Served with baby potatoes roasted with garlic.

Turbot with Mediterranean sauce

Griddled turbot fillet with a sauce of sautéed cherry tomatoes, dried tomato, olives, capers, garlic, and anchovies.
Served with caramelised baked apple, fennel, and leeks.

Fiocchetti with gorgonzola and pear

Fresh pasta packages of gorgonzola cheese and pear, with a smooth lemon sauce.

Dessert

Brookie with vainilla ice cream

A brownie-cookie fusion: dark chocolate and walnut brownie topped with a dark chocolate chip butter cookie.

Includes red wine from Rioja "crianza" or Rueda white wine and coffee or infusion.
One bottle of wine for every two guests (or three beers or soft drinks per person).