

a unique fusion of restaurant café and bar

Kitchen open non-stop all day

Botánico first opened in 2000.

We offer fusion cuisine. Our menu is very diverse:

Mediterranean-inspired dishes alongside Asian and Mexican specialities. We have vegetarian options. Our salads are large-format.

From the start, we have offered a fixed-price **lunch menu**, Monday to Friday, based on market-fresh ingredients. It consists of nine home-made dishes: a choice of three starters, three main courses, and three desserts. We always include vegetarian options. The menu is published every day on our website:

botanicocafe.es

At the weekends we supplement our offer with a selection of off-the-menu dishes which we call "**suggestions**", which you can also consult on our website.

Since we first opened, Botánico has been connected to the city's cultural life. We always have different "non-restaurant" projects going: exhibitions, cooking workshops, presentations, talks, etc.

If you want to get updates on our activities, you can check on our social network profiles, or simply send us an email to

taller@botanicocafe.es

Thank you for coming to Botánico.



facebook.com/botanicocafe

instagram.com/botanicocafe

twitter.com/botanicocafe

www.botanicocafe.es

botánico

Botánico is open seven days a week
(except Sundays in July and August)

Opening times: 1 pm to 1 am

(Fridays, Saturdays, and public holidays from 1 pm to 2 am.

Sundays until 6 pm).

MENU

starters

bar / terrace

Vietnamese Spring Rolls 10,00 / 11,00

Six baked wheat pastry rolls, filled with vegetables, pork and prawns, with a sweet and sour sauce and aromatic herbs. Can be ordered without coriander.

Causa limeña with chicken and avocado 10,50 / 11,50

Potato salad, chicken, avocado, and egg. Dressed with yellow chili pepper mayonnaise, purple onion, and lime. Slightly spicy. Can be ordered without chicken and without coriander. ❀

Chicken nachos with cheese 11,50 / 12,50

Corn tortilla with shredded chicken, Cheddar and Gouda cheeses, spicy Mexican sauce and jalapeño chilli pepper.

Extra guacamole: +2,00.

Can be ordered without chicken and without coriander. ❀ 9,50 / 10,45

Cochinita Pibil Tacos 13,00 / 14,00

Four corn tortillas stuffed with Yucatan style achiote slow-roasted pork shoulder, habanero, orange and lemon. Topped with pickled red onions and coriander. Slightly spicy.

Extra de guacamole: +2,00.

Can be ordered without coriander.

Vegetable quesadilla ❀ 9,00 / 9,90

Two wheat tortillas stuffed with red pepper, green pepper, onion, sweetcorn, jalapeño pepper and coriander with cheddar and gouda cheese.

Extra guacamole: +2,00.

10% VAT and service included.

salads

bar / terrace

Mozzarella, avocado and fresh mint salad ✿ 13,00 / 14,00

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

Quinoa and roast vegetable salad ✿ 11,00 / 12,00

Roasted pumpkin and sweet potato, glazed carrot, spiced lentils. With mango vinaigrette and a balsamic vinegar reduction.

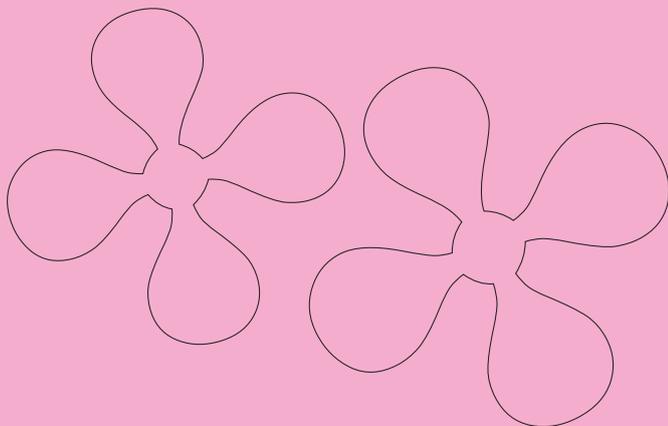
Crunchy salad with rolls of goat's cheese, apple, dried tomato, aubergine and pistachios ✿ 13,00 / 14,00

Six baked filo pastry rolls stuffed on a bed of mixed green leaves and Asian-style vinaigrette with soy sauce, sesame seeds and ginger.

Chicken and bacon salad with pear and cashews 13,50 / 14,50

Mixed green leaves, sliced raw mushrooms, crunchy onion and whole grain mustard and honey vinaigrette.

✿ Vegetarian dish.



main course

bar / terrace

Hamburger 10,50 / 11,50

Yearling beef hamburger with fresh tomato, lettuce, and melted Cheddar cheese. Served with fried potatoes.

T-bone steak 18,00 / 19,00

Griddled yearling beef steak (300 g). With Chimichurri: vinaigrette with parsley, oregano, garlic, onion, and paprika. Served with with fried potatoes.

