



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 30[€]

Starters to share

Salmorejo

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

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 red pepper, green pepper, onion, corn, jalapeño and coriander with cheddar and gouda cheeses.

Main courses to choose

Iberico pork loin with compote

Griddled pork loin Pedro Ximénez reduction, cardamom and cinnamon with apple compote garnish, pear, dried apricots and prunes.

Seabass with rosemary and lavender sauce

Grilled seabass with rosemary, lavender, soft sauce Gorgonzola and cream cheese. Garnished with basmati rice and sautéed wild rice with almonds, scallions and fenugreek.

Tagliatelle with sautéed pumpkin and herbs

With tomato sauce confit, basil pesto and cream.

Dessert

Chocolate and Almond Cake

With vanilla ice cream.

menu 35[€]

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. ´

Green salad with crispy apple, goat cheese, dried tomato, eggplant and pistachios

With Asian soy vinaigrette, sesame seeds and ginger. ´

Vegetable crumble with parmesan

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

Main courses to choose

“Pluma ibérica” with compote (pork tenderloin)

Griddled pork tenderloin Pedro Ximénez reduction, cardamom and cinnamon with apple compote garnish, pear, dried apricots and prunes. ´

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

Chocolate and Almond Cake

With vanilla ice cream.

menu 38[€]

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.

Chicken and bacon salad with pear and cashew nuts

Mix of green leaves, rolled raw mushrooms, crispy onion and honey mustard vinaigrette.

Vegetable crumble with parmesan

Gratin of grilled courgette and aubergine 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.

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.

Thai style udon noodle wok

With dried shrimp and bonito sautéed with peanuts, ginger, bamboo, garlic, chilli, coconut milk and cilantro. A little spicy.

Dessert

Passion Fruit Tartlet

Tartlet with passion fruit creme.

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).

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One bottle of wine for every two guests (or three beers or soft drinks per person).

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).