Iberico pork loin with cardamom and Pedro Ximénez 16,50 / 17,50

Griddled Iberico pork with a reduction of sweet wine, cardamom and cinnamon, garnished with a compote of apple, pear, dried apricots and prunes.

Lamb tagine with preserved lemons and green olives 16,00 / 17,00

Charcoal grilled lamb shoulder with Moorish spices, artichokes, carrots and coriander. Can be ordered without coriander.

Beef curry vindaloo 14,00 / 15,00

Braised yearling beef with tomato confit sauce and coconut milk, spiced with garam masala, cumin, turmeric, coriander, garlic, chilli and ginger. Served with basmati rice. Slightly spicy. Can be ordered without coriander.

Mexican fajitas 12,30 / 13,30

Chicken strips marinated in spices and stir-fried with finely chopped onions and peppers. Served with three wheat tortilla. Side order of guacamole and sour cream: +2,00. Can be ordered with seitan (vegan): +2,00. ✿ Can be ordered without coriander.

10% VAT and service included.

main course

bar / terrace

Turbot with Mediterranean sauce 18,00 / 19,00

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.

Sea bass with gorgonzola sauce, rosemary and lavender 16,00 / 17,00

Two griddled sea bass fillets with a rosemary and lavender infusion in cream and smooth, mild gorgonzola cheese.

Served with basmati rice and wild rice sautéed with almonds, spring onion and fenugreek.

Wok of udon noodles with Thai-style vegetables 12,00 / 13,00

With dried prawn and tuna sautéed with peanuts, ginger, bamboo shoots, garlic, hot pepper, coconut milk and coriander. Slightly spicy.

Can be ordered with vegetables (vegetarian). ❁

Can be ordered without coriander.

Tagliatelle with sautéed pumpkin and basil pesto ❁ 12,00 / 13,00

With tomato confit and cream sauce.

Vegetable crumble with parmesan cheese ❁ 13,00 / 14,00

Gratin of courgette and aubergine with tomato sauce and buffalo mozzarella. Gratin with butter cookie and parmesan cheese crust.

homemade cakes and desserts

bar / terrace

Apple and raspberry crumble 6,20 / 6,80

Pieces of caramelised apple with raspberries topped with a crunchy layer of butter cookie crumbs and vanilla ice cream.

Pot of chocolate, dulce de leche and coffee 5,20 / 5,70

Crumbled dark chocolate biscuit with whipped cream cheese, dulce de leche and coffee.

Chocolate and almond cake 5,60 / 6,20

With salted caramel ice cream.
Gluten free.

Passion Fruit Tartlet 5,60 / 6,10

Tartlet with passion fruit creme.

Fresh cheesecake 5,00 / 5,50

With red fruit compote.
Gluten free.



10% VAT and service included.

juices, water and soft drinks

bar / terrace

juices

Botánico juice 3,20 / 3,50

Fresh orange and carrot juice.

Full-vitamin juice 3,20 / 3,50

Fresh orange, lemon and grapefruit juice.

Fresh orange juice 2,50 / 2,70

Fresh grapefruit juice 3,00 / 3,30

Blueberry juice 2,60 / 2,80

Bottled juice Granini.

Tomato, peach, orange and pineapple 1,65 / 1,80

Bottled juice Minute Maid.

water and soft drinks

Mineral sparkling water 50 cl 2,40 / 2,50

Mineral still water 50 cl 2,25 / 2,45

Mineral still water 1 litre 2,65 / 2,90

Nestea, Aquarius 33 cl 2,45 / 2,70

Coca-Cola, Fanta, Sprite, Schweppes,

Bitter Kas 2,25 / 2,45

Bottled milkshakes: chocolate, strawberry

or vanilla 20 cl 1,65 / 1,80

Red Bull 3,00 / 3,30

hot drinks

teas

bar / terrace

Pakistani Tea 2,20 / 2,40

Brewed in milk, with cinnamon, clove and cardamom.

American Tea 2,20 / 2,40

With milk and cinnamon.

Earl Grey Tea 2,20 / 2,40

Tea with bergamot flowers.

Moorish Tea 2,20 / 2,40

Green tea with fresh mint and sugar.

Pu ehr red Tea 2,20 / 2,40

Low-calorie vanilla Pu ehr red tea, without theine.

Taj Mahal Tea 2,20 / 2,40

Very aromatic Indian tea with spices, flowers and fruits.

Breakfast Tea 1,40 / 1,50

Black, green or red tea, served on its own or with lemon.

Tea with milk 1,50 / 1,65

Black, green or red tea with milk.

chocolates

Viennese Chocolate 2,70 / 2,90

Dark chocolate with milk and whipped cream.

Swiss Chocolate 2,60 / 2,80

Dark chocolate drink with milk.

Chocolate "a la taza" 2,50 / 2,75

Cup of very thick hot chocolate.

hot drinks

coffees

bar / terrace

Espresso 1,30 / 1,40

Coffee with milk 1,40 / 1,50

Coffee with milk, espresso with a dash of milk or latte.

Bombon coffee 1,60 / 1,75

Coffee with evaporated milk.

Capuccino 2,20 / 2,40

Coffee with cream and a sprinkling of chocolate.

Carajillo 2,20 / 2,40

Coffee with liquor: anisette, Bailey's, brandy, rum, Tía María or whisky.

Carajillo bombon 2,50 / 2,75

Coffee with evaporated milk and liquor: anisette, Bailey's, brandy, rum, Tía María or whisky.

herbal teas

Vanilla rooibos tea 2,20 / 2,40

Herbal tea from a South African shrub similar to the tea tree. Has a light and sweet aroma. Without theine.

Chai Latte Masala 2,20 / 2,40

Spices infused in milk.

Digestive infusion 2,20 / 2,40

Camomile with anise, liquorice and mint.

Relaxing infusion 2,20 / 2,40

Lime flower, lemon balm, mandarin and orange blossom.

Carioca 1,60 / 1,75

Herbal tea with fresh lemon and honey.

Forest fruits herbal tea 2,20 / 2,40

Very intense flavour: dried blueberries, raspberries, strawberries and redcurrants.

Camomile, mint or lime flower teas 1,40 / 1,50

wines

bar / terrace

red wines

Delirio Granada

Syrah

Glass: 2,80 / 3,10. **Bottle:** 14,00 / 15,00

Señorío de Nevada Plata Granada

Syrah, Merlot

Bottle: 18,80 / 19,80

Pájaro rojo Bierzo

Mencia

Glass: 3,20 / 3,50. **Bottle:** 16,00 / 17,00

Enate Somontano

Cabernet, Merlot

Glass: 3,20 / 3,50. **Bottle:** 16,00 / 17,00

Otazu Premium Cuvée Navarra

Cabernet, Merlot, Tempranillo

Bottle: 19,10 / 20,10

Aradón Rioja (joven)

Tempranillo, Garnacha

Glass: 2,60 / 2,90. **Bottle:** 10,50 / 11,50

Luis Cañas Rioja (crianza)

Tempranillo, Garnacha

Glass: 3,50 / 3,90. **Bottle:** 17,50 / 18,50

Albricias Ribera del Duero (joven)

Tempranillo

Glass: 2,60 / 2,90. **Bottle:** 13,00 / 14,00

Flores de Callejo (roble) Ribera del Duero

Tempranillo

Glass: 3,30 / 3,60. **Bottle:** 16,50 / 17,50

10% VAT and service included.

wines

bar / terrace

white wines

Viña Calera Rueda

Verdejo

Glass: 2,60 / 2,90. **Bottle:** 12,00 / 13,00

Calvente Granada

Moscatel de Alejandría

Bottle: 19,50 / 20,50

Viñas del Vero Somontano

Chardonay

Glass: 2,60 / 2,90. **Bottle:** 13,00 / 14,00

Barbadillo Maestrante Cádiz (semi-sweet)

Palomino fina

Glass: 2,60 / 2,90. **Bottle:** 13,00 / 14,00

ROSÉ WINES

Viñas del Vero Somontano

Cabernet

Glass: 2,60 / 2,90. **Bottle:** 13,00 / 14,00

Nicte Pétalos de rosa Tierra de Castilla y León

Prieto picudo

Glass: 3,50 / 3,90. **Bottle:** 17,50 / 18,50

See other wines off the menu.

beers and aperitifs

bar / terrace

beers

Mahou glass 20 cl 2,00 / 2,20

Mahou glass 33 cl 2,20 / 2,40

Gluten-free beer bottle 1/3 2,70 / 2,95

Mahou 0,0 (toasted) bottle 1/3 2,50 / 2,75

Alhambra alcohol-free beer bottle 1/3 2,80 / 3,00

Alhambra especial bottle 1/3 2,60 / 2,80

Alhambra 1925 bottle 1/3 2,80 / 3,00

Alhambra roja (toasted) bottle 1/3 3,00 / 3,30

Heineken bottle 1/3 2,60 / 2,80

Coronita bottle 1/3 2,90 / 3,20

sangría

Sangría

Red wine, vermouth, triple sec, cinnamon and fresh fruit pieces

Glass: 3,50 / 3,85. Pitcher: 10,00 / 11,00

Sangría de cava

Cava, gin, vodka, orange juice and orange slices

Pitcher: 12,00 / 13,00

cavas

1551 brut 17,50 / 18,50

Perelada brut 13,50 / 14,50

vermouth et xérés

House vermouth 2,65 / 2,85

Fino, Manzanilla, Pedro Ximénez 2,50 / 2,75

See other beers off the menu